

# The Restaurant Reporter

Special Edition: Where to go for Thanksgiving dinner BY TANYA WENMAN STEEL



The open kitchen at Prime One Twelve in Miami

## MIAMI

Some might feel strange celebrating Thanksgiving at a steakhouse, but the new **PRIME ONE TWELVE** is no ordinary chop shop. Its sultry plantation-house ambience is a lovely backdrop for the surf-'n'-turf menu, which includes Maine lobster and root vegetable chowder, roasted free-range turkey, and an extravagant hot-and-sweet Kobe sausage stuffing made with brioche croutons. (The Browns Hotel, 112 Ocean Drive; 305-532-8112; prime112.com)

Extravagance on the plate is a hallmark of **AZUL**'s noted chef, Michelle Bernstein. Within the restaurant's gleaming marble open kitchen, Bernstein gets her mojo started on Thanksgiving with a mojo-marinated turkey and

chorizo stuffing. The four-course menu also includes West Indian pumpkin, corn, and baby conch chowder; and a coconut pumpkin flan. (Mandarin Oriental Miami, 500 Brickell Key Drive; 305-913-8254; mandarinoriental.com)

## CHICAGO

Rohini Dey gives some of us an inferiority complex. A native of India now working in Chicago, she earned two graduate degrees, had two children, and enjoyed a lucrative career in business consulting before opening the new Indian-Latin **VERMILION**, which she designed down to the light fixtures. The restaurant's all-female team, headed by chef Maneet Chauhan, is celebrating its first Thanks-

giving with unabashed innovation. Turkey stuffed with yellow lentils is seasoned with cardamom, cumin, cloves, cinnamon, and coriander. Ham gets a spice treatment, too, and comes with ginger and pineapple *pico de gallo*. (10 West Hubbard Street; 312-527-4060)

Chef Dominique Tougne has helmed **BISTRO 110** since 1996, yet never opened the restaurant for Thanksgiving until last year. It proved to be a sellout: Turkey was stuffed with rich chestnuts, and the buttery mashed potatoes were better than Grandma's. This year, Tougne aims to repeat his success and will keep a few French dishes like onion soup on the menu. It is a bistro, after all. (110 East Pearson Street; 312-266-3110; bistro110restaurant.com)

## HOUSTON AND DALLAS

Scott Tyner of **ARIES** has always been an iconoclast, something Houstonians discovered when Tyner and wife Annika opened this cozy loft space in 2000. Though an organic turkey is on the menu this year, Tyner spices things up with a global lineup of whole-roasted Peking duck, monkfish tail, and chess pie. (4315 Montrose Boulevard, Houston; 713-526-4404; ariesrestaurant.com)

Lovers Lane is not an obvious place for families to spend Thanksgiving, unless they live in Dallas and can dine at **IRIS**, opened last year by Susie Priore. The restaurant's born-in-the-USA cuisine gets an infusion of flavors from ► page 139

RAYMOND PATRICK