

ROUGE



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205 S. 18TH STREET
PHILADELPHIA, PA 19103
215.732.6622

GUIDE devour



The chili lobster at American Cut is one of chef Marc Forgione's trademark dishes.

Famous Fare

ATLANTIC CITY'S TOP RESTAURANTS WOW DINERS WITH THEIR SIGNATURE DISHES.

BY ALEXANDRA LESHNER

American Cut

Marc Forgione's luxe steakhouse lures diners with its meat-centric entrées and sultry atmosphere. The Tomahawk rib eye chop and chili lobster are American Cut's signature savory plates, but the true star is the incredibly sweet Cracker Jack Sundae—complete with popcorn ice cream, caramel sauce, peanut brittle, and caramel popcorn.

Revel, 500 Boardwalk, 609-225-9860; americancutsteakhouse.com

Buddakan

The Atlantic City location of Stephen Starr's beloved Asian-infused hot spot is famous for its char-grilled aged beef. The 21-day-aged New York strip loin is seasoned and grilled with togarashi (a popular Japanese spice blend), topped with a soy butter sauce, and served with a watercress salad.

The Pier Shops at Caesars, 1 Atlantic Ocean, 609-674-0100; buddakanac.com

Chart House

Chart House is known for its wide selection of fresh fish, so it's no surprise that the signature dish is a classic seafood favorite, clam chowder. "Since the first Atlantic City Seafood Festival two years

ago, our New England-style clam chowder has [taken the top prize in its category]," says General Manager Michael Buchanan.

Golden Nugget Atlantic City, 1 Castle Blvd., 609-340-5030; chart-house.com

Cuba Libre Restaurant & Rum Bar

Classic Cuban recipes are perfected here under the watchful eye of nationally renowned chef and restaurateur Guillermo Pernot. Sink your teeth into the Churrasco a la Cubana—the restaurant's chimichurri-marinated skirt steak. Roasted garlic mashed potatoes and a parsley, lemon, and onion sauce round out the dish.

2801 Pacific Ave., 609-348-6700; cubalibrerestaurant.com

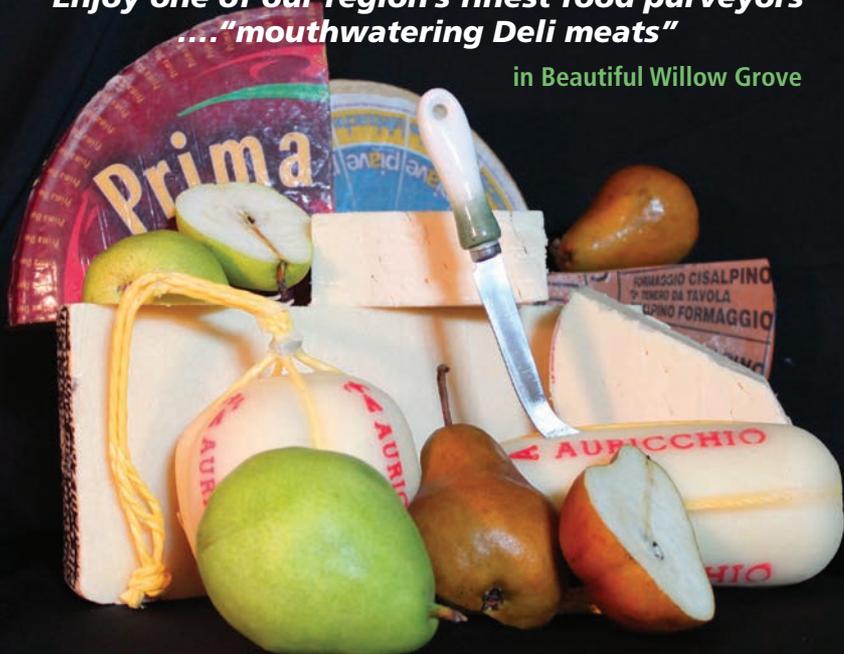
Fornelletto Cucina & Wine Bar

"Our signatures are as simple as fresh mozzarella di bufala and burrata served alongside a tapenade made of Sicilian fig, cured black olive, fresh basil, and virgin olive oil," says chef/partner Stephen Kalt. "We also have a mozzarella bar, and it is incredibly popular."

Borgata Hotel Casino & Spa, 1 Borgata Way, 609-317-1000; theborgata.com

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Girasole Ristorante & Lounge

This Mediterranean-inspired restaurant and lounge is known for its creative preparations and intense flavor combinations. Its specialty: tender, pan-seared veal medallions served with roasted saffron potatoes and guanciale. The indulgent dish is topped off with fresh thyme and rosemary, Meyer lemon, and aged white balsamic vinegar. **3108 Pacific Ave., 609-345-5554; girasoleac.com**

Izakaya

Philly's own Michael Schulson brings modern Japanese cuisine to Atlantic City with Izakaya. The chef's signature dish—which he says represents both the restaurant and his culinary style best—is his edamame dumplings. The

pillowlike pockets of edamame and truffle are steamed and served with a dashi sake broth. **Borgata Hotel Casino & Spa, 1 Borgata Way, 609-317-1000; theborgata.com**

Luke Palladino

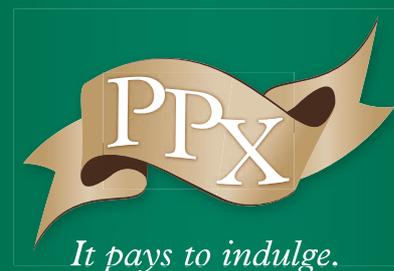
“Our most popular antipasto ever is our Fiori di Zucca—local squash blossoms stuffed with sweet corn, ricotta, and Parmigiano Reggiano, which we tempura-fry and toss with more grated Parmigiano Reggiano, chives, and parsley,” says chef Luke Palladino. “There’s such great anticipation for these things that people call weeks in advance to reserve the dish to make sure they get it.” **Harrah’s Resort, 777 Harrah’s Blvd., 609-441-5576; lukepalladino.com PS**



Coffee & Cocoa Filet

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FROM LEFT: A rib eye at Robert's Steakhouse, where Executive Chef Will Savarese employs a dry-aging process in-house.



HIGH STEAKS

Robert's Steakhouse Executive Chef **Will Savarese** details one of the restaurant's signature cuts.

“One of the many elements that distinguishes Robert's Steakhouse from its competitors is our dry-aging process, which takes place on the premises. The single-cut rib eye is one of my favorite selections because of its intense flavor and tenderness—results of our painstaking dry-aging formula. Robert's rib eye is such a superior cut of meat it needs little enhancement. I prefer to finish it with a bit of olive oil and a simple garnish of fresh herbs and fleur de sel.”

Trump Taj Mahal, 1000 Boardwalk, 609-428-6505; robertsatlanticcity.com