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FOOD & WINE

TRAVEL ISSUE

MAY 2010

cook your way
around the world
60 best recipes



*Grilled-chicken tacos,
perfect with a
fruity Pinot Noir*
RECIPE P. 168

**chefs'
classics
made
easy**



insider's guide to great wine deals



NYC's Bar Pleiades serves artisanal cocktails and house-made charcuterie.

FOOD & WINE polled trusted correspondents around the globe to learn their most phenomenal discoveries—from mind-blowing restaurant dishes to unbelievable cocktails. Even the most in-the-know foodie will be surprised by the results.

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NYC'S GREAT NEW HOTEL RESTAURANTS & BARS

Guests staying overnight at many of these hotels get a perk: The restaurant chefs do seriously good room service.

26. BAR PLEIADES Hotel: The Surrey **Chef:** Gavin Kaysen **Cocktail to Try:** La Terre, made with beet-infused gin. **Room Service Perk:** A mixologist will use a vintage bar cart for in-room cocktail-making lessons. *thesurrey.com.*