

SPECIAL DOUBLE ISSUE • 83 RECIPES!

FOOD & WINE®

HOW
WE

Holiday

52
recipes to
make in 2024
FLIP THE
ISSUE ▶

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OBSESSIONS



From handmade plates to customized aprons to boxes of chili dogs, these 20 gift ideas were thoughtfully curated by hospitality professionals from around the country.

By Amelia Schwartz

EDITORS' PICKS

Best in Class The dishes and drinks the editors of *Food & Wine* loved most in a year of very good eating



BEST SLICE

Chef Katsuya's Original Mentaiko and Corn Pizza
Tonari, Washington, D.C.

"This is a super-creamy pizza slice, topped with corn sauce, Kewpie-mentaiko cream, brick cheese, and chives. It channeled my fond memories of eating creamy corn as a child but in a new, classier way." —MERLYN MILLER, SOCIAL MEDIA EDITOR

PHOTOGRAPHY: VINA SANANIKONE

PHOTOGRAPHY: (TOP ROW, LEFT TO RIGHT) COURTESY OF AMA SUSHI; COURTESY OF MARJIE'S GRILL; KRISTINA LOPEZ; (SECOND ROW, LEFT TO RIGHT) KAREN CULP; NICOLA PARISI; JOHN TROXELL; (THIRD ROW, LEFT TO RIGHT) MIKE PRINCE; STEVEN TYWAN; COURTESY OF ADALINA (COCKTAIL SIDEBAR, FROM TOP); SHAWN CAMPBELL; COURTESY OF HANNAH'S BAR; RYAN BAKER



BEST COCKTAIL

Hinode
Ama Sushi, Montecito, California

"It sounds like a crazy mashup—mezcal, pineapple liqueur, slightly acidified dry vermouth, sparkling sake, and black-lemon bitters—but the result is savory, subtle, and ethereally smoky." —RAY ISLE, EXECUTIVE WINE EDITOR



BEST MAIN EVENT

Whole Branzino
Calliope, Chattanooga

"This crisp-skinned fish is served with smoked-tomato tahini, mat-bucha (a Moroccan condiment made of cooked tomatoes and bell peppers), and an herbaceous chermoula." —KAREN SHIMIZU, EXECUTIVE EDITOR



MOST LIKELY TO TURN HEADS

Thai Iced Tea Nam Kaeng Sai
Kalaya, Philadelphia

"You would regret not ordering this shaved ice—it's a mound of fluffy snow soaked in guava syrup and stuffed with Thai tea-flavored cream." —KHUSHBU SHAH



BEST DRESSED

Charred Broccoli with Cornbread Romesco
Marjie's Grill, New Orleans

"This coal-roasted broccoli salad knocked me out with its complexity. It was fantastic: tangy and funky from the lime juice and fish sauce." —CHANDRA RAM, ASSOCIATE EDITORIAL DIRECTOR



MOST LIKELY TO BRIGHTEN SOMEONE'S DAY

Turkish Coffee Cream Pie
Loquat, San Francisco

"Loquat improves upon a classic cream pie by imbuing the filling with the pleasantly bitter flavor of Turkish coffee." —KHUSHBU SHAH, RESTAURANT EDITOR



MOST DEPENDABLE

S&P Burger
S&P Lunch, New York City

"With its smear of mayo-based sauce and a just-thick-enough patty with American cheese, tomato, iceberg lettuce, and white onion, this is the Platonic ideal of a lunch-counter burger." —LUCY SIMON, ASSISTANT EDITOR



LIFE OF THE PARTY

Fruta Fresca con Chamoy
Superbueno, New York City

"In this age of glorious restaurant fruit platters, the chamoy-drenched fruit at Superbueno stands alone. It's a sweet-tart palate cleanser after a couple of salty, fatty tacos." —HUNTER LEWIS, EDITOR IN CHIEF



MOST CRAVEABLE PASTA

Mushroom Gnudi
Press, Napa Valley

"These three small gnudi (like superlight gnocchi) in a savory mushroom consommé are expertly balanced and executed to perfection." —SEAN FLYNN, SENIOR EDITORIAL DIRECTOR



BEST WAY TO END A MEAL

Chocolate Bourbon Tiramisu
Adalina, Chicago

"Layered with dark chocolate-bourbon mascarpone mousse and smoked-vanilla gelato, this tiramisu is a dish I can't wait to taste again." —CHANDRA RAM

COCKTAIL TREND OF THE YEAR
Herby Gin Drinks



Hidden Valley Ranch Water
Yacht Club, Denver

"This ranch dressing-flavored drink with sherry, dill, and gin, which replaced tequila in the adapted version I had at the Food & Wine Classic in Aspen, was hands down my top sip of 2023." —LUCY SIMON



The Veranda
Hannah's Bar, Healdsburg, California

"When I came across this cocktail, I was immediately intrigued by how dill (my favorite herb!) would fare in a martini. It turns out that the dill plays especially well with fennel-seed liqueur and gin." —OSET BABÜR-WINTER, SENIOR DRINKS EDITOR



Negroni Verde
Principe, New York City

"This elegant drink has all the balance of a traditional Negroni, with a savory, vegetal twist, thanks to its combination of gin, Luxardo Bitter Bianco, Chartreuse, fennel, and a dash of olive oil. It was the perfect accompaniment to an app of red prawns dipped in coriander-jalapeño sauce." —AMELIA SCHWARTZ, ASSOCIATE EDITOR