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ABOUT TOWN



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Foundation

Street Food
Inspired Dishes

Day Tripping
Through Escondido

Black & White –
Day or Night

North Carolina's
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STREET SMARTS

Street food-inspired cuisine, elevated to new heights, is one of today's top dining trends

BY WENDY LEMLIN | PHOTOGRAPHY BY NOUSHIN NOURIZADEH

As long as there have been tacos, ramen and pizza, street food has thrived in casual American restaurants. But in the last few years, street food-inspired dishes have increasingly found their way onto fine-dining menus with elevated ingredients and creative interpretations. Foods that were once best enjoyed from carts or stalls on the streets—especially in Latin America or Asia—have now been given sit-down status and star treatment in the hottest of dining trends.

BROCKTON VILLA

Of course, street food inspiration can be home-grown as well as international. Brockton Villa's Executive Chef Mareyja Siabarro fondly remembers her culinary school days in Rhode Island and getaway trips to Cape Cod to stop at her favorite roadside lobster shack. Those memories live on in her California Lobster Roll, a New England classic with a West Coast interpretation: Maine lobster meat enhanced with avocado and lemon tarragon aioli, served open-faced on toasted brioche instead of in the traditional grilled hot dog bun.



NINE-TEN

When Jason Knibb, Executive Chef at NINE-TEN Restaurant & Bar, visits his father in Vietnam, one of his "must dos" is to hit a street cart for a Banh Mi sandwich. Originating during the French colonial period in Vietnam, these individual baguette-type loaves usually hold a combination of French influenced ingredients like meats, pate and mayonnaise, with native Vietnamese ingredients like daikon radish, cilantro and pickled vegetables. Believing that street food helps you connect to where you are traveling, Knibb is inspired to modernize and elevate the original—filling his roll to overflowing with crispy pork belly, country pate, whole grain mustard, garlic aioli and pickled carrots—yet never straying too far from the classic.

