

OVERACHIEVER'S OPEN HOUSE 21 dishes to wow friends
75 GIFTS for everyone from fussy cooks to wine geeks
EXCLUSIVE EXCERPT An adventurous drinker's cocktail guide

FOOD & WINE

DECEMBER 200

roast and boast



A dish to brag about
Pecan-Crusted Tenderloin of Beef
Recipe, p.208

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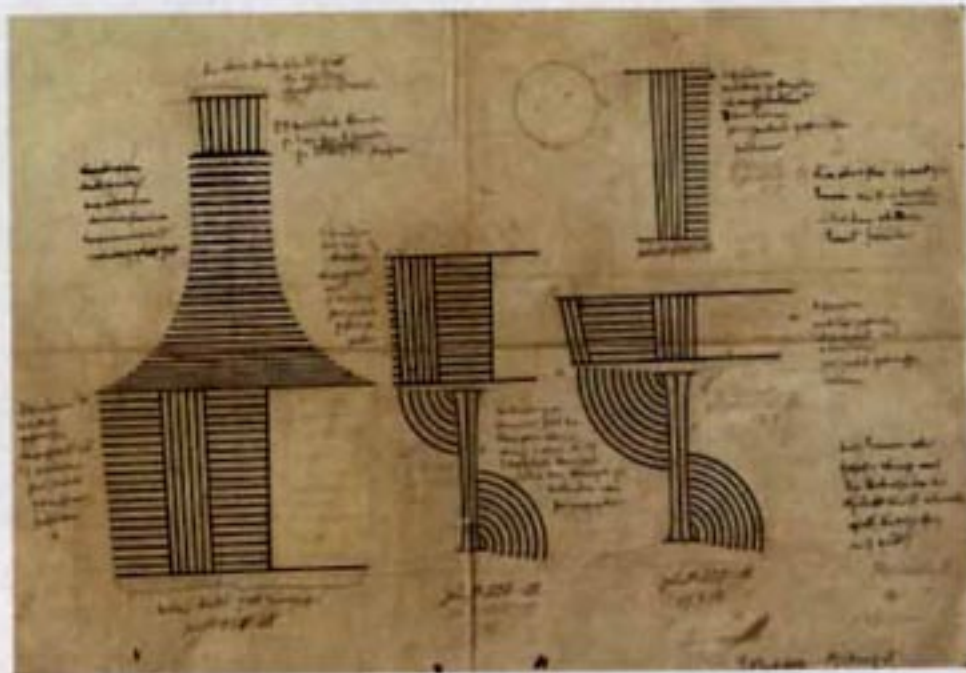


AOL KEYWORD: FOOD & WINE



J. & L. LOBMEYR

THIS 181-YEAR-OLD COMPANY CONTINUES TO PRODUCE ORIGINAL DESIGNS FROM THE WIENER WERKSTÄTTE, AN EARLY-20TH-CENTURY ARTISTS' COLLECTIVE. A STANDOUT: JOSEF HOFFMANN'S 1912 DESIGN GLASS SERVICE "B," WITH GEOMETRIC BLACK-ENAMEL LINES BAKED ONTO THE MATTE GLASS (\$220 FOR GOBLET, \$1,100 FOR DECANTER).



Price likes to grab lunch at Trześniewski, a sliver of a sandwich shop, between appointments, because it's unpretentious and quick. "A student can afford to come here, but it's not fast food," she says of the 100-year-old restaurant. The dark, wood-paneled room and the equally severe expressions on the faces of the sandwich makers behind the counter (uniformed women, all of a certain age) help the colorful open-faced sandwiches stand out. Price orders for us—tuna and egg, cucumber and egg, herring, pepperoni, each ingredient spread on perfectly cut rectangles of fresh, crustless rye and many sprinkled with paprika—and we eat them with shot glasses of beer. (Price likes these sandwiches so much she had several of them replicated at the Neue Galerie's Café Sabarsky, which is a dead ringer for a Mitteleuropa coffeehouse, albeit without the cigarette smoke.)

We leave Trześniewski to walk around the city, and Price points out some of Vienna's signature architecture, such as the small plazas that have remained untouched since the Baroque era. One of Price's favorites is Franziskaner Platz. "It has a beautiful church and one of Vienna's smallest corner cafés, appropriately called Kleines [small] Café. In the summer, they have tables outside, the perfect peaceful setting to enjoy a glass of frizzante [an Italian sparkling wine] with a friend," she says. We pass a Palmers boutique, a ubiquitous local chain with silk negligees and garter belts in the window and drawers filled with quality stockings (for less than those at Wolford, another Austrian brand). Lingerie shops are the Gap of Vienna—there's one on practically every corner. "This is a city for women," says Price.

The sun sets early here in December: time for a clothing change (for Price, a chocolate-velvet dress with a satin collar designed by Han Feng, who's also a friend) and a quick aperitif at Hotel Sacher, where the opulent suites look like stage sets from the operas after which they are named. The sitting room, with blue velvet couches, is the perfect place to read the *International Herald Tribune* or order a glass of Champagne before dinner, as we did our first night. The Sacher, where the marmalade-filled Sacher torte was invented, opened its doors in 1876 as a restaurant, with just a few rooms upstairs. Those were often used for illicit liaisons by army officers who attended the opera across the street.

Price tells me this anecdote over dinner in the Rote Bar, the hotel's piano salon, which has blood-red silk walls and dangerously heavy-looking chandeliers. The

continued on page 226

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Price emerges from
J. & L. Lobmeyr—
more glass museum
than wedding-
registry destination.