



RESTAURANTS

The places we're talking about—and making reservations at—this month

ATLANTA: This city doesn't usually pay much attention to French cuisine, but Bob Amick's **Trois**, overlooking the site of the new Atlanta Symphony Center, has all sorts of people enthusiastically embracing coq au vin and cassoulet. Chef Jeremy Lieb (a Daniel Boulud protégé, formerly of Le Cirque in Las Vegas) turns out both traditional and modern dishes—flounder Parisian with cauliflower and capers, wild sea bass with candied turnips and beef jus—with the ease of a master. *1180 Peachtree Street (404-815-3337; trois3.com).*

PHILADELPHIA: Since the retirement of Jean-Marie Lacroix, chef Matthew Levin has been introducing edgier plates at **Lacroix at the Rittenhouse**, using a frothy licorice-lemon purée to energize langoustines; anchovies and peanuts to massage Kobe beef into an elegant *tataki*; and avocado milk and apple dashi to tease the textural possibilities out of *hamachi*. Levin may not be running a chem lab, but he is leaving roulades and ragouts in the dust. *210 West Rittenhouse Square (215-790-2533; rittenhousehotel.com).*

PORTLAND, OREGON: Thai chef Bo Kline has opened **Bo Restobar** in a corner of the hip Hotel Lucia, near her popular Typhoon! restaurant. Top-notch local ingredients make for big Asian flavors in offerings such as slender seafood cigars stuffed with scallops and shrimp and served with a pungent plum sauce, comforting "kabocha pumpkin soup" spiked with coconut milk and cilantro pesto, and rich pulled-pork *panang* on roasted garlic bread. *400 Southwest Broadway (503-222-2688; borestobar.com).*

Oysters wrapped in ahi tuna from the bar at Atlanta's *Trois*, and in Portland, Oregon, *Bo Restobar* is inspired by traditional Thai restobars.

SEATTLE: At **Coupage**, chef Rachel Yang cooks with French nuance and American bravado and adds a dash of Korean moxie. Roughly translated, that means an undercurrent of lemongrass in a vichyssoise harboring custardy crab brûlée, or chile-sauced daikon kimchi on top of beef short ribs and chestnut polenta. All presented with service as smooth as the restaurant's Miles Davis–infused sound track. *1404 34th Avenue (206-322-1974; coupageseattle.com).*

CHEFS ON THE ROAD: JAMIE OLIVER

"People have the wrong idea about me. I don't eat out very often and even when I travel I go to the same restaurants every time," says Jamie Oliver, chef of the nonprofit Fifteen restaurants located in London, Cornwall, Amsterdam, and Melbourne. Whenever he visits San Francisco, Oliver stops at **Incanto** (*1550 Church Street; 415-641-4500; incanto.biz*), where chef Chris Cosentino is "able to turn offal into an event." In Los Angeles, Oliver finds chef Suzanne Goin of **Lucques** (*8474 Melrose Avenue; 323-655-6277; lucques.com*) "super-cool. She has the most lovely seasonal approach to cooking." At minuscule **Sushi Nozawa** (*11288 Ventura Boulevard, Studio City; 818-508-7017*), chef Kazunori Nozawa "made us whatever he felt like making—and it was memorable."



The team at **Vij's**, in Vancouver, B.C. (*1480 West 11th Avenue, 604-736-6664*), "created the most intelligent layering of flavors that I've ever had." Oliver is also a fan of nearby **Tojo's** (*1133 West Broadway; 604-872-8050; tojos.com*), the Americanized Japanese restaurant where "chef Hidekazu Tojo is credited with inventing the Tojo-maki, which became known as the California roll, in the '70s." —Corky Pollan