



## CHRIS COLEMAN STOKE CHARLOTTE

Chef Chris Coleman has worked in the culinary industry since he was 14 years old. After a brief stint in art school, Coleman attended and graduated from the culinary arts program at **Central Piedmont Community College**. Coleman worked at **McNinch House Restaurant** while he was still in school and served as executive chef at **The Asbury** before taking the reins of **Stoke Charlotte**, which is located on the street level of the **Charlotte Marriott City Center**. "We're cognizant of the fact that we're located in a hotel, and we want to show off for the travelers who stay with us," Coleman says. A fan of cooking that takes time, most of the dishes Coleman creates at Stoke take four to five days of preparation before they are served to customers.

RIBS! CHOPS! CLAMS! KEBABS! & MUCH, MUCH MORE

# bon appétit

# GRILL



## Burnin' Up

Live fire is having a moment in restaurants (see p. 98 for more proof), but that doesn't mean you can't try it at home. Chefs share their tips for one curious BA reader.

Q:

"The way the chef at The Dabney in Washington, D.C., uses a woodburning hearth to cook his dishes is so inspiring. Short of building one of my own, any ideas on how I can create these flavors with my grill?"

—MARK TELLES, Houston

A:

"Try charring whole marinated vegetables. It balances out the acidity but still keeps the veg crisp."

—MICHAEL GALLINA, executive chef and co-owner, Vicia, St. Louis

"Slowly cook mushrooms on the grill to give soups and rice dishes a little earthiness. A handful imparts so much depth and a straight-from-the-fire essence to the entire bowl."

—CHRIS COLEMAN, chef, Stoke, Charlotte, NC

"Spoon ricotta into a cast-iron pan, cover it with a lid, and 'bake' it on the grill over medium heat. The gooey cheese takes on a smoky flavor, and it's good over toasted bread."

—DAN KLUGER, chef, Loring Place, NYC

BABY BACK RIBS WITH TAMARIND GLAZE P. 97

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# Celebrated Living

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## The Good Life

DRINK

### Cocktail, fired up

Sean Potter, the head of food and drink at Charlotte stalwart Stoke, gives the rundown on their signature torched Stoke Fashioned



#### Demerara syrup

"Instead of your run-of-the-mill syrup, we take raw sugar from the northern coast of Guyana and make our own sauce. Because it's not bleached, it lends purer sweetness, and the caramel flavor really jives with the bourbon."

#### Fee Brothers West Indian Orange Bitters

"We played around with about 20 bitters and shrubs and, through trial and error, settled on this citrusy essence. Bitters to mixologists are what salt is to chefs."

#### Knob Creek Single Barrel Reserve Bourbon

"We basically built the rest of the cocktail without the bourbon. I was picky. Too many bartenders let the spirit get lost, but I say the liquor needs to be the main event. We knew we wanted something smoky, and found this beauty aged in white oak barrels."

#### Torched Angostura bitters

"We atomize the bitters and torch the heck out of it. We drink with our noses, so it's important to get the aromatics. And let's be honest — firing up a blow torch makes a cool show."

#### Anodized ice

"We coat a big ice sphere with torched Angostura bitters. Having a big sphere means less surface area than a bunch of cubes, so your drink stays consistent. What I'm sayin' is, don't guzzle it. Enjoy it."

## BARS

### THE BARMAN'S PICKS

New York's top drinksmiths reveal their go-to bars for post-shift sips

#### 01

Lucy's  
135 Avenue A, East Village

"Lucy's is a classic dive — one of the few left. It has everything — a great jukebox, two pool tables, no pretence and a bartender your grandma's age who will make you feel like drinking until 4 a.m."  
David Kaplan, *Death & Co*

#### 02

McSorley's Old Ale House  
15 East 7th Street, East Village

"One of the oldest bars in New York. It's proper old-school: light and dark ale, sawdust-strewn floors, and ferocious staff — just as McSorley was. In a modern, ever-changing city, it's a must-see."  
Jack McGarry, *The Dead Rabbit*

#### 03

The Wayland

700 East 9th Street, East Village

"I love it because they serve amazing food until 3.30 a.m. Oysters and a dressed Tecate? A glorious end to a night."  
Joaquin Simó, *Pouring Ribbons*  
Adapted from *Where Bartenders Drink*, courtesy of *Phaidon*

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FOOD & DRINK

# CHARLOTTE'S ONE-POUND DOUGHNUT IS THE DESSERT OF YOUR CHILDHOOD DREAMS



By THRILLIST VIDEO  
Written On 11/02/2016  
@thrillist



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NYC's Latest Over-the-Top Dessert Is the Cotton Candy Baked Alaska

If regular chocolate-glazed, sprinkle-covered doughnuts have been boring you, you're in luck: Stoke is serving up a 1lb doughnut -- simply called The Doughnut, of course -- that will put your morning crullers to shame.

The mammoth-sized brioche dessert is topped with a massive amount (we're talking more than a dollop here) of rich pastry cream, Heath bar crumbles, and a blizzard of powdered sugar. It comes on a giant cutting board and is meant to be shared, but we recommend hoarding the treat to yourself. Remember: If you order a doughnut for dessert, then there's no shame in eating your leftovers for breakfast the next day.

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## Restaurant, coffeehouse next phase of uptown hotel's renovation

Jul 21, 2016, 6:58am EDT Updated Jul 21, 2016, 10:44am EDT

INDUSTRIES & TAGS [Retailing](#), [Commercial Real Estate](#), [Hospitality](#)

**Jennifer Thomas**  
Staff Writer  
Charlotte Business  
Journal



Charlotte Marriott City Center has unveiled its plans for new restaurant, beverage and retail offerings at the corner of Trade and Tryon streets.

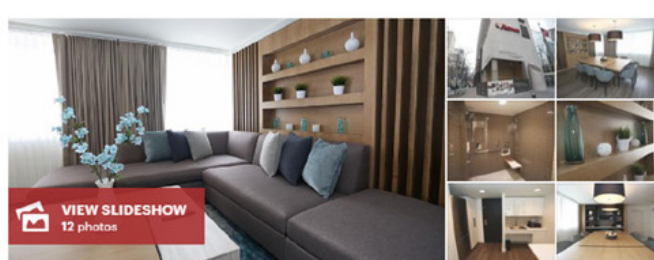
That hotel at 100 W. Trade St. plans to open three separate venues on the hotel's first floor in mid-August. Construction is ongoing.



A neighborhood coffeehouse...  
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CHARLOTTE MARRIOTT CITY CENTER

RELATED CONTENT



Charlotte Marriott City Center has completed the first phase on renovations on its rooms... [more](#)

Plans call for a seasonal American restaurant called Stoke, as well as a bar by the same name.

Chef **Chris Coleman**, formerly of The Asbury and McNinch House, has been tapped for that venture. The venue will feature wood-fired, seasonal American cooking – with dishes made to share – and an open kitchen to support interaction between the chef and guests.

The menu is still being finalized, but will focus on high-quality ingredients sourced from local farms and purveyors.

Stoke Bar will have 3-4 taps, with craft beer, wines, cocktails, cider and nitro coffee on draft.

Also planned is a neighborhood coffeehouse and retail shop called Coco and the Director. Coffee will be sourced from Forte Legato in Fort Mill, with local pastries and grab-and-go items available as well.

The space has been designed to foster collaboration with free Wi-Fi, three meeting rooms, stadium seating and a private mezzanine level to support further interaction.

The retail section will carry a host of goods from regional businesses, including gifts, books, retail food items, beverages, and more.

There also will be a bottle shop that will sell wines at retail prices.

The restaurant and retail updates come are the final piece of ongoing renovations at the property.

Marriott has been renovating its 446 guest rooms and suites, lobby, meeting space, fitness facility and public areas since early 2015. The entire project is expected to wrap in mid- to late August.

**Marriott International Inc.** (NASDAQ: MAR) bought the uptown Charlotte hotel for \$111 million in November 2013.

*Jennifer Thomas covers retail, health care and education for the Charlotte Business Journal.*

# FOOD & WINE

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## HELLO, SUMMER!

110 FRESH RECIPES & TRICKS FROM  
F&W'S BEST NEW CHEFS

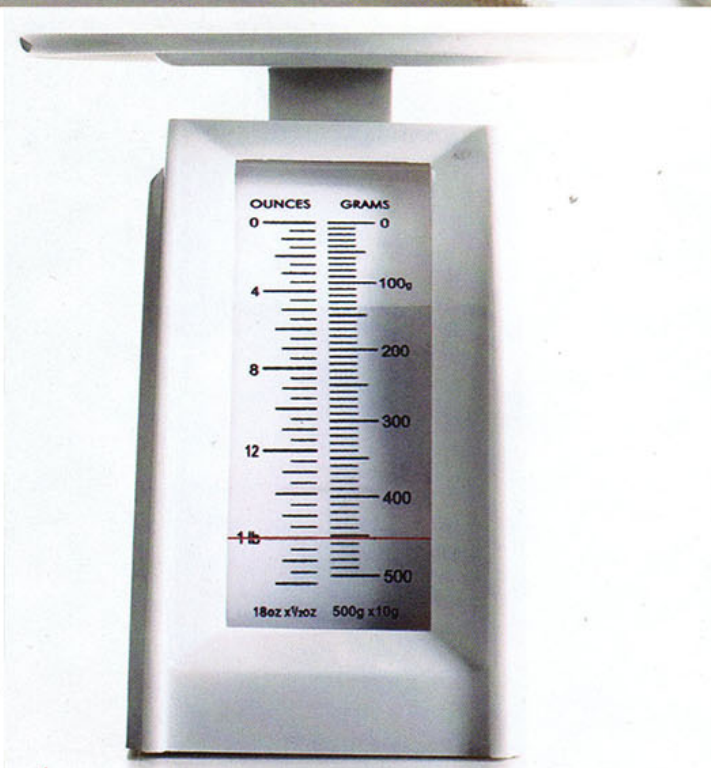
# 17

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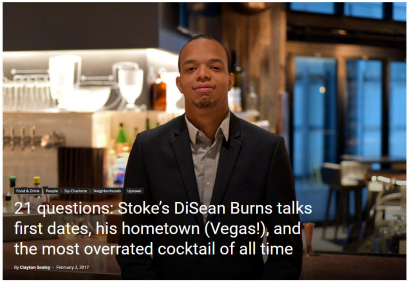
# 1 LARGE-FORMAT DESSERTS AMP UP THE PARTY



Call us gluttons, but maybe bigger actually *is* better. Across the country, we spotted XL desserts catching up with the family-style, shared-plate trends. At **Maple & Ash** ([mapleandash.com](http://mapleandash.com)) in Chicago, massive wedges of coconut cream pie are sliced from a sheet pan, while steering-wheel-size doughnuts at **Stoke** ([stokecharlotte.com](http://stokecharlotte.com)) in Charlotte, North Carolina, are a party on a plate. Our favorite of the go-big-or-go-home sweets: the mountain of pistachio gelato from Miami's **Forte dei Marmi** ([fdmmiami.com](http://fdmmiami.com)), weighing in at an impressive 16 ounces.

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Name - First & Last - 21 questions Stoke's DiSean Burns asks for dates, his hometown (Vegas), the most overrated cocktail of all time, and tips for ladies and gents on dates.



# 21 questions: Stoke's DiSean Burns talks first dates, his hometown (Vegas), and the most overrated cocktail of all time

By Clayton Kasper - February 3, 2017

My new favorite spot to grab a cocktail in Charlotte is Stoke—and it doesn't hurt that my favorite spend-coring mixologist, DiSean Burns, is the newly-hired Manager of Drink. I was curious to learn more about him, so I asked him 21 questions. Here's what he had to say about his hometown (Las Vegas), the most overrated cocktail of all time, and tips for ladies and gents on dates.

**How old are you?**  
Age: 34 years old (18 Feb. January)

**Where are you from?**  
Las Vegas, Nevada

**Oh, interesting. So, Vegas: Love it or hate it? What about the cocktail scene?**  
Love it! There's no place on Earth like Las Vegas. My wife and I just came back from visiting family a few weeks ago, and the cocktail scene is amazing. If you go, I suggest Merlot and Rye. They have the best stacks I've ever seen and the just new "Stoke's Signature Cocktail Bar" at "Stoke Of The Cocktail bar and



**So what brought you to Charlotte?**  
A few years back, I was looking for a Sprint franchise in Columbia, while still bartending. I had been looking to move to Charlotte for some time, and in July 2012, Sprint offered me a promotion and relocated me from Columbia to Charlotte. Nine months later the franchise lost, and I found myself looking for another job.

**Where was the first place you made a cocktail, and what sparked your passion?**  
Most notably, I worked at 204 North with Samuel Sidon and Aronika Bitten. The Gallery Restaurant at The Ballantyne Hotel under the management of Yves and Stephen Toli. IZ Emerald Entry bar/lounge from Bar Manager and eventual GM Mike Nikolic, along with a few high volume nightspots and sports bars over the years.

**Before you came to Stoke where did you work previously?**  
I had had my most pro-life. The Old Fashioned is a safe haven. It's familiar and allows them to gauge the ability of their bartender to create a good cocktail.



**What's the most overrated cocktail of all time?**  
The frozen daiquiri. I never make a cocktail for a menu (last year called "No Frozen Daiquiris") which won second place in a cocktail competition. Bartenders tend to mix random fruits together with rum, and call it a "daiquiri".

**What's your all-time favorite cocktail to drink?**  
It's a pretty easy going job (I got a simple real happy/happy, but if I had to choose one cocktail, I would say the Sazerac. It might seem simple, but the proportion of sugar or absinthe, and what spirit you use are all so important to the structure and beauty of this cocktail. In my opinion, this is a great cocktail to gauge the skill level of your bartender.

**What's your favorite cocktail to make?**  
I don't really have a favorite, its more so the creation of the right cocktail, for the current moment, that I love. I love seeing the expression that the customer makes when indulging in that first sip, it's that excitement that makes me love cocktails.

**I've seen you use plenty of hot dates—and plenty of hot dates. Any advice for the men and women out there, what could they do to impress their dates at Stoke?**  
Leverage your bartender. I have seen both men and women struggle in these environments, and sometimes the bartender or server can really make or break your experience, so don't be afraid to ask for help. Just make sure you tip them well.

**What do you see becoming popular/trendy in 2017?**  
Instead of a new trend, I hope to see more "mixologist" jockeying off their bartending skills. You often see our "cocktail connoisseurs" with more than 10 at the average amount, take to understand his "innumerable 15 ingredient cocktail." I think we often forget that we are in the business of hospitality and not feeding our own ego.

**I'm going to the ABC store and the grocery store tonight. What are the key items for the home mixologist?**  
I have a pretty small selection on my bar at home. If I say a good Remy 101, a nice Pinot/Bourbon, Plymouth Dry Gin, Sweet Vermouth, Dry Vermouth, Triple Sec, fresh citrus as well as ingredients and Orange bitters. That along with some demerara sugar or simple syrup go a long way to getting you started.



**Where—besides Stoke—is your favorite place to grab a cocktail and also for a low key drink?**  
So many people are doing such great things here in the city that I can't narrow down to one. The Purvis Room, 204 North, Cider at Duckworths, Cider Room at Barlow Mill, Dogwood Courtyard, Taki and Home Brewery all deserve recognition.

**My favorite low key spot is TR on Trade—the bartenders are always friendly, the whiskey selection is top notch. Good times a plenty.**  
What about for food?  
Any place with good food. My wife and I get around to a lot of different places, but whenever we eat, we eat good food.

**Of the places you've bartended, who has the best cocktail scene?**  
Other than Vegas, I loved Charleston and Raleigh and their great scenes, but I would have to say Asheville, NC. Asheville has some amazing culinary spots with cocktail programs to match.

**Do you think new places opening up are trending in the right direction?**  
For the most part, yes. Charlotte has been a high volume, college bar and nightclub type of city for some time. Now you have 25+ cocktail bars opening simultaneously. Some are going to be great and make it, others won't. The ones that make it will show that we have what it takes to compete with the Portlands, NYC's and Chicago's and there, I think Red House, Blue Lullabies, Golden Hedges and Duke Manor are just so creative, knowledgeable and skilled as anyone out there.

**What would you like to see different? What is the Charlotte market missing?**  
I would love to see an open market. Being a control drinker can make our jobs tougher, thanks to the lack of available products. We can't just go and pick up Miller or Michel or Amaretto because making it difficult to replicate popular cocktails from outside NC. We have to be extra creative in terms of how we build our cocktail programs.

**Being a cocktail guy, do you have a favorite local spirit and how about local beer?**  
Suber's Gin. It's a beautifully floral and citrusy gin that is flexible in so many different cocktails.  
Not a beer guy, but I do like the local beer scene has helped evolve the cocktail scene. People have experimented and tried all kinds of craft beers, opening them up to experiment with different cocktails. So thank you local brewers!

**What's next? Would you ever own your own cocktail spot or restaurant? Or something completely different?**  
I have always wanted to own my own Tequila/Monster. Beyond that, I'd like to start a small nonprofit teaching financial literacy and work in balance for service industry professionals. This is an industry that can be amazingly fulfilling, but can also break you if you are not careful.

**Next or on the rocks?**  
Depends. Typically it's an over 100 proof or really high type, a little less work but, but something smooth, real all day long.

Recent Posts

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Handle Hangovers Like a Pro  
p. 36

# Charlotte®

## 25 Best New Restaurants



UPTOWN  
**Stoke**

100 W. Trade St., 704-353-6005,  
stokecharlotte.com

**A BRIGHT, OPEN KITCHEN**, family-style dishes, and a laid-back vibe draw hotel guests and locals to this restaurant in the Marriott City Center. The menu includes Southern-influenced dishes such as a pork shank with a Cheerwine sauce or pimento cheese, along with international flavors, including a tomahawk rib eye with chimichurri. —KW.





## 10 Drool-Inducing Food Photos from Stoke

See what's on Chef Chris Coleman's new menu inside Marriott City Center

BY PETER TAYLOR  
Published 2016 08 23 01:59 PM



House portofol bouchar bread with vloggot butter



What are you going to order? "All the fans," including Adamo, Chef's Couscous & Roast, Adamo, Couscous Couscous & Roast, Boston's 18, and Goodlight. Best: Canola seed bun, served with a selection of cheeses from Orreana's Cheese Shop.



Lamb sausage with white beans and apricot marmalade



Soft-roasted oysters, with brown butter, hot sauce, and celery root salad



Blended tomatoes, Pan Alla Villa strata, balsamic, hot crisp bread



Slow-roasted lamb shoulder with a carrot brown stre granola



Pork knuckle served with a chili-mustard glaze, potatoes, and house



Wood-fired bread with cheese sauce and chutney, served by Chef Chris Coleman



Dessert finished with a drizzle of white chocolate and cream, a delectable food cake top with a strawberry and baby's breath, cotton-candy, chocolate, and cream drizzle



As if that weren't enough, here's a nice-sized fragrant to finish it all off. Stoke is now open. Learn more or make reservations here.

Charlotte Magazine / July 2016 / What To Expect From Stoke, Stoke Bar

## What To Expect From Stoke, Stoke Bar

Ember cooking and showmanship among the draws at updated Marriott City Center

BY KRISTEN WILE



Published: 2016.08.02 01:26 PM



A rendering of Stoke, the upcoming restaurant in Marriott City Center.

Courtesy

Chef Chris Coleman and mixologist Todd Bayley are ready to talk about Stoke and Stoke Bar, the new concepts Marriott will launch here in mid-to-late August. Coleman, the hotel's culinary director, is wearing a gray apron over a blue button-up shirt; Bayley, who will oversee the beverage program, matches in navy blue sleeves extending past a gray vest. A white patch on Coleman's shirt identifies him simply as "Chris," in a blue font reminiscent of a mechanic's jumpsuit.

Their attire fits the concept—a much more down-to-earth version of the hotel dining we're used to. Marriott City Center is a test for a new kind of hospitality, and Coleman says the mantra is "community first," meaning local residents are as important as the hotel guests.



Courtesy  
Mixologist Todd Bayley.

You don't have to enter the hotel lobby to make your way into Stoke and Stoke Bar, at 100 W. Trade St. Instead, you'll pass through an atrium to a host stand. And when you're seated at Stoke Bar, which seats 18 people, you can't see the hotel's check-in desks and you likely won't see people rolling suitcases. The bar's interior is rustic and masculine, with Edison bulbs hanging from metal wire accents and a copper bar top. A foosball table covered in glass will help pass the time (and hold drinks) while guests wait. Bayley says he wants the cocktail list to move Charlotte's drink scene forward—one drink, in particular, stands out. He won't share the details, but it's a bourbon drink made using Coleman's bacon jam. It's how he wants his drinks: layered in flavors.

"I want you to be able to taste your spirit," Bayley says. "I want you to be able to taste the individual ingredients so that way, when you're drinking your cocktail, everything has a harmonious blend."

The bar overlooks Stoke's dining room, the focal point of which is a glistening kitchen with bright white countertops. It's here that Coleman and his team will serve fresh ingredients in simple ways, showing that the chef is still sourcing locally as much as possible, even on such a large scale. Dishes will be served family-style.

Coleman, formerly culinary director at The Dunhill Hotel, will be one of the first chefs in the city to adapt ember cooking, where items are wrapped and buried in embers to be cooked. One such item will be the deviled eggs. Hotel guests traveling from larger cities won't be surprised to see the avocado toast, a trend that was slow to hit this city, on homemade ciabatta. The wood-fired grill will lend a nice char to a tomahawk ribeye, serving two to four people. Coleman says the dish that's most representative of the restaurant is a sticky pork shank, served with a chili-sorghum glaze and benne seeds. The dish takes four days from start to finish.



COURTESY  
Chef Chris Coleman.

"That's pretty explanatory of the entire restaurant, it's our restaurant's approach," Coleman says. "Everything is craft, everything is made from scratch in-house, and there's a lot of legwork into it."

Bayley, who says he majored in "intoxicology" at UNC Charlotte, helped open popular nightlife spots such as Suite and Label. He hopes to impress with innovative cocktails served quickly. The bar has more than 30 taps, 24 of which will be reserved for craft beers. The remaining taps will be used for wine, cocktails, cider, and nitro coffee. To speed up service time, Bayley says his staff will do much of the prep ahead of time. And what they do in front of the guests will be done with style.

"We're not just there making drinks, we're putting on a show, we're doing a dance while we're doing it," Bayley says. "That way, when you come in, you're really enjoying the whole experience of getting that drink."

The best part of the bar may be the cocktail's pricing; to keep things affordable, they'll be around \$10, much lower than the \$17-\$19 drinks served at The Ritz's Punch Room. Bayley's menu is season-driven, taking advantage of the same local produce being cooked in Stoke's kitchen.

Also part of the hotel's renovation, a test for possible implementation across the Marriott properties, is a coffee shop called Coco and the Director, as well as a small wine shop.

Can the hotel and bar truly change how we define hotel dining? Visually, the spaces are capable of it. If Coleman and Bayley can back that up in the kitchen and behind the bar, there's a good chance they will.



# This One-Pound Doughnut Is What National Doughnut Day Is All About

Grab a steak knife and dig in

PHOTO BY RICK LEW

JORDAN C. TEICHER • November 03, 2016

FOOD NEWS DOUGHNUTS



This Saturday is National Doughnut Day! You know what would be a great way to celebrate? How about eating a doughnut that weighs a literal pound! Unfortunately, one-pound doughnuts aren't available in every grocery store and doughnut shop in America, but if you're in Charlotte, North Carolina, you're in luck. A restaurant there, **Stoke**, offers a **huge doughnut**, and it looks really, really good. It's called—get this—The Doughnut, and it makes regular doughnuts look like preemies. At eight to ten inches across, this doughnut is a grown-ass adult that pays taxes and has a mortgage. It is so massive, in fact, that if you go to Stoke and order one, it will be served on a small butcher block and you will be given a steak knife so you can cut it up and eat it in manageable bites. If you get the doughnut to go, the fine people at Stoke will put it in an actual *pizza box* so you can carry it around! Now that's a substantial doughnut.

"It's designed for between two and eight people. We have yet to see one person alone finish this doughnut. We've seen two people come in for lunch and devour the whole thing, but usually larger parties of five, six, seven or eight people come to the table and they'll finish it off," said Stoke's sous chef Carl Zimmerman.

Zimmerman has been making this monster dessert since August, when Stoke had its soft opening. Initially, he and executive chef Chris Coleman figured they'd offer adorable, sensible doughnut bites for their dessert menu, but then they came to their senses and decided to make The Doughnut to match the size and ambition of the restaurant's super-sized Tomahawk Ribeye steak, which feeds up to eight people and weighs 40 oz.

**PARTNER**  
A Sweet Cake Recipe for California Pistachio-Lovers  
*from California Growns*

12 Doughnut Flavors You'd Never Believe Existed Until Now  
By Jen Juneau  
Posted in Food

51 of the Best Doughnut Shops in America  
By Extra Crispy Staff  
Posted in Food

"That was kind of our oversized, overzealous savory component. And so we said we also needed to make a desert you can send to the table to impress," Zimmerman said.

The Doughnut is made with the same light and airy brioche dough that Stoke uses for its dinner rolls and burger buns. After letting the dough cool overnight, Zimmerman and his crew weigh out a pound of the stuff, shape it, fry it for eight minutes and dust it with sugar. Then they fill the center with diplomat cream (made with equal parts whipped cream and pastry cream), and throw some Heath bar crumbles on top.



Customers love it. At first, Zimmerman said, the restaurant would sell between 6 and 10 in a night. Now, it can sell as many as two dozen in a day. Some people, Zimmerman said, order both the big steak and the big doughnut in the same meal, presumably because they love freedom and America. Many who order The Doughnut, Zimmerman said, are drawn to the taste, but they also love the spectacle. In other words, they do it for the 'gram.

"I've yet to see somebody get The Doughnut and not take a picture of it," he said.

If you order one of these bad boys today, Zimmerman said, the restaurant will make a donation to Children's Miracle Network Hospitals. Come back for Thanksgiving, he said, and The Doughnut will be bedecked with pumpkin sugar and spiced pecan. For Christmas, The Doughnut will feature peppermint pieces and either rosemary or mint sugar. Whatever the occasion may be, The Doughnut will be there for you and your family. Always.

## Most Popular



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## Chefs' Picks: Turkey

by Sara Ventiera in Restaurants, November 16th, 2016

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*Chefs' Picks tracks down what the pros are eating and cooking from coast to coast.*

The national day of stuffing, mashed potatoes and green bean casserole, Thanksgiving is one of the few meals in which the main dish is often upstaged by the sides. Though bird is the word of the season, many a Thanksgiving turkey tends to underwhelm. Don't let that be the case this year. Several chefs offer their favorite preparations for T-Day poultry to ensure your bird is far from bland.



### Fantastically Fried

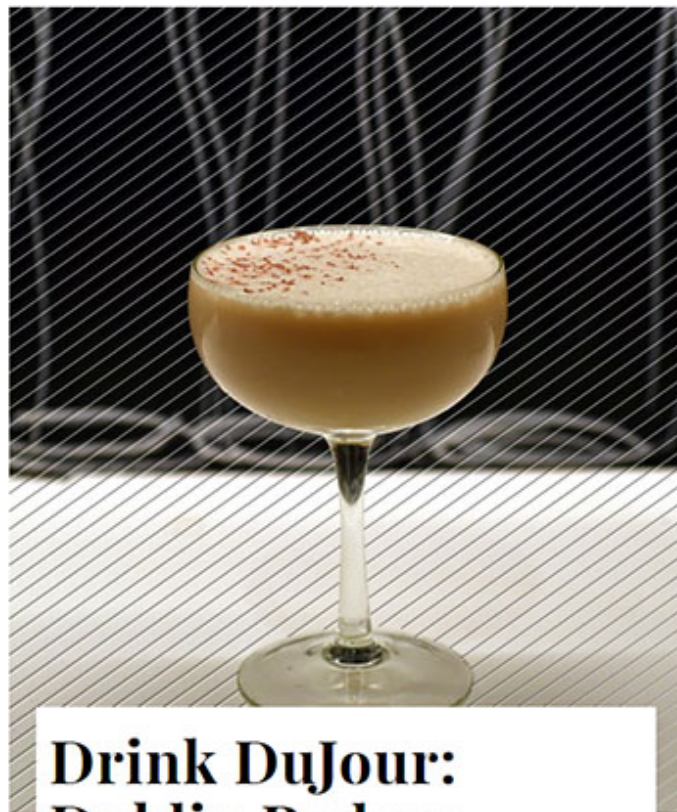
Executive Chef Chris Miracolo of [S3](#) in Fort Lauderdale likes to relax on Thanksgiving — and sleep in. His solution: oil. He likes to brine his birds for three days in a combination of salt, smashed garlic cloves, herbs and molasses mixed together in a big cooler with ice water. On Thanksgiving Day, Miracolo fills a big outdoor candy stove halfway with oil, then fries his turkey. "You cannot beat the crispiness of the skin, the moisture inside the meat, and the fact that you can sleep in and not start cooking a turkey at 5 a.m.," says Miracolo. A 20-pound turkey takes less than an hour to cook. It may seem easy as pie to make, but be careful of displacement. Use a harness to lower the turkey into the hot oil slowly, so the liquid gently fills the cavity. "Otherwise, you'll have an explosion," Miracolo says.

Fry up your own Thanksgiving bird with [Valerie Bertinelli's recipe](#).

MASTER & DYNAMIC  
SOUND TOOLS FOR CREATIVE MINDS



*ink DuJour: Dublin Redeye*



## Drink DuJour: Dublin Redeye

A more sophisticated St. Patrick's Day drink

Written by Rachel Wallace

With craft cocktails slowly taking over the world, there may actually be some acceptable reasons to boycott green beer on St. Patrick's Day. At Stoke, a soulful, seasonal outpost in Charlotte, North Carolina, Manager of Drink DiSean Burns revamped the cocktail menu just in time to offer something a bit fancier for everyone's favorite alcohol-centric holiday.

The Dublin Redeye utilizes quintessentially Irish ingredients like Guinness and aged Jameson, but is elevated by spicy serrano and an egg white. "The inspiration came from the spirit itself," says Burns. "After tasting the Stout Barrel Aged Whiskey, I was blown away by the subtle flavors imparted in it. As far as aged spirits are concerned, like wine, they tend to get better with time. Obviously there are exceptions to the rule but aged spirits tend to give you something a little extra."

### **DUBLIN REDEYE**

1 oz. Jameson Caskmates Whiskey  
1 oz. Serrano chili stout syrup (a housemade cordial of espresso bean and serrano-infused Guinness syrup)  
1 oz. Half and half  
1 Egg white  
Garnish with shaved dark chocolate

Combine the Jameson Caskmates Whiskey, serrano chili stout syrup, half and half and egg white in a shaker tin. Add ice and shake. Strain into empty shaker and dry shake. Strain into coupe glass and garnish with shaved dark chocolate.

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TEQUILA

## Tequila's New Take

*From fresh takes on Margaritas to spirit-forward stirred drinks, Tequila is the star of the show*

BY SALLY KRAL

The range of high-quality Tequilas available today leads to diverse cocktail types, such as (clockwise from top) the spirit-forward Oaxacan, the spicy Firestarter, and the fruity and herbaceous The First Harvest.



Ramos-Herrera agrees, noting that Old Fashioneds made with Tequila are big hits with consumers. At Stoke in Charlotte, North Carolina, bar manager DiSean Burns' Oaxacan (\$10) is one such cocktail, blending Casamigos Añejo Tequila, Los Amantes Reposado mezcal, Demerara simple syrup and Fee Brothers Aztec bitters.

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WHAT'S IN STORE

JULY 20, 2016 10:44 AM

## New coffeehouse, bar/restaurant will open in August at Trade and Tryon

### HIGHLIGHTS

A new coffeehouse and restaurant/bar will open next month in the redesigned lobby of the Charlotte Marriott City Center

The coffeehouse is Coco and the Director, and the restaurant is Stoke, headed by chef Chris Coleman

Coleman is the former executive chef of The Asbury uptown



Coco and the Director Courtesy of Coco and the Director



BY KATHERINE PERALTA  
[kperalta@charlotteobserver.com](mailto:kperalta@charlotteobserver.com)

A new coffeehouse and restaurant/bar will open next month in the redesigned lobby of the Charlotte Marriott City Center, the hotel at Trade and Tryon streets that's stayed open through extensive renovations.

The coffeehouse is called Coco and the Director, and it'll offer coffee from Forte Legato in Fort Mill, a spokeswoman said. The space is designed "to foster collaboration among entrepreneurs and creatives" - it'll have free WiFi and meeting spaces available to rent for free. Its retail section will offer gifts, books and snacks from local businesses, too.

The restaurant's called Stoke, and it will be run by Chris Coleman, former executive chef at The Asbury at Dunhill Hotel in uptown Charlotte. The spokeswoman described the menu at Stoke as "wood-fired seasonal American cooking," with many of its dishes meant for sharing.

Coleman's known for his relationships with farmers and artisans in the Carolinas, so the restaurant will have a "local focus with an upscale feel."

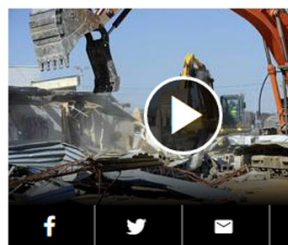
The restaurant's adjacent bar, Stoke Bar, will have over 30 taps, including 24 craft beer, along with wine, cocktails, cider and nitro coffee.

The 19-story Marriott has been undergoing renovations that include updated guest rooms and fitness center, along with a redesigned lobby.

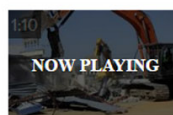
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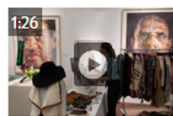
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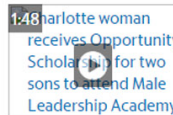
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Demolition for Concourse A expansion begins at Charlotte Douglas International Airport



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# CHARLOTTE'S BEST NEW RESTAURANTS & BARS



By EEN MACOBEY



This year has been a busy one for Charlotte's culinary scene. Longtime chefs have switched restaurants, while others have brought new tastes to the Queen City and expanded the local palate. Restaurants are opening and shuttering at a more rapid rate, which may be a sign that Charlotteans have developed high expectations when dining out. Many new concepts have opened since January, so we've highlighted the best of the best thus far.

All of the restaurants on this list are part of our ongoing quest to find this year's best new restaurants in America, and we're combing through every opening in every Thrillist city. Get involved on Instagram -- [#BestRest2016](#) -- to let us know your picks and your favorite dishes at each of these new spots.

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## STOKE

LIFTOWN

SAVE THIS PLACE

Located in the newly renovated Charlotte Marriott City Center, Stoke feels more like a gathering in someone's (very large) kitchen than it does a hotel restaurant. Chef Chris Coleman developed a menu of approachable, seasonal American cuisine with locally sourced ingredients. Pull up a seat and watch as Chef Chris and his team prepare meals in their large wood-fired oven. Start off with a ham and cheese board, then order the sticky pork shank and be prepared to make an awkward moaning sound as you devour this tender meat. Don't forget to get a cocktail from the bar -- the Bartender's Handshake is not to be missed.



You'll need to share the weight at Stoke in Charlotte, N.C., where The Doughnut is a whopping full pound. Brioche dough is fried and dusted with sugar before it's filled with cream and topped with Health bar crumble. [Rick Lew](#)



(Photo: Leo Gong, courtesy of The Morris)

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We can forgive that tablemate who's tragically opposed to sharing food — most days. To each their own, we say, but with one exception: Not on Valentine's Day.

On February 14, thanks to an annual spike in tables for two, it's time to explore the share plate.

Lingering on menus across the country, and newly at large as limited-time Valentine's Day specials, are perfectly portioned plates that chefs craft to serve a pair. There's no better moment for lovebirds to split the whole bird (Cornish hen, anyone?), or for meat lovers to go *halfsies* on a prime cut (T-bone for two, please). Better yet, why drink alone when you can sip from the same glass (generously sized, of course).

Browse the slideshow above to get a few ideas on how you and yours can share this Valentine's Day, and start practicing the mantra, *what's mine is yours*.

*Plus, see even bigger share plates for larger parties below.*

# The 10 Worst Packaged Foods According To Nutritionists—And How To Make Them Healthier

Easy fixes that make terrible food a little less bad for you.

by Alyssa Haak April 25, 2017



© SHUTTERSTOCK/1111



No matter how healthy we try and eat, there are days when, instead of a roasted butternut squash macaroni and cheese we turn to a box of instant mac and cheese for dinner or we forgot to prep the overnight oats in the slow cooker and instead we have cereal for breakfast.

(Whether you're starting your first garden or switching to organic, *Rodale's Basic Organic Gardening* has all the answers and advice you need—get your copy today.)

Despite our best intentions, life happens. Instead of dwelling on the downsides, nutritionists and top chefs share their tips for turning packaged, preservative-pumped, shelf-stable—and, OK, convenient—products into a healthy meal. There's always tomorrow.



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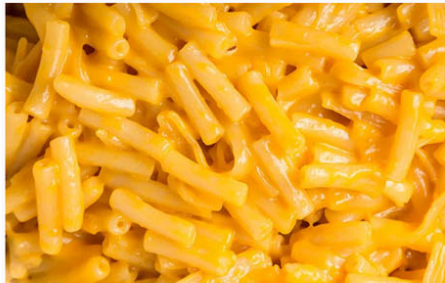
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## Frozen waffles

You may think that you have to l'eggo these frozen breakfast pastries. And yes, they aren't a great start to the day.

"Frozen waffles are almost always made with white (refined) flour and often include ingredients like chocolate chips and brown sugar that increase the amount of refined carbohydrates in the dish," says Diana K. Rice, RD, author of *The Baby Steps Dietitian*. "On top of that, it's so easy to top them with lots of maple syrup and butter, which adds additional sugar and empty calories to the dish."

**Try this:** Executive chef Chris Coleman of Charlotte's Stoke recommends topping a waffle with nut butter and sliced stone fruit (peaches, plums, nectarines), apples or berries. But his top pick? "I love cashew butter with blackberries, strawberries, and blueberries, toasted cashews for crunch, a drizzle of raw honey and a little sea salt."



© SHUTTERSTOCK/1111

## Boxed mac and cheese

Although many people turn to that blue box for dinner, the cheesy pasta dish isn't necessarily the healthiest options. Fortunately there are easy improvements

"The issue is that mac and cheese is not in and of itself a complete meal though many people often treat it that way," says Diana K. Rice. Rice recommends mixing in vegetables or serving them on the side to round out the dish.

**Try this:** Chef Chris Coleman adds broccoli when he serves his family mac and cheese. "It's an easy way to get my kids to eat a veggie," he says. "Plus, it plays on the whole 'broccoli and cheese' combo."

Cut fresh broccoli in small pieces, lightly steam or simmer, and stir in to the finished mac and cheese. For an extra kick, Coleman adds extra "real" cheese like shaved Pecorino and some chili flakes. (Check out the video below to see how to upgrade your mac and cheese using butternut squash.)