

MODERN LUXURY

PHILADELPHIA STYLE



THE FEAST ISSUE

Top New Restaurants & the Hot Culinary Scene in Philadelphia
PLUS Fashion's Athletic Moment, Inside Ardrossan & Where to Shop Now

F/O/O/D & /D/R/I/N/K

TWENTY/TWENTY VISION

"It's so gratifying to be open for 20 years in a business where there is so much competition," says Evan Lambert, co-owner of Conshohocken's **Savona** (100 Old Gulph Road, 610.520.1200, savonarestaurant.com).

"There are so many more restaurants now than when we opened in 1997." While many have come and gone, Savona, a dining destination known just as much for the Dover sole as the 1,200-bottle wine program, has remained relevant by adapting to what its guests want. The proof is in the 26-seat outdoor patio and a major renovation last year that included a new wood-burning grill, a glass-enclosed kitchen and redesigned menu. The restaurant continues to celebrate its 20th anniversary into 2018 with tasting menus from co-owner and chef Andrew Masciangelo, specialty cocktails and Veuve Clicquot Le Grand Dame by the glass. We can't think of a better occasion for a toast.

—Kristin Detterline

Savona's rack of American lamb, served with butternut squash purée, roasted Brussels sprouts and cippolini

FOOD & DRINK

Here, get the scoop on the newest restaurants, along with a rotating cast of city favorites, highlighting the dishes and personalities driving Philadelphia's cuisine scene. Prices reflect average cost of a three-course dinner for one, excluding drinks, tax and tip. Note: Menus change frequently and seasonally, so not all items mentioned may be available at all times.

\$\$\$\$ Very Expensive (\$60 and up)

\$\$\$ Expensive (\$40-\$60)

\$\$ Moderate (\$30-\$40)

\$ Inexpensive (under \$30)

U Update

N New

🔥 Hot Spot

★ Editor's Pick

MAIN LINE

Paramour N

The perfect place for a special meal or glass of wine, Paramour highlights seasonal modern American cuisine. The restaurant sources the finest organic produce, meats and sustainable seafood as part of a commitment to use only the best ingredients available. Make sure to take time and visit the bar, complete with a lounge area and fireplace—happy hour includes half-priced cocktails, flatbreads and more.

139 E. Lancaster Ave,
610.977.0600, Wayne,
paramourwayne.com \$\$

White Dog Cafe

Since Marty Grims' contemporary cafe opened in 1983, it has become beloved for its seasonal farm-to-table cuisine and friendly service. With dozens of paintings of dogs adorning the walls and items such as artisanal cheese plates and smoked salmon sandwiches filling the menu, it's no wonder White Dog has three successful locations from University City to the Main Line. *Multiple locations*, 215.386.9224, whitedog.com \$\$\$\$



IN WITH THE NEW Your favorite oysters-and-rosé happy hours are back again on Tuesday nights. That's right—after being closed for two weeks in early fall to remodel, Philadelphia favorite **Fond** has reopened its East Passyunk Avenue address with an updated interior. Chef-owners Lee Styer and Jessie Prawlucki's revamped 36-seat dining room welcomes guests into a modern greenhouse atmosphere filled with luscious plants, a subdued color palette, a stone slate accent wall and a 12-seat live-edge wood bar. Fond has new menu items, too, like Korean beef tartare, crispy pork rillettes with a truffle Parmesan aioli and scallops with goat cheese gnocchi. And, as always, be sure to save room for dessert, as pastry-whiz Prawlucki whips up house favorites like brown-butter apple tarts and malted milk-chocolate ice cream. 1537 S. 11th St., 215.551.5000, fondphilly.com —Antonia DePace

CENTER CITY

a.kitchen This sleek Rittenhouse Square eatery oozes culinary confidence thanks to creative seasonal

small plates, a charcoal grill and thoughtful pours. Sneak down the hallway to a.bar for a postprandial cocktail or grab a seat at the chef's counter

and try one of the wine flights featuring a trio of tastes from the terroir-driven wine list. 113 S. 18th St., 215.825.7030, akitchenandbar.com \$\$\$

Amada Jose Garces began his empire with Amada, a rustic-chic restaurant that celebrates Spanish cuisine. Get a front-row seat to the

dinner. 210 W. Rittenhouse Square, 215.790.2533, lacroixrestaurant.com \$\$\$\$

Morimoto The enduring hot spot radiates an unmistakably trendy vibe. In addition to raw and sushi bars, Iron Chef Masaharu Morimoto offers dishes that put a twist on the usual sushi cuisine. Reserve a seat at the chef's counter to survey the hectic kitchen and minimalist dining room. 723 Chestnut St., 215.413.9070, morimotorestaurant.com \$\$\$\$

Positano Coast Take a trip to the coast of Italy courtesy of the stark white tiles and beautiful murals at this Old City favorite. Known for savory Italian cuisine, Positano Coast also offers some of the city's freshest seafood. Opt for the tuna tartare or the crabmeat tacos with chipotle aioli. 212 Walnut St., 215.238.0499, positanocoast.net \$\$

R2L Take in breathtaking views of the city from 37 floors above, while enjoying signature drinks and American fare courtesy of Chef Daniel Stern. Best bet: the seasonal Veal Rib Chop and the three-step margarita with Olmeca Blanco, best

enjoyed at a window-booth seat. 50 S. 16th St., 215.564.5337, r2lrestaurant.com \$\$\$\$

Res Ipsa This two-in-one cafe and BYO sits conveniently between Rittenhouse and University City. In the morning, stop by the cafe for chia-seed parfait to pair with your cappuccino. When the sun sets, grab a bottle of your favorite vino and snag a table for chef Michael Vincent Ferreri's riffs on whole fish and pasta dishes and desserts like olive-oil cake with Meyer lemon and pistachio. 2218 Walnut St., 267.519.0329, resipsaphilly.com \$

Restaurant Ambra Queen Village's newest eatery plans its farm-fresh menu around the changing seasons. Owners Marina de Oliveira and Chris D'Ambro, who brought us Southwark, delight in bending the rules on classic Italian cuisine. Exclusive reservations are available only from 6 to 9PM for tables of four or fewer. 705 S. Fourth St., 267.858.9232, ambraphilly.com \$\$\$

Rouge Rouge endures as the city's ultimate see-and-be-seen spot along Rittenhouse Square. Sip rosé at a sidewalk table or the round marble-topped bar and dive into one of the hefty signature burgers or day-boat

Bucatini con Seppia with sunchoke, fennel and pistachio at Res Ipsa



RES IPSA PHOTO BY MARK CORPUS

SIGNATURE FOOD & STYLE



Autograph

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scallops while soaking up views of the park. 205 S. 18th St., 215.732.6622, rouge98.com \$\$\$\$

Royal Izakaya Behind the well-crafted menu of Japanese fare from chefs Matt and Jessie Ito lies a culinary experience of its own. With the bar featuring draft sake, Japanese spirits and more, the traditional menu includes favorites such as salmon skin-rolls, tuna sashimi and yaki gyoza. 780 S. Second St., 267.909.9002, royalsushiandizakaya.com \$\$\$

Ruth's Chris Steak House 🍷 The steaks are broiled to perfection and served on a sizzling 500-degree plate—so good you might say it's a cut above the rest. Whether it's a business dinner, special celebration or romantic night for two, Ruth's Chris rises to the occasion with prime cuts like the Porterhouse for Two and sip-worthy housemade cocktails. 1800 Market Street, 215.790.1515, ruthchris.com \$\$\$\$

Scarpetta 🍷 Local ingredients are the highlight at this James Beard Award-nominated restaurant, where the menu favorites include branzino, creamy cavatelli and the famously simple spaghetti. After dinner in the upstairs dining room, float down to the first-floor lounge, where Italian spirits and regional wines flow freely. 210 W. Rittenhouse Square, 215.558.4199, ldvhospitality.com \$\$\$\$

SuGa Acclaimed chef Susanna Foo, a two-time James Beard Award winner, and her son Gabriel present an eclectic mix of modern Chinese cuisine. The popcorn pork ravioli is the perfect appetizer to enjoy before indulging in the white

branzino, stuffed with lump crab meat, squash and a tomato tamarind sauce. 1720 Sansom St., 215.717.8968, sugabyfoo.com \$\$\$

The Palm Philadelphia's legendary steakhouse is back with a whole new look—including those famed Philly-centric caricatures—inside its original home at The Bellevue. The food remains familiar, with steak and Italian dishes still front and center on the menu. 200 S. Broad St., 215.546.7256, thepalm.com \$\$\$

The Logan Take your pick from any of The Logan hotel's trio of stellar dining options. Sip on artisan cocktails while lounging in sleek leather chairs at The Commons, enjoy an upscale farm-to-table experience at Urban Farmer, or get drinks with friends at the Assembly rooftop bar while enjoying the city skyline and a fall-ready fire pit. One Logan Sq., 215.963.1500, theloganhotel.com \$\$

Tredici Enoteca Tredici has an entirely different vibe than its sister restaurant Zavino, right across the street, with Mediterranean plates and an intimate raw bar. Want to expand your taste buds? Order the Israeli couscous with cherry tomatoes, avocado, basil, almonds, burrata, and basil pesto. Drop by for happy hour or brunch and steal a seat at the lively bar. 112 S. 13th St., 267.928.2092, tredicienoteca.com \$\$

Valanni Serving Mediterranean-Latin cuisine, Valanni has a trendy vibe with upbeat music, a savory menu and countless specialty cocktails. Come later in the night to see it morph into a nightspot on weekends. 1229



Seaweed salad topped with Tobiko from Tuna Bar

ON A ROLL Everywhere you look there's a new restaurant opening in Philadelphia. So where do you go first? **Tuna Bar** should be at the top of your list. Expect specialty rolls, raw oysters and small plates at this Japanese raw bar by owner and executive chef Kenneth Sze. The relaxed and minimalistic atmosphere is dotted with white marble and wood decor throughout and features a floor-to-ceiling glass exterior. Sze takes a simple approach when it comes to his ingredients, only sourcing the best options from local seafood markets like South Philly's Samuels & Son Seafood Company. And Sze is no stranger to the Japanese restaurant scene: His family owns Yokohama in Maple Shade, N.J., and his uncle is master sushi chef in New York City. "It's amazing to see Philadelphia's culinary scene rising in the ranks so quickly. It's becoming a top city for dining right before our eyes, and I look forward to becoming a part of it with the opening of Tuna Bar," Sze says. "I'm hoping to bring something different to the table in our Old City neighborhood by sharing some of the tastes and techniques that I've grown up with." 205 Race St., 215.238.8862, tunabar.com —Antonia DePace