

FOOD & WINE

Thanksgiving



82

WAYS to
CELEBRATE
the
FEASTING
SEASON

**AYESHA
& STEPHEN
CURRY'S**
ALL-STAR
HOLIDAY

**THE
BEST
FALL
CIDERS**

AT HOME
WITH **GAIL
SIMMONS**

**DRINK LIKE
A LOCAL**
IN EVERY
STATE

**AMAZING
PULL-APART
ROLLS**

NOVEMBER 2017

SPECIAL
REPORT:

**HOW WE
EAT NOW**
**24 HOURS AT
THE NEW
AMERICAN
TABLE**



WHERE TO
GO NEXT

Warming
Italian
classics plus
a roaring
fire add up
to a perfect
meal.

When temperatures
start dropping outside,
we grab a fireside
table at the cozy
Wm. Mulherin's Sons.

Comfort and Joy

FIVE NEW SOUL-NOURISHING
RESTAURANTS TAKE COMFORT FOOD
TO THE NEXT LEVEL.

BY CHRISTINE QUINLAN

1 PHILADELPHIA Wm. Mulherin's Sons

Fishtown has emerged in recent years as Philadelphia's buzziest neighborhood for art, music and food. One of our favorite spots, Wm. Mulherin's Sons, is in a former whiskey blending and bottling factory. Its rooms are a seamless mix of old and new, with large arched windows, exposed brick and reclaimed timber ceilings. A fireplace and cushy sofa anchor the main dining area, while another room includes an open kitchen with a wood oven, making it just as inviting. The blistered pizza topped with speck and a runny egg is our go-to for brunch (and often dinner, too). And don't miss chef Chris Painter's stellar pastas, like tortelloni with rabbit, mortadella and pistachios, or maccheroni alla chitarra with scallops, olives, capers and scallions (p. 36). If you get a little too comfortable, the restaurant has a mini boutique hotel upstairs with four beautifully restored rooms. wmmulherinssons.com.

2 CHICAGO Giant

F&W Best New Chef alum Jason Vincent has a knack for creating food you crave—even before you know you're craving it. At his bustling, shotgun-style restaurant, Vincent does irresistible modern takes on comfort dishes, like his onion rings fried in Parmesan batter and topped with fresh cheese; sweet corn jazzed up with peanuts, mint and Thai chiles; and pasta with bacon and jalapeños. Get a reservation on the calendar now and looking ahead to winter suddenly won't seem so bad. giantrestaurant.com.

3 PALM SPRINGS, CALIFORNIA Counter Reformation

Tucked inside the groovy Jonathan Adler-designed Parker hotel, this intimate 14-seat wine shrine, which includes an antique confessional, will make a convert out of anyone. By-the-glass and bottle options include eclectic and affordable picks you won't find everywhere else, like Fausse Piste Le Communard, an unusual white blend from an offbeat, up-and-coming Oregon winemaker. The list was constructed to complement the bar's small plates, like a rye tartine with halloumi, avocado and shaved Ibérico ham, or beef carpaccio with truffle chimichurri. This little hideaway is the perfect snug spot on chilly desert nights. theparkerpalmsprings.com.

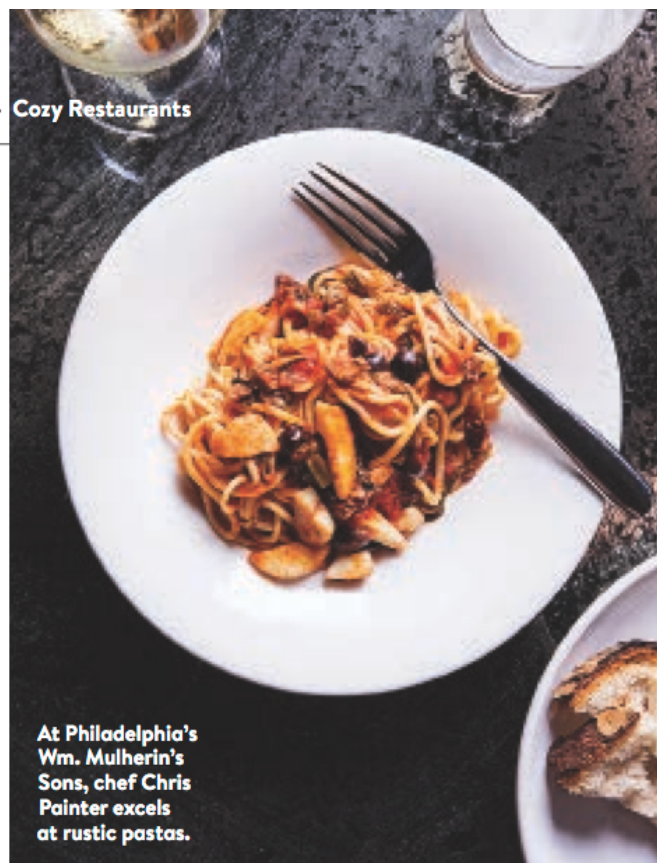
4 KANSAS CITY, MISSOURI The Antler Room

This husband-and-wife-run spot is further proof that innovative things are happening away from the coasts. Nicholas and Leslie Goellner worked in restaurants all over the world before returning to their hometown of Kansas City to open their first place together. And the Antler Room is a family affair: Leslie's father built the tables and breadboards, among other things; Nick's father did the plumbing and electrical work; Leslie's stepfather helped negotiate the lease; and her mother made the curtains. Look for the visually stunning squash carpaccio, prepared with a delicious mix of flavors and textures, including croutons, charred leeks and pistachios. And if the large-format roast duck, served with flatbread and fermented honey, is on the menu (it depends on the local farm's stock), don't miss it. theantlerroomkc.com.



5 MINNEAPOLIS Tullibee

This lodge-inspired space (left), on the ground floor of a former logging warehouse that is now the Hewing Hotel, maintains much of its original character with exposed timber and brick, tall ceilings and plenty of patinated metals. We like to settle in at the bar or on one of the leather sofas by the crackling fire in the lounge and order a Hewing Old Fashioned or the aquavit punch garnished with torched spruce. Our favorite bites include the snackable flatbreads (*lefse*) and housemade charcuterie, as well as a deliciously smoky burger. hewinghotel.com.



At Philadelphia's Wm. Mulherin's Sons, chef Chris Painter excels at rustic pastas.

Pasta with Scallops, Capers and Grilled Scallions

⌚ Total 30 min; Serves 4 to 6

The wood-fired oven at Wm. Mulherin's Sons creates flavor as well as an intimate atmosphere. In a variation on pasta puttanesca, grilled scallions add smokiness and char.

8 scallions

2 Tbsp. extra-virgin olive oil, plus more for drizzling

Kosher salt and pepper

12 oz. maccheroni alla chitarra or linguine pasta

½ lb. sea scallops, cut into ½-inch-thick batons

½ cup drained capers, rinsed

¼ cup Taggiasca olives, coarsely chopped

2 cups drained whole peeled Italian tomatoes, chopped

½ cup finely chopped parsley

1. Light a grill or heat a cast-iron skillet. Drizzle the scallions with olive oil and season with salt and pepper. Grill over moderately high heat, turning once, until lightly charred, about 2 minutes. Let cool, then chop the scallions coarsely.

2. In a pot of salted boiling water, cook the pasta until al dente. Reserve 1 cup of the cooking water, then drain the pasta. Drizzle with olive oil and toss to coat.

3. Wipe out the pot and heat the 2 tablespoons of olive oil until shimmering. Season the scallops with salt and pepper. Add them to the pot and cook over high heat, stirring once or twice, until very lightly browned in spots and just firm, about 30 seconds. Using a slotted spoon, transfer them to a plate.

4. In the same pot, cook the charred scallions with the capers and olives over moderately high heat, stirring, until fragrant, about 30 seconds. Add the tomatoes and reserved water and cook, scraping up any browned bits from the bottom, until bubbling, about 5 minutes. Add the pasta and cook, stirring, until the sauce is slightly reduced and the pasta is coated, 3 to 5 minutes.

5. Fold the scallops and parsley into the pasta and season with salt and pepper. Transfer to shallow bowls or a platter. Drizzle with olive oil and serve.

WINE Savory Italian white: 2014 Garofoli Verdicchio dei Castelli di Jesi Podium.