

**What's Next**  
 FOOD & DRINK

**RESTAURANTS**

Acclaimed chef Nancy Silverton opens two new eateries: **Mozza at Costa Palmas** ([costapalmas.com](http://costapalmas.com)) is her first restaurant in Mexico. "Imagine the Mozza wood-fired oven and grill sizzling with the glorious bounty of the Sea of Cortez," she says. With sailboats, yachts, and fishing boats as a backdrop, the bright, colorful, and open-to-the-outdoors restaurant features Silverton's playful menu informed by the daily catch (below). In LA, Silverton debuts **The Barish** at the Hollywood Roosevelt hotel. It's a handsome dining room with a menu that's centered around world-class, dry-aged beef and also offers pastas baked in a wood fire. Tabletop pieces are some of Silverton's European flea-market finds. [thehollywoodroosevelt.com](http://thehollywoodroosevelt.com)



at Harlyn Bay is all its food is sourced within 25 square miles: fresh-from-the-harbor seafood and award-winning English wine, game, and cheeses (above). [thepighotel.com](http://thepighotel.com)

**Lutèce** (the ancient name for Paris) is a tiny restaurant whose mirrored walls make it look a little bigger. The Georgetown restaurant's cozy Continental vibe is inspired by the Parisian bistro scene, as is the small menu. On a recent visit: fresh-tarragon-and-Cornté-cheese gnocchi with wild mushrooms, fall-off-the-bone roasted chicken, and brussels sprouts roasted in duck fat. For brunch: pain perdu, ricotta toast, caramelized grapefruit, and dark-as-night espresso. [luteceds.com](http://luteceds.com)

New York City's Michelin-starred Korean steakhouse **Cote** opens its first outpost outside the Big Apple, in Miami's Design District. Order the Butcher's Feast—a prodigious selection of the chef's choice cuts along with vegetables and kimchi, egg souffle, rice, and homemade soft serve for dessert.

\$58/person (a steal by both New York and Miami standards); [cotemiami.com](http://cotemiami.com)

Named after the butcher in *Fiddler on the Roof*, Philadelphia's **Laser Wolf** is a traditional Israeli-Mediterranean skewer house that serves grilled meats, veggies, and fish alongside hummus with fresh-from-the-oven pita. Locals swear by the lamb-shoulder shawarma. [laserwolfphilly.com](http://laserwolfphilly.com)

Perks of the **Jordan Estate Rewards** loyalty program include invitations to winery-sponsored events like summer dinners, harvest lunches, lavish holiday parties, and overnights in the estate's chateau suites. The grand, French-inspired, antique-filled suites in California's Alexander Valley can only be reserved by the private wine club's members. [jordanwinery.com](http://jordanwinery.com)

With interiors by design world impresario Ken Fulk and a culinary program helmed by husband-and-wife power team Bradley Nicholson and Susana Querejazu, **Lutie's Garden Restaurant** is a jewel of the

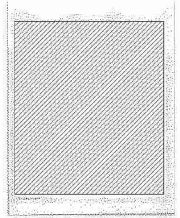
new 10-acre Auberge Resort Collection's Commodore Perry Estate in Austin, Texas. Dine on charcoal-grilled chicken or Texas beef beneath whimsical, foliage-covered ceilings. [luties.com](http://luties.com)

**Tacos Güey** from French Laundry alum Henry Zamora is a 72-seat restaurant in New York's Flatiron District that is decked out with Oaxacan tapestries and large murals by well-known Mexican artists. Expect comfort food inspired by Zamora's mother's recipes, including sweet-and-spicy birria tacos, potato-and-cheese flautas, sea bass ceviche, and scallop aguachile. [tacosgueynyc.com](http://tacosgueynyc.com)

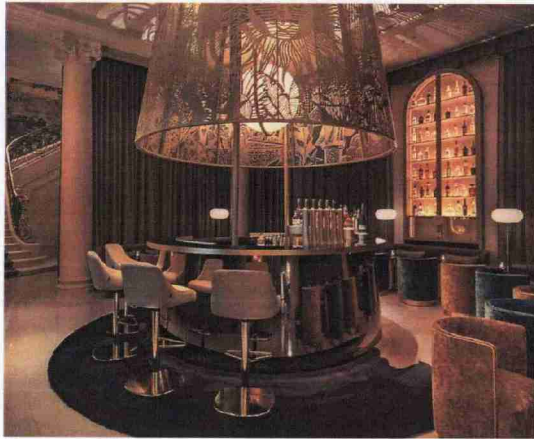
Stephanie Izard, the first woman to win *Top Chef*, takes her burning-hot Chicago concept to Los Angeles' Arts District. **Girl & The Goat** serves fearless, in-your-face flavor combinations like grilled lamb sirloin with yuzu-cilantro and pickled rhubarb relish. Locally grown vegetables are spiced and wood grilled. Of course, there's Izard's signature sautéed green beans. [girlandthegoat.com](http://girlandthegoat.com)



**The Pig at Harlyn Bay**, in one of Cornwall's most historic 16th-century houses, joins the eight other boutique Pig restaurants scattered throughout the English countryside. Each restaurant operates some rooms to rent, appointed with English country house charm—plaid and toile. The big draw



Lifestyle Images, Clockwise from Left: Ritz Paris; Photo: Paul Goulet; Rosemary Chicago; High Goal; Artourial; Sotheby's; Dom Pérignon; Regiis Ova; Bar Le Côté; Forget Me Not; One Drop; Sotheby's



**BARS**

Opened in September during Paris Fashion Week, the **Ritz Bar** (above) at Ritz Paris reinterprets the opulent-and-exotic spirit of the Belle Époque with 12 astrologically inspired cocktails, served at a round bar under a monumental brass lantern that projects a map of the night sky onto the ceiling. [ritzparis.com](http://ritzparis.com)

Caviar, Champagne, and live music combine at Thomas Keller's very trendy, very chic pop-up **Regiis Ova Caviar & Champagne Lounge** in Yountville, California. The indoor space by designer Ken Fulk is a luxe mélange of leather, linen, and marble. Opt for a tasting flight of Regiis Ova Caviar. Champagnes are offered by the glass, bottle, magnum, or jeroboam. [regiisova.com](http://regiisova.com)

A seafood tavern that's inspired by the daily catch of California's Central Coast and the cuisine of Europe's seaside towns (think Marseille or Hvar), **Bar Le Côté** in Los Olivos, California, pairs drinks—Champagne, local beer, sake, or saffron lemonade—with plates of oysters, sea urchins, and crab claws. For a hungry

group, order a bucket of steamed little neck clams or the whole roasted sea bream. [barlecode.com](http://barlecode.com)

In the historic Fulton Market district of Chicago's West Loop, **Rose Mary** (named after the chef's two grandmothers), is an ode to the convergence of Italian and Croatian culinary traditions. Chef Joe Flamm calls it "Adriatic drinking food." Order grilled clams, tuna crudo, pork ribs with Calabrian chile agrodolce, and grilled chicken wings. To drink: Italian lager, Croatian pilsner, Serbian pale lager, and dozens of wines by the glass. [rosemarychicago.com](http://rosemarychicago.com)

**Forget Me Not** in Denver's chic Cherry Creek neighborhood is sleek with fire-engine-red banquettes and a walnut-and-marble bar (there's a vintage feather chandelier hanging over it). Ease into eye-catching cocktails with names like Lil' Mama and Nobody's Angel. Choose among dozens of bubbles to pair with small plates of tea sandwiches, Maine lobster rolls, or sardines right out of the tin. [forgetmenotdenver.com](http://forgetmenotdenver.com)



**IT'S FOR A GOOD CAUSE**

**Sotheby's The Distillers:** **One of One** ([sothebys.com](http://sothebys.com)) auctions 40 lots of rare Scotch whiskies (above) to benefit the Distillers' Charity, which provides support for disadvantaged youth. The first auction is December 3 at Barnbougie Castle near Edinburgh. Two more will be announced in 2022. **The One Drop Foundation** ([onedrop.org](http://onedrop.org)), the prestigious French auction house Artourial, and world-renowned chef Alain Ducasse partner in an auction of exceptional wines to support One Drop's critical mission of ensuring sustainable access to safe water and sanitation to some of the world's most vulnerable communities. The gala gastronomic dinner is on November 19, but you can bid online for the wine lots.

**NEW SPIRITS**

**Dom Pérignon** releases two exceptional Champagne vintages: 2012 (\$200) and 2003 Plénitude 2 (\$395). Each is complex, energetic, and harmonious, beautifully blending both the 17th-century monastic tradition and the daring of the modern chef de cave. [domperignon.com](http://domperignon.com)

Sip **High Goal Luxury Gin** straight up like whiskey. Drink it without ice to enjoy a rich sweetness—or on ice (below) for a more pronounced taste of its botanicals of mint, juniper, coriander, cardamom, and Meyer lemon. One of the brand's co-founders is a world-class polo player; hence the name, which is the term for the highest level of play in the sport. Made in small batches in Charleston, South Carolina. \$50. [highgoalgin.com](http://highgoalgin.com) →

