

SPECIAL 10TH ANNUAL TRAVEL ISSUE

FOOD & WINE

MAY 2006

THE GO LIST
376
HOTTEST
RESTAURANTS
IN THE WORLD

bobby flay's
savannah soul food
the best new
spanish wines



Bobby Flay's shrimp
with barbecue spices
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AOL KEYWORD: FOOD & WINE

greatest chocolate on earth



new tastes

Biscotti all'Arancio di Sicilia Ferragamo fashion house scion Giulia Ferragamo di San Giuliano makes delicate **cookies (RIGHT)** with handpicked lemons and oranges from the family's 800-year-old estate (\$14; agferrari).



Gangi Dante Oregano Mazzetto
Grown in Sicily's Madonie mountains and dried on rattan mats, these **oregano branches and leaves** impart a lovely, subtle flavor to sauces (\$6; markethallfoods.com).

La Motticella Pomodori Pelati Paolo Petrilli's **pelati (peeled tomatoes)**, made in Puglia from the San Marzano variety, taste so fresh that London's famed River Café cooks with them (\$12; agferrari.com).

ASIAN PORCELAIN

plates

Former fashion stylist Nathalie Smith stocks her New York shop, Global Table, with finds from around the world. One of her favorite sources is **Pol's Potten**, whose new items include peacock-inspired glasses and exquisite handpainted **porcelain plates (RIGHT)** that Pol's Potten founder, Erik Pol, discovered in China (\$68 for four; 212-431-5839 or globaltable.com).



the british invasion



GORDON RAMSAY
The fiery British chef (**LEFT**) is opening spots in two new U.S. hotels: the London NYC in October (151 W. 54th St.) and the London LA next spring (1020 N. San Vicente Blvd., West Hollywood).

ALAN YAU
Famed for elevating London's Chinese food, the restaurateur will debut a restaurant in September in Ian Schrager's newly renovated Gramercy Park Hotel in NYC (2 Lexington Ave.; 212-920-3300).

RICHARD CARING
Last July, the Brit clothing tycoon bought London's perennially hot Le Caprice, a popular celebrity hangout (Madonna). In 2007, he'll duplicate it in Manhattan's Bryant Park.