

Esquire

MAN AT HIS BEST

THE GUIDE

FOOD // DRINKING // SEX // ANSWER FELLA // THE BETTER MAN // WOMEN // STYLE

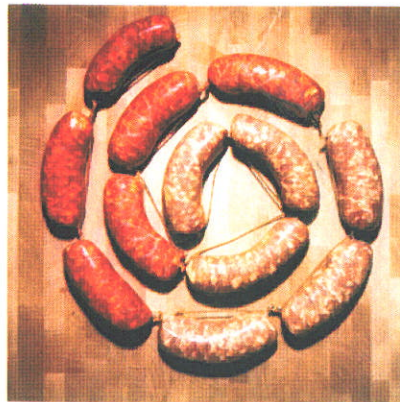


GIVING

The All-Meat Gift Guide

BECAUSE NOTHING SAYS HAPPY HOLIDAYS LIKE A BIG BOX OF MEAT, HERE, FIVE WAYS TO SHOW A CARNIVORE YOU CARE. BY FRANCINE MAROUKIAN

THE BEST STEAK IN AMERICA With the center bone still intact, Lobel's dry-aged 16-ounce American Wagyu porterhouse (Wagyu being the subspecies of cattle from which the Japanese make Kobe) combines a portion of creamy filet with the slightly chewy sirloin strip, resulting in God's most perfect beef. Abundantly marbled, never frozen, shockingly expensive. \$99. lobel's.com; 877-783-4512



That's Some Fancy Sausage ▲

If there's such a thing as elegant sausage, here it is: restrained but still complexly flavorful links from Berkeley, California, institution **Paul Bertoli**, formerly of Chez Panisse and Oliveto. Both classic (anise and garlic) and spicy (hot and sweet peperoncini) are coarsely ground, stuffed into natural hog casings, and hand-tied in four-ounce links. \$115 for 5 pounds; framani.com; 510-526-7000.