



From left: PRU's cauliflower dish, ham and cauliflower at Sui Tang Li, and The Clocktower's tricolor cauliflower and green romanesco.

## CAULI POWER

New varieties, roasting riffs, and stem-to-leaf deliciousness are cropping up in kitchens around the world. Cauliflower is the new kale.

**DARBY, MONTANA** **Triple Creek Ranch** chef Hayley Finks loves colorful cauliflower for its visual appeal. She's particularly fond of the purple variety, which brings a nutty, cheesy flavor to her dairy-free red-pepper soup. 5551 W. Fork Road.

**KENAI, ALASKA** Chefs Kirsten and Mandy Dixon of wilderness outpost **Tutka Bay Lodge** grow their own variety of the

brassica to substitute for flour in their cheddar gluten-free salmon cauliflower biscuits. *Kenai Peninsula.*

**MONTREAL** Maxime Delmont of Fairmont The Queen Elizabeth's **Rosélys Restaurant** prepares a zero-waste cauliflower cacio e pepe: cauliflower puree with fried leaves and noodles spiral-cut from the vegetable's stem. 900 Boulevard

*René-Lévesque O; restaurantroselys.com.*

**NEW YORK** Diners savor several heirloom cauliflower varieties with sesame seeds, pine nuts, and milk *tuille* at The New York Edition's **Clocktower**. Chef Jack Logue turns to the vegetable for an earthy, sweet punch, as well as for the visual pop of tricolor cauliflower and green romanesco.

*5 Madison Avenue; theclocktowernyc.com.*

**PHUKET, THAILAND** In the kitchen of Michelin-starred **PRU** at the 63-room Trisara resort, Dutch chef Jimmy Ophorst's "Simplicity of Cauliflower" is anything but easy to produce: He wood-smokes a poached cauliflower stem, then finishes with cauliflower cream and a "couscous" made of

cauliflower, shallots, mushrooms, and spring onion. 60/1 Moo 6, Srisoonthorn Road; *prurestaurant.com.*

**SHANGHAI** White, green, and purple cauliflower stir-fried in rendered *Ibérico* ham fat and topped with *jamón* slices (to your health!) stars on the menu at The Middle House's **Sui Tang Li**. 366 Shi Men Yi Road, Jing'an District.

## Dinner at the Club

Classic American dining is back, with a side of its bygone social scene.



**CHICAGO** Alinea partners Grant Achatz and Nick Kokonas delve into their Midwestern upbringings with the new, wood-paneled **St. Clair Supper Club**. Medium-rare prime rib is the centerpiece of the menu, supported by shrimp cocktails, creamed spinach, and grasshopper pie. 951 W. Fulton Market; *stclairssupperclub.com.*

**SANTA MONICA** With tufted booths, white tablecloths, and room for just 50 diners, **Mason** looks the part of a classic dealmaking den. The menu hews to Hollywood's silver-screen era with 30-day dry-aged steaks, fresh oysters, and Dover sole served tableside. 108 W. Channel Road; *masonrestaurant.com.*

**WEST HOLLYWOOD** Lana Turner, Jim Morrison, and other celebrities frequented **The Classic Cat** in its 1960s strip-club and burlesque heyday. In the Cat's new and less notorious life as a supper club, surf-and-turf fare draws a crowd to its setting of smoked mirrors and ostrich-feather chandeliers. 8830 Sunset Boulevard; *theclassiccatla.com.*

**L.A. glam: Martini time at The Classic Cat.**