

## The Best

March  
Bed  
Break  
In Your Bag  
Box Office

## B-Travel

Best Byte  
Big Boss  
Best Biz

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Eye of the Beholder

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# #B-Travel



## BEST BIZ

### Expense Account

4 COURSES FROM 4 RESTAURANTS IN 4 CITIES



**Aperitif in New York** Hit a high note with a bottle of bubbly at Flute (205 West 54th Street) and celebrate, in this former speakeasy, the repeal of Prohibition 70 years ago. More than 100 varieties by the bottle, 18 by the flute. Info: 212-265-5169 or [www.flutebar.com](http://www.flutebar.com).



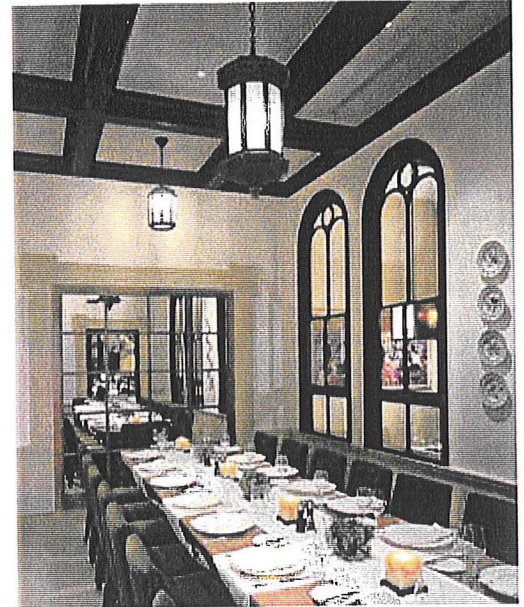
**Appetizer in Kansas City, Kansas** The chefs at 40 Sardines (11942 Roe Avenue, Overland Park) use a wood grill to prepare the traditional dish of fresh grilled Portuguese pilchard and potatoes, with imported sardines and Yukon potatoes tossed in olive oil. Info: 913-451-1040 or [www.40sardines.com](http://www.40sardines.com).



**Entree in Boston** Try chef Daniel Bruce's boneless short ribs, slowly braised in cabernet sauvignon at Meritage (70 Boyes Wharf). What to wash it down with? What else: a bottle of Cain Five, a blend of five California Meritage grapes. Info: 617-439-0464 or [www.meritagetherestaurant.com](http://www.meritagetherestaurant.com).

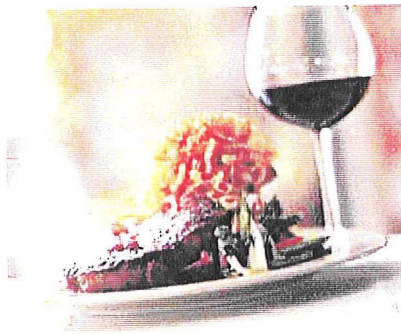


**Dessert in Eze-Village, France** The zing of two-Michelin-star chef Jean-Marc Delacourt's lemony trio—tartlet, sponge cake and sorbet—is as stunning as the views from the Château de la Chèvre d'Or (Moyenne Corniche), 20 minutes from Nice. Info: 33-4-92-10-66-66 or [www.chevredor.com](http://www.chevredor.com).



### Closing the Deal—in Philadelphia

Acclaimed French chef Jean-Marie Lacroix has a new kitchen and a novel concept for his creative haute cuisine. The 120-seat Lacroix Restaurant, in the Rittenhouse Hotel (210 West Rittenhouse Square), celebrates le choix—choice. The nighttime dégustation menu frees diners from the difficult task of choosing between, say, the Maine lobster with a shellfish bouillabaisse reduction and the seared sushi-grade tuna served with Japanese eggplant caponata and roasted pumpkin wedges. Select both—as part of the assemble-your-own three-plate (\$55), four-plate (\$65) or five-plate (\$75) tasting menu. Entertaining 10 to 16? Reserve the stunning private dining room—La Serre—and customize your own menu. Info: 215-790-2533.



### Libations-Savvy Dining

If watching basketball gives you an appetite, slake your thirst and stem your hunger with a glass of Pride Mountain Merlot 2000 paired with a 22-ounce cowboy steak, spiked with a tongue-tingling chipotle rub, at Mark's on Westover in Greensboro, North Carolina (1310-A Westover Terrace). Classically trained chef Mark Freedman understands that Southerners love meat—in this instance a bone-in rib-eye seared in a sizzling cast-iron skillet, flanked with red-chile onion rings. Look for crisp service in a casually elegant setting—and for the red-hot chile peppers on Freedman's chef pants when he drops by to see if you've cleaned your plate. Sure, some people are going to want to split the steak two ways, but give in to the madness of March and try to eat the whole thing. Info: 336-273-9090.