

BEST WINES FOR EVERY KIND OF DISH: BURGERS, PASTA, PIZZA, SALADS

# FOOD & WINE

APRIL 2014



**How to pair**

*Wine with food*

**5 simple ways  
to make a  
great match  
every time**

p.102

**Best places  
to eat &  
drink on the  
California  
coast**

p.40

**FLATBREADS  
WITH HERB-  
ROASTED  
TOMATOES**

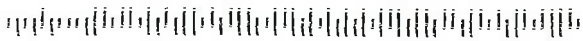
COVER RECIPE, P. 126

**MARIO BATALI'S  
CHICKEN  
CUTLETS WITH  
PROSCIUTTO**

RECIPE, P. 72

**GRILLED  
SALMON WITH  
TARRAGON  
BUTTER**

RECIPE, P. 122



#BXBCBFL \*\*\*\*\*SCH 5-DIGIT 90025 FSS  
#3056 3243 240# MI 019 0C114  
MRT F0W19 APR14 0030 #285 #30813  
JARED RODRIGUEZ  
12381 WILSHIRE BLVD STE 203  
LOS ANGELES CA 90025-1063



GINGER & CUMIN GIVE THESE COOKIES A THAI TWIST.

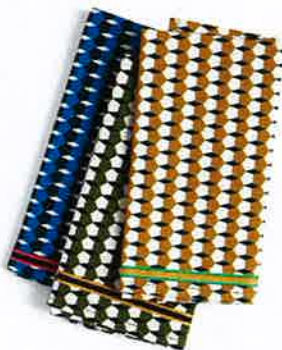


**1. MASSAMAN COOKIES**

Inspired by traditional Thai curries, these peanut butter cookies are made with 10 different spices. \$9 for 6; [whimsyandspice.com](http://whimsyandspice.com). —M. Elizabeth Sheldon

**2. LUXE ECO-HOTEL**

The modern Pikaia Lodge was designed to maximize views of the Galapagos National Park that surrounds it. From \$3,230 for 4 days; [pikaialodge.com](http://pikaialodge.com). —Gina Hamadey



**3. GEOMETRIC NAPKINS**

Robyn Glaser's soft linen napkins have a lively, almost three-dimensional pattern. \$32 each; [robynglaserhome.com](http://robynglaserhome.com). —Maren Ellingboe

**4. EVERYDAY COOKBOOK**

*The Italian Vegetable Cookbook* by Michele Scicolone, one of my favorite Italian cooks, shares simple, smart recipes like a spaghetti-vegetable frittata. \$30. —Tina Ujlaki



**5. TRAVEL GUIDES**

Herb Lester mini guides are as much fun to admire as they are to use since they're designed by talented illustrators. \$8; [flight001.com](http://flight001.com). —Megan Krigbaum

**6. TASTING SPOONS**

Roost's elegant hand-carved spoons have long handles and small bowls that are perfect for tasting while cooking. \$42 for a set of 6; [libastyle.com](http://libastyle.com). —Dana Cowin

**7. CHOCOLATE BAR**

Feve Curve bars, filled with crispy wafers and corn nut, hazelnut or peanut butter, have the perfect creamy-crunchy texture. \$14 for 3.5 oz; [fevechocolates.com](http://fevechocolates.com). —Christine Quinlan



**8. VERSATILE PLATTER**

This ingenious stone can be heated in the oven to keep warm foods warm, or chilled in the freezer to keep cool foods cool. \$75; [hausinterior.com](http://hausinterior.com). —Suzie Myers

**9. SPICY DRIED BEEF**

Jonty Jacobs's all-natural biltong, South Africa's version of jerky, is unbelievably tender, with a great beefy flavor. \$10 for 4 oz; [jontyjacobs.com](http://jontyjacobs.com). —Daniel Gritzer



**10. NATURAL SODA**

Made in Seattle, Rachel's blood orange-ginger beer strikes just the right balance between sweet and spicy. \$78 for four 32-oz bottles; [rachelsgingerbeer.com](http://rachelsgingerbeer.com). —SM

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## Objects of Our Obsession