

LATIN CUISINE & SPRING LAMB RECIPES 54



Restaurant

HOSPITALITY

JUNE 2015

POWERED BY PENTON



Best Sandwiches

IN AMERICA

CONTEST WINNERS 2015



feature/ 48

debut/ 12

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TACOLICIOUS GETS SPICY IN S.F.

MARCUS SAMUELSSON'S STREETBIRD

B U R G E R S

W I N N E R
Secret Burger

Restaurant: Alden & Harlow, Cambridge, MA
Sandwich Creator: Chef/owner Michael Scelfo
Inspiration: "To encourage diners to put their trust in the restaurant's hands and encourage them to throw caution to the wind and try new and interesting flavor combinations."

Key Ingredients: Eight ounces of house Creekstone grind on a house-made roll

Price: \$16

Food Cost: \$4.64

What the Judges Said: This is not only a great burger, but the folks at Alden have created a terrific and continual buzz surrounding the Secret Burger. Scelfo only makes 30 of them a night. That's it. If you snooze, you lose. Every night, customers jockey for one of the coveted burgers, which usually sell out by 8 p.m. It's a genius idea because exclusivity creates demand. The idea behind it all might grow stale, but Scelfo keeps it fresh by frequently changing ingredients on the burger. The one we tried was a combination of brisket, short rib and beef plate (a cut near the belly). It was put on a



JENNIFER CHE

house-baked bun and topped with an anchovy-spiked "secret sauce," Little Gem Lettuce, salted onions, bread and butter pickles and an aged cheddar cheese frico (tuile). Dammmmmn! We would never encourage you to steal the recipe for this burger (who's going to stop you), but we highly recommend that you steal the marketing concept.

Honorable Mentions:

- ★ **Foie Gras Burger**, SoBou, New Orleans
- ★ **Bistro Burger**, The Wildflower, Saint Louis
- ★ **H & R Burger**, Hog & Rocks, San Francisco
- ★ **Green Chile Bison Burger**, Kachina Southwestern Grill, Westminster, CO
- ★ **Smoke Burger**, Fielding's Wood Grill, Woodlands, TX
- ★ **House Burger**, Chomp Kitchen & Drinks, Warren, RI
- ★ **Wood-Grilled Burger with Kimchee**, E&O Kitchen & Bar, San Francisco

G R I L L E D C H E E S E

W I N N E R
The Bikini Sandwich

Restaurant: Mercat a la Planxa, Chicago

Sandwich Creator: Jose Garces



Inspiration: "I like putting things between two pieces of bread that tell a story. The Bikini Sandwich is named after Barcelona's famed Bikini Music Hall, which served a version of the French Croque Monsieur. At Mercat, this is our version of the classic sandwich."

Key Ingredients: Truffle Manchego Cheese, Serrano Ham, toasted brioche and rosemary peach jam

Price: \$10

Food Cost: \$2.5

What the Judges Said: As Americans, we do everything big. Our general philosophy, at least when it comes to sandwiches, is that more is better. As you look through the winners, you'll see we have a tendency to agree. But in this case, The Bikini bucks the trend and brings to life the old adage: less is more. It takes a skilled cook and superior ingredients to pull this off, but that's exactly what's accomplished here. Will construction workers like this sandwich? Hell yeah. Will they be pissed they paid 10 bucks for a sandwich that may have them wanting more? Probably. But if you don't operate a jackhammer, this is a damn good sandwich that delivers an incredible amount of flavor elevated by the sweet and savory rosemary peach jam. This sandwich was so fine it made us do something we rarely do: take our elbows off the table and mind our manners.

Honorable Mentions:

- ★ **Fried Green Tomato BLT**: Magnolias, Charleston, SC
- ★ **Roasted Tomato Bacon Jam & Brie Grilled Cheese**: North Bend Bar & Grill, North Bend, WA
- ★ **Shortrib Grilled Cheese**: Provenance, Newport Beach, CA
- ★ **Chesapeake Bay Grilled Cheese**: Full City Café, Kalamazoo, MI
- ★ **Blackberry Melt**: Toasted, Winter Park, FL