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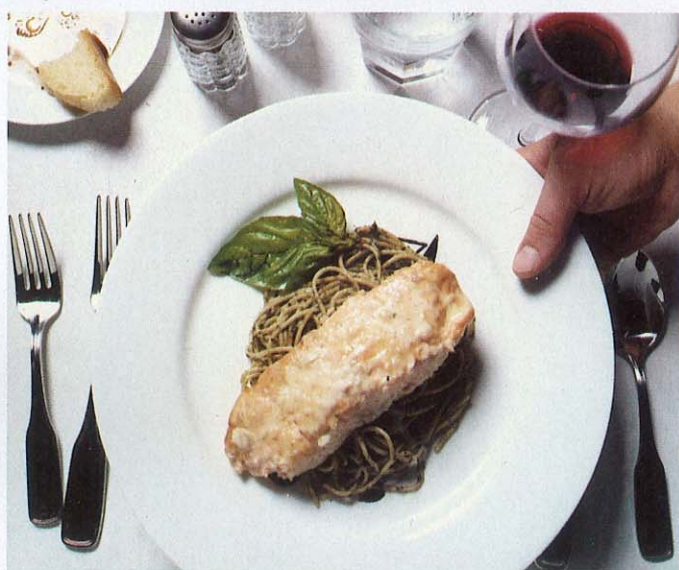
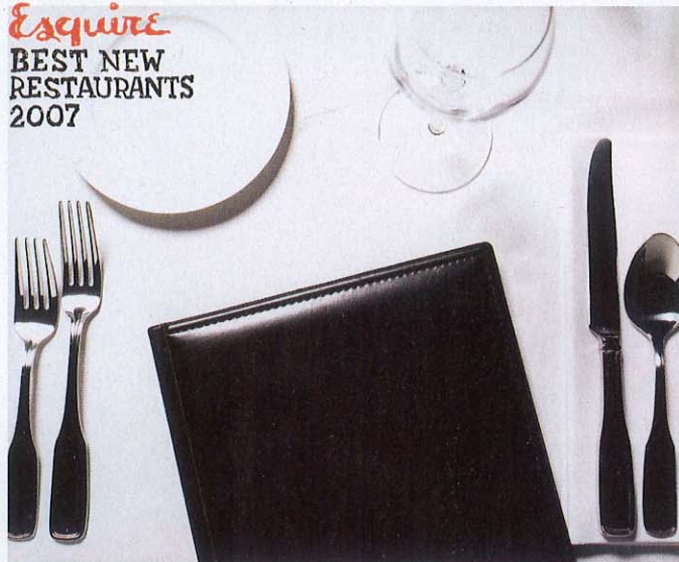
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**Esquire**  
BEST NEW  
RESTAURANTS  
2007



**T**WENTY-THREE YEARS AGO, when I first compiled Esquire's Best New Restaurants, if there was an engaging little trattoria in a city that never had one, it had a good chance of making the cut. But the dedication of a generation of chefs has transformed American cities once considered gastronomic backwaters into serious dining towns, and there is no question that the U.S. now has many of the best—and certainly the most diverse—restaurants in the world. So now that little trattoria better be as good as any in Rome. The 2007 list spans cities and cuisines, but the restaurants share at least one trait: a palpable feeling that the owners are giving their all to please you. When you make a reservation, rest assured that they are delighted you've chosen to dine with them. **BY JOHN MARIANI | PHOTOGRAPHS BY CHRIS MUELLER**

**23HOYT** Portland, Oregon • **ADDISON** San Diego • **ALL'ANGELO** Los Angeles • **ANTHOS** New York (CHEF OF THE YEAR) • **BRASSERIE BECK**  
**LARKCREEKSTEAK** San Francisco • **MEADOWOOD** Napa Valley, California • **MICHAEL'S** Miami • **OYAMEL** Washington, D.C. • **PORTER HOUSE NEW**





Washington, D.C. • **CAFE MAJESTIC** San Francisco • **CATALAN** Houston • **DENNIS FOY** New York • **FEARING'S** Dallas (RESTAURANT OF THE YEAR)  
**YORK** New York • **RAE** Philadelphia • **RIALTO** Cambridge, Massachusetts • **ROCCA** Boston • **SHAUN'S** Atlanta • **TABLE 45** Cleveland • **TROIS** Atlanta



← stone columns, with a dining room that opens onto Los Peñasquitos Canyon Preserve. There is a twenty-thousand-bottle wine room and a chef's table that goes for \$2,500 for up to a dozen people.

However lavish everything else is, Bradley keeps his cuisine simple, rarely using more than three ingredients in a dish. The result is a menu of powerful restraint: morel mushrooms tinged with a mild French mustard and maple-roasted garlic. A nearly translucent sea scallop has a sweet brininess and picks up color from a saffron-celery-leaf sauce. Classic lamb persillé served with a warm goat-cheese-and-leek tart and a tangy lemon-sorrel salad. For dessert, Bradley's frozen strawberry soufflé is adorned with sweet-and-sour rhubarb and warm chocolate ganache. Addison may look like the most extravagant new restaurant, but dining here is also a lesson in all that is subtle about fine food.

**WHILE WAITING FOR YOUR TABLE**, have a drink on the terrace and watch the sun set over the desert. 5200 Grand Del Mar Way; 858-314-1900; [addisondelmar.com](http://addisondelmar.com).

**All'Angelo | LOS ANGELES**



**EVERY ITALIAN** restaurateur in L. A. swears he wants to open a *genuine* Italian restaurant; then, when people come in asking for linguine with clam sauce or tiramisu, he forgets all about it. Happily, owner-sommelier Stefano Ongaro and Milanese chef Mirko Paderno, both graduates of the illustrious Valentino in Santa Monica, stuck to their principles at All'Angelo, which is easily the best Italian restaurant to open in the city in a decade.

Like your prosciutto Bible-paper thin? They do it by hand on a 1921 black Berkel slicer, so that "no electric machine blade warms the meat." If you like tripe, →

**RESTAURANT OF THE YEAR:**  
**FEARING'S, Dallas**



**I**

**T'S A FUNNY THING** about choosing the Best New Restaurant of the Year: I can sense it the moment I walk through the door. When I entered the polished Rattlesnake Bar at Fearing's, packed with some of the most beautiful women in Texas sipping house margaritas made with Cabo Wabo Blanco tequila, Damiana liqueur, and organic agave nectar, then passed the elegant small dining room set with wide sofas rather than banquettes, then arrived at the bright expanse of the more casual main dining room, with its shiny counter and broad tables surrounding a huge open kitchen, I suspected this was the place.

And when chef Dean Fearing bounded out of the kitchen wearing his new custom-made Lucchese cowboy boots and asked, "What do y'all feel like eatin' tonight?" I told him to cook whatever the hell he wanted, because I know Fearing has been one of America's greatest chefs for twenty years. Two years ago, he left the Mansion on Turtle Creek, where he made his rep back in the 1980s running what many considered to be the best restaurant in Texas. He signed on at the new Ritz-Carlton after the owner insisted he wanted Fearing and nobody but

Fearing to head the restaurant. And he already seems inextricable from this spectacular new place, with a menu that improves on all he did before, including his signature tortilla soup, which he's been making for ages. His dishes have plenty of Texas swagger—like the barbecued-shrimp taco with mango-pickled red-onion salad and a smoky citrus vinaigrette (right), or watermelon-and-jalapeño-glazed quail on a three-bean salad with a hush puppy made from prawns, or the prime-cut rib eye of beef "mopped over mesquite"—but he never allows strong accents to overpower his core ingredients.

Factor in a hefty dose of Texas hospitality—from the knowledgeable bar staff to the service in the dining room—and it's clear why this is my top spot of 2007. *Ritz-Carlton Hotel, 2121 McKinney Avenue; 214-922-4848; [ritzcarlton.com/en/properties/dallas/dining](http://ritzcarlton.com/en/properties/dallas/dining).*



**THINGS WE OVERHEARD** "Well, yeah, I mean, I guess it is technically insider trading, but how is anybody ever gonna find out?" (23HOYT, PORTLAND, OREGON) *First woman:* "Did you hear they put \$6 million into this place?" *Second woman:* "Is that a lot?" (FEARING'S, DALLAS)



← and landscapes by Foy himself.

With just seventy seats, the room is the ideal size for a restaurant where attention to detail is paramount. The menu reads easily, without dithyrambic flourishes, and you'll want to try everything on it, starting with the satiny terrine of goose foie gras in an eiswein jelly with a puree of prunes and a little shower of white tapioca flakes, a dish Foy calls "Eis and Snow." Sautéed potato gnocchi are flavored with sage, chives, and tiny wild mushrooms, and tender pink squab comes with bitter spinach and spiced golden raisins. For dessert, pray he's serving the coconut caramel bar.

**WHEN YOU ORDER**, try the Mi Sueño cabernet sauvignon—a bargain on one of the best-priced wine lists in New York. 313 Church Street; 212-625-1007; dennisfoynyc.com.

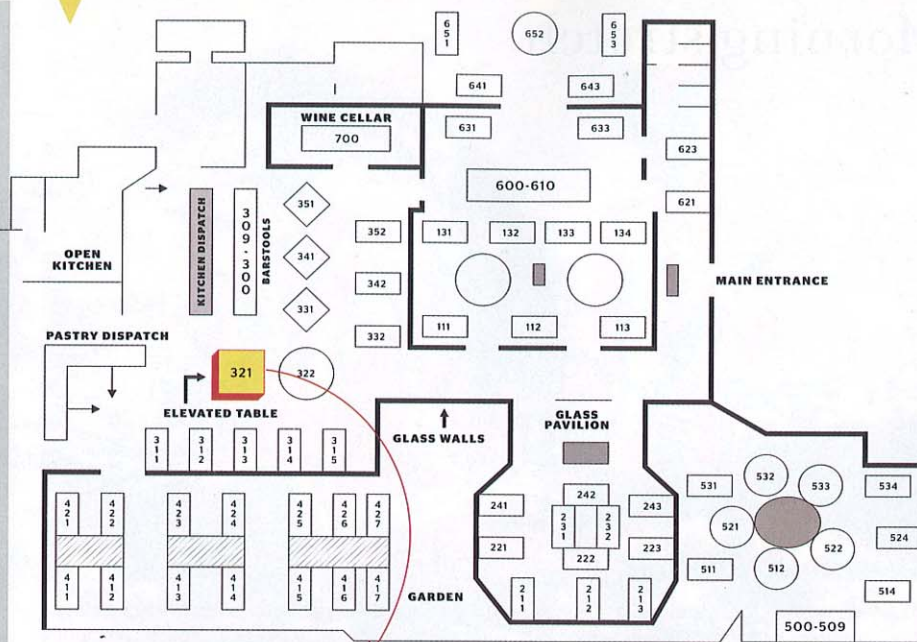
## LarkCreekSteak SAN FRANCISCO

**LARKCREEKSTEAK** may be on the fourth floor of the new Westfield San Francisco mall, but inside you'll be handsomely sequestered in a long room with a cabinlike ceiling and plenty of big tables on which to spread out the large platters of steaks, along with 250 great all-American vintages.

Chef Jeremy Bearman turns the precision he's gained working with French chefs like Joël Robuchon and Daniel Boulud to an all-American menu that begins with addictive buttermilk biscuits served with andouille sausage, maple syrup, and pecan butter. There are cuts of prime beef, from a twenty-eight-day dry-aged bone-in rib-eye steak to a chopped sirloin smothered in sweet onions, all cooked over fruitwood and charcoal embers for a proper crusty sear. San Francisco has finally acquired a first-rate twenty-first-century chophouse, with



## TABLE OF THE YEAR: TABLE 321, Fearing's, Dallas



**THE FOOD WILL TASTE THE SAME.** You will be served the same mesquite-grilled rib eye at table 321 as you will at 623, over by the door. But at 321, you will enjoy it more. That's what a good table can do for a meal: elevate it. Make a special night more special. That's why people slip twenties to hostesses. Some good tables just happen; at Fearing's, designer Bill Johnson put some real thought into creating one. It is elevated twenty inches, providing a superior view of the open kitchen, the fishbowl wine room, the dessert counter, and the glassed-off garden with its live oaks and mosaic fountains. It is a tad elitist—people will stare at you. It is called the chef's table, and the chef often stops by. It is, in an archetypal way, the best seat in the house. The runners-up: **1.** Any table against the rear glass wall with a grand view of the Hudson River at X2O Xaviers on the Hudson (Yonkers, New York). **2.** The booth facing all the other tables at the Russian Tea Room (New York). **3.** The table facing the open kitchen at Central Michel Richard (Washington, D.C.). **4.** The table just inside the door at Pizzeria Mozza (Los Angeles).

more than just good meat on the menu and a room easy on the testosterone.

**WHEN YOU MAKE A RESERVATION**, have a drink at the bar in view of the Emporium Dome. 845 Market Street; 415-593-4100; larkcreek.com/larkcreek\_steak.

## Meadowood NAPA VALLEY, CALIFORNIA

**NESTLED AWAY** in a piney cul-de-sac of Napa Valley, the Meadowood resort has always been a place of secluded beauty, but for several years its restaurant gave up trying to compete with big names like the French Laundry and Domaine Chandon. In fact, the dining room has been dark for three years. Now, thanks to a new look and a fine young chef, Joseph Humphrey, whose



résumé includes stints at the Picasso in Las Vegas and the Fifth Floor in San Francisco, the Restaurant at Meadowood adds mightily to the claim that no wine valley anywhere has so many great restaurants.

The genteel but casual dining room is full of soft light and muted colors →