

◆ ◆ ◆
ACCOLADES

THE WALL STREET JOURNAL

CHEFS GONE WILD: WHERE TO EAT THIS FALL,
Katy McLaughlin

People who love tacos, dumplings and curry will have many more opportunities this fall to enjoy them in restaurants that have name chefs and top-drawer ingredients in the kitchen and elegant tableware and solicitous service in the dining room. All around the country, there are more options for high-end Mexican, Indian, Chinese and Thai food, including a wider range of distinctive regional cuisines.

In Minneapolis, D'Amico & Partners, a \$50 million, 22-unit restaurant group that has mostly done Italian, will venture into upscale Mexican cuisine with Masa (Nov. 22, entrées \$15 to \$23).

NOTABLE NEW PLACES TO EAT AROUND THE COUNTRY, Katy McLaughlin

Each season, a few new restaurants seem to get all the buzz from critics, food aficionados and other chefs. Here are some of this year's talked-about openings in 10 markets.

MASA LISTED AS ONE OF TEN NOTABLE NEW PLACES TO EAT THIS FALL



The New York Times

IN THE FROZEN NORTH, AN INCREASINGLY COOL CITY, Neal Karlen

...These attractions, plus a crop of hot new hotels and buzz-worthy restaurants—including **MASA, A MOSTLY WHITE MINIMALIST**

MEXICAN RESTAURANT THAT IS FAVORED BY THE

...HIPSTERS OF MINNEAPOLIS—are perhaps why Travel & Leisure recently named [Minneapolis] as one of its five “up and coming destinations to visit in 2006,” along with more exotic locales like Montenegro and Gabon.

WHERE TO EAT [IN MINNEAPOLIS] Masa, 1070 Nicollet Mall, 612-338-6272, which opened in November, features a nouvelle Mexican cuisine. Dinner for two for \$32 to \$50, with specialties including seafood enchiladas and masa boats.

