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MONTHLY



The Cook's Tour

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FINE WINE

Chef Emil Rivera's Sweet Pea Hummus with Lemon Sabayon and Mint Oil is just one favorite at **Sur Lie**.

My Favorite Year

Maine's **culinary landscape** keeps even the savviest foodies on their toes.

BY OLIVIA GUNN KOTSISHEVSKAYA AND ASHLEY BRINDAMOUR

OUR CHEFS ARE AMERICA'S most innovative, turning Mr. Beard's head ceaselessly (Maine touted 11 semifinalists in 2018), while staples and newcomers are highlighted by media giants almost weekly. (We're still blushing a bit, *Bon Appétit*.)

But Maine's got a good head on her shoulders. She knows where her lobster roll is buttered. Even now, donning the title "Restaurant City of the Year" in Portland, she's just as proud of her clam chowders as she is of the vibrant, curious dishes coming out of chef Josh Berry's Union kitchen—see the

JANUARY

18-20 / 25-26 **Annual Glacier Ice Bar & Lounge**

Melt the night away at the Annual Glacier Ice Bar & Lounge at the Samoset Resort. It's the perfect option for a stay-cation, with cocktails, bites from Enoteca Wine Bar, and live entertainment at La Bella Vita. samosetresort.com



HUNGRY EYE

front cover of this issue of *Portland Monthly*.

Come take the cook's tour. We'll show you the newest spots in town, do a little sightseeing along the coast, and serve up some loving dishes of nostalgia.

PORTLAND CH-CH-CH-CH-CHANGES

Every time we turn our heads, a new bar, restaurant or cafe sets up shop. Some turn out to be flashes in the pan, while others fit like a glove.

The Portland waterfront is looking at yet another shake-up come summer 2019. A 200-seat **Luke's Lobster** is in the works at 60 Portland Pier. Luke Holden, originally from Cape Elizabeth, announced plans for the Portland edition of his chain restaurant in December. You know the parking's going to be exciting. Off peninsula, an East Deering pizza joint changes hands and is in for a facelift. The now closed Angelone's on Washington Avenue is being transformed by Steven Quattrucci and Neil Rouda. Quattrucci, known for his **Back Bay Grill**, plans to reopen the former Angelone's location as **Monte's Fine Foods**, a specialty food market.

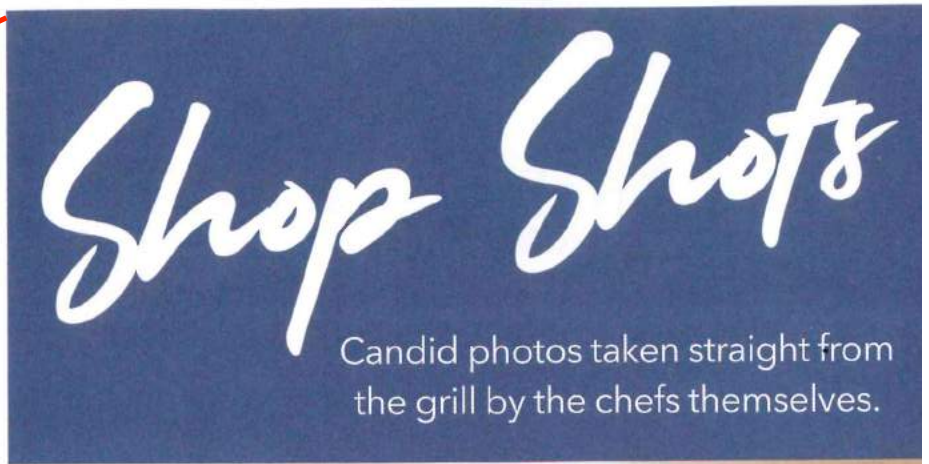
Grace Restaurant will undergo a conversion in the new year. In November, owner Anne Verrill announced that she would be ending full dining service at the start of the new year. "We have decided it is time to concentrate on events exclusively, and to that end, we will continue booking seamlessly and under the same management," Verrill writes on Facebook. With chef Adam Flood heading the kitchen, Grace opened in 2009 in the former Methodist church, built in 1856, on Chestnut Street.

Commercial Street might look a bit less rosy with **Rosemont Martket's** doors closed. Emily Smith, marketing manager and produce department head, says the decision didn't come easily or quickly. "We remain grateful for the many close relationships we formed with our customers there, but rising rent led us to make the difficult choice to close." But a Portland loss is a Falmouth gain here. "We're very excited to bring Rosemont's neighborhood-market spirit to Falmouth later this winter."

Barbecue fans were disappointed to learn that Johnny St. Laurent's return to Portland would be short-lived. The Uncle Billy's pop-up opened in April at 539 Deering Avenue, and it was soon announced that a permanent location was in the works. But the pop-up restaurant closed abruptly, and plans for brick and mortar were pulled. As it goes in Portland, one restaurant closes a heartbeat before another swoops in to sign the lease. **Bird & Co.**, a Mexican eatery, owned by Jared Dinsmore and William Dowd, will heat up the same spot this winter.

The Old Port is a little sweeter this new year with the opening of **Gross Confection Bar**. Pastry chef Brant Dadaleares raised over \$35K to launch his dessert bar at 57 Exchange Street, where sugar fiends can revel in all their glory.

Bringing even more flavor and camaraderie to Portland is **Eaux** at 90 Exchange, with its "soul & provisions" by chef Evan Richardson from Shrimp & City Grits to Gumbo. "We have a community dinner every month which we schedule up to four months in advance," Richardson says. "This includes a collabora-



Chef Damian Sansonetti always surprises with the blind tasting menu at **Piccolo**. Pictured are Sardines and Swiss Chard.



Chef Isaul Perez of **Isa** serves up the deep with his Octopus Stew with Potatoes, Olives, Capers, and Smoky Guajillo Peppers

