

go list 100

BEST NEW FOOD & DRINK EXPERIENCES

NYC's Bar Pleiades serves artisanal cocktails and house-made charcuterie.

FOOD & WINE polled trusted correspondents around the globe to learn their most phenomenal discoveries—from mind-blowing restaurant dishes to unbelievable cocktails. Even the most in-the-know foodie will be surprised by the results.



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TOKYO'S LATEST CLASSICIST

Avant-gardist Seiji Yamamoto of Nihonryori Ryugin once silk-screened bar codes onto plates with squid ink. His latest shocker: He's embracing Japanese classics, as in his rice steamed with *shamo* (chicken). nihonryori-ryugin.com.

new word-of-mouth supper clubs



A guest chef makes pickled quail eggs at Charlie's Burgers.

02 Cantina, Berlin This secret dining room behind the incredibly cool Tausend bar serves stellar Latin-Asian food. tausendberlin.com.

03 Charlie's Burgers, Toronto Expect a quiz ("What would your last meal on earth be?") when you e-mail for a seat and guest chefs at each meal. charliesburgers.ca.

04 Saltoun Supper Club, London Dapper chef Arno Maasdorp serves unfussy, superfresh food to 16 invite-only diners at his Brixton dining room. His cherry-almond tart deserves its own groupies. eatwithyoureyes.net.



05. frank bruni of the new york times on a new dish he loves

“At Marea, the pasta with bone marrow has a druggy opulence. Then, to keep you on your toes, there’s octopus in the midst of it.”

best wine experiences for '10

06. Ceretto Winery, Italy At this top estate in Piedmont, a surreal new tasting room in the form of a transparent bubble (below) stretches over the vineyards. ceretto.com.

07. L'Oustalet, France The Perrin family (one of the Rhône's largest wine producers) took over this legendary restaurant last July. New chef Laurent Deconinck (a Pierre Gagnaire alum) is cooking superb French food that perfectly complements the Rhône-focused wine list. restaurantoustalet.com.



Ceretto's futuristic tasting room in Piedmont.

08. Étoile at Domaine Chandon, Napa Local boy Perry Hoffman (his grandparents sold Thomas Keller the French Laundry) has already earned a Michelin star, just one year after taking charge of this winery's outstanding restaurant. chandon.com.

09. Nederburg World Cup Wines, South Africa Perfect for a World Cup viewing party next month: the herbaceous Nederburg Twenty10 Sauvignon Blanc (\$12)—a special release from the event's official wine. nederburg.co.za.

PHOTOGRAPHS: COURTESY OF SARA KUNTZ (CHARLIE'S BURGERS), COURTESY OF BRUNA BIAMINO/CERETTO (TASTING ROOM), COURTESY OF LISA LINDER (BOUNDARY).



The rooftop bar at London's multitasking Boundary.

13. Vegas's Best Bet Is it a local ordinance that every new Vegas resort has to have a lineup of star chefs? Even if it were, the chef talent at CityCenter is astonishing. There's Michael Mina at the sustainable American Fish, Chicago's Shawn McClain doing farm-to-table food at Sage and French deity Pierre Gagnaire at Twist, his U.S. debut. citycenter.com.

RISING-STAR CHEFS

14. Jonathan Roshfeld, Tapas Ahad Ha'am; Tel Aviv To follow up his hit neo-Mediterranean Herbert Samuel, Roshfeld opened a wildly popular tapas bar that mixes the best Israeli and Spanish ingredients. 011-972-3-566-6966.

15. Aaron Turner, Loam; Drysdale, Australia This 32-year-old's training at Spain's El Celler de Can

Roca and Copenhagen's Noma has given him the confidence to cook dishes of exalted rusticity (like brined, braised and chargrilled beef tongue) in a remote coastal town. loam.com.au.

16. Roy Brett, Ondine; Edinburgh He's only run the kitchen here for nine months, but this Rick Stein protégé and sustainable-seafood advocate is already a

amazing new food megaplexes

10. The Boundary, London For his latest project, Terence Conran filled a Victorian warehouse with a hotel and incredible things to eat. There are three restaurants, plus a market and a bakery where workers Tweet whenever fresh Guinness bread comes out of the oven. theboundary.co.uk.

11. Rue le Bec; Lyon, France Michelin-starred chef Nicolas le Bec is the genius behind this huge complex (complete with florist, butcher and wine shops) near the old rail yards. At his brasserie: classics like calf's head, plus more modern foie gras ravioli. nicolaslebec.com.

12. Marunouchi Brick Square, Tokyo The ultimate food-court experience: over 30 stellar restaurants, shops and bars, including an outpost of San Francisco's Italian A16, a branch of ramen perfectionist Ippudo and Tokyo's first bakery from French butter artisan Échiré. marunouchi.com.

hero for dishes like treacle-cured salmon. One fan: star chef Tom Kitchin, who frequents the raw bar. ondinerestaurant.co.uk.

17. José Aveliz, Tavares; Lisbon Founded in 1784, Tavares is very old. But its telegenic 30-year-old chef, a disciple of Alain Ducasse and Ferran Adrià, is creating brilliant new dishes, like a superslow-cooked egg with gold leaf (right). restaurantetavares.pt.



A gold-leafed egg at Tavares.

*Based on 9 hour acid control studies during the day and 12 hour acid control studies during the night. Acid control does not imply symptom relief.

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Copenhagen's Bo Bech is a bread obsessive.



18. Copenhagen's Best Bread The crusty, chewy sourdough served at Copenhagen's Paustian restaurant is so crazy-good that its Michelin-starred chef, Bo Bech, has opened Bo Bech Bakery, dedicated to selling perfect loaves. bageri.bobech.net.

coffee obsession: cult roasters

19. Coffee Collective, Copenhagen The owners (award-winning baristas) prepare rare coffees like Panama's La Esmeralda Special in a gadget called an Aeropress (left), an update of the classic French press. coffeecollective.dk.

20. Blue Bottle Coffee; Oakland, CA At its new headquarters, this extreme microroaster hosts "cuppings" of its über-micro-batch blends. bluebottlecoffee.net.

21. Four Barrel Coffee, San Francisco This brand-new roaster outfits its bar with geek gadgets

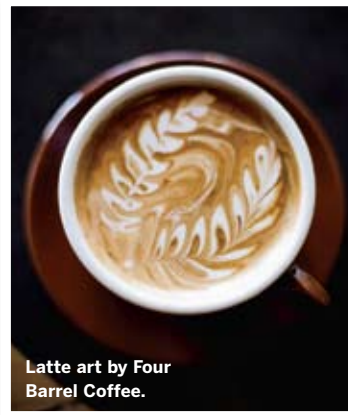
like the Clever, a cross between a French press and a filter drip. fourbarrelcoffee.com.

22. Seven Seeds, Melbourne This tiny roaster meticulously sources estate, micro-lot and single-origin coffees. Its Phat Tony blend mixes beans from Costa Rica, Kenya, Brazil and India. sevenseeds.com.au.

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ZURICH'S BIG FOOD BLOWOUT

The cuisine at the Michelin-starred Dolder Grand Hotel is extravagant (monkfish with ox-bone marrow), but somehow, the tasting-menu extras seem even more so, from the pistachio-za'atar-beet canapés to the 16 meal-ending sweets, including a milk chocolate candy studded with Pop Rocks and macadamia nuts. thedoldergrand.com.



Latte art by Four Barrel Coffee.

NYC'S GREAT NEW HOTEL RESTAURANTS & BARS

Guests staying overnight at many of these hotels get a perk: The restaurant chefs do seriously good room service.



April Bloomfield's juicy lamb burger.

25. THE BRESLIN Hotel: Ace Hotel **Chefs:** April Bloomfield and Peter Cho **Dish to Try:** Juicy lamb burger with cumin mayo and outrageous thrice-cooked fries. **Room Service Perk:** Twenty-four-hour delivery of the excellent grilled three-cheese-and-ham sandwich. thebreslin.com.

26. BAR PLEIADES Hotel: The Surrey **Chef:** Gavin Kaysen **Cocktail to Try:** La Terre, made with beet-infused gin. **Room Service Perk:** A mixologist will use a vintage bar cart for in-room cocktail-making lessons. thesurrey.com.

27. FAUSTINA Hotel: Cooper Square **Chef:** Scott Conant **Dish to Try:** The 18-ounce, molasses-glazed pork chop. **Room Service Perk:** Conant's pasta with tomato-basil sauce, which isn't on the restaurant menu. faustinanyc.com.

28. LOCANDA VERDE Hotel: Greenwich Hotel **Chef:** Andrew Carmellini **Dish to Try:** Co-owner Robert De Niro's favorite: the roasted brussels sprouts with pancetta and pecorino cheese. locandaverdenyc.com.

29. MAIALINO Hotel: Gramercy Park Hotel **Chef:** Nick Anderer **Dish to Try:** Malfatti alla maialino (torn pasta sheets with suckling pig ragù). maialinonyc.com.

30. MÁ PÊCHE Hotel: Chambers Hotel **Chef:** David Chang protégé Tien Ho **Dish to Try:** Vietnamese stir-fried rice noodles with pork ragù and saw leaf. chambershotel.com.

31. THE MARK RESTAURANT Hotel: The Mark Hotel **Chef:** Jean-Georges Vongerichten **Dish to Try:** Croque M, a croque-madame with a quail egg. themarkhotel.com.

32. THE STANDARD GRILL Hotel: Standard Hotel **Chef:** Dan Silverman **Dish to Try:** Roast chicken. standardhotels.com.

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latin america's restaurant buzz

33. Andres Carne De Res, Bogotá This new urban outpost means Bogotá diners don't need to drive 45 minutes to experience the legendary rumba (party vibe) and lomo al trapo (beef tenderloin). andrescarnederes.com.

34. Eñe, Rio De Janeiro Twin chefs Javier and Sergio Torres make brilliant seafood paella. enerestaurante.com.br.

35. Grand Velas; Playa del Carmen, Mexico Two disciples of Spain's Juan Mari Arzak cook at this all-inclusive resort's Cocina de Autor. rivieramaya.grandvelas.com.

36. Kinoshita, São Paulo Tsuyoshi Murakami makes ingenious Japanese dishes like grilled hearts of palm with plum sauce. restaurantekinoshita.com.br.

37. El Huerto; Urubamba, Peru The Sacred Valley's new draws: chef Claudia Canessa's haute Peruvian food and the deep wine cellar at El Huerto. riosagradohotel.com.

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TOP SAFARI BAR

Lit by a surprisingly beautiful chandelier made from empty green-glass beer bottles, the bar at Botswana's funky Planet Baobab safari camp may be the coolest in the Kalahari. Local brews go well with pan-African bar food like Mozambique chicken-liver pâté and papa le nyama (meat stew). unchartedafrica.com.



Locals made the cowhide chairs at Planet Baobab.



23. I.a. food critic brad johnson on a new dish he loves

“*Rivera restaurant uses sous vide to steam pork in banana leaves before browning the meat. It's amazingly succulent and crispy.*”

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39. *Lebanese Food Revival* To prevent cosmopolitan Beirut from losing touch with Lebanon's traditional foods, restaurateur Kamal Mouzawak invites cooks from around the country to prepare regional dishes at Tawlet Souk el Taybeb. The results are enlightening. tawlet.com.

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MADRID'S NEW MARKET MECCA

There are 33 shopping and dining stalls at El Mercado de San Miguel, a new market in a beautiful 1916 wrought-iron building, and each stall is cooler than the next. There's vermouth on tap at El Yantar del Ayer, shellfish grilled *a la plancha* at El Pescado Original and fabulous housewares from a branch of Barcelona's iconic design shop Vinçon. mercadodesanmiguel.es.

america's locavore heroes

41. *Capital Harvest on the Plaza; Washington, DC* Chef Todd Gray's just-launched farmers' market has an exceptional list of purveyors, including pork god Bev Eggleston of EcoFriendly Foods. 1300 Pennsylvania Ave. NW.

42. *Island Creek's Direct to Chef Program, Boston* Known for its amazing oysters, Island Creek is now sourcing sustainable New England seafood, sending in-shell scallops to Boston's Craigie on Main—but only in season. 781-934-2028.



Farmers' market carrots in DC.

43. *Whip In; Austin, TX* This best-ever convenience store (it sells Austin-made salsa) lets awesome food trucks like Mmmpanadas park out front. whipin.com.

44. *Market Fresh Bistro, Maui* Hawaii's been slow to the locavore movement, but Makawao chef Justin Pardo is a pioneer and superhero. 808-572-4877.



London's Artisan du Chocolat is a cacao wonderland.

LATEST SWEET SPOTS

45. LONDON *Artisan du Chocolat* The new Notting Hill shop serves cacao-pulp cocktails under a glorious backlit, domed photo of cacao trees (left). artisanduchocolat.com.

46. PARIS *La Chocolaterie de Jacques Genin* The French pastry megatalent has opened his first shop, selling his divine salted-butter caramels. Insider tip: The upstairs laboratory offers made-to-order caramel éclairs. 011-33-145-772-901.

47. PARIS *La Pâtisserie des Rêves* At his neon-colored pastry shop, Philippe Conticini creates the ultimate in classic French pastries, like the Paris-Brest (choux pastry filled with whipped cream). lapatisseriesdesreves.com.

48. SHANGHAI *Hof* Malaysian pastry wunderkind Brian Tan's urbane dessert lounge sells the city's best cakes. Best of the best: his chocolate-orange mud cake covered with sea-salt-spiked caramel. 011-86-21-6093-2058.

49. SYDNEY *Black Star Pastry* Quay's ex-pastry chef makes killer gingerbread ninja men. 011-61-2-9557-8656.

50. ZURICH *Péclard* The lure here: exquisite *macarons* and gorgeous cakes from Joël Robuchon's celebrity pâtissier, Patrick Mesiano. peclard-zurich.ch.

STAR CHEFS ON THE GO

51.-52. Henrik Yede Andersen, Holland The Copenhagen chef's **Kiin Kiin** is, incredibly, one of only two Michelin-starred Thai restaurants in the world. Andersen's new family-style **Dim Sum** reveals his fascination with Chinese cuisine. kiin.dk; restaurantdimsum.dk.

53.-54. Mark Hix, England Hix's first solo London venture, **Hix Oyster & Chop House**, shows his deep reverence for traditional British food in dishes like his rabbit-and-crayfish "stargazy" pie. His just-opened **Hix** in SoHo is even more devoutly British, from the cured salmon he

smokes at home to the art from the likes of Damien Hirst. hixoysterandchop.house.co.uk; hixsoho.co.uk.

55.-56. Andrew McConnell, Australia Melbourne's hot chef follows up **Cumulus Inc.**, his casual "eating house and bar," with a reinvention of his fancier **Three, One, Two**. Re-opened as **Cutler & Co.**, it now has a wood grill and smokehouse. cumulus.inc.au; cutlerandco.com.au.

57.-58. Ramón Freixa, Spain When Freixa took over his family's El Racó d'en Freixa in Barcelona a decade ago, he radically modernized the menu. Last year, he reopened the space as **Freixa Tradició**; the food is once again rustic Catalan. His new flagship, **Ramón Freixa**, in Madrid's Hotel Selenza, serves his avant-garde tasting menus. freixatradicio.com; selenzahoteles.es.



59. Modern Bavarian Flavors At Munich's **Überfahrt**, even *speck* gets the molecular-gastronomy treatment. Christian Jürgens turns the juniper-infused ham into a foam served with truffle-mushroom sauce on roasted baguettes. gourmetrestaurant-ueberfahrt.com.

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FRIULI'S NEW CULINARY THRILLS

The Northern Italian region Friuli is better known for intriguing white wines than avant-garde restaurants. But at **Agli Amici** in Udine, Michelin-starred chef Emanuele Scarello creates bold dishes like cuttlefish ravioli with a sauce of olive oil and olive-tree ash. agliamici.it.

64. Istanbul Dining Dream In this city full of restaurants in unbelievable settings, **Karakol** stands out: It serves dishes like duck kebabs with almond-hummus foam just inside the Topkapi Palace gates. karakolrestaurant.com.

65. India's Next Top Chef At Delhi's Taj Mahal Hotel, Varq's 27-year-old chef, Ankit Sharma, pairs each of his regionally inspired dishes (like his *hyderabadi khatti dal*) with the perfect tea. tajhotels.com.



breakfast twists

61. Founders Breakfast Stout A potent Michigan beer (8.3 percent alcohol) brewed from Kona and Sumatra coffees and oats. foundersbrewing.com.

62. Secret Breakfast Ice Cream Humphry Slocombe, the San Francisco alt-ice cream shop, makes this fun flavor with crunchy cornflakes. The secret: a bourbon finish. humphryslocombe.com.

63. Ice Cream Bagel New York City's famously molecular **WD-50** is known for surreal dishes. What looks like an everything bagel is really bagel-flavored ice cream with crispy cream-cheese shards. wd-50.com.



African Relish cooking school in the Karoo outback.

extra-special cooking schools

66. 18 Reasons, San Francisco The owners of Bi-Rite market capture the Bay Area zeitgeist with lamb-butchery classes and workshops on raising chickens. 18reasons.org.

67. African Relish, South Africa In the arid outback region of the Karoo, this school offers lessons in local culinary specialties, like lamb pie in sour-cream pastry. Extras include hot-air-balloon rides. africanrelish.com.

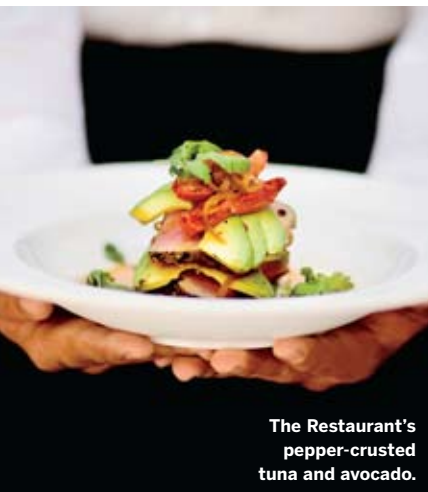
68. Kookoolan Farms, Oregon Willamette cheese artisans teach everything from mozzarella 101 to advanced cheese theory. kookoolanfarms.com.

69. École de Cuisine Alain Ducasse, Paris During half-day classes, Alain Ducasse alums reveal the star chef's kitchen secrets. (One tip: Crisp Spanish *bellota* ham in a dry pan for extra crunch.) ecolecuisine-alainducasse.com.

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MEXICAN-STYLE COMFORT FOOD

At **The Restaurant, Donnie Masterton** (formerly of NYC's **Montrachet**) surprises **San Miguel de Allende** tourists with **locavore-minded comfort food, like pork-and-shrimp pot stickers.** therestaurantsanmiguel.com.



The Restaurant's pepper-crusted tuna and avocado.

david chang's vegetarian favorites

The pork-centric chef of NYC's Momofuku names the most revelatory dishes he's had this year—all (gasp!) vegetarian.

71 Beet and Goat Cheese Tart (Broken, Inverted); Coi, San Francisco *Daniel Patterson deconstructs this simple tart, then serves it with rye crisps.* coirestaurant.com.

72 Charred and Pureed Eggplant; Le Chateaubriand, Paris *Inaki Aizpitarte bakes eggplant twice until slightly burned, then purees it with oil for a smoky, chargrilled taste. "It's deceptively complex."* 011-33-1-43-57-45-95.

73 Charred Leeks; Noma, Copenhagen *René Redzepi turns the dark green part of the leek into ash, then uses it to enhance the mellow flavor of cooked leeks.* noma.dk.

74 Faux Shark Fin Soup; El Bulli, Roses, Spain *Ferran Adrià's dish looks and tastes like it has shark fin in it, but it's really pumpkin. "It's genius," Chang says.* elbulli.com.

75 Watermelon Carpaccio; Mugaritz, Erreterria, Spain *Andoni Luis Aduriz dehydrates, freezes, defrosts and refreezes watermelon to create a multitextured fruit carpaccio that tastes a little like steak tartare.* mugaritz.com.

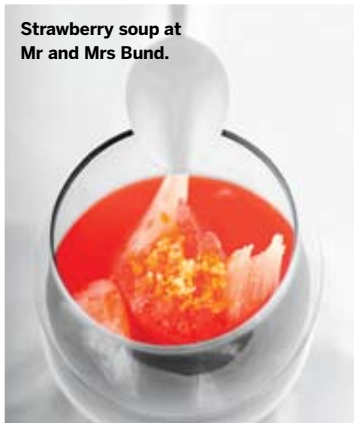


Moroccan salads in Bernardaud china.

76. Designer Dining in Marrakech Now that star Paris designer Jacques Garcia has completed his three-year renovation of the storied La Mamounia, travelers can once again experience exquisite salads like cumin-and-paprika carrots—all served on Bernardaud china—at its Moroccan restaurant, La Marocain. mamounia.com.

77. Spanish Pork Star Dani García's new Marbella gastropub, La Moraga Iberica, is a shrine to Iberico pork in every incarnation, including juicy kebabs. 011-34-952-817-448.

79. Chicago Hotel Extra The Elysian's luxurious guest rooms have refrigerator drawers for farmers' market finds or restaurant leftovers, like the stellar tart flambé from the wood oven of the hotel's bistro, Balsan. elysianhotels.com.



Strawberry soup at Mr and Mrs Bund.

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SHANGHAI'S FRENCH STAR

Mr and Mrs Bund serves Château Pétrus by the glass to pair with chef Paul Pairet's beef bourguignon. For dessert: strawberry soup (left). mmbund.com.

INNOVATIVE NEW BARS

80. BEIJING Apothecary Guests pick one of seven different bitters (like the Japanese citrus *sudachi*) to combine with ginger beer for the Bitters Highball. 011-86-10-5208-6040.

81. LONDON 69 Colebrooke Row This Japanese-influenced bar mixes martinis with a grapeseed distillate that makes the drink taste fresher with each sip. 69colebrookerow.com.

82. MILAN Nottingham Forest Dario Comini fills pill-like cocktail "capsules" with a mojito reduction. nottingham-forest.com.

83. PORTLAND, OREGON Clyde Common Instead of just buying aged spirits, Jeffrey Morganthaler ages his own cocktails in oak barrels. Negronis (a mix of gin, vermouth and Campari) acquire a sweet, oaky finish after six weeks in Tuthilltown whiskey casks. clydecommon.com.

84. SINGAPORE Tippling Club Cutting-edge drinks from mixologist Matthew Bax include the Captain's Blood (right), a syringe filled with dark rum and pomegranate juice with basil seeds frozen into ice. tipplingclub.com.

85. SHANGHAI El Cóctel Bartenders here chill ice to an extra-frigid -4 degrees Fahrenheit so it will melt more slowly in concoctions like an Islay old-fashioned. 011-86-21-6433-6511.

86. TORONTO BarChef Chicago chef Grant Achatz loves the \$45 smoked Manhattan, made by setting the drink over smoldering, vanilla-infused hickory chips. At left, owner Frankie Solarik uses a blowtorch to make Burnt Chartreuse. barcheftoronto.com.



BarChef's Frankie Solarik works with a blowtorch.



87. san francisco magazine's jan newberry on a new dish she loves

“Quince’s lobster salad, with its rubylke cubes of roasted beets and sharp shot of ginger, has made me a fan of rococo shellfish.”

go list

beer innovators

88. Baird Brewing Co., Tokyo Baird makes its fabulous signature ales with Japanese fruit like *mikans* (a citrus); they are on draft at its new taproom in the Harajuku district. bairdbeer.com.

89. Brasserie 4:20, Rome Alex Liberati's seafood restaurant has become a beer mecca. The draw: vintage and extreme brews from the planet's most radical producers. brasserie420.com.

90. Moeder Lambic, Brussels Discriminating craft-beer importer Daniel Shelton calls this bar "the spanking-new center of the Belgian brewing universe." moederlambic.eu.



Fat Duck's Heston Blumenthal.



A rib roast displayed like a gem at Victor Churchill.

meat as high art

91 Japan Premium Beef, New York City This austere, all-white store in NoHo sells gorgeously marbled cuts of Oregon-raised wagyu beef that used to only go to top restaurants. 212-260-2333.

92 Victor Churchill, Sydney Nicknamed the Bulgari of Butchers, the family-run shop displays its superlative meats under glass, like rare gems, and protects them with security cameras (left). victorchurchill.com.au.

93. Piedmont's Big Chef Move The renowned Cesare Giaccone has relocated to Piedmont's great Fontanafredda winery, where he cooks regional cuisine at Villa Contessa Rosa and pairs it with some new and some very old vintages. villacontessarosa.com.

chefs' elevated casual food

94 Dim Sum The impossibly light lard-pastry dumplings with char siu pork at Hong Kong's divey **Tim Ho Wun** justify its Michelin star. 11-85-223-322-896.

95 Ice Cream Led by Heston Blumenthal, the cooks at **Fat Duck** in Bray, England, spent months perfecting an ice cream that won't melt when flambéed. fatduck.co.uk.

96 Pizza In Barcelona, **Pizzeria Saltimbocca's** virtuoso chef, Jordi Vilà, uses a two-year-old sourdough starter that ferments for 24 hours. 011-34-93-363-7215.

97 Street Food The crew at L.A.'s **Kogi BBQ** Korean-taco truck now has the Scion Mobile Kitchen—a car with a built-in grill to make foods like chive pancakes. kogibbq.com.

98 Soba Tokyo's soba-obsessed **Sasuga Hanare** keeps a soba grinder behind the counter. It uses buckwheat in nearly every kaiseki course. 011-81-3-6228-3870.

99. Singapore Haute Hawker At Big D's Grill, a stall in a hawker center on Holland Drive, Damian D'Silva sells extraordinary Peranakan cuisine, a Chinese-Malay hybrid. On weekends, he makes "forgotten" dishes like loh kai yik (chicken-wing stew). 011-65-9662-7040.

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RUSSIAN
FOOD REDUX

Anatoly Komm is known for his wildly molecular restaurant Varvary. So he surprised Muscovites with Kommpartia, serving affordable twists on classic Russian dishes. Herring Under a Fur Coat (beet-and-herring salad) becomes sushi rolled in thin beet slices. anatolykomm.ru.

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