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REALLY GOOD
REASONS
TO SEE
THE USA

African Bliss

Amazing new safari lodges,
awesome new expeditions

CRUISING WORLD JUST
KEEPS GETTING BETTER

Why you'll want to buy one
of Land Rover's new diesels

Oahu's Rural
North Shore

PRIVATE Clubs

A C C E S S T H E L U X E L I F E

WINTER 2016

Can This Young Gun Rule the Fairways Again in 2016?

Experts' gutsy predictions
for the golf year ahead

PLUS

How Your Game Can
Be Just as Good as His
(Well, Almost)

Jordan Spieth

(as if we need to ID
the 2015 PGA Tour
Player of the Year)

And more...

Creole recipes with modern twists

An under-the-radar tequila you must try

What's new at U.S. alpine resorts





Lil BRG at STK Dallas

Mouthwatering Good New Eats

BY ELAINE GLUSAC

Dallas

STK Dallas

The New York-based steakhouse brand has managed to spread its juicy cuts of prime beef to several locations around the world, customizing about a fifth of the menu to local tastes. That will be the case again with the upcoming Dallas outpost in Uptown, opening late this year. STK has **rejuvenated the genre** with dedicated DJs, lighter, brighter decor, and, in the Dallas design, a sprawling 6,500-square-foot rooftop. togrp.com

LA

Little Pine

Music mogul Moby, a high-profile vegan, just launched his first restaurant — vegan, of course — in the hip Silver Lake district. Little Pine showcases **dairy-free vegetarian dishes** that will vary with seasonal produce but may include cauliflower “steak” with pea puree and roast beet salad. littlepinerestaurant.com

Kung Pao Chicken Wings at Talde



Miami

Talde Miami Beach

In November, chef Dale Talde, well known to *Top Chef* fans, spun off his eponymous Brooklyn restaurant to South Beach. Filipino-American, Talde accents Asian flavors in signature dishes such as **Korean fried chicken** with spicy kimchee yogurt sauce. You'll find it at the hip Thompson Miami Beach Hotel, alongside chef Michelle Bernstein's Seagrape. thompsonmiamibeach.com

FAST-RIISING CULINARY DISTRICTS

Chicago

West Loop

Just west of the downtown Loop, wholesale food distributors are quickly being supplanted by a new retail food scene. Inhabiting former warehouses, factories, and storefronts, new restaurants come from some of the city's biggest culinary names, including Frontera Grill's Rick Bayless (right), who plans to open a microbrewery, **Cruz Blanca**, early this year (rickbayless.com). Also opening soon: the Chinese spot **Duck Duck Goat** (duckduckgoatchicago.com) from chef Stephanie Izard. Newcomers already opened include **Bar Siena** (barsiena.com), with Italian small plates from chef Fabio Viviani; and the steakhouse **Swift & Sons** (swiftandsonschicago.com), which pays homage to the area's meatpackers.



Miami

Wynwood

Splashed with colorful murals by the biggest names in street art, Miami's once-drab manufacturing district has been transformed into an arts district and incubator for creative businesses. Drawn by art-ogling crowds, restaurants are piling in, including the new vegan trendsetter **Plant Food and Wine** (matthewkenneycuisine.com) from chef Matthew Kenney. **Beaker & Gray** (beakerandgray.com) pairs elevated global dishes and high-end cocktails from the former executive chef at SushiSamba. Local fave **Zak the Baker** (zakthebaker.com), where lines snaked down the block for a spot at the tiny storefront café, recently expanded its baking and restaurant operations.

San Diego

Kettner Boulevard

Little Italy, and specifically this neighborhood roadway, has decidedly transitioned from tired tourist trap to go-to district for hot restaurants from marquee chefs during the past two years. The newest neighbors include **Bracero Cocina de Raiz** (bracerococina.com) from chef Javier Plascencia, well known for his Baja Mexican fare; the **Crack Shack** (crack-shack.com), a chicken-and-egg spot from chefs Richard Blais and Jon Sloan; and chef Brian Malarkey's (right) wood-fire-focused **Herb Shop**. Pioneers Ironside Fish & Oyster (ironsidefishandoyster.com), Juniper & Ivy (juniperandivy.com) from Blais, and Kettner Exchange (kettnerexchange.com) from a Joël Robuchon alum blazed the foodie trail here in 2014.



BERNARD MCWILLIAMS (WINGS); CHARLEY GALLAGHER (ETTY IMAGES); GAYLESS/CHANTELLE MARIE (MALARKEY)