

R H A P S O D Y

July 2017

Keegan-Michael Key
Gets Serious

**French
Revolutions**
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the Tour de France

Tasty Stays
The world's most
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for summer**

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The World's Most Delicious New Hotels

Hotel dining used to mean room-service club sandwiches and limp iceberg lettuce salads at the brightly lit lobby bar. Not anymore. Now, the best meals to be had on the road—from Berlin to Brooklyn—are an elevator ride away.

FOR FRENCH CUISINE À LA LOWCOUNTRY



The bright dining room at Henrietta's

The Dewberry

CHARLESTON, SOUTH CAROLINA

The Dewberry opened its doors last July, immediately becoming *the* place to stay in Charleston thanks to its luxe yet refined Mid-Century Modern design, central location, and, most important, its Dixie-inflected French restaurant, Henrietta's (which is saying a lot, considering what a foodie destination Chucktown is). Waiters in white jackets whisk out plates of steak frites and flounder meunière in the airy dining room, but the must-order dish is a mere "for the table" starter: gougères with chicken liver mousse. These buttery, Gruyère-laden yet surprisingly light puffs of pastry are as French as you can get, but executive chef R.J. Dye drew from his own Southern history for Henrietta's presentation. "We serve the warm gougères in the same manner that steaming hot baskets of buttermilk biscuits were delivered to the table by my grandmother," he says. But rather than wrapping them in a tea towel, he nestles the puffs in an elegant ceramic dish with a slate top that he decorates with a swipe of chicken liver mousse, a totally rich and over-the-top accompaniment that is nonetheless absolutely necessary. He finishes with a bit more Southern flair: a sprinkling of toasted benne seeds, a cousin of the sesame seed that has deep Low Country roots. Dye says he adds them not for the history but for the taste: "The subtle nutty and earthy flavor profile keeps the gougères grounded." Whatever the reason, you'll want a second order. —EC