



# TASTING TABLE

Food Culture Daily

EVERYWHERE

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Dining | EVERYWHERE

## Deli Duty

Top chefs moonlight with high-end sandwich shops

The recent spate of spin-off sandwich shops from great chefs proves that everyone can be charmed by the joys of a well-made, handheld meal. Here are three leading the trend:

**Birchwood Kitchen** At his Wicker Park café, Daniel Sirko—a former *fromager*—shoves fine cheeses into his sandwiches. There's Comté in the grilled cheese, and Zingerman Creamery goat cheese tangoing with pickled beets and walnut pesto in a toasted baguette. Sirko also sources as many local ingredients as possible; his French dip's beer-braised lamb is reared only a few hours away. *2211 W. North Ave., Chicago; 773-276-2100*



Photo: Tyson Reist

**Num Pang** The unsung Cambodian cousins of Vietnamese *banh mi* finally have a worthy missionary at Kampuchea chef Ratha Chau's just-opened New York deli (pictured). His modern interpretations of the genre pair crusty rolls with a rotating selection of nearby Greenmarket-influenced fillings like pulled Duroc pork, peppercorn-spiced catfish and grilled ramps with chicken livers. *21 E. 12th St., New York; 212-255-3271 or [numpangnyc.com](http://numpangnyc.com)*

**The Sentinel** At this downtown San Francisco restaurant, Dennis Leary (chef at local favorite Canteen) has created a brilliant sandwich menu, which is available weekdays during lunch. For spring, there's roasted asparagus with mushrooms and Parmesan mayo, roast beef with pickled vegetables, and the blessedly all-season corned beef with melted Gruyère. *37 New Montgomery St., San Francisco; 415-284-9960 or [thesentinelssf.com](http://thesentinelssf.com)*

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### MIX IT UP TONIGHT



#### Try the Spicy Mangotini

- 2 Parts **ABSOLUT® Mango**
- 2 Dashes **ABSOLUT® Peppar**
- 2 Parts Simple Syrup
- 2 Parts Lemon Juice

1 Part Mango Puree  
Jalapeno

Fill a shaker with ice cubes. Add all ingredients. Shake and strain into a chilled cocktail glass. Garnish with 1 piece jalapeno. *For more exciting ABSOLUT® Mango cocktail recipes, [click here.](#)*

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