

JULY 2010
THE COMPLETE GUIDE TO GO®

Philadelphia

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FREEDOM ROCKS!

Goo Goo Dolls
headline Philly's fabulous
(and free) Fourth of July
celebration

PLUS: 10 ways to get in
the spirit all month long

CHIC SUMMER STYLE

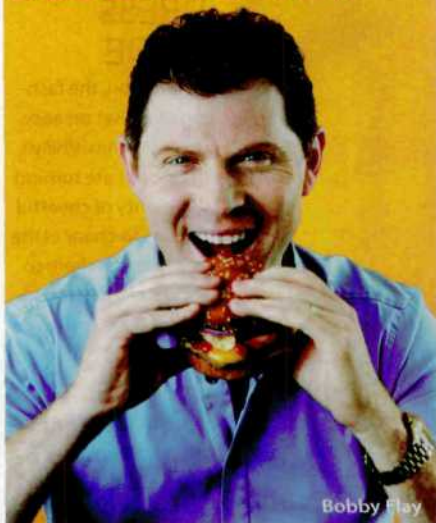
BOBBY FLAY'S
BURGER PALACE

HELICOPTER TOURS
TAKE OFF

ALSO INSIDE: GAY
FRIENDLY GUIDE



» LOCAL FLAVOR



Bobby Flay

FLAY COMES TO PHILLY

The newest entry in Philly's recent burger revival is **Bobby's Burger Palace** (3925 Walnut St., 215-387-0378), the national concept owned by celebrity chef and grillmeister Bobby Flay. Located in a lime-green storefront on the University of Pennsylvania campus, the eatery features burgers themed for U.S. cities; Philly's is served cheesesteak-style with cheese, peppers and fried onions, while L.A.'s has avocado relish, tomato and watercress. Salads, sweet potato fries and beer-battered onion rings complete the tasty scene. Grown-ups can wash down their meal with beer, wine, a frozen margarita or even a spiked milkshake.—Beth D'Addono

GO FISH

In a city full of great restaurants, it says a lot for one to stand out from the crowd. **Fish** (1708 Lombard St., 215-545-9600) is that spot, a spirited Valentine to all things aquatic tucked into an intimate 30-seat townhouse near Rittenhouse Square. Chef/owner Mike Stollenwerk, who grew up fishing in Ocean City, N.J., brings a take-no-prisoners attitude to seafood, creating dishes as rich and full-flavored as you'd find at a steakhouse. Bold, earthy flavors—conjured from the likes of andouille sausage, olive tapenade

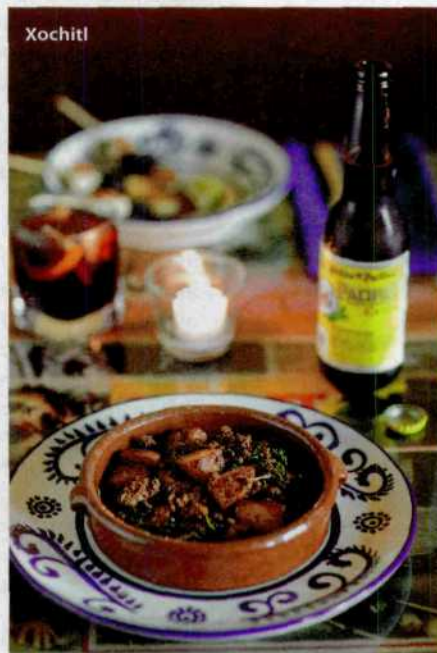


A fresh catch at Fish

and wild mushrooms—pair beautifully with meaty cuts of marlin, cod and skate wing. His butter-poached lobster with mushrooms and Béarnaise (made with duck fat and foie gras) is another delicious case in point. And Stollenwerk can be restrained, as a sampling of chilled Pacific oysters simply splashed with Banyuls-fueled mignonette will attest. Stollenwerk, who was invited to cook at the James Beard House in August, truly has an exhilarating instinct when it comes to making fish delicious.—B.D.

MODERN MEXICAN

Head south of the border at the newly renovated **Xochitl** (48 S. Second St., 215-238-7280) just off South Street. Order one of the best margaritas in town from the 60-tequila list and relax in the stylish cantina, with its tabletops made from vintage Spanish movie posters. Chef Lucio Palazzo's well-priced menu of inventive small plates delivers dishes like beer-braised pork cheek tacos and lime-spiked fluke ceviche; don't miss the addictive guacamole to start. Across town near Rittenhouse Square, Philly's red-hot restaurateur Stephen Starr just opened **El Rey**—a hip Mexican diner (2013 Chestnut St., 215-563-3330). Chef Dionicio Jimenez (formerly



Xochitl

of Xochitl) mines homestyle, regional Mexican flavors in such dishes as spice-kissed short rib enchiladas and the wonderful chile en nogada (slow roasted poblanos stuffed with spiced ground beef, almonds, dried fruit and topped with a walnut sauce). Tender cabrito (braised goat) is a specialty of the house. The adjacent **Ranstead Room** bar, with its own alley entrance on Ranstead Street, serves craft cocktails in a setting reminiscent of a sexy speakeasy.—B.D.



Time for Tea

Cool it when it comes to tea this summer. Some of your favorite hot brews—everything from fruity herbals to delicate oolong blends—taste amazing when served as iced tea. Peggy Stephens, owner of **Premium Steap** (111 S. 18th St., 215-568-2920)—a loose tea and tea accessories shop near Rittenhouse Square—shares some of her most popular loose leaf selections. Stock up for hostess gifts or for serving at your next party.—Kari Molvar

- **Organic Black Coconut:** This Nilgiri tea, perfectly flavored with toasted coconut, can be served plain or with a splash of milk.
- **Magnolia Oolong:** This delightful Chinese oolong is scented with magnolia blossom and accented with delicate peach and floral notes.
- **Grape:** Savor this Chinese white peony tea flavored with grape and black current.
- **Strawberry/Lemon/Basil:** This South African blend is a full-bodied infusion with a robust fruit and herbal taste.
- **Orange/Grapefruit:** This refreshing treat offers a mouth-watering combination of orange, grapefruit, eucalyptus, hibiscus and lemongrass, with actual bits of tangerine and blackberry leaves added to the mix.