

FOOD & WINE

#FWBNC

HELLO, SUMMER!

110 FRESH RECIPES & TRICKS FROM
F&W'S BEST NEW CHEFS

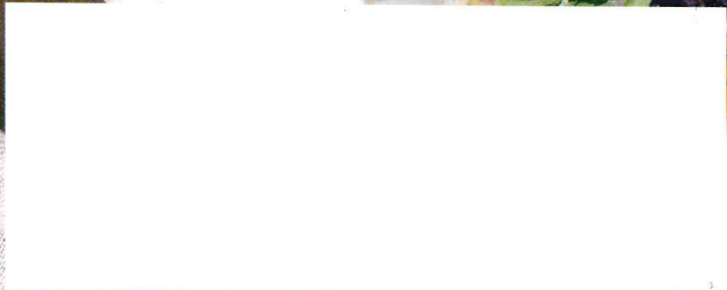
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**FOOD
TRENDS
TO KNOW
NOW**

**TEST
KITCHEN
ESSENTIALS**
THE ONLY
GEAR YOU'LL
EVER NEED

Look inside for
Kismet's spiced
eggplant
with cherries
and tangy
lebneh.

→
**MEET
THE CLASS
OF 2017**
FLIP FOR THE
WINNERS



**EAT LIKE
A LOCAL**
OUR ALL-AMERICAN
CITY GUIDES

JULY 2017

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14 BARS GET SMOKY AGAIN

See ya, cocktail umbrellas. Lately we've noticed bartenders favoring a more showstopping garnish: a dramatic plume of smoke. "I was on vacation, drinking whiskey and watching fireworks, and I thought whiskey and smoke would be a cool match," says Shige Kabashima, the bartender behind **ROKC** (rokcny.com) in New York City's Harlem neighborhood. A little tinkering led to this stunner, aptly named Smoke.

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SMOKE SHOW Three more smoldering dispatches from the road.

BAR LEATHER APRON

Honolulu bartender Justin Park finishes his Penicillin-inspired, Scotch-and-honey-powered In the Soul cocktail with charred oak slivers. He carves them from a 2016 Knob Creek whiskey barrel. barleatherapron.com.

THE LOBBY BAR

Bourbon is the focus at the revamped cocktail lounge inside the Ritz-Carlton on Amelia Island, Florida. Here the mint julep is smoked with hickory wood moments before it's presented. ritzcarlton.com.

WEFT & WARP ART BAR

The Mercury Mirage drink at this Scottsdale, Arizona, bar offers a double dose of smolder: Rye is infused with smoked tea; charred applewood vapors release as the drink is poured. scottsdale.andaz.hyatt.com.