

contents

features



94



104

July 1999 **The Restaurant Issue**

- 94 **A Cook's Eden**
At The Herbfarm Restaurant outside Seattle, two innovators have created a brilliant herb cuisine *by Ted Katauskas*
- 104 **The King and I**
Chicago chef Charlie Trotter is summoned to Stockholm by the king—and scopes out the city's best food and tableware *by Eve M. Kahn*
- 108 **Hill-Country Cookout**
To celebrate Independence Day, Mississippi chef John Currence fires up the grill and mixes up a batch of...*mojitos?* *by Jonathan Miles*
- 116 **Kevin on Earth**
At the sky-high Windows on the World, Kevin Zraly made it cool to be a sommelier. Now his acolytes are hitting the ground and fanning out across the country *by Andrew Essex*
- 121 **America's Best New Chefs 1999**
After eating their way across the country, FOOD & WINE's editors pick the 10 most thrilling and original young chefs

Visit Food & Wine on the Web www.foodandwine.com

On the Cover

"America's Best New Chef 1999," page 121, photographed by Quentin Bacon at Jean Georges in Manhattan. Clockwise from top left: Ron Siegel (Charles Nobles, San Francisco); James Mazza (Hapa, Scottsdale, Arizona); James Mazza (15 Degrees, Boulder, Colorado); Steve Marc Vetri (Vetri, Philadelphia); Paul Kahan (Blackbird, Chicago); John Besh (Artesia, Abita, Louisiana); Suzanne Rocco DiSpirito (Union Square, Los Angeles); Rocco DiSpirito (Union Square, New York City); and Dale (Acacia, Richmond, Virginia).

FOOD & WINE

July 1999

america's **best** **new chefs** 1999



restaurant poll
winners

U.S. \$3.95 CAN. \$4.95

#BXBCBFL*****CAR-RT-SORT**C-040
#20WLL 21762 517/96# 3 DEC99 P
FLORENCE I WILLIS 26000 IP
7625 N 1ST ST 177 FAW 17 #
#

FRESNO

CA 93720-0959

www.foodandwine.com