

HOW TO FIND THE BEST VALUES ON ANY WINE LIST P. 76

FOOD & WINE

FEBRUARY 2014

Easy recipes
from Paris's
best new
restaurants

America's
most incredible
new sweets
p. 67

CHEFS'
FAVORITE
STEAK
TO COOK
AT HOME:
RIB EYE

Simple NEW STEAK HOUSE RECIPES

the beef, the sides, the wines

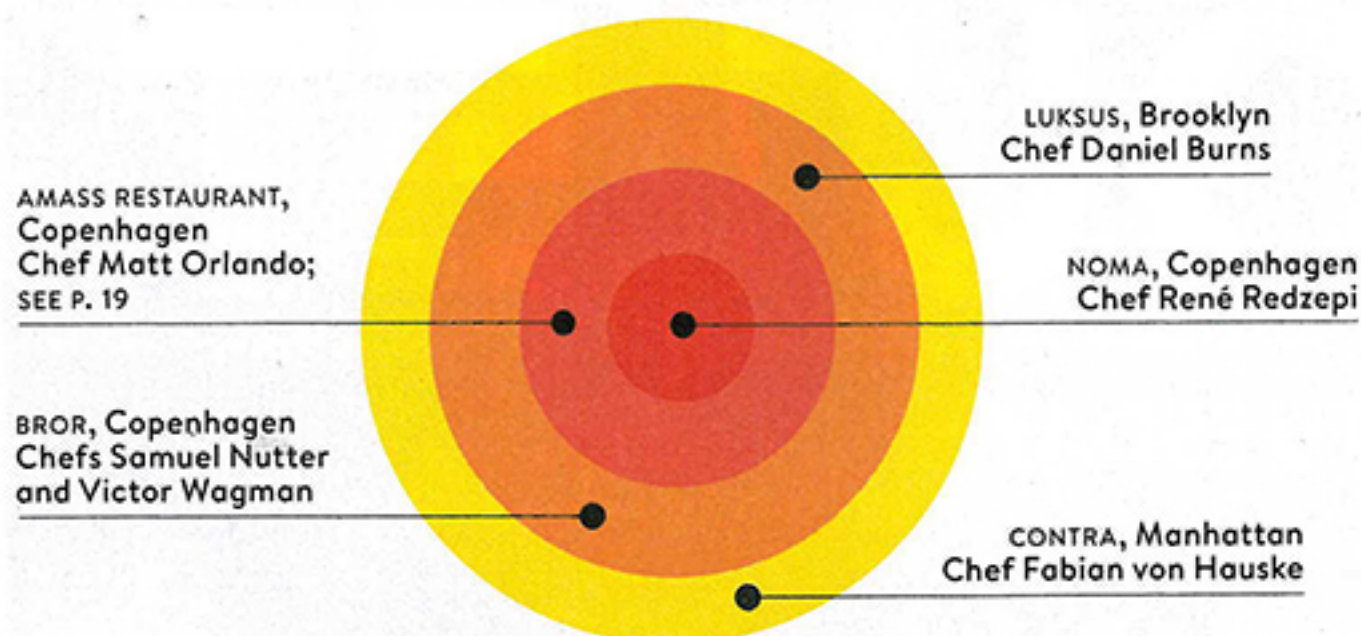

JUICY RIB
EYE STEAKS
BASTED
WITH
BUTTER &
GARLIC
COVER RECIPE, P. 91

SPICY,
SAUTÉED
KALE WITH
SHREDDED
CHEESE
RECIPE, P. 86

BACON-
WRAPPED
SHRIMP
COCKTAIL
RECIPE, P. 82

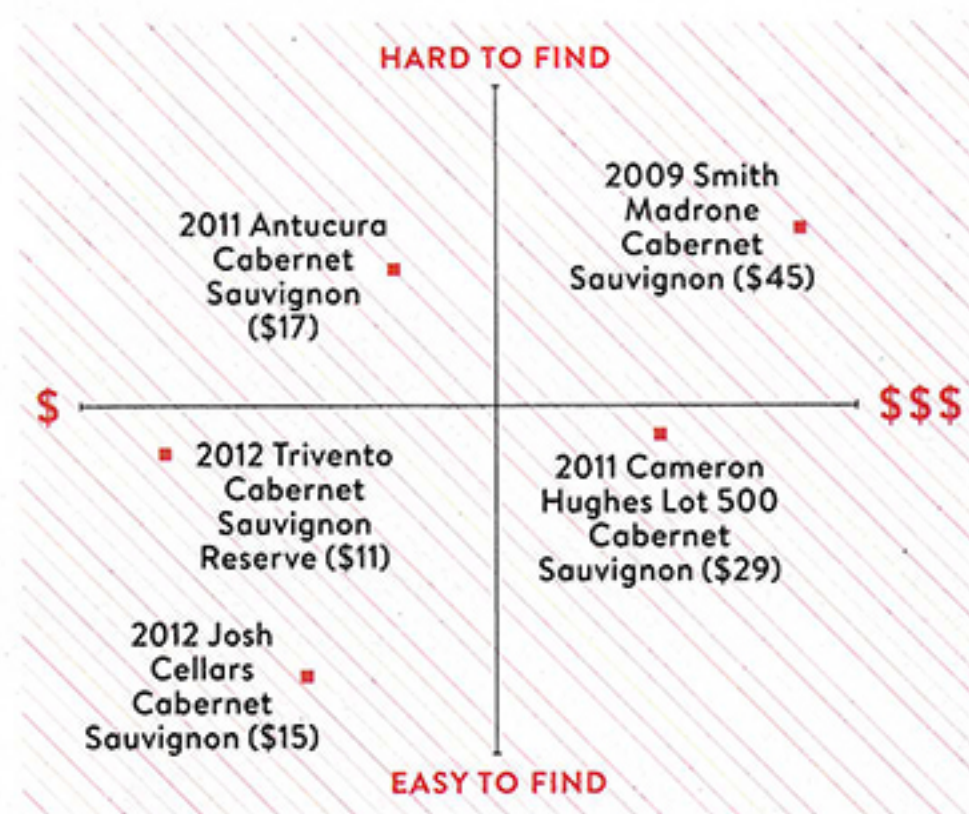
Restaurant Heat Map: Noma Alumni

By Kate Krader, Restaurant Editor



Wine Matrix: Value Cabernet

By Ray Isle, Executive Wine Editor



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