

THE WOMEN & RESTAURANTS & CARS WE LOVE ISSUE

# Esquire

## THE SEXiest WOMAN ALIVE

IS  
**SCARLETT  
JOHANSSON**

THE  
**NEW POLITICAL  
CENTER**  
IT'S BIGGER THAN WE THOUGHT

AN  
**Esquire**  
NBC NEWS  
POLL  
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### PLUS:

**NATALIE  
DORMER**

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**OUR CAR OF  
THE YEAR**

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...AND  
**A HANDY GUIDE  
TO WATCHES  
WE LOVE**

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— *Esquire* —

# BEST NEW RESTAURANTS 2013

## *The Encyclopedia of Eating Now*

- Twenty places you should eat tonight!
- Esquire's Chef of the Year
- Veal parmigiana
- A legendary restaurant family
- Chinese food, German food, and bar food
- And pretzels
- A heated debate about tipping
- And Esquire's 2013 Restaurant of the Year

BY JOHN MARIANI /// PHOTOGRAPH BY JOYCE LEE

This page: Photographed at the Elm in Brooklyn (see page 100). Our models enjoyed turbot with beans and bacon. All food was actually consumed.



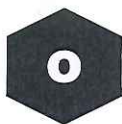


**The Tiny  
Recipe**

**THE ORDINARY**

**MIGNONETTE:** Zest one Meyer lemon (in season now!) into a bowl. Add the juice of three Meyer lemons, one small minced shallot, 1 Tbsp rice-wine vinegar, a few sprigs of tarragon, and several turns of a black-pepper mill. Chill.

gusto in dishes like pappardelle with spring ramps and “forever braised” pork ragù (which is as rich and luscious as you would imagine forever-braised pork to be). Miami being a hot town, she has a light touch with fish—try the juicy mahimahi with arugula, fennel, tiny Ligurian taggiasca olives, and sweet-orange vinaigrette. Her food and Coletta’s savvy coalesce in a sophisticated balance rare in a city where glitz often trumps taste. 4141 Second Avenue NE; 305-456-9948; [mckitchenmiami.com](http://mckitchenmiami.com)



**Ordinary, The**  
**CHARLESTON, SOUTH CAROLINA**

**Every ten years**, without fail, Mike Lata opens a new restaurant. The man is patient, never rushing off to New York or Vegas—not even Hilton Head—to stamp out some imitation of himself. And so, a decade after opening Fig—still one of the best restaurants on the Eastern Seaboard—he has unleashed the Ordinary, whose name belies the canny intelligence that went into

making it a bellwether American seafood house built within the stately lineaments of a historic bank building, with sixteen-foot Palladian-arch windows and a backlit skylight. It’s a big, echoing room with a fine long bar, a six-seat marble raw bar, and a lofty mezzanine overlooking the dining room.

Lata is a master of the trick of making the simple into small marvels of invention. You could, of course, just share tiers of iced shellfish lavished with peel-and-eat shrimp, clams, mussels, and lobster. And you would be happy. But you don’t want to miss the fine-grained smoked-trout pâté with brown bread or the meaty skate wing with potato terrine and rémoulade sauce. One of the best main courses I had, which depend on what’s best in the market that morning, was a southern triggerfish done ingeniously as a crisp schnitzel, with a simple brown-butter vinaigrette.

And for dessert, what else but a creamy, cool Carolina-

gold-rice pudding? Wear seersucker or jeans—you’ll find both here—and listen in on the lilting Daisy Buchanan-like drawl of women for whom local gossip is one of the high arts. 544 King Street; 843-414-7060; [eattheordinary.com](http://eattheordinary.com)



**Paiché**  
**MARINA DEL REY, CALIFORNIA**

**The success** of the Latino-based Picca and Mo-Chica of chef Ricardo Zarate and his partner, Stephane Bombet, has led to the most exciting restaurant to open in Marina del Rey since Aunt Kizzy’s Back Porch in the



**Pretzels**

Which are showing up everywhere—from the fat house pretzel at Bronwyn to the salted-pretzel ice cream at Tongue & Cheek in Miami Beach to... the pretzel bacon cheeseburger at Wendy’s.

1980s. Zarate has taken the small-plates ideas of his other restaurants and raised them several clicks at Paiché (named after a huge Amazonian fish), focusing on the concept of a Peruvian *izakaya*—a casual place for friends to drop by, drink some beer and pisco, order more than they can eat, then order more because everything is so delicious. Zarate offers salads, ceviches, grilled items, *frituras* (fried) dishes, mains, and vegetables, all spread over a large menu. You can’t go wrong with the \$29 Cuzco meal: two appetizers, something grilled, an entrée, and dessert.

There’s so much here you won’t find anywhere else, not least of which are the *pacu* ribs, made from piranha and dashed with lime miso and *zapallo* (pumpkin) puree. *Chaufa de langosta* means “fried rice with lobster”—can’t go wrong there. And the namesake fish is cooked in a jalapeño-cilantro stew with *pallares* (lima beans). Chow it all down with a pisco sour expertly made by bartender Deysi Alvarez. The rest of the day (or night) will fly by before you know it. 13488 Maxella Avenue; 310-893-6100; [paichela.com](http://paichela.com)