



# CULTURE

TRAVEL & LIFESTYLE

## Fall Culture Preview: Ten Trends of the Season

Fall is culture's defining moment—from must-see theater to Oscar-worthy films to addictive new music to blockbuster books, here's everything you need to know.



FOOD



### SWEET AND SAVORY

If you're not handy with the oven, there are plenty of savory cocoa dishes popping up on restaurant menus as well. Chefs **Ken Oringer** and **Jamie Bissonette** will be bringing their Boston tapas bar *Toro* to New York this September, and serving up glazed short ribs with cocoa nibs. On the West Coast, **Thomas McNaughton**, the man behind San Francisco's *flour + water*, garnishes pasta dishes with the sweet treat—take, for example, his braised pork heart raviolini with cocoa nibs and chanterelles. "Most people think of cocoa nibs as sweeteners, when in reality they actually have a bitter undertone," explains the chef. "We use them with gamier meats to offset sweetness as they can stand up to the flavor and create a unique texture." Back in New York, cocoa adds extra depth and some crunch to steak tartare at *Pearl & Ash*, and sweetens up a cauliflower dish at **Wylie Dufresne's** *Alder*.

Photo: Courtesy of Pearl & Ash