

FOOD & WINE

July 2001

AMERICA'S best new chefs 2001



ANITA LO

annisa NEW YORK CITY

WHY Because her knack for weaving far-ranging influences into a coherent sensibility is almost uncanny.

BORN 1965, Detroit.

EDUCATION Ecole Ritz-Escoffier, Paris.

EXPERIENCE Michel Rostang and Guy Savoy, Paris; Chanterelle and Mirezi, New York City.

EARLIEST FOOD MEMORY Eating an orange on her aunt's porch in Malaysia, with juice dripping off her elbows, age two.

MOST INFLUENTIAL TRIP "My partner and I took a year off before we opened Annisa and traveled all over Southeast Asia: Vietnam, Bali, Thailand, the Philippines, Singapore, Malaysia and Hong Kong."

LEAST FAVORITE FOOD TREND "I'm probably a little too old for foam."

PASTIMES Fishing, playing piano.

FAVORITE LOCAL SNACK Teppanyaki (meats or vegetables sizzled on a tableside griddle) at East Village Japanese restaurants after work.

PET PEEVE Timid eaters. "People need to stop being afraid of food."

ABOUT HER RECIPE (page 152) Lo's Roasted Cod with Steamer Clams and Pistachio Sauce highlights her skill with unorthodox combinations.

DETAILS Annisa, 13 Barrow St.; 212-741-6699.



Anita Lo uses steamer-clam broth and ground pistachios to make a simple sauce with complex flavors for her roasted cod, TOP. Craig Stoll, LEFT, features sweet peas, a seasonal favorite, in his gnocchi in brown butter with tomatoes, OPPOSITE.



rant wine list awards