

Special American Edition
BLACKBOOK

Sporting Life

Going, Going...Gourmet

The country's newest sports stadiums are adding impressively epicurean moves to the culinary playbook.

	YANKEES	METS	TWINS	GIANTS & JETS	MARINERS	COLTS	COWBOYS	ROYALS
STATS	Yankee Stadium NEW YORK Opened April 2009	Citi Field NEW YORK Opened April 2009	Target Field MINNEAPOLIS Opened August 2010	New Meadowlands Stadium EAST RUTHERFORD, NJ Opening August 2010	Safeco Field SEATTLE Opened July 1999	Lucas Oil Stadium INDIANAPOLIS Opened August 2008	Cowboys Stadium ARLINGTON, TX Opened August 2009	Kaufman Stadium KANSAS CITY, MO Reopened April 2009
THE STADIUM	 Costing just about \$1.5 billion, this new baseball stadium (next door to its Bronx predecessor) is the most expensive ever built.	Although it has about 15,000 fewer seats, the year-old, \$800 million Citi Field in Flushing, Queens, has more than 50 additional food and drink choices than its predecessor, Shea Stadium.	The 39,500-seat, \$517 million stadium in downtown Minneapolis opened just in time for this season.	 The \$1.7 billion, 82,500-seat venue opens for the preseason in August, when the home teams will go head-to-head.	Safeco Field may not be the newest ball park, but it has a novel food scene (and its dimensions make it great for home runs).	The 63,000-seat, \$720 million arena—which replaced the RCA Dome for the Colts's 2008 season—will host Super Bowl XLVI in 2012.	 The 80,000-seat affair—the world's biggest domed structure—houses the planet's largest HD screen. It's 20,000 square feet.	This stadium debuted a \$250 million renovation at the start of the 2009 season. There are now about 2,000 fewer seats but 150 more lounges, restaurants, and concession stands.
THE FOOD SCENE	 Outposts of Brother Jimmy's barbecue and Johnny Rockets, plus dishes from star chefs Masaharu Morimoto and April Bloomfield in the VIP areas.	Among the most gourmet out there, with branches of Shake Shack and Blue Smoke from NYC restaurateur Danny Meyer, and chef Dave Pasternack's Catch of the Day, including lobster rolls, crab cake sandwiches, and clam chowder.	 A focus on fare from favorite local restaurants: steak sandwiches from Murray's, pork chops from J. D. Hoyt's, chili from the Loon Café. On cold days, there's wild rice soup from hometown grocer Lunds & Byerly's.	Italian-American cuisine from stadium executive chef Eric Borgia, who highlights traditional dishes like peppers and eggs and roast pork with provolone and hot peppers. New Jersey classics such as Italian hot dogs and Taylor pork rolls round out the regional menu.	 Some of the healthiest stadium food anywhere: Ichi rolls (sushi named for Mariner Ichiro Suzuki), organic smoothies, and veggie hot dogs. (There are decadent cupcakes, too.)	Pork, pork, and more pork— Indiana is one of the country's largest pork producers—from fried pork tenderloin sandwiches to pork-shank lollipops with a sweet chile glaze.	 Texas staples like prime beef and Tex-Mex—both in tremendous supply. There are cheesesteaks, chopped beef barbecue sandwiches, and Black Angus cheeseburgers, plus 40 nacho carts scattered around the stadium.	All about barbecue. With the shuttering of the old stadium's beloved Gates Bar-B-Q, its replacement, All-Star Barbecue, had a lot to prove. It's expanded on Gates's menu with whole smoked prime rib, beef-brisket and pork-shoulder sandwiches, and barbecue baked potatoes.
WHAT TO EAT	One of the 33 brews at Beers of the World, garlic fries with cheese, Lobel's dry-aged prime rib.	Sublime soft tacos and Mexican-style corn on the cob from El Verano Taqueria. "It's the most perfect stadium food," says its creator, chef Floyd Cardoz, a loyal Mets fan, who attended 65 of last year's 81 home games.	The root beer float, made with Killebrew root beer (a brand from former Twins star Harmon Killebrew) and served with Blue Bunny ice cream.	The meatball hoagie, a recipe Borgia borrowed from his Nona Fusco. "Sunday was meatball day in Nona's house," he says. "Sunday is also football day, and I want the stadium to smell like home."	The peel-and-eat shrimp cocktail, served in an ice bucket with lemons and mini bottles of Tabasco.	Pork—what else? Specifically the pork poppers (bits of pork that are breaded and fried) paired with beer from local microbrewery Upland.	Cowboyritas are the cocktail of choice, and in the stadium's Silver and Main clubs there are green-chile Kobe burgers topped with jalapeño jack cheese.	 The All-Star BBO hot dog at the Dogout Doghouse, which opened at the start of this season. It's topped with pulled pork, coleslaw, pickle slices, and barbecue sauce.
GOURMET FACTOR								

Compiled by Shannon Adducci

FROM LEFT: GETTY IMAGES; BETTMANN/CORBIS; FIRST ROW: JILL KRUEGER; PAUL BUCK/CORBIS; CASUS/JUPITER; COURTESY SEATTLE MARINERS; COURTESY JAMES SMITH/DALLAS COWBOYS; COURTESY KANSAS CITY ROYALS; SECOND ROW: JILL KRUEGER; COURTESY NEW YORK METS; COURTESY SEATTLE MARINERS; STEVE C. MITCHELL/JEPH/CORBIS; THIRD ROW: JILL KRUEGER; COURTESY SEATTLE MARINERS; COURTESY DALLAS COWBOYS