

Esquire

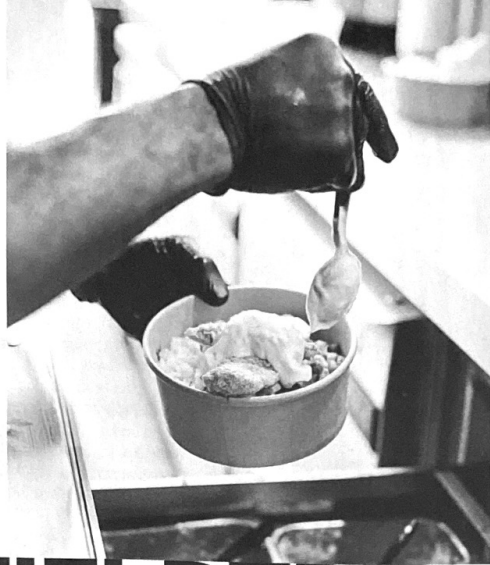
“WORLD
DOMINATION
WASN'T
OUR
PLAN”



BTS

GO ON THE RECORD
ABOUT ALL OF IT

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20.

FIELDTRIP

New York, New York

I love the central thesis behind chef JJ Johnson's Fieldtrip—let rice unite us!—and I love the rice bowls themselves, with their crave-inducing combinations of sauces and toppings. (By the way, don't sleep on the seafood gumbo, the most delicious interpretation that I have encountered outside Louisiana.) I also love

the way Fieldtrip has evolved, thanks to Johnson's heart and drive, into a hub of influence and enterprise on Harlem's Malcolm X Boulevard: Just look at how thousands of those bowls were delivered to hospitals this year as Fieldtrip fed medical workers trying to save people's lives. Let rice unite us, indeed. —J. G.

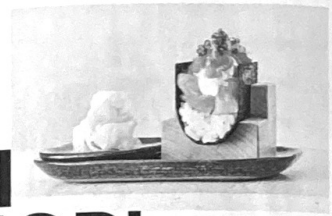


Troutbeck

Amenia, New York

BEST NEW RESTAURANT ON AN ESTATE THAT OPENED IN 1765

It has a noble literary lineage, yes—Emerson and Thoreau used to hang out there, for starters—but Troutbeck, a stately refuge in the Hudson Valley, hasn't really been known as a destination for culinary seekers... until now. Chef Gabe McMackin, formerly of the Finch in Brooklyn, has taken over the kitchen and brought an impressively experienced crew along with him, and they're winging it each night with I-wanna-eat-that dishes that celebrate the bounty of surrounding farms.



21.

NAMI NORI

New York, New York

Have you been longing for really good sushi during the months stuck at home? Join the club. But with money tight and elbow-to-elbow dining feeling dicey, omakase-counter splurges might be a distant memory for a while. Here's Nami Nori to save the day and feed your need: The trio of Jihan Lee, Lisa Limb, and Taka Sakaeda, all graduates of the sushi temple known as Masa, have created a no-frills hangout where a row of five handrolls will set you back only \$28. Fast casual has never felt so luxurious. —J. G.



22.

ADARRA

Richmond, Virginia

Here I ate inside, and I'm glad I did. The bar gave off a crimson glow, and I listened to German jazz that could've been the soundtrack of a David Lynch movie. Nominally, Adarra is a Basque restaurant, with shimmering interpretations of mussels escabeche and gambas al ajillo from chef Randall Doetzer and a let's-go-for-a-ride wine list from him and his wife, Lyne. But really it's an alternate universe, a crepuscular alcove for anyone who wants to nibble jamón ibérico and experiment with Louis-Antoine Luyt's indie whites from Chile all night long. —J. G.

23.

PIZZA, FRIED CHICKEN, ICE CREAM

Chicago, Illinois

If PFCIC feels like eating at a friend's place where the party has spilled into the (socially distanced) backyard, that's because it sort of is. The pizza comes from Eat Free Pizza, which started as a secret pop-up where Billy Federighi, his wife, Cecily Rodriguez, and their friend Brad Shorten would bake pies in their apartment and serve them on their stoop. The Korean-style fried chicken is done by Kimski chef Won Kim. And local brand Pretty Cool Ice Cream provides dessert. Grab a six-pack at Maria's next door (both spots are owned by Ed Marszewski) and you've got a real neighborhood hang. —K. S.

