

JULY/AUGUST 2006

# FOOD ARTS

AT THE RESTAURANT AND HOTEL FOREFRONT

## FALL/WINTER PREVIEWS

Hot Line to the  
Menu War Room

FOOD ARTS

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On the cover: The new urbanism: At the juncture of the fresh, seasonal, and local ethos and low-rents, restaurants such as Dressler in Brooklyn are appealing to a crowd long on taste and short on formalities. GM/wine director Connor Coffey, facing the camera, woos customers with the likes of pomegranate Martinis. See page 96. Photo by Richard Bowditch.



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## Burning issues



112



66

Lance Terry, Shannon McIntyre

- 47 **Mix Master**  
Starting from scratch at Per Se's bar
- 58 **Fractured Menus**  
A road map to restaurants' new scripts
- 66 **Fall/Winter Menu Preview**  
Chefs discuss their new dishes for the coming seasons
- 78 **Stone Age Larder**  
Aussie chef touts native ingredients
- 84 **Le Cirque's High-Wire Act 3**  
Back again, a glossy kitchen reveals an enduring classicist
- 94 **Fitting Food to a Tea**  
Infusions find their place with dinner
- 96 **Brooklyn Hits a Homer**  
Restaurants put a new face on an old borough
- 112 **The Big Reach of Little Hands**  
A Mexican cafe is the center of Austin life
- 120 **Talk Healthy to Me, Sweetie**  
Pastry chefs confront a hot topic at a CIA retreat

