

Gourmet

THE MAGAZINE OF GOOD LIVING

FOOD CRITICS ON THE TOWN

HAVING A GRAND TIME

Here's the deal: We offered some of our favorite restaurant critics (plus our own Ruth Reichl) a theoretical \$1,000 to spend dining out in their home city. In considering how they would use their funny money, which had to cover meals for two, drinks, tax, and tip, these professional omnivores cast a spotlight on their own proclivities, as well as on the thrilling diversity of their respective cities. The result? Some very tasty inspiration. >

ZAHAV

There's nary a falafel in sight at young chef Michael Solomonov's buzzy Israeli restaurant in Society Hill. Instead, you'll be beguiled by chewy, fresh-baked *laffa* bread, crisp Haloumi piled over a smear of date jam, an exemplary raw *kibbe*, peppers stuffed with rice and walnuts, and juicy housemade *merguez* sausage, all served as elegant (and generously proportioned) small plates. 237 Saint James Place, Philadelphia (215-625-8800).