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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.



PRODUCED BY Jen Murphy and Kate Krader

PANELISTS Matt Preston, Yukari Sakamoto, Anya von Bremzen, Jeremy Wayne, Gisela Williams

CONTRIBUTORS Grant Achatz, Jenny Adams, Ferran Adrià, Andoni Luis Aduriz, Brett Anderson, José Andrés, Monica Bhide, Massimo Bottura, Frank Bruni, Fiona Caufield, Manu Chandra, David Chang, Lillian Chou, Ondine Cohane, Chloé Doutre-Roussel, Matt Goulding, Lesa Griffith, Ray Isle, Brad Johnson, Nathalie Jordi, David Kaufman, Horst Kissmann, Tom Kitchin, Megan Krigbaum, Ivy Manning, Katrina Markoff, Amanda McClements, James Meehan, Josimar Melo, George Mendes, Crystyl Mo, Erin Byers Murray, Jan Newberry, Anne Nylander, Rodrigo Oliveira, Amy Rosen, Kerrin Rousset, Patricia Sharpe, Daniel Shelton, Heather Shouse, Jane Sigal, Michael Solomonov, Duane Sorenson, Bernard Sun, Adeena Sussman, Stephen Whitlock, Angus Winchester **ADDITIONAL RESEARCH BY** Olivia Young and Kelly Snowden

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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. mercadosanmiguel.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.