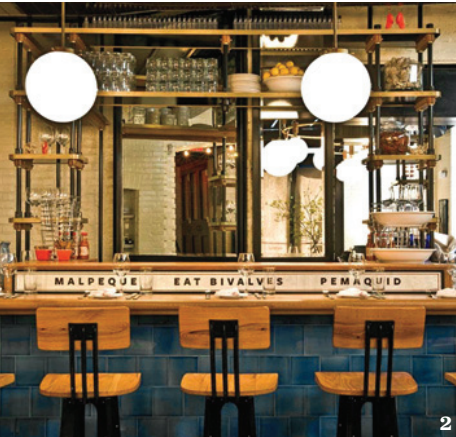


THE WORLD'S HOTTEST NEW RESTAURANTS (BOOK YOUR TABLE NOW)



THESE FIVE DESTINATION EATERIES, OPENED BY SUPERSTAR CHEFS SERVING RISK-TAKING CUISINE, ARE ALREADY SETTING FOOD TRENDS AROUND THE GLOBE. RESERVATIONS ARE GOING FAST.

CITY	RESTAURANT	CONCEPT	VIBE
1. LOS ANGELES	SON OF A GUN sonofagun-restaurant.com	The guys behind the meat-driven Animal, Jon Shook and Vinny Dotolo, create an eatery for hip pescatarians.	Like a Craigslist cabin rental near the Cape, it's full of maritime knickknacks, and it has a bar made of Maker's Mark barrels and a long communal table for walk-ins.
2. NEW YORK CITY	THE DUTCH thedutchnyc.com	With a culinary riff on Charles Kuralt's journeys, Andrew Carmellini updates American regional home cooking in SoHo.	Incorporating a dining room, a bar, and an oyster counter, the bistro's design (by Roman and Williams) encourages customers to check out other diners and dishes.
3. CHICAGO	NEXT nextrestaurant.com	Grant Achatz bases the menu on a new place and time every three months, launching in April with Paris, 1906.	The high-concept cuisine draws inspiration from the past, while the online advance-ticketing system and space-station-like interior evoke a restaurant of the future.
4. LONDON	DINNER dinnerbyheston.com	Heston Blumenthal arrives in London with 600 years of quirky British classics like meat fruits and tipsy cake.	The clubby space nods to dining halls of yore, while the terrace overlooking Hyde Park is the city's most luxurious spot to eat alfresco.
5. BARCELONA	TICKETS ticketsbar.es	The Adrià brothers serve tapas from simple (Joselito ham) to sublime (artichokes with Idiazábal-cheese serum).	Inspired by the multisensory experience Ferran Adrià pioneered at El Bulli, the restaurant is split into six zones, each serving a distinct style of dishes and drinks.



RANKING THE RESTAURANT CITIES

WHICH ONE HAS THE MOST TRULY GREAT DINING SPOTS?

NEW YORK CITY

Michelin-starred restaurants: 57
Restaurants rated 28 and above for food in 2011 Zagat: 8

SAN FRANCISCO

Michelin-starred restaurants: 44
Restaurants rated 28 and above for food in 2011 Zagat: 9

CHICAGO

Michelin-starred restaurants: 23
Restaurants rated 28 and above for food in 2010/11 Zagat: 8



BLAINE WETZEL, 25

Restaurant: Willows Inn Dining Room; Lummi Island, Washington

Pedigree: Spent two years at Copenhagen's Noma, twice voted the world's best restaurant.

Food: Wetzel sources from the inn's four farmers, the island's Native American tribe, and Puget Sound, home to the king salmon he serves with a beurre blanc of the fish's bones, capers, and beach plants.



PERRY HOFFMAN, 27

Restaurant: Étoile; Yountville, California

Pedigree: Part of the family that owned the French Laundry before selling it to Thomas Keller.

Food: The Michelin-starred phenom applies French methods to local ingredients—like rabbit tenderloin wrapped with rabbit mousse and bacon, seared, and topped with wild pea shoots and a pheasant egg.



CASEY LANE, 28

Restaurant: The Tasting Kitchen; Venice, California

Pedigree: Learned the ropes at the seminal Portland, Oregon, eateries Clarklewis and Bluehour.

Food: Italian with French touches, plus on-site curing and butchering, results in a frenetic menu of slow-food triumphs like beef tartare with cornichon gelée, and tagliarini with squid and peppers.



BRYCE GILMORE, 28

Restaurant: Barley Swine; Austin, Texas
Pedigree: Cooked in top kitchens like Aspen's Montagna and San Francisco's Boulevard.

Food: Texas ingredients are elevated in his chicken-fried duck confit with foie gras waffles, and grilled pork cheeks with soft-boiled egg and potatoes.



JESSE SCHENKER, 28

Restaurant: Recette; New York City

Pedigree: Worked alongside stars like Gray Kunz, Jonathan Benno, and Gordon Ramsay.

Food: French technique in the back, Pearl Jam-soundtracked party out front. Offerings include corn custard with Parmesan tuile, corn velouté, foie terrine, bacon drip-pings, and pickled shallots.

AMERICA'S BEST YOUNG CHEFS

MEET THE NEW WAVE OF CULINARY INNOVATORS—ALL OF THEM UNDER 30.

PHOTOGRAPHS: FROM LEFT: COURTESY OF ROMAN AND WILLIAMS/THE DUTCH; CHRISTIAN SEEL/COURTESY OF NEXT; COURTESY OF TICKETS BAR. ILLUSTRATIONS BY MATT COLLINS (5).