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formed into what frequent *Bon Appétit* contributor Mary Alice Kellogg describes as a luxe Art Deco cocoon, decorated with photos of cinema greats.

Despite its proximity to Capitol Hill, just north of downtown, the **GERMANTOWN CAFÉ** is anything but stuffy. Owners Chris Lowry and Jay Luther have given it a modern, industrial look, and the city's politicians and business honchos seem to appreciate its stripped-down atmosphere. You'll find them, ties loosened, feasting on the pork marinated in mustard and sweetened with plum sauce, and fried green tomatoes with blue cheese and a red bell pepper sauce. (1200 Fifth Avenue North; 615-242-3226; germantowncafe.com)

Hotel Métropole, another grande dame has been revamped. Nice's Palais de la Méditerranée, a 1930s Art Deco casino, sat empty for a quarter century until last year, and today its 118 rooms and ruby-red **LE PADOUK** restaurant are generating buzz. "Chef Bruno Sohn, late of Alain Ducasse's Le Louis XV, is pleasing the Riviera Mode set with a blend of straightforward Mediterranean cuisine, incorporating touches of the Far East," Kellogg says. Her favorite dishes: roast lamb sprinkled with fleur de sel and stuffed with foie gras, and a *tian* of local oranges with mascarpone sorbet. (Palais de la Méditerranée, 15 Promenade des Anglais, Nice; 011-33-4-92-14-76-00; lepalaisdelamediterranee.com)

Port wine sauce. (2100 21st Avenue South; 615-383-1953)

Something Chris Hyndman realized his hometown lacked a Japanese fusion restaurant like those popping up in Los Angeles and New York, so he opened **VIRAGO**. He created a labyrinth of connecting rooms, with a sunken lounge, a bar for swilling Champagne cocktails and sake, a sushi bar, and a dramatically lit dining room reminiscent of a stage set. Myers finds lots to like on the menu, like monkfish liver, steak on a hot rock, and oyster shooters with a quail egg. Trendy almost to a fault, the spot attracts lovers of small plates and eye candy. Be sure to wear your leopard-

print Manolos or striped Paul Smith tie. (1811 Division Street; 615-320-5149)

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COPENHAGEN

"Copenhagen boasts more Michelin-starred restaurants than any other Scandinavian city, and its newest places reflect a sense of culinary adventure, tempered by understated Danish style," says *Bon Appétit* contributing editor Raphael Kadushin.

The kitchen receiving the most buzz is **NOMA**. Occupying a 19th-century >