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CELEBRATED LIVING

On the set of the
Food Network
with **Nigella
Lawson**

PLUS Bobby Flay
Giada De Laurentiis
Emeril Lagasse
(and more)

THE NEW EUROPE

Five Cities To Follow

FINE WINE REPORT

Collect The Best Cellar Dwellers

FALL FASHION UPDATE

What To Wear Now

The Food And Wine Issue

OUR ANNUAL GOURMET GUIDE



1

NEW YORK With a gorgeous redesign by luxury home and restaurant design firm Coffinier Ku Design, chef Terrance Brennan's delicious fare (think warm Maine lobster with rhubarb, chanterelles, and vanilla brown butter) at **PICHOLINE**

(pictured left) has an equally elegant new backdrop; soft lavender fabric lines the walls and custom-designed Capiz-shell lamps add a touch of elegant whimsy. Just steps from Lincoln Center, Picholine makes a perfect pre- or post-performance stop. No time for formality? The new wine and cheese bar (pictured center) features tasting flights. (212) 724-8585, www.picholinenyc.com

2

DALLAS Things are heating up at the new Ritz-Carlton, Dallas, as television celebrity and Southwestern chef Dean Fearing (pictured right) opens **FEARING'S RESTAURANT**, a four-part venue with settings ranging from alfresco dining in an open-air pavilion to a lively dine-in kitchen. The focus?

Fresh regional dishes, including Texas-and-beyond cuisine (pictured top right), and hard-to-find boutique wine vintages. After dinner head over to the world's first and largest permanent outdoor digital art gallery in Victory Park. (214) 922-0200, www.ritzcarlton.com

3

GALWAY, IRELAND At the luxurious Glenlo Abbey Hotel, just outside Galway, an original 1927 Orient Express train carriage sits tucked behind the first tee of the hotel's golf course. Once used to transport such theater greats as Sir



Laurence Olivier from Brighton to London's West End (and in 1974 it landed the ultimate job as the "star" in the Agatha Christie film *Murder on the Orient Express*), this historic carriage is now the resort's **PULLMAN RESTAURANT**, drawing from its Asian and U.K. roots with such dishes as Oriental duck with orange compote and traditional braised shank of Connemara lamb. 011-353-91-526666, www.glenlo.com ➤