

# FOOD & WINE

NOVEMBER 2010

THANKSGIVING  
*recipes made easy*

FAVORITE NEW  
HOLIDAY WINES

FAST  
RECIPES  
FOR A  
CROWD



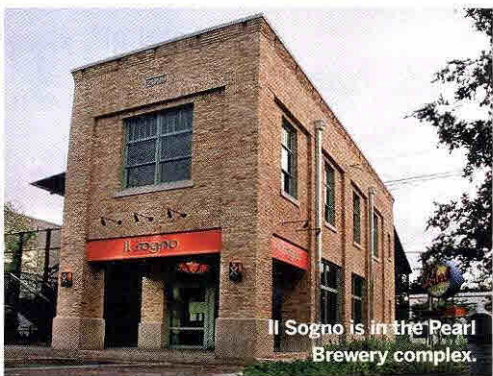
*Soy Sauce &  
Honey-Glazed Turkey,  
great with Pinot Noir*

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*Vegetables: the next big trend*

WHERE TO

go  
NEXT



## San Antonio's Latest Food Zone

*New restaurants, hotels and a farmers' market in and around the historic Pearl Brewery complex have revitalized the city's River Walk.*

**The Culinary Institute of America** The new campus of the famed professional-cooking school also offers classes for amateurs on Latin American cooking. 312 Pearl Pkwy., Bldg. 3; 800-285-4627.

**Hotel Havana** Liz Lambert gave this historic hotel a hip renovation but kept the antique furniture. *Doubles from \$150; 1015 Navarro St.; 210-222-2008.*

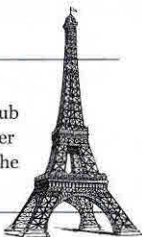
**Il Sogno** Chef Andrew Weissman closed his French restaurant, Le Rêve, to focus on this new Italian spot serving squid-ink bucatini and wood-fired pizzas. 200 E. Grayson, #100; 210-223-3900.

**La Gloria Ice House** Chef Johnny Hernandez riffs on street foods from the interior regions of Mexico. 100 E. Grayson; 210-267-9040.

**Restaurant Insignia** Reinvented classics like cast iron-fried chicken and Mexican sugar waffles are from chef Jason Dady. 401 S. Alamo St.; 210-223-0401.

### » PARIS IN NEW ORLEANS

**Eiffel Society** This supper club is in a piece of the Eiffel Tower relocated to New Orleans in the 1980s. [eiffelsociety.com](http://eiffelsociety.com).



PHOTOGRAPH: SANDY POWERS (IL SOGNO)