

UNITED



A STAR ALLIANCE MEMBER

Hemispheres

娘子娘子
身似盒子
麒麟剪刀
八个钗子
打一动物名

THREE PERFECT DAYS

SHANGHAI

PLUS CELEBRATING THE TOUR DE FRANCE AT 100 // THE HEMI Q&A PUTS MARC MARON ON THE COUCH // THE ASTON MARTIN VANQUISH, LICENSED TO THRILL // DINING SPECIAL: CULINARY COMEBACKS, GASTROPUB WIZARDRY, THE KIMCHI CRAZE AND MORE

AND FOR THE NEXT Dish...



WITH THE PROLIFERATION OF CELEBRITY CHEFS & COLOSSALLY HYPED RESTAURANTS,
MODERN DINERS HAVE A LOT ON THEIR PLATES. HERE WE TALK TO TOP TOWNE
^{ON THE} VERGE OF SECOND-CHANCE STARDOM, LEARN WHAT PARISIANS LIKE
TO HAVE FOR DESSERT & GENERALLY FIND OUT WHAT'S ON THE MENU IN 2013.

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WHOLE FOODS

PIGGING OUT Whole smoked suckling pig at Cask & Larder in Winter Park, Fla.

The large-format feast means you can eat, like, an animal

One could argue that America's current obsession with the pre-ordered pig roast is a direct outgrowth of the tradition of feast-centric social functions. Happily, chefs are increasingly eager to oblige with the cooking, offering group-targeted meals that feature massive meat cuts and sometimes entire animals.

New York chef David Chang's Momofuku empire has long been ground zero for the large-format trend, thanks to his legendary spreads: beef seven ways, fried chicken, Korean pork shoulder. At Belly Wine Bar in Cambridge, Mass., groups of four to 12 can tackle the "Sardinian Lamb Feast" of roasted necks

with salsa verde, sticky glazed short ribs and an entire wood-fired leg with citrus and thyme. The "Whole Cookery Feast" menu at Cask & Larder in Winter Park, Fla., includes banquets of smoked duck, rib-eye and a "Butcher's Feast" spread (porchetta, sausages, smoked ham) for parties of eight-plus.

"There's something special about the shared, convivial experience of a whole-animal dinner," says chef Chris Cosen-tino of San Francisco's Incanto, whose "Leg of Beast" dining extravaganza currently stars an entire braised beef shank and all the trimmings. "It's like Thanksgiving but without the family drama—and with better meat." —J.H.

Seoul Train

A PUNGENT STANDBY OF KOREAN CUISINE HITS MAINSTREAM U.S. MENUS

That laughing sound you hear is a chorus of Korean home cooks amused by the rise of kimchi as America's favorite "new" pickle. A staple for 4,000 years—and the star of the condiment spread known as *banchan*, offered with traditional dishes like *bibimbop*—the fermented salad is showing up on U.S. menus as a funky alternative to pickled onions and cornichons.

The Sample Room, a Minneapolis gastropub, serves it with beer sausage, while Seattle eatery Matt's in the Market freezes it granita-style into a topper for raw oysters. Although napa cabbage is the most common recipient of the kimchi treatment (salt, chili powder, fish sauce, garlic and tons of time), the sky's the limit, from the celery kimchi served with

twice-cooked duck wings at Swift's Attic in Austin to the butternut squash-shiitake kimchi that flanks braised pork shank at Girl & the Goat in Chicago.

"The heat, funky flavor and crunchy texture are a winning combo," says William Dissen, chef-owner of the Market Place in Asheville, N.C., where collard-green kimchi (pictured at right) graces plates of crispy pork cheeks with country ham redeye aioli. "Plus, fermented food is good for you." —J.H.

