



6 RESTAURANTS

Racines NY is more than a wine bar. BY PETE WELLS

5 MENU OF MEMORIES

When a favorite dish is retired. BY JULIE SCELFO

Dining

The New York Times

WEDNESDAY, JULY 23, 2014 D1

TO GARNISH

A Glistening Spread For Creative Cooks

▼ At El Bulli, Ferran Adrià garnished some of his creations, even drinks, with glistening little beads



of encapsulated olive oil. Now, small jars of the stuff are available for home cooks. Similar in appearance to salmon roe, it's called Caviaroli. It can be used on hors d'oeuvres or to adorn sushi, pasta dishes, fish, cheese and salads. Varieties include basil, rosemary, chile and sesame oil: \$19.95 for a 50-gram (1.8-ounce) jar, or \$69.95 for a gift pack of four from gordon-gourmet.com.