RIHANNA ROCKS OUR WORLD

THE 18 “FRIENDS” WHO MAKE FACEBOOK ANNOYING

TOTALLY HARSH! WHY IT’S NOT COOL TO GET STONED ANYMORE

THE SHARPEST MAN IN THE NBA

SCIENTISTS CALL IT “THE SINGULARITY” — THE MOMENT WHEN COMPUTERS BECOME SMARTER THAN HUMANS

> IT’S ALMOST HERE — NOW THINGS GET REALLY FREAKY

*GQ EATS

> OUR ANNUAL GUIDE TO THE BEST NEW RESTAURANTS (& WINE & DESSERTS & CRAZY-GOOD PORK SANDWICHES...) IN AMERICA

MARCH 2010

MY NEW ONLINE HOME OF THE MEN’S FASHION SHOWS
Salted Caramel Ice Cream  
Bi-Rite Creamery, San Francisco

Those of us who recall the supremacy of Herrell's, Steve's, and Bud's worry that the Golden Age of Ice Cream is over. Bi-Rite, even better than those three, has brought it back.

Cannoli with Torrone Semifreddo  
Osteria, Philadelphia

The essential Sicilian pastry, upgraded. A crunchy fried cannoli shell stuffed with semifrozen gelato enhanced with honeyed nougat. The new sweetheart of Italian desserts.

Profiteroles  
Benoit, New York City

Served for two. Enough for four. And deconstructed—yes, deconstruction has come to the French classics. Cream-filled pastry balls to dip in dark chocolate, with ice cream on the side. You'll swoon.

Caramelized Sweetbreads with Vanilla-Bean Parsnip Custard  
Schwa, Chicago

If they weren't meant for dessert, why were they named sweetbreads? Chef Michael Carlson, unruly and irrepressible, does whatever he wants with whatever he wants.

Dragon's Breath Popcorn  
The Bazaar, Los Angeles

Desserts are supposed to amuse, and nothing is sillier than cloudy nitrogen gas shooting out your nose. (Maybe milk doing the same, back when you were a kid.) Tasty popcorn, too.

Animal got foodie-famous for serving the carnivores of L.A. unapologetic doses of rightfully sourced meat—bone-marrows, edible birds' nests, with eggs, the always mysterious head cheese—but they could have butchered the wine list. You'd expect trophy wines, meaty, expensive reds that stain your teeth. Instead, you get a sophisticated, refreshingly succinct list. First page: freedom of choice. Scads of interesting wines available by the glass, carafe, or bottle. Second page: all bottles. It's like the indie charts of wine lists: small producers, wines with tons of personality and not much fame. You'll find Slovenian whites and plenty of rustic French vins de pays. These are food wines, not overpowering—and not overpriced, either. The sommelier, Helen Johannesen, encourages experimentation, but she's no wine Nazi. "I never want to be a sommelier who tries to make people like something just because I think it's brilliant." Now, that's kind of brilliant. —JIM NELSON