

Choose the Ultimate BBQ Recipe and Win! See page 24

BON APPÉTIT

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THE
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Andouille and Beef Burger
with Blue Cheese

The Restaurant Reporter

SPECIAL EDITION: THE GREAT OUTDOORS

What says *summer* better than long days, warm nights, and alfresco dinners? Here are ten of our favorite outdoor dining spots in vacation destinations around the country.

BY ANDREW KNOWLTON



Bite into one of Manhattan's best burgers at Shake Shack.

casual alfresco menu. On two terraces overlooking the vineyards, chef DeeAnn Hall serves wine-friendly dishes, including chinook salmon three ways, Dungeness crab strudel, and roasted Cattail Creek lamb salad. Each dish is paired with an estate wine. (80854 Territorial Road; 800-884-4441; kingestate.com)

FLEET LANDING

Charleston, South Carolina

Off for a trip to this lovely town that's loaded with historic charm? Take a break here, on the wraparound deck that offers sea views and a glimpse of Fort Sumter in the distance. It's an ideal place to feast on fine renditions of Low Country and southern-style specialties like peel-and-eat Old Bay-spiced shrimp, and a fried green tomato "stack" layered with local blue crab. (186 Concord Street; 843-722-8100; fleetlanding.net)

SHAKE SHACK New York

The middle of leafy Madison Square Park is the last place you'd expect to find a roadside-inspired burger stand, but thanks to restaurateur Danny Meyer (Union Square Cafe, Gramercy Tavern), New Yorkers now have the insanely popular Shake Shack. Those who endure the wait in line (typically an hour) are richly rewarded with one of the city's best burgers, as well as first-rate floats (including root beer and Creamsicle) to wash it down. (Madison Square Park; 212-889-6600; shakeshacknyc.com)

KING ESTATE WINERY Eugene, Oregon

There's more to Willamette Valley than world-class Pinot Noirs. King Estate Winery, a 1,000-acre estate just outside of Eugene, has opened a visitor center and farmers' market, and offers a

REDD Yountville, California

Napa Valley has no shortage of outstanding restaurants, and with the recent opening of Redd, the rich get richer. At the first solo venture from Richard Reddington, who made a name for himself at nearby Auberge du Soleil, local vintners and day-trippers crowd the casual 30-seat outdoor space surrounded by olive trees and vineyard views. They've come for dishes like avocado and blood orange salad with warm goat cheese and hazelnuts; prosciutto pizza with Fontina, arugula, and shaved Parmesan; and roasted duck breast with green garlic and ricotta cannelloni. Inside is the sleek dining room, with Danish-designed chairs, Santos-mahogany floor, and muted color scheme—equally stunning. (6480 Washington Street; 707-944-2222; reddnapavalley.com)