

French Fries

BEST Caterer-turned-upscale restaurateur George Brown has turned a basic potato into a work of art. His **julienned Kennebec potatoes** are double-cooked, coated in truffle oil, and tossed in fleur de sel, transforming the mundane into the sublime at his Inwood Road restaurant, George.

WORST On the other

hand, sometimes the mundane is tortured into the grotesque. At Jaxx Cafe in Addison, the **short fried potato stubs** are over-fried, squashed under a hunk of tenderloin, then drowned in a sea of brandy demi-glace that turns their crispness into slime. A tuberous tragedy.