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GUIDE **devour**

Start your winter repast with one of Oyster House's tasty soups.



Super Bowls

THE CITY'S TOP SOUPS AND STEWS CAN WARM UP EVEN THE CHILLIEST WINTER DAYS.

BY ALEXANDRA LESHNER

Brauhaus Schmitz

Executive Chef Jeremy Nolen helms this bona fide German restaurant, which serves an extensive menu of traditional fare. Nolen's Hungarian goulash—a hearty blend of beef and potatoes seasoned with paprika—is the perfect meal for a December night. It's also offered at Wursthau Schmitz in the Reading Terminal Market. **718 South St., 267-909-8814; brauhausschmitz.com**

bountiful offerings.” **1730 Chestnut St., 215-665-9220; dibruno.com**

Jones

Nothing warms the soul quite like a bowl of tomato soup. “Blurring the line between a tremendous soup and an incredible dip, this perfect companion to our famous grilled cheese evokes nostalgia for what a snowy or rainy day is supposed to be,” says general manager Stephen Yaeger. **700 Chestnut St., 215-223-5663; jones-restaurant.com**

Di Bruno Bros.

Although the homemade soups here are ravenworthy year-round, they're especially appetizing when the weather turns cold. Says chef Eric Hall, “From our earthy white bean soup to our rich bisques and classic matzo ball, our soups feature locally sourced ingredients and make the fullest use of the season's

Oyster House

When the chill of winter has settled in, few things are tastier than a steaming bowl of seafood soup. Lucky for us, Oyster House is ladling up multiple options. Owner Sam Mink calls the New England clam chowder *continued on page 169*

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continued from page 168
 “the perfect combination of briny clams, smoky bacon, and creamy potatoes.”
1516 Sansom St., 215-567-7683; oysterhousephilly.com

Parc

First-time patrons and regulars alike rave about Parc’s famous onion soup gratinée. Says general manager Carol Serena, “It makes you feel good when you’re eating it. The best part is eating the cheese slowly off the sides of the bowl, then diving into the soup.”
227 S. 18th St., 215-545-2262; parc-restaurant.com

Positano Coast by Aldo Lamberti

While it can be satisfying any time of year, a heartwarming Italian meal is particularly gratifying in the depths of winter. The menu here is bursting with flavorful choices, but you’ll want to start dinner with the artichoke, ricotta, and lemon soup—a savory mixture of marinated artichoke hearts, chicken, and ricotta dumplings.
212 Walnut St., 2nd Fl., 215-238-0499; positanocoast.net

Sbraga

The foie gras soup with rose-petal relish is a perennial favorite at chef-owner Kevin Sbraga’s namesake spot. But when the temperature drops, the dreamy carrot soup tops the list. With sweet marshmallow, a touch of pistachio, and a hint of Pedro Ximénez vino, seconds will be necessary.
440 S. Broad St., 215-735-1913; sbraga.com

Supper

The smoked sweet potato soup, with apples, sage, and a brûléed cinnamon marshmallow, is a signature winter dish here. “If we don’t have it on the menu in the cooler seasons, guests become incredibly unhappy with us!” says chef Mitch Prenskey. “It just strikes

the right balance between bright and warming, and fresh and comforting.”

926 South St., 215-592-8180; supperphilly.com

Tinto

Jose Garces’s tapas bar is an ideal hideaway for an intimate meal. The Spanish-style plates shine here, but the sopa de castaña is a star in its own right. You’ll be craving this truffled chestnut soup with duck and mushroom hash, a fried quail egg, and pistachio well into spring.

114 S. 20th St., 215-665-9150; philadelphia.tintorestaurant.com PS

STEW OF THE DAY

R2L chef **Daniel Stern** dishes on his specialty: veal stew.



“While the stew has evolved since it was named one of *Food & Wine’s* ‘Best Restaurant Dishes of 2006,’ it has been a consistent favorite of guests over the years. I take simple ingredients like collard greens, cipollini onions, and fingerling potatoes and combine them with an array of veal preparations—tongue, feet, sweetbreads, breast, and tenderloin—to transform them into something familiar, unique, and extremely delicious.”

50 S. 16th St., 37th Fl., 215-564-5337; r2restaurant.com

PHOTOGRAPHY BY KRIS TAMBURELLO

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