

Food & Wine Magazine

Wine Bar Food - Now In Hard Copy

By Emily Kaiser, April 3, 2008.

The wine bar has lately been transformed by high-profile chefs like Daniel Boulud and Luke Mangan, whose new "bars" (Bar Boulud, South Food + Wine Bar) offer such delicious food that they very nearly qualify as restaurants. In our April wine issue out now, we report on the trend and offer 9 of our favorite wine bar recipes, from Bar Boulud's exquisite Gateau Basque to South's addictive lamb chops with mint chimichurri sauce. But you don't have to stop there. Check out Tony Mantuano's forthcoming cookbook, *Wine Bar Food*, which he wrote with his wife Cathy, the wine expert in the family. For their forthcoming *Enoteca Spiaggia* in the Todd Oldham-designed Fairfax South Beach hotel in Miami, the pair (who also run Chicago's *Spiaggia*) traveled all over the Mediterranean coast from Lisbon to Athens (with much of Italy in between). If any of you are intimidated by the idea of pairing foods and wines, you couldn't ask for a more approachable guide than Tony – he has all the bonhomie (and the nearly identical hangdog expression) of Babe Ruth in chef's whites.