



Lemon-poppy seed muffins  
inspired Vinny's elegant  
lemon-curd cakes with  
poppy-seed crème fraîche.

*"Tronada" plate (used as a  
charger) by Dansk; "Lolo"  
fork from Teeforma.*



AFTER AN INCIDENT IN A TOKYO BAR, JON AND VINNY HAD TO GO TO THE POLICE STATION, BUT THE CHIEF OF POLICE RECOGNIZED VINNY'S RIMMED GLASSES AND TATTOOS FROM AN *IRON CHEF AMERICA* EPISODE AND ASKED FOR A PHOTO WITH THE BOYS."

RESTAURANT CRITICS  
WEIGH IN

## Best New Chicken Dishes

photographs by quentin bacon

ANY CHEF WITH COOKING CRED can do wonders with pork belly. But chicken? That's not so trendy—or easy. So F&W asked five top restaurant critics to name their cities' best new chicken dish. Then we simplified the recipes for the home cook.

**THE CRITIC:**

*s. irene virbila, los angeles times*

### Pan-Roasted Chicken with Citrus Sauce

ACTIVE: 1 HR; TOTAL: 1 HR 45 MIN  
6 SERVINGS

**CHEF WAY** At the new Rivera in Los Angeles, John Sedlar fuses French technique with Latin-American flavors in dishes like this pan-roasted chicken. He flavors the bird with a range of citrus, including Cara Cara oranges, blood oranges and pomelos.

**EASY WAY** The dish is just as delicious with a simple mix of navel oranges and limes.

- 2 navel oranges
- 2 limes
- Six 6-ounce chicken breast halves, on the bone with skin
- 2 tablespoons vegetable oil
- 1 small onion, coarsely chopped
- 1 large garlic clove, coarsely chopped
- 1 thyme sprig
- 1 cup dry white wine
- 3 cups chicken stock or low-sodium broth
- 3 tablespoons extra-virgin olive oil
- Salt and freshly ground pepper
- 1 tablespoon unsalted butter



"Hemisphere" plate  
by JL Coquet.

### pan-roasted chicken with citrus sauce

from RIVERA, LOS ANGELES



Small tray by Rina Menardi.

### hot-and-crunchy chicken cones (recipe p. 41)

from THE MIGHTY CONE, AUSTIN



**You Be the Judge** Go online and vote for your favorite chicken recipe from the five in this story: [foodandwine.com/chicken-poll](http://foodandwine.com/chicken-poll).