

# Esquire

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MAN AT HIS BEST

## The Best New Restaurants

ESQUIRE'S TWENTIETH ANNUAL SURVEY

Times may be tough, but a man's still got to eat.

By John Mariani

# (2001)

### Cypress Lowcountry Grille

CHARLESTON, SOUTH CAROLINA

Charleston now has more fine restaurants than it probably needs, but one of the caliber of Cypress should succeed no matter what the competition is. The design is striking: an open kitchen, a twenty-one-foot glass wall fronting six thousand wines, and doughnutlike ceiling lights that change thirteen colors every five minutes. As for the food, chef and partner Donald Barickman pumps out some of the best stuff in the South, including garlic-rubbed lamb; crisp, golden benne-seeded shrimp with Asian slaw; wonderfully rich, fabulous truffled grits with meaty lobster, shrimp, and scallops; and a sweet-meat Carolina crab cake with sherried crab-roe cream. 167 East Bay Street; 843-727-0111.



Allred's  
TELLURIDE, COLORADO

Aries  
HOUSTON

Artisanal  
NEW YORK

Azul ✨  
MIAMI

Bacar  
SAN FRANCISCO

Breeze  
LOS ANGELES

Cypress  
CHARLESTON,  
SOUTH CAROLINA

Encore  
LOS ANGELES

Fathom  
PALM BEACH  
GARDENS, FLORIDA

GW Fins  
NEW ORLEANS

ilo  
NEW YORK

Josie  
SANTA MONICA,  
CALIFORNIA

La Duni  
DALLAS

Le Mas Perrier  
WAYNE, PENNSYLVANIA

Maestro  
MILLEAN, VIRGINIA

Mantra  
BOSTON

Naha  
CHICAGO

Oleana  
CAMBRIDGE,  
MASSACHUSETTS

Palena  
WASHINGTON, D.C.

Pico  
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ASPEN

Upstream  
CHARLOTTE,  
NORTH CAROLINA

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OF CHIPS, GILES, DESIGN,  
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OTHERS, BATHROOMS  
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