



# DOUBLING DOWN ON DELICIOUSNESS

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From extraordinary locations to hyper-local cuisine, a new wave of bars and restaurants are taking global gastronomy to increasingly exciting heights.

“Where should we eat tonight?” It’s an age-old question, and one that seems to be getting harder to answer—in a good way. Thankfully, contemporary cuisine is much more than avocado toast, as restaurants around the world continue to push the boundaries of flavor. As a consequence, global gastronomy has never felt more exciting, nor have dining options been more interesting.

The reasons are abundantly clear: they include a burgeoning interest in food cultures and cuisines; the rise of “destination dining,” as restaurants seek to stand out from the crowd through dazzling design and architecture; and the explosion of the sustainable food movement, with more and more chefs choosing to use local and seasonal ingredients, serving food that’s good for both people and the planet. *Delicious Places* celebrates numerous bars, cafés, and restaurants around the world that typify this exciting new trend in food culture. As the title suggests, they are all places that double down on deliciousness. This means going beyond what’s on the plate and showing respect not just for one’s ingredients, but also for one’s local community

and heritage. In other words, they are places that are exploring the past in order to shape the future.

Consider Mil restaurant, the latest venture from Peruvian star chef Virgilio Martínez Véliz: it takes destination dining to a new level—quite literally. Located in the Andes Mountains, some 11,500 feet (3,500 meters) above sea level, Mil sources all of its ingredients locally, importing nothing. Working with native crops and grains, Martínez makes everything from scratch—even his own chocolate and distilled spirits.

I live in Copenhagen, which often feels like the wellspring of today’s food culture. Mil’s hyper-localism certainly has echoes of New Nordic cuisine, the culinary movement pioneered by the Copenhagen restaurant Noma more than a decade ago. The movement emerged after years of dominance by molecular gastronomy, which seemed to want to manipulate ingredients and dishes beyond the point of recognition. If molecular gastronomy took a tomato and made it resemble meat, New Nordic takes the opposite approach: the tomato stands on its own and is the tastiest tomato the