

FOOD & SPIRITS

# Fruitful Foraging

The season's most intriguing restaurant openings lie along less beaten paths.

✂ London's Michelin-starred Indian restaurant Tamarind looks west with **Tamarind of London** in Newport Beach. Like the Mayfair original, California's incarnation puts an upscale twist on South Asian fare with menu favorites such as spice-seared scallops with smoked tomato chutney. *7862 East Pacific Coast Highway, Newport Beach; 562/491-1000; www.tamarindoflondon.com.*

✂ Meanwhile, East Coasters can look forward to late-night treats at chef Georges Perrier's newly opened subterranean **Tryst**, in the basement of Philadelphia's landmark Le Bec-Fin. The innovative small-plates menu includes crispy bone marrow and white anchovies with pickled vegetables, and period-inspired absinthe service comes with a sugar cube and ice drip for custom blending. *1523 Walnut Avenue, Philadelphia; 215/567-1000; www.trystlebar.com.*

✂ The chef's table expands spectator-style at Nashville's **Catbird Seat**, where 30 countertop seats embrace the kitchen in a horseshoe. Guests can chat with chefs Josh Habiger and Erik Anderson, veterans of Noma, Alinea, and The French Laundry, as they prepare seasonal seven-course menus. *1711 Division Street, Nashville; 615/810-8200; www.thecatbirdseatrestaurant.com.*



From left: Shrimp at Tamarind, Catbird Seat chef Josh Habiger, and Tryst.

