

FOOD & WINE

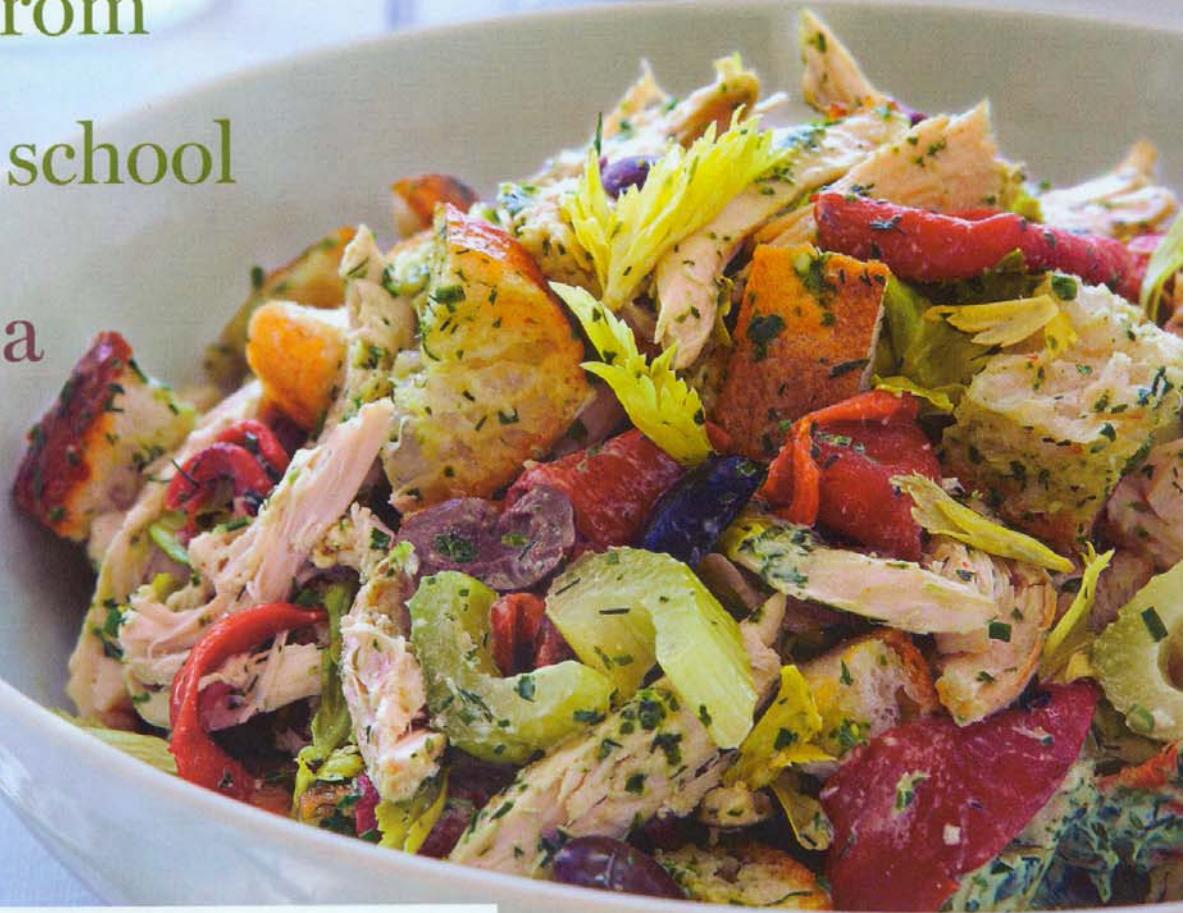
SEPTEMBER 2009

home
cooking
at its best

recipes from
a tuscan
cooking school

best
california
wines

*\$15 &
under*



*Green goddess
chicken salad, perfect
with Pinot Noir*

RECIPE P.142

COCKTAIL CHEMISTRY

Beaker & Flask in Portland, Oregon, features Kevin Ludwig's drink experiments—wacky and elegant. At right, his simple New Vieux, inspired by New Orleans's Vieux Carré cocktail. 720 SE Sandy Blvd.; 503-235-8180.

New Vieux

Ice • 2 ounces rye whiskey
 2/3 ounce apricot brandy
 3/4 ounce Benedictine
 3 dashes Angostura bitters

Fill a cocktail shaker with ice. Add the whiskey, brandy, Benedictine and bitters and shake well. Strain into an ice-filled rocks glass and serve.

D.F.C. SCIENCE SERIES
 SPOTTY GLASS
 \$46; clio-home.com.



ELEMENTS OF WINE

The Wines of Substance (\$14–\$18; winesofsubstance.com), made in Walla Walla, WA, riff on chemistry's periodic table. Instead of chlorine (Cl) and sodium (Na), there's Syrah (Sy) and Merlot (Me).



BEER & BURGER LAB

No need for Bunsen burners or protective goggles at the Lab Gastropub in Los Angeles, located just off the University of Southern California campus. Beakers hold beer made for the restaurant by local brewery Karl Strauss; Erlenmeyer flasks double as vases. 3500 Figueroa St.; 213-743-1843.

science-nerd style

Playful new food-and-drink ideas borrowed from the laboratory.

by *megan krigbaum*

DESIGN MAD-SCIENTIST TABLEWARE

Chemistry-inspired serving pieces and other tabletop accessories are bringing molecular gastronomy to the dining room.



MIXOLOGY RACK

Intended for preserving fresh herbs, this rack by Roost looks great on a bar filled with an array of cocktail garnishes. \$49; raincollection.com.



MOLECULAR MAT

Chartreuse rubber Hex place mats from Vitamin have coordinating coasters in black. \$63 for 6 mats, \$27 for 5 coasters; vitaminliving.com.



SALAD SCIENCE

Drög's Salad Sunrise XL is like two cruets in one, operating on the principle that oil floats on top of vinegar. \$70; droog.com.

PHOTOGRAPHS: KANA OKADA (COCKTAIL); TERRY MONK (BOTTLES, RACK); IAN EVENSTAR (LAB); CRAIG DRUMMOND (PLACE MAT); FRANCES JANISCH (CRUET); FOOD STYLISTS: CYD RAFTUS MCDOWELL (CRUET); ALISON ATTENBOROUGH (COCKTAIL); PROP STYLIST: JESSICA ROMM (COCKTAIL, CRUET)