



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.



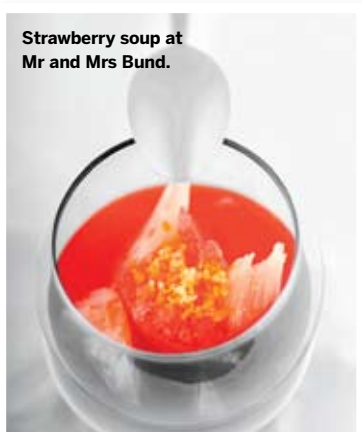
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PHOTOGRAPH: COURTESY OF BAR PLEIADES/M. HOM

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.*



Strawberry soup at Mr and Mrs Bund.

78

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.*

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.*

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 Morgenthaler 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.”

PHOTOGRAPHS: COURTESY OF MMBUND (SOUP), COURTESY OF BARCHEF CANADA (SOLARIK), COURTESY OF TIPPLING CLUB (SYRINGE)