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FOOD

[THE UPGRADE]

The Fried Egg

When you think of fried eggs, you probably think of the oil-drenched ones served with hash browns at greasy spoons. But now that enterprising chefs are co-opting the diner staple, you may start associating it with prix-fixe menus instead. Fried chicken, duck, and quail eggs are being paired with turnip purée, topped with smoked salmon, and sprinkled with scallions. And as if the highbrow treatment weren't enough, some culinary mavericks are indulging the delicate egg and deep-frying it to a golden crisp. *JJ Goode*



[WHERE TO EAT]

The Gourmet Version

1 **SAN FRANCISCO**
Orson

Elizabeth Falkner coats a smoked, soft-boiled egg in non-spiked tempura batter and then deep-fries it. When you cut it, the yolk spills into the scallion broth that the egg sits in. 508 4th Street, 415-777-1508; orsonsf.com

2 **BOSTON**
Sage

Anthony Susi keeps the rustic appeal of over-easy eggs intact by sliding his onto country bread with tomato jam, arugula, Parmesan, and prosciutto cotto. 1395 Washington Street, 617-248-8814; sageboston.com

3 **NEW YORK CITY**
Casa Mono

Andy Nusser drapes a fried duck egg over fingerling potatoes and lavishes it with truffle vinaigrette and slices of mojama, a kind of cured tuna. 52 Irving Place, 212-253-2773; casamononyc.com

4 **MINNEAPOLIS**
112 Eatery

One of the hit dishes on Isaac Becker's menu is a plate of Chinese-style sunny-side-ups topped with oyster sauce, scallions, and green chilis. 112 North 3rd Street, 612-343-7696; 112eatery.com

5 **ATLANTIC CITY**
Izakaya

A fried egg with a runny yolk adds just the right amount of richness to Michael Schulson's fried rice, which is complemented by minty shiso, edamame, and sweet crabmeat. The Borgata, One Borgata Way, 866-692-6742; theborgata.com

6 **PHILADELPHIA**
Matyson

Brian Lofink and Ben Puchowitz match sweetbreads with an egg that's soft-boiled, breaded, deep-fried, and rested on frisée. 37 South 19th Street, 215-564-2925; matyson.com

[HOW TO]

FRY AN EGG PERFECTLY

GAYLE PIRIE AND JOHN CLARK, THE CHEFS AT SAN FRANCISCO'S FOREIGN CINEMA, ON HOW TO FRY A TEXTBOOK EGG—WHETHER YOU'RE PAIRING IT WITH PORK BELLY OR BACON.

Buy eggs from your local farmers' market—or the ones at the grocery store labeled ORGANIC or NATURAL. Heat two tablespoons of extra-virgin olive oil in a nonstick pan over medium-high heat for 30 to 45 seconds. Crack two eggs into the pan and after about 45 seconds—when the whites become opaque—flip them with a plastic spatula. Cook them for an additional

15 seconds if you want the yolks to be runny, 30 if you like them to have a firmer texture, and transfer them to a plate. Add a tablespoon of good balsamic vinegar to the hot pan and cook it for about 20 seconds, until it's warm and has just barely thickened. Drizzle the vinegar over the eggs. *Foreign Cinema*, 2434 Mission Street, 415-648-7600; foreigncinema.com

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