

# THE WINE ISSUE

# FOOD & WINE

NEW BISTRO | UPDATED | CALIFORNIA CABERNET: CLASSICS

TRENDIPEDIA

## Dehydration Station

Chefs' new favorite tool for concentrating flavor in fruits and vegetables: the dehydrator.

BY CHELSEA MORSE

**1** GRAPEFRUIT PIECES A tart accent for granola at The Hive in Bentonville, AR.

**2** CARROT JERKY Marinated in tamarind, soy and chile as a bar snack at Oak in Dallas.

**3** ZUCCHINI STRIPS Thinly sliced and naturally sweet in salads at Bar Tartine in San Francisco.

**4** GINGER PULP Dried as a cocktail garnish at Root & Bone in New York City.

**5** BEET RAISINS Paired with goat cheese and nuts at West Bridge in Cambridge, MA.

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