

serving straight talk on food, drinks and restaurants



## On a Roll

First came bacon with eggs. Then bacon with a cheeseburger. Now, this salty pork belly is popping up in dishes from chocolate sweets to ice cream flavors. We thought we'd seen it all until Lure Bistro proved there was one more role bacon could play — a sushi roll. "People think sushi, they think fish, but it doesn't always have to be that way," says chef Jaret Havanchak, who created three bacon rolls. The Willo B-L-T (\$16) replaces lettuce with daikon sprouts and tomato with tuna. "Tuna is not too strong and not too light, which complements the bacon and doesn't overpower it," Havanchak says. For breakfast traditionalists, the French Toast Roll (\$15) combines tempura egg and smoked bacon with raspberry coulis and cinnamon sugar to capture the sweet taste and fluffy texture of the breakfast dish it's meant to mimic. On the simpler side, The Baconator (\$8) boasts bacon, salty and mild crab, avocado, and cream cheese as one of the biggest crowd-pleasers on Lure's sushi menu. Its popularity, Havanchak says, is proof the bacon-sushi duo is here to stay. // LEAH WYNALEK

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