

## Wine & Dine

pork belly with miso-butterscotch and peekytoe crab with pineapple foam. He also offers an eight-course tasting menu dedicated to chocolate. **212.334.5182, [www.tailornyc.com](http://www.tailornyc.com)**

### **Taylor's Automatic Refresher**

*St. Helena, Calif.*

Taylor's is a classic drive-in where you can order burgers and shakes at the take-out window and eat them at outdoor picnic tables. Better still, the eatery is co-owned by winemaker Joel Gott, whose wine list allows you to pair your burger with a Paul Hobbs Cabernet instead of a root beer float. **707.963.3486, [www.taylorrefreshers.com](http://www.taylorrefreshers.com)**

### **Terra** *St. Helena, Calif.*

The husband-and-wife team of Japanese native Hiro Sone and Californian Lissa Doumani has made this Napa Valley restaurant a favorite for 20 years. He handles the sake-marinated broiled black cod with shrimp dumplings in shiso broth; she bakes the Eureka lemon cake and finishes it with Meyer lemon ice cream and huckleberry sauce. **707.963.8931, [www.terrarestaurant.com](http://www.terrarestaurant.com)**

### **Tetsuya's** *Sydney, Australia*

"Original, precise, and refined" is how Didier Depond, director of the Champagne houses of Salon and Delamotte, describes Tetsuya Wakuda's food. The restaurant's 10-course tasting menu showcases French- and Japanese-influenced fare such as a double-cooked, deboned spatchcock (a chicken that is split down the back before roasting) with braised daikon radish and bread sauce. **+61.2.9267.2900, [www.tetsuyas.com](http://www.tetsuyas.com)**

### **Tru** *Chicago*

Rick Tramonto and Gale Gand first worked together at a hotel restaurant in Rochester, N.Y., in 1981 and soon realized their talents paired well. Twelve years later, the executive chef and the pastry chef moved to Gand's native Chicago and ultimately opened this French-American

establishment. **312.202.0001, [www.trurestaurant.com](http://www.trurestaurant.com)**

### **Tullio ai Tre Cristi** *Siena, Italy*

This 1830 trattoria is "the best place to eat fish in all of Tuscany," according to Thomas and Monika Bär of Gagliole in Siena, Italy, but the fare also includes excellent local meats and wild game. **+39.0577.280.608, [www.trecresti.com](http://www.trecresti.com)**



### **Turandot** *Moscow*

Rumored to have cost \$2 million, Turandot's lavish interiors evoke the stage scenery of the Puccini opera from which the restaurant takes its name. The pan-Asian menu seems out of place in the palatial surroundings, but a dinner at Turandot, much like a night at the opera, requires a suspension of disbelief. **+7.495.739.0011**

### **Veritas** *New York*

With about 3,500 wine choices and as few as eight entrées, this restaurant has an obvious emphasis. The sommeliers can assist you with a wine and recommend dishes from Ed Cotton's wine-friendly menu of American bistro fare. **212.353.3700, [www.veritas-nyc.com](http://www.veritas-nyc.com)**

### **Victory Hotel** *Sellicks Beach, South Australia*

Owner Doug Govan encourages diners to peruse his collection of wines, which features selections from the McLaren Vale region of Australia. "It's a cellar that any Michelin-star chef would envy," says Reid Bosward of Kaesler in Nuriootpa, Australia, "with prices that would make them cry." **+61.8.8556.3083, [www.victoryhotel.com.au](http://www.victoryhotel.com.au)**

### **Vinum** *North Malé Atoll, Maldives*

Huvafen Fushi resort's 6,000-bottle wine cellar is located 26 feet underground, well away from the relentless Maldivian sun. Here, the island's sommelier and food director, Sunny Chuang, hosts nightly wine tastings and weekly five-course wine-pairing dinners at a single round table that seats 12. **+960.6644.222, [www.huvafenfushi.com](http://www.huvafenfushi.com)**

### **Watershed** *Decatur, Ga.*

Scott Peacock cooks his Southern comfort food in this converted gas station where the wines are served in Riedel stemware. One of the owners is Emily Saliers of the Indigo Girls, who recorded the restaurant's namesake song. **404.378.4900, [www.watershedrestaurant.com](http://www.watershedrestaurant.com)**

### **The Waterside Inn** *Bray, England*

Fabrice Uhryn and his staff of English, French, Swedish, Austrian, and German chefs produce dishes that the restaurant's web site deems "unashamedly French." The menu offers roasted duck glazed with spices, and also grilled tender rabbit fillets served on a celeriac fondant with Armagnac sauce and glazed chestnuts. **+44.1628.620691, [www.waterside-inn.co.uk](http://www.waterside-inn.co.uk)**

### **Wild Ginger** *Seattle*

You might make your first visit for the satay bar or the five preparations of Dungeness crab, but you will return for the wine program that smartly balances the flavors of the Pacific Rim food. "Asian-fusion is the direction that so many restaurants are heading for these days, and it is an important reason why Riesling is hot right now," says Bob Bertheau of Chateau Ste. Michelle in Woodinville, Wash., who likes his own Riesling paired with Wild Ginger's spicier dishes. **206.623.4450, [www.wildginger.net](http://www.wildginger.net)**