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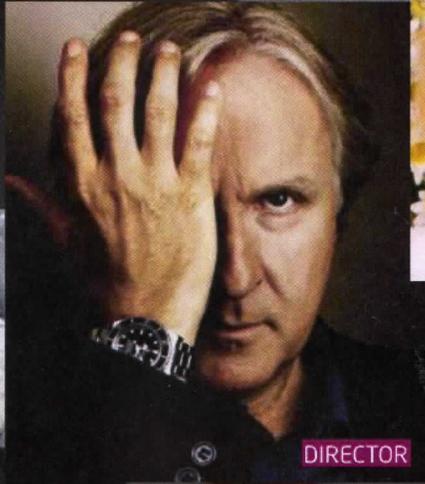
// NASHVILLE: 1 CITY 5 WAYS

// TALK SHOW WITH
MARIA BELLO

// EXPLORING OSAKA



VISIONARY



DIRECTOR



MUSICIAN



ENTREPRENEUR



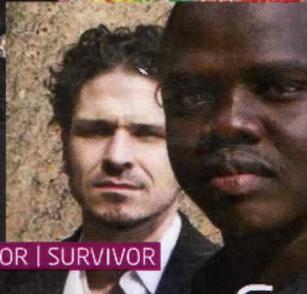
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Faces of Change

16 pioneers who have made an imprint on the world

OCTOBER 2010

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DINING //

Foodometer // The dish on the dish. By Melissa Clark

Welcome to the Foodie Frontier

This October, we're celebrating pioneers—not the Ma and Pa Ingalls sort, of course—but rather the culinary innovators who tempt our taste buds to the extent that we would follow them anywhere. These new restaurants epitomize the spirit of discovery that made this country great. Wagons ho!

He's gone everywhere else, and now **Richard Sandoval** has set his sights out West. With his new restaurant, **Zengo II**, which just opened in **Santa Monica**, the globetrotting chef (he has culinary outposts stretching from New York City to Acapulco, Las Vegas and Dubai) brings his artful blend of Latin American and Asian ingredients to So-Cal. Zengo's West Coast outpost (there are also branches in Washington, D.C., New York and Denver) serves up dishes such as achiote-hoisin pork arepas, corvina ceviche with aji amarillo, cucumber and apple, and Sandoval's signature Peking duck daikon tacos in a cutting-edge rooftop setting with views of the beach. richardsandoval.com

Nine-time world pizza champion (yes, there is such a thing), **Tony Gemignani** is truly a pizza pie pioneer in **San Francisco's** North Beach neighborhood, where he rules the roost at **Tony's Pizza Napoletana**. Each style of pizza, from Napoletana to Romana, is made with imported flour, house-made sauce and a specific oven essential to the specific style. And the results are spectacular! Gemignani even serves New York-style slices, sure to please modern-day 49-ers. tonyspizzanapoletana.com

Master chef **Graham Elliot** continues to blaze trails at his



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ues to blaze trails at his eponymous **Chicago** restaurant, leading hip foodies to splurge on a spectacular fine-dining experience in the Near North Side nabe. Now there's a new, more casual eatery where his

fans can grab a bite without the, ahem, bite. **Grahamwich** on North State Street specializes in epic sandwiches such as braised pork belly served Hawaiian-style, with grilled pineapple, hoisin mayo and spicy slaw, and spit-roasted lamb on fresh pita bread with pickles, sheep's-milk yogurt and tomato marmalade. The chef himself curates the house iPod with its '50s-era rockabilly, surf guitar and old-school punk, so get ready to rock out as you chow down. grahamwich.com

Patrons who loved NYC restaurateur **Cobi Levy's** last downtown hot spot, the elusive, sign-free Charles, needn't join a wagon train to get to his next venture; they'll only need to take the C train one extra stop. **Niko** opens this fall on SoHo's Mercer Street and will surely reignite the dining landscape of one of the city's hottest neighborhoods. Chef Raj Dixit (formerly of Bouley) will offer guests his gracefully nuanced take on traditional Japanese food, with a daily changing sushi menu and a full array of cooked dishes to keep the menu jumping.