

TRAVEL
SCOUT

THE BEST FOOD CITIES

ON THE PLANET

You asked for it, people! To land on our list of the most dynamic food scenes in the world, we polled more than 50 of our trusted travel oracles, from top chefs to hungry critics, as well as F&W's intrepid writers, photographers and contributors. The result: Our relentlessly researched, highly opinionated and oh-so-delicious guide to eating your way around the globe.

Garlicky noodles with pulled pork, pickled onions and Parmesan from Pink Bellies are on Sean Brock's Charleston hit list. For the rest of his picks and more of our city guides, visit foodandwine.com



We all dream of living the expat life in the City of Lights. **Lindsey Tramuta**, author of *The New Paris* and the popular blog *Lost in Cheeseland*, is doing just that.

➔ **IF I UNDERSTOOD ANYTHING ABOUT Paris** when I moved here from Philadelphia 10 years ago, it was that change came slowly. In fact, that's part of what was so appealing—I knew the corner cafés, bustling bistros and pungent fromageries would be exactly as I remembered them from my first visit years earlier. But as I settled into my adopted city, I felt eager to reach outside Paris's romanticized fixtures. And it turns out I wasn't alone in wanting more. I started to notice restaurant owners challenging tradition and looking beyond their own borders for inspiration. A young generation of chefs, many of them clustered in the eastern part of the city, are leading the charge with an energy and open-mindedness that feels almost radical here. Consider 23-year-old chef Pierre Touitou at **Vivant**, who is serving bright, unfussy food like roasted beetroot and a salad of raw beef, marrow and anchovy at his wine bar in the 10th arrondissement. Or Japanese chef Taku Sekine, who left fine dining to open the casual **Dersou**, where he cooks Asian-inflected dishes that celebrate the best French ingredients. At **Bruto**, a South American barbecue spot in the 11th, it's all about live-fire cooking and natural wines. But even with this new vitality, the Paris of my memory still has a way of shining through. The typical terrines and French cheeses that I adore show up at **Le Bel Ordinaire**, a modern take on the classic wine bar. And time-honored dishes like steak frites and *blanquette de veau* are getting updates from chefs like Jean-François Piège at **Clover Grill** and Daniel Rose at **Chez La Vieille**, making me fall in love with them all over again. Paris may never become a city of early adopters, but when it comes to striking the hairpin balance between old and new, no place does it better.



Representing the *nouvelle vague* (clockwise from top): **Chez La Vieille**; smoked pigeon at **Dersou**; octopus salad at **Le Bel Ordinaire**; and chef Pierre Touitou at **Vivant**.

