

twenty rising stars

Our panel of plugged-in judges combed through the dozens and dozens of Go List nominations to single out the 20 places that offer the planet's most exciting dining experiences of 2009.



NEW
são paulo
STAR

Avant-gardist Alex Atala's new Dalva e Dito.

AMSTERDAM Merkelbach

Chef Geert Burema's French spin on local ingredients—he transforms marinated, slow-cooked rabbit into an amazing terrine—made this place a hit when it opened last fall in Frankendael Park. *Middenweg 72*; 011-31-20-665-0880. 🌟 🍷 🍴

BERLIN MA Tim Raue

Provocative chef Tim Raue opened this modern Chinese spot in the Hotel Adlon. His Asian-ish dishes are ridiculously light (he uses no white sugar or white flour) and showcase the region's best produce. *Behrenstrasse 72*; 011-49-30-3011-1733-3. 🌟 🍷 🍴

BILBAO Guggenheim Josean Martinez Alija's aggressively seasonal, purist dishes at Frank Gehry's famed museum remain a real insider's secret, even though he's been there since 1998. He may well be Europe's most thrilling young chef. *Ave. Abandoibarra #2*; 011-34-94-423-9333. 🍷

BUENOS AIRES La Vineria de

Gualterio Bolivar Alejandro Diglio applies his training at Spain's El Bulli to the bargain 10-course tasting menus in his San Telmo wine bar—with more than 70 local by-the-glass offerings. *Bolivar 865*; 011-54-11-4361-4709. 🌟 🍷 🍴

CHICAGO L20 Laurent Gras

(an F&W Best New Chef 2002) replaced the French warhorse Ambria with a Japanese-informed, modern seafood restaurant. His ethereal treatment of prized *amadai* and *shimaaji* flown in from Tokyo rivals Japan's top sushi houses. *2300 Lincoln Park W.*; 773-868-0002. 🌟 🍷 🍴

COPENHAGEN Restaurant

Paustian Local langoustine tied with spruce sprigs then gently grilled exemplifies chef Bo Bech's clever, beautifully simple regional cooking. He is a master of New Nordic. *Kalkbraenderilobskaj 2*; 011-45-3918-5501. 🍷

DUBLIN Mint Restaurant

Chef Dylan McGrath may be as hotheaded as his former boss, Tom Aiken, but he may also be as brilliant. *47 Ranelagh Village*; 011-353-1-497-8655. 🍷

HONG KONG Cépage

The team behind Singapore's Les Amis Group built this faux-18th-century French villa—a great setting for Thomas Mayr's haute cuisine and sommelier Randy See's Burgundy-heavy, 2,100-label list. *23 Wing Fung St.*; 011-852-2861-3130. 🌟 🍷 🍴

LIMA Malabar

Peruvian-born, Italian-trained surfer-chef Pedro Miguel Schiaffino goes on jungle expeditions to discover obscure Amazonian ingredients, such as camucamu fruit. He then uses them in deliciously unconventional dishes. *Camino Real 101*; 011-51-1-440-5200. 🍷

MELBOURNE Attica

Chef Ben Shewry is both high-tech (he judiciously adapts molecular techniques) and primal (he forages ingredients). His complex Thai-Australian dishes, like an electric bong-smoked trout, have cemented his reputation as the country's most promising young talent. *74 Glen Eira Rd., Ripponlea*; 011-61-3-9530-0111. 🍷

NEW YORK Momofuku Ko

Peter Serpico (chef de cuisine) and Sam Gelman (sous chef) have caused a frenzy at the 12-seat spot launched by David Chang (an F&W Best New Chef 2006). They pass miraculous dishes like poached puffed eggs in dashi-bacon broth over the counter to diners. Reservations available only online. *163 First Ave., momofuku.com*. 🌟 🍷

top chefs in the countryside

BERKSHIRE, ENGLAND

Waldo's Chris Horridge, who took over this hotel restaurant, works with doctors and scientists to develop healthy but seemingly decadent dishes, like scallops poached in coconut oil with whipped shallot. *Cliveden Rd., Taplow*; 011-44-1628-668-561. 🍷

BOCAIRENT, SPAIN Ferrero

Mugaritz-trained chef Francisco Morales and his superstar-sommelier wife, Rut Cotroneo, left Madrid's Senzone to run this place at Hotel Ferrero. Now the vegetable-worshipping chef cooks revelatory, ingredient-driven dishes. *Ctra. de Ontinyent-Villena Km 16*; 011-34-962-355-175. 🍷

LICATA, SICILY La Madia

At this tiny place in his hometown, Pino Cuttaia serves superlocal Sicilian dishes for the 21st century, like pinecone-smoked codfish with pizzaiola sauce. *Corso Re F. Capriata 22*; 011-39-0922-771-443. 🍷