

# As seen in *Baltimore* magazine:

The screenshot shows the Baltimore magazine website. At the top, there are navigation links: CREATE ACCOUNT, LOG IN, ARCHIVES, CONTACT US, STORE, and a prominent SUBSCRIBE! button. A search bar is located on the right. Below the navigation is a banner for MICA (Maryland Institute College of Art) with the text 'Art and Design Classes for Adults, Children, and Teens' and a 'REGISTER NOW FOR SUMMER CLASSES' button. A main menu lists categories: FOOD & DINING, FEATURES, ARTS, BEST OF, BLOGS, PEOPLE, TRAVEL, VIDEO, EVENTS, HOME & GARDEN, SHOPPING, and BRIDE. The featured article is 'Our Best Restaurants', which ranks the top 67 places to eat. It includes a photo of a dish and a 'Dining Guide' form with fields for Name, Cuisine, Location, and Price. A 'You Might Also Like' section is also visible.

## #4 in the New American Category:

### 4. The Dogwood

911 W. 36th Street, 410-889-095, [www.dogwoodbaltimore.com](http://www.dogwoodbaltimore.com)

A word of advice: Do not fill up on the bread, though you will be tempted to. The table loaf is a deeply nutty, slightly sweet Irish brown and comes with butter laced with mango chutney—needless to say, an irresistible combination. Then, there are the starters: impossibly delicate gougères (gossamer poofs of pastry with Gruyère) and a delectable roasted whole garlic head, from which one pops out aromatic, bronzed cloves, and which is served with fruity olive oil and, yes, more bread. And it only gets better with seasonal and, when possible, locally sourced ingredients. The creative combinations are influenced by Asian, Middle Eastern, and Mediterranean cuisines and yet still maintain a core of regional familiarity with such dishes as lamb borek with spiced meat in phyllo with local lettuces, and forbidden rice and roasted butternut-squash curry. Pacing yourself during the meal pays off when it's time to delve into Dogwood's excellent dessert offerings. We especially like the carrot cake, chocolate pot de crème, and rotating selection of locally made Taharka Brothers ice cream.