



IN BRIEF

NOUVEAU SCANDINAVIAN

Picture Swedish cooking and one can't help but think of an unappetizing plate of gray-brown meatballs in a gooey pool of lingonberry sauce. Thankfully, a new generation of Stockholm chefs is reinventing traditional Scandinavian cuisine. What follows are four of the best restaurants in Sweden's capital.

By DAN CRANE



EKSTEDT

You immediately notice the smoke upon entering Ekstedt, as if you've stumbled upon a band of Viking hunters roasting game over a woodland campfire. In a way, you have: Owner Niklas Ekstedt and head chef Gustav Otterberg oversee a wood fire-centric kitchen that is devoid of electricity (save for a fridge). The menu is a 10-course lesson in Swedish culinary alchemy, from aromatic wood-grilled oysters to tender Kobe beef filets wrapped in hay and seared by rendered drops of their own fat, released from a bubbling cauldron. ekstedt.nu



ADAM & ALBIN MATSTUDIO

Perhaps the last thing one might expect to find in Stockholm is a fish taco. But at Matstudio, chefs Adam Dahlberg and Albin Wessman serve trout roe-dabbed turbot from Sweden's west coast on a type of native flatbread called *tunnbröd*, finished with a bit of ginger to create a surprisingly tasty turbot taco. The relaxed restaurant, housed in what looks like an extended living room, is only open a few days a month, so plan ahead. Gin and tonic fans, don't miss Matstudio's rendition, made with Swedish gin, a grapefruit slice and a sprig of juniper. adamalbin.se



GREEN RABBIT

To sample the best sandwich in Stockholm, hop on over to Green Rabbit, a new bakery/café opened by Michelin-starred chef Mathias Dahlgren and business partner Martin Berg. The bakery focuses on spicing up traditional Swedish rye breads with grains such as emmer and spelt. Savoring the pickled herring or smoked salmon on rye, served in the country's typical open-faced style, aka *smörgås*, is like dying and going to sandwich Valhalla. greenrabbit.se



LILLA EGO

The perpetually booked-up Lilla Ego lacks the pretentiousness of some of Stockholm's finest dining. Menus are handwritten on butcher paper with black marker, and even the English version has a sense of humor: "Non-classic pork tartar with flavors and accessories from the deepest of Småland, Lilla Ego-style." As for the food, an archetypally Swedish Gruyère bun served with smoked reindeer, pickled green tomatoes, chanterelle mushrooms and a spruce-sprout vinaigrette is a perfect balance of bright and rich flavor. lillaego.com

✈ BOARDING PASS

A foodie adventure in Swedish nouveau cuisine lies a flight away with daily service to Stockholm from our hub in New York/Newark.

MAGNUS SKOGLÖF (MATSTUDIO); COURTESY OF GREEN RABBIT (BREADS)

A Single Vineyard

PIONEERED WITH A SINGLE FOCUS

Riva Ranch was Arroyo Seco's first vineyard planting in 1963, and it stands to this day as a testament to the pioneering spirit of Karl L. Wente. His search for the perfect place to plant Chardonnay came to fruition when he discovered this rugged region with long cool growing seasons. Over 50 years later, his grandson Karl D. Wente continues to pay homage to his legacy by producing Single Vineyard wines from the Riva Ranch. Our Chardonnay and Pinot Noir are a great reflection of this special place in Monterey County, California.



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