

FOOD & WINE

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Great American Recipes

*Summer's top wines,
beers & cocktails*



Classic Southern
fried chicken, delicious
with a dry rosé
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SEAFOOD FEAST ON THE BAY
oysters, lobsters, corn salad



WHERE TO
go
NEXT

Contigo Austin offers both outdoor seating and ox-tongue sliders. TOP RIGHT.



Best New Outdoor Eating in Austin

When you're sitting under a cedar elm amid a sprawl of picnic tables, a meal at Contigo Austin feels like an escape from the city—which is precisely the point. Co-owner Ben Edgerton aims to re-create the spirit of his family's hunting ranch at this small-plates spot in fast-developing East Austin. Our server, a horticulture student with a beet tattoo, suggested an El Pepino (tequila, cucumber water, mint and lime). We followed it with pork pâté, white-bean dip with duck fat and ox-tongue sliders with pickled green tomato. Sleek apartments are going up just blocks away, but Contigo Austin's food and vibe still feel untamed. 2027 Anchor Ln.; 512-614-2260. —Paula Disbrowe

INSIDER'S TIP
Contigo Austin's meat-heavy menu features charcuterie made with chicken, beef, pork and quail from nearby farms.

Foodie Field Trips

No need to wait around for room service: These three hotels take guests on food expeditions that conclude with a cooking lesson, a wonderful alfresco meal or both.

Bike Tour: Whistler, Canada
Four Seasons Resort chef Edison Mays leads cruiser-bike tours of the farmers' market; afterward, guests learn how to make their own marinades and rubs with the herbs they sourced. 604-935-3400 or fourseasons.com.

Abalone Harvest: Santa Barbara, CA
Canary Hotel guests can get a close look at one of the world's priciest seafoods at a sustainable abalone farm. The hotel's chef, Brian Parks, then teaches how to pan-roast the abalone. 805-884-0300 or canarysantabarbara.com.

Fly-Fishing: Aspen, CO
In June, the Little Nell began offering fly-fishing trips on the Roaring Fork River in a handcrafted boat. Robert McCormick, the hotel's new executive chef, waits downstream with a picnic. 888-843-6355 or thelittlenell.com. —Jen Murphy

editors' picks

Food & Wine editors share their favorite recent food experiences from hotels, bars and restaurants.



» **SLEEP HERE NOW**
Jicaró Island Ecolodge, Nicaragua
On a tiny island in Lake Nicaragua, Jicaró offers total seclusion and kayaks for wildlife excursions. Food is local and sustainable, like seared lake fish with chimichurri. From \$380 per night; jicarolodge.com.

All nine casitas face the lake; decks are furnished with locally made hammocks.