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RESTAURANT BUSINESS

BUSINESS INTELLIGENCE FOR THE RESTAURANT OPERATOR

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October 1st, 2013

Clean Plate Awards

Top Chefs share their favourite restaurant dishes of the year.



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Sam Borgese

Top dishes: Milk & Honey, Stuffed Sea Bass, Caviar With Buckwheat Pancakes, Sheep's Milk Ricotta, and Katz's Pastrami Egg Roll.

Max Brenner International
 New York City, New York



Milk & Honey

The NoMad
 New York City

This has all the elements of a wonderful dessert—creaminess, crunch and the right amount of sweetness. Buttery shortbread is topped by ice cream and crisp honey brittle. The perfect way to end a meal prepared by talented chef Daniel Humm.

Stuffed Sea Bass

Herbert Samuel
 Tel Aviv, Israel

—Restaurant Business Dashboard—

BOOSTING SALES	MENU DEVELOPMENT
CONTROLLING COSTS	ECONOMIC ISSUES

BOOSTING SALES

Reputation Tracker

Restaurants generating the biggest swing in social media sentiment this week. [View More](#)

Brands	Trend	+ Sentiment	- Sentiment	SP Score
Dairy Queen	↓ -8%	62%	38%	27
Firehouse	↓ -21%	75%	25%	49
Landry's	↓ -7%	74%	26%	55
Del Frisco's	↓ -3%	84%	16%	62

SP Score = Propensity of a reviewer to return to a concept or recommend it to other consumers.

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The chef here earned a Michelin star and my favorite dish of his is the sea bass. He overstuffs the whole fish with fish mixed with other ingredients, then closes it up, sprinkles it with sea salt and bakes it. The server cracks it open with the back of a spoon. It's incredibly visual and delicious.

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Caviar With Buckwheat Pancakes

Café Pushkin

Moscow

Since buckwheat is seasonal in the spring, that's the best time to order the blinis. The presentation is so impressive—they give you chopped hard-cooked egg, onions and caviar to sprinkle on top of the silver dollar-sized pancakes and a bottle of vodka called Beluga that's sealed with wax. You have to break the seal with a hammer to decant it. Vodka, caviar and blinis—it's now a tradition whenever I visit Moscow.

Sheep's Milk Ricotta

Locanda Verde

New York City

I became addicted to Locanda Verde's Sheep's Milk Ricotta with truffle honey and burnt orange toast for breakfast. They serve Sardinian sheep's milk cheese with toasted Italian bread that actually looks orange, but it's more about the color orange than the flavor.

Katz's Pastrami Egg Roll

RedFarm

New York City

Best example of Asian-Jewish fusion. Peppered pastrami from the famed NYC Katz's Delicatessen is wrapped in a thin egg roll crust and served with homemade Dijon mustard. You can't go wrong with this egg roll.

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