

NEW RECIPE HANDBOOK: FAST, HEALTHY, CREATIVE

FOOD & WINE

the wine issue

OCTOBER 2012

65

BEST RECIPES
+ WINES FOR
WEEKNIGHTS
+ SPECIAL
OCCASIONS

including CHEESE-STUFFED SHELLS IN OUR
FOOLPROOF MARINARA SAUCE

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TRAIN YOURSELF TO BE
**a better
wine taster**



Jean Adamson and Sam Buffa of Brooklyn's Hillside, LEFT, where the wine list features exotic grape varietals. At Cambridge's Belly, ABOVE, one section of the wine list is titled "funky/earthy/challenging."

THE EAST

21 Belly; Cambridge, MA The owners of the Blue Room opened this new, smaller spot, where wine director Liz Vilardi sources mostly Italian and French wines, explaining that American wines from small producers tend to be pricier. Her list includes natural wines, orange wines and a section titled "funky/earthy/challenging." Vilardi likes wine that's "offbeat and kind of unusual," she says. Chef Robert Grant serves unorthodox charcuterie, such as lamb bacon and scallop sausage. *One Kendall Square; bellywinebar.com.*

22 Flatiron Wines & Spirits, New York City Value is the focus of this new store, an offshoot of Brooklyn's fabulous Uva. More than 300 of its 1,500-

plus bottles are \$15 or less, including a 2010 Domaine Pierre de La Grange (Pierre Luneau-Papin) Muscadet for \$14. There are tastings every weekend: sparkling wines on Fridays, special bottles poured by visiting winemakers on Saturdays and artisanal spirits and cocktails on Sundays. *929 Broadway; flatiron-wines.com.*

23 Hillside; Brooklyn, NY A spin-off of the popular Vinegar Hill House restaurant, this new café and bar serves mostly natural bottles, including some made from indigenous varietals "on the verge of extinction," says wine director Bill Fitch. The wine list has rotating by-the-glass categories, like island wines and Adriatic coastal wines. *70 Hudson Ave.; hillsidevbk.com.*

24 Jamonera, Philadelphia Local-empire builders Marcie Turney and Valerie Safran (Lolita Restaurant) are continuing their revitalization of Philadelphia's 13th Street with this Spanish-focused "ham bar." Beverage director Terence Lewis creates sample-size food-and-wine pairings; with each order of sherry (47 kinds) or Spanish wine, he serves a little skewer of "various salted things," like olives, chorizo and Manchego. "I'll jam it right onto the glass," he says. *105 S. 13th St.; jamonerarestaurant.com.*

Murray's Cheese Bar

25 At this new restaurant, down the block from NYC's world-famous Murray's Cheese shop, "Cheese is the focus of everything we do," says mastermind Tia Keenan. "This is not a wine bar that has a great cheese collection, but rather a cheese bar that has a great wine and beer collection." Two cheesemongers help to pair 30 mostly European wines by the glass with dishes like enchiladas salsa verde and buffalo cheese curds. *264 Bleecker St.; murrayscheesebar.com.*



Tia Keenan pours 30 wines by the glass at Murray's Cheese Bar.