



As Seen In
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DINING //

Foodometer // The dish on the dish. By Melissa Clark

Auld Lang Dine!



Now that 2010 has been rung in, the champagne guzzled and all the bits of confetti excavated from the couch cushions, combat the February doldrums by indulging in more hair of the dog that bit you in January.

Ice & Vice

If you find yourself in need of a pick-me-up while strolling NYC's Madison Avenue, look no further than **François Chocolate Bar** from renowned pastry chef **François Payard**, conveniently located on the fourth floor of French jeweler Mauboussin's flagship boutique. It's the ideal setting for Payard's jewel-like creations, and a cup of his hot milk chocolate with Sichuan peppercorn and cinnamon will only set you back a few dollars. mauboussin.com

Second City Sublime

The brainchild of chef Michael Kornick (of Chicago's award-winning MK) and restaurateur David Morton (of Morton's steak house fame), **DMK** is the place to be for grass-fed beef on a bun served with cheffy touches such as charred balsamic red onions, roasted Hatch chiles and fried green



tomatoes. And the burgers pair well with the custom-crushed big red wines—or a malt. dmkburgerbar.com



Billionaire Boys' Club

If you must stick to your resolutions for healthier living, you can at least do so in style at New Jersey's newest restaurant: **Ninety Acres**, owned by billionaire playboy Sir Richard Branson and Bob Wojtowicz, is serving up great food and wine and is set on a 15-acre organic farm. Chef David Felton features the

likes of bacon-wrap cocoa, Seckel pear, sherry; roasted Cheddar mustard spaetzle and fried chicken with mashed potatoes and natinar.com

Borough

Chef Césaire Bouley is the last to decrease borough. His last approach Brooklyn. It's neighborly when good fixe t \$95). signa as cal



Tipple of the Month

As London continues to give Paris a run for her money when it comes to cuisine, France is striking back, hitting England where it will hurt the most—at the pub. Distilled in a hammered-copper-pot still over a naked flame, **Citadelle Gin** is light and crisp with extreme herbal flavors that come from 19 distinct botanicals.

olives, wilted spinach with Grana Padano cheese or veal meatloaf with porcini mushrooms are even available for take-out and delivery. brooklynfare.com

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