

Hot this month rainbow rooms, pickle cocktails, silent retreats, King Kong

American Airlines 

American Way

NOVEMBER 2018

She's been called the musical heir to David Bowie but often feels like a pop commodity

Log Jam
BLOOD, SWEAT
AND SPLINTERS
AT THE
LUMBERJACK
BOWL

THE TRIALS OF ST. VINCENT

Brooklyn on the Bay
THE REVOLUTIONARY
SPIRIT OF RED HOOK

“Yeah, we got married, but we don’t want to spend two weeks alone with each other.”

SPORTSCASTER ERIN ANDREWS ON HONEYMOONING WITH FRIENDS

—15—

Bartenders know how to dill with it

To celebrate National Pickle Day (Nov. 14), raise a glass to these tipples made with pickles

Sea Dust

Billy Can Can, Dallas
Bar manager Zach Smigiel created this savory sip with Navy Strength Gin, dry vermouth, pickle brine and Old Bay Seasoning, garnished with a saloon-made half-sour pickle.
billycancan.com

Pickle Rick

Ever Bar, Los Angeles
Named after the character from the *Rick and Morty* animated series, this dirty whiskey martini uses Powers 12 Irish whiskey, Redbreast 12 Irish whiskey, dill pickle brine, Dolin Blanc and an Oloroso sherry rinse.
everbarla.com

Dacha Martini

Kachinka, Portland, Oregon
At this Russian-inspired eatery, co-owner Israel Morales combines Russian Standard vodka, Dolin Dry Vermouth, pickling brine and celery bitters for a pucker-worthy concoction.
kachkapdx.com



Dirty Pickle Martini

Bua, New York
Inspired by the pickleback shot, mixologist Simon Gibson substituted McClure's pickles for olives in this tangy twist on the oh-so-classic dirty martini.
buabar.com

—16—

Napa's crops are cover stars

As harvest season winds down, a high-end chef cooks with once-unwanted plants

UNDER NAPA VALLEY'S AUTUMN sun, chef Matthew Accarrino walks between the rows of fig trees at Jacobsen Orchards. He's not here to pick fresh fruit but to forage the bouquet of leaves, rapinis and blossoms that used to get tossed out.

Planted between vine rows to fight erosion and balance the soil's nitrogen and oxygen levels, the so-called cover crops used to be an afterthought.

Now, Accarrino is working directly with Northern California farms to decide which cover crops to plant and in what proportion. "Working with these plants has pushed me to experiment more," says the executive chef of the San Francisco eatery SPQR.

Back at his restaurant, Accarrino uses the ingredients for dishes like a ricotta *raviolo* harboring a wild spinach bud and a Caesar salad made with fava leaves and bell bean buds.

"We can't keep eating seared red tuna and out-of-season produce brought in from around the world," he says. "This is my way of contributing: to look at all edible things with equal ferociousness."

—CHANEY KWAK
spqrsf.com



Accarrino's lasagna is composed of over 20 layers of ricotta and cover crops