



 **Philippine Airlines**
The Heart of the Filipino

mabuhay

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GOING GLOBAL

A GLORIOUS WEEKEND IN AUCKLAND

page 72

Craft sake, cider and mead overtake the beer scene in Brooklyn

Ethical fashion designers offer alternatives to London's high street giants

Street artists in Cebu City change people's perception of graffiti



San Francisco

It's a steal

The Bay Area's top chefs venture out of their Michelin-star molds with casual, communal concepts that are easy on the pocket

EATS

Hawking Bird

James Syhabout is known for his well-plated tasting menus at Oakland's two-Michelin-starred Commis. At his new restaurant, Hawking Bird, diners can order dishes – served in compostable takeout containers – at the counter for less than \$14 each. All the chicken is free-range and from small family farms, while the condiments are made in-house. *Khao mun gai* is the star, a deceptively simple Thai poached chicken and rice plate that's remarkably nuanced and aromatic. There are also ginger and garlic marinated chicken thighs, double fried with gluten-free rice flour batter and served as a sandwich over salad greens, or with jasmine rice and chili jam. hawkingbird.com

The Charter Oak

Just 3 kms from his three-Michelin-starred The Restaurant at Meadowood, nestled in the hills of Napa Valley, chef Christopher Kostow trades his culinary tweezers in favor of humble hearth cooking. His new venture, The Charter Oak, serves hearty family-style fare in a dark wood and brick dining room. Hunks of meat beckon, but don't overlook the other dishes. Smoky broccoli with crunchy puffed grains and ricotta is dusted with mustard powder and flowers, while a reinterpreted fine dining hallmark, the *guéridon* service, appears for dessert. The corrugated metal mesh cart tempts diners with buffalo milk ice cream. thecharteroak.com

Angler

Diners at three-Michelin-starred Saison will have to dole out \$1,000 for a tasting menu for two, but at the newly opened Angler in the Embarcadero, you can sample chef Joshua Skenes' food and spare your wallet. At this raw bar and grill concept, Skenes blends Japanese techniques with California produce in a wood-fire hearth. Spot prawns are grilled over a bed of foraged seaweed while plump Mendocino sea urchin is served on charred bread. When the restaurant gets wild boar, it uses every part of the animal, including the fat, which is used to butter Hopi cornbread. For dessert, indulge in an ember ice cream with espresso granite. anglersanfrancisco.com



Toronto

CHOMP TIME

At Assembly Chef's Hall, a newly opened high-end food court in Toronto, popular dishes include fresh lobster harvested from the ice-cold waters of Nova Scotia, bowls overflowing with creamy ramen and gluten-free vegan crêpes. The outfit's luxe-concept approach to food hall dining has been a hit – and not just for eating. Those who want a more hands-on experience can sign up for the DIY Caesar Bar class on Saturdays. assemblychefshall.com



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