WE HAVE LIFTOFF!!
BRIE LARSON
IS ABOUT TO BE THE BIGGEST STAR IN HOLLYWOOD

NEW! BIGGER SIZE!
510
PAGES OF FASHION FOR REAL, COOL WOMEN!

C'MON, HOW MANY GOWNS DOES A GIRL NEED? BUT...
PERFECT JACKETS? YES!
SEXY FLATS—THEY EXIST!
Last year, ELLE published our first-ever restaurant guide: 30 exceptional, newly opened establishments helmed by extraordinary female executive chefs. Our motivation? While women had always been doing incredible things in restaurant kitchens, they hadn’t always been getting credit for it, and we wanted to help change that. And with such rapid innovation going on in food, it’s almost hard to remember when ramen was what you prepared on dorm-room hot plates, we just wanted to know where, if we’re spending our hard-earned money, the great places to go out to eat are. In this, our second installment of the ELLE restaurant guide, we narrowed our list to 15 but kept to our original criteria: new restaurants with a kick-ass woman running the joint.

ELLE MUST-HAVES:

FORWARD-THINKING CUISINE. One restaurant in this year’s collection has a menu inspired by a letter written by Mark Twain: another crowd sources ideas for its specials on Facebook. GREAT SCENE. Hot guys, cool girls, authenticity. The kind of place where you could people-watch for hours. INSTA-GRAM-INSPIRING PRESENTATION. Whether it’s 22-foot reclaimed-wood ceilings in the dining room, see: Seattle’s Chop Shop, or a dollop of whipped cream on a stack of pancakes swirled just so (Chicago’s Johnny’s Grill), there’s an element in each of our picks too visually stunning to keep to yourself. And above all else, THE FOOD HAS TO BE REALLY, REALLY GOOD. Yeah, there’s that. And, now, without further ado, the listings, by Charlotte Druckman.
CLASSIC AMERICAN DINING HAS A RENAISSANCE IN A MOD BOUTIQUE HOTEL

THE DURHAM
Durham, NC

If you live by the credo “Will travel for food,” you’ve probably already flagged North Carolina’s Golden Triangle as a worthy destination, and now you can add the Durham Hotel to your itinerary. James Beard Award-winning chef Andrea Reusing (she opened Lantern in neighboring Chapel Hill 13 years ago) has branched out with a splashy sophomore effort. Designed by so-hot-right-now firm Commune, the space spans the lobby’s expansive restaurant (20-foot windows!), bar, and coffee shop—plus a rooftop lounge. Reusing’s menu was inspired by a list of foods Mark Twain drafted in 1879 in anticipation of his return to America from Europe, which she felt was the ultimate ode to American cuisine. She sates Twain’s seafood craving with the Cape Lookout platter filled with oysters, clams, and shrimp (priced daily) and his hankering for sweet potatoes with a side of roasted sweet potatoes, chili, almonds, honey, and cider vinegar ($7). And Reusing’s family-size dry-aged rib eye with fries (market price) does Twain’s desired porterhouse one better.