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FOOD & WINE

JULY 2011

Best New Chefs & their simplest recipes

GRILL LIKE A CHEF
ON JULY 4TH
easy, delicious dishes



Spicy grilled
shrimp, ready in 25
minutes & great with
a lush white wine
PAGE 216



Wines that pair with (almost) anything

BEST NEW CHEFS

and their simplest recipes



One is a Peruvian native whose first cooking job was at Benihana; another is a *Top Chef* star; two more are a team from Salt Lake City who combine a love of foraging and a passion for seafood. This year's Best New Chef winners have very different backgrounds and cooking styles that reflect the amazing diversity in the restaurant world right now. Yet they have a few things in common: They've all run a kitchen for no more than five years, and they all blew us away when we traveled around the country to taste their outstanding food.

INTERVIEWS BY KATE KRADER RESEARCH BY KELLY SNOWDEN PORTRAITS BY NIGEL PARRY FOOD PHOTOGRAPHS BY ANNA WILLIAMS
CHEF JACKETS DESIGNED BY ROBERT GRAHAM DESIGN

2011 Best New Chefs

TOP ROW, FROM LEFT:

joshua skenes Saison, San Francisco
kevin willmann Farmhaus, St. Louis
bryce gilmore Barley Swine, Austin

MIDDLE ROW, FROM LEFT:

bowman brown Forage, Salt Lake City
george mendes Aldea, New York City
ricardo zarate Mo-Chica, Los Angeles
james lewis Bettola, Birmingham, AL

BOTTOM ROW, FROM LEFT:

carlo miraschi Roberta's, New York City
jason franey Canlis, Seattle
stephanie izard Girl & The Goat, Chicago
viet pham Forage, Salt Lake City



JASON FRANEY

canlis, seattle

why he won Because, at a 60-year-old institution, he's introduced his own elegant style of cooking combining European techniques and Pacific Northwest ingredients. "It's geeked-out comfort food," he says. "No liquid gels, not here."

born 1977; Austin.

raised West Palm Beach, FL.

experience L'Escalier at The Breakers, Palm Beach, FL; Campton Place, San Francisco; Eleven Madison Park, New York City.

biggest influence Daniel Humm, chef at Eleven Madison Park and an F&W Best New Chef 2005. "He basically changed the way

I cooked, the way I thought about food. His food is so clean, so technique-driven, so European. I learned it his way and forgot everything else."

heroes Restaurant owners Mark and Brian Canlis. "They took over their family's restaurant, a place that was doing classics—steak and '80s-style food—and let me do my menu."

pet peeve Dirty pots. "When sauces are reducing and form a ring on the inside, I can't stand it. It irks me. I need to seek counseling about it."

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CHILLED PEACH SOUP WITH FRESH GOAT CHEESE (RECIPE, P. 216)

Bowl and plate by Content & Container from The Future Perfect.