

DETAILS

**ATTENTION,
AGING
ROCKERS:
YOUR HAIR
LOOKS
RIDICULOUS**

**—
Inside the
Diet Craze
of the
Moment**

**—
TRAINING
SECRETS
OF THE
WORLD'S
FASTEST MAN**

**+
SPRING
FASHION
SPECIAL
EVERYTHING
YOU NEED
TO LOOK
SHARP THIS
SEASON**

JAMES FRANCO TAKES ON HIS TOUGHEST ROLE YET:

Being James Franco

**The Cocktails
You Need
to Be Drinking**



MIGHT LIVE FOREVER



GRECIAN FORMULA: Braised lamb shoulder at Amali.

AN INSIDER'S GUIDE TO THE GREEK REVIVAL

SO LONG, STAID SOUVLAKI: THE NEXT GENERATION OF HELLENIC CHEFS HAVE BUILT CULINARY TEMPLES THAT OFFER MODERN, FLAVORFUL ODES TO THE CLASSICS.

No blue walls, no line drawings of the Acropolis, no moussaka—MP Taverna, the acclaimed restaurant Michael Psilakis opened in New York's Westchester

County last year, is reinventing like a traditional Greek eatery. "I removed hard-to-read Greek words from the menu," says the chef, who has become the poster boy for modern Greek gastronomy thanks to simple, often yogurt-drenched preparations of hearty classics. Across the country, first- and second-generation chefs are following his lead and reinventing the cuisine with an eye toward the latest epicurean trends. At Amali in New York City, restaurateur Jim Mallios is so dedicated to seasonality that he serves tomatoes in winter, while chef Constantinos Spiliadis of Estia in Milos traverses the globe for impeccable fish. In Miami, he has flown in a Miami hot spot for a on the grill. A world from slicing gyro off a spit, these innovators are creating a Greek mythology that make you salivate.

THE BEST NEW

No blue walls, no line drawings of the Acropolis, no moussaka—MP Taverna, the acclaimed restaurant Michael Psilakis opened in New York's Westchester County last year, is nothing like a traditional Greek eatery. "I even removed hard-to-read Greek words from the menu," says the chef, who has become the poster boy for modern Greek gastronomy, thanks to simple, fresh preparations of heavy, often yogurt-drenched classics. Across the country, first- and second-generation chefs are following his lead and reinventing the cuisine with an eye toward the latest epicurean trends.

KENTRO GREEK KITCHEN
FULLERTON, CALIFORNIA
kentrogreekkitchen.com
Executive chef Konstantine

OPA
PHILADELPHIA
opaphiladelphia.com
Almost as surprising as the

4 GREAT WINES FROM GREECE

2009 KOUTSOYIANNINOPOULOS SANTORINI ASSYRTIKO
This light, mineral white is perfect with shellfish. \$22; sipfinewine.com

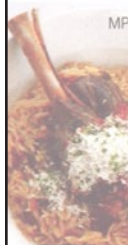
2011 EN OENO... ROSÉ
Pair meaty fish like striped bass with this layered rosé. \$23; pierwines.com

1998 DOMAINE ECONOMOU SITIA VQPRD
This mix of Liatiko and Mandilaria grapes stands up to any fine Burgundy. \$48; grandwinecellar.com

2010 DOMAINE SIGALAS MAVROTRAGANO
A big, fruit-driven, tannic red, this wine is made for a rib eye. \$62; winehunter.com

MP TAVERNA
IRVINGTON, NEW YORK
michaelpsilakis.com/
mp-taverna/

Michael Psilakis reinvents the traditional Greek taverna with culture-jumping dishes like a paella of spicy lamb sausage, shellfish, and orzo.



COMING SOON:

Later this spring, top chef Jim Mallios turns up wine (taverna opens in Kapnos (the Greek word for smoke). The 150-seat eatery will have two wood-burning grills for whole-animal spit-roasting and smaller plates like savory phyllo pies and kebabs. kapnosdc.com

PHOTOGRAPHS, CLOCKWISE FROM TOP: BY JEREMY LIEBMAN; COURTESY OF EACH LOCATION (3).