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Travel

10 great places to master art of French eating

Daniel

New York

For the ultimate see-and-been dining experience, head to Daniel. "Daniel Boulud's flagship restaurant, Daniel, is the epitome of modern haute French cuisine," Oseland says. "The chef's dishes reflect an approach that is inventive but firmly grounded in old-world tradition — the slow-baked striped bass, for example, comes with artichoke *barigoule* as well as lemon *arancini*." 212-288-0033, danielnyc.com

Everest

Chicago

"On the 40th floor of the Chicago Stock Exchange tower, in a room rimmed with windows overlooking the Loop, Alsatian-born chef Jean Joho has earned kudos by serving refined and updated versions of old-country fare and French classics," Oseland says. Think cream of watercress soup with quenelles and frog legs. "The wine list is one of the most extensive and diverse collections of Alsatian wines in America; Joho exports a good number of bottles himself." 312-663-8920, everestrestaurant.com

"Don't miss the chef's famous whipped potatoes, enriched with an insane quantity of butter and cream." 702-891-7925, joel-robuchon.com

Le Bec-Fin

Philadelphia

"They don't make restaurants like Le Bec-Fin anymore, with its ornate chandeliers, high-backed chairs and perfectly executed haute cuisine," Oseland says. "Chef Georges Perrier, originally of Lyon, prepares a seasonal menu that recently included crisp veal sweetbreads with coddled egg, and escargots *cassoulette* with a Champagne-hazelnut garlic butter sauce. This is no place for weak appetites: The main courses find their equal in the restaurant's justly famous dessert cart, laden with sweets like opera gilded cake with 24-karat gold leaf." 215-567-1000, lebecfin.com

Le Veau D'Or

New York

For a trip through culinary time, try out this tiny bistro, which has been serving French fare in Midtown Manhattan since 1937. "The menu, straight out of Escoffier — house-made pork terrines, monkfish in lobster sauce, pot-au-feu — has outlived such one-time regulars as Orson Welles, Truman Capote, Tennessee Williams and Jackie Onassis," Oseland says. Don't dare miss out

Citronelle: Modern and urbane in Washington, D.C., the restaurant offers playful



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