

THE
PLATINUM
 LIST

OUR TASTEMAKERS ON THE BEST PRODUCTS AND PLACES



THE SUMMER DISH
**HEART OF PALM
 SALAD, STATE
 BIRD PROVISIONS,
 SAN FRANCISCO**

By acclaimed restaurant consultant
Michael Whiteman and James Beard-
winning chef and author Rozanne Gold

The state bird of California is the quail, which is one of the specialties of State Bird Provisions, but we always order the heart of palm salad. It's one of our favorite salad dishes ever. Living in Brooklyn, it's so rare to get fresh heart of palm. When we saw it on the menu here, we both

were very excited. The presentation is beautiful, and it's served with tahini chile dressing, which is fragrant and acidic. When you put that against the texture of the heart of palm, which can admittedly be a little bland, it's an exercise in color, flavor and texture.
statebirdsf.com

**MORE TASTE
 SENSATIONS**



Salmorejo, Bodeguita Casablanca, Seville, Spain
 Cold and creamy, it's made with pureed tomatoes, bread, olive oil and vinegar.
bodeguitacasablanca.com



Alaskan king crab, Beast, London
 This hot dish is simply steamed, served with butter and a smoked tomato salad.
beastrestaurant.co.uk

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