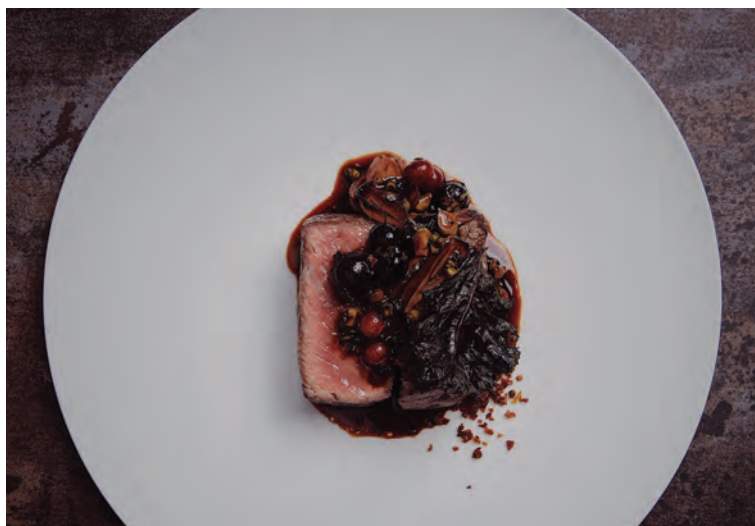


# THE TOP 10 RESTAURANTS AROUND THE GLOBE

| BY HELÉNE RAMACKERS  
COURTESY PHOTOS

Gastronomy, defined as the study of the relationship between food and culture, forms an integral part of visiting a new or existing place. From Seattle to Beverly Hills, Cape Town to Nice, we bring you The Top 10 restaurants around the globe.



## CANLIS

Seattle, WA

Three generations of the Canlis family have welcomed guests to Seattle's most storied and celebrated restaurant, named Canlis. Built by Peter Canlis and architect Roland Terry in 1950, the landmark property is now run by brothers Mark and Brian Canlis. Perched high above the city and adorned in glass, the dining room boasts sweeping views of Lake Union and the Cascade Mountains.

This Relais & Châteaux restaurant is the perfect backdrop for Chef Brady Williams' contemporary yet approachable cuisine. The menu, which combines reformed classics and innovative techniques, feels both timeless and sophisticated. Canlis is a modern restaurant with a sense of history, place and time. | [www.relaischateaux.com/us/united-states/canlis-seattle](http://www.relaischateaux.com/us/united-states/canlis-seattle)





## DORONA Naples, FL

Dorona opened its doors in 2018 as one of five restaurants under the Aielli Group Banner. The dynamic philanthropic duo Chef Fabrizio and his wife Ingrid Aielli, extended their culinary portfolio with this modern Italian Steakhouse in Naples, FL.

Dorona not only features the finest custom cuts of beef available from sustainable farms but also gives the dining experience an Italian touch through signature dishes and ingredients from the Aielli's homeland. Should you wish to savor a Delmonico Ribeye, a 1855 Angus Beef Porterhouse 'Bistecca Fiorentina' or prefer to share a 160 Oz Bone-In Chateaubriand, this steakhouse will satisfy any steak lover's cravings. | [doronanaples.com](http://doronanaples.com)





## EPICURE

Paris, FR

At Epicure, celebrated chef Eric Frechon, who holds three Michelin stars, has created a temple of gastronomy that is undeniably French. His macaroni stuffed with black truffle, artichoke and duck foie gras, gratinée with aged Parmesan is an unforgettable dish that people travel to Paris to experience.

Situated in the prestigious Oetker Collection's Le Bristol Paris, Epicure's cuisine can be enjoyed every day of the year, with tables laid in an exquisite garden setting throughout the summer. Chef Frechon begins every day fired with a passion that he eagerly shares with his kitchen and the loyal clientele of Le Bristol Paris. | [www.oetkercollection.com/hotels/le-bristol-paris/restaurants-bar/restaurants/epicure](http://www.oetkercollection.com/hotels/le-bristol-paris/restaurants-bar/restaurants/epicure)





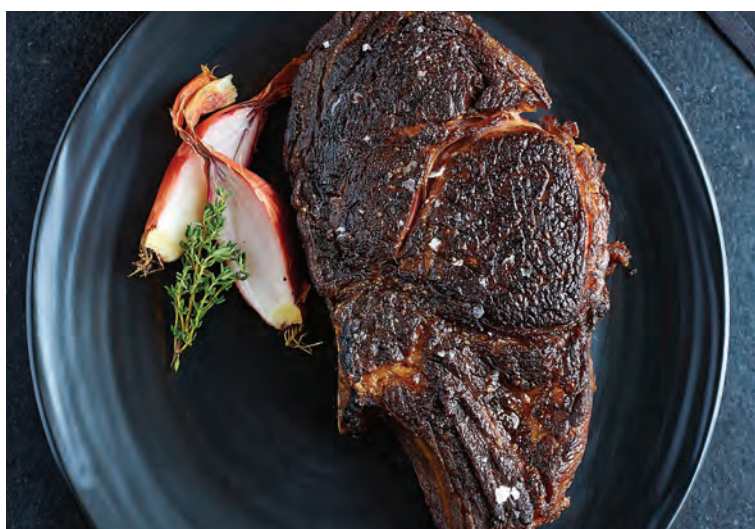
## RESTAURANT JAN

Nice, FR

Restaurant JAN, an intimate 24-seater restaurant in Nice's Vieux Port, is a source of great pride to many South Africans, as this is where Jan Hendrik van der Westhuizen became his home country's first Michelin-star chef. Seven years after its founding, JAN continues to enchant locals and visitors alike with its innovative fusion of classic, honest South African fair elevated to haute cuisine status.

As part of the experience, guests can enjoy a midmeal interlude where they visit MARIA, a private dining room across the road from the main restaurant, to sample a selection of over 20 cheeses, as well as delectable preserves made from locally sourced ingredients. | [www.restaurantjan.com](http://www.restaurantjan.com)





## KNIFE

### Dallas, TX

Reinventing the steakhouse experience, Knife is the celebrated concept from regionally and nationally acclaimed John Tesar. Knife offers high-quality, exceptional meats from Texan ranchers and farmers, features dry-aged classic and prime cuts as well as specialty cuts such as chuck flap, outside skirt, culotte, beef cheeks, oxtail and Akaushi beef.

Knife's extensive charcuterie program and raw bar selections as well as house made pasta, vegetarian and seafood dishes takes is beyond the steakhouse. Designed by Breckinridge / Taylor, the décor modernizes traditional steakhouse elements and complements Tesar's culinary artistry with an equally artistic and appealing design featuring rustic chandeliers, rich fabrics and leather upholstery. | [knifedallas.com](http://knifedallas.com)





## LA COLOMBE

Cape Town, SA

Winning the 2019 Eat Out Mercedes-Benz Restaurant of the Year award, La Colombe is a firm favorite amongst Capetonians and visitors from abroad. Set high above the Constantia wine valley, its lofty location adds to the feeling that you're about to experience something special.

Executive Chef James Gaag's food philosophy might have something to do with the cuisine served at La Colombe. "It's all about the flavor and the finest ingredients," says Gaag. "Each dish needs to be seasonal, immediately delicious and inviting, not overworked or overcomplicated. A seamless alignment of balanced flavors, visual appeal, the freshest ingredients and world class service is what invites our loyal guests to return." | [www.lacolombe.co.za](http://www.lacolombe.co.za)





## MAUDE

### Beverly Hills, CA

Opened in 2014, Maude is chef Curtis Stone's first solo restaurant project. Featuring a multi-course tasting experience inspired by wine regions around the world, the menu at Maude rotates quarterly. The team at Maude travels to each region ahead of the menu debut for immersive research in the culture, history, food, and wine of the territory.

These experiences are interpreted into the menu offerings at Maude by Stone and executive chef Chris Flint, which marry region-specific traditions and dishes with Southern California sensibilities. These travels are also translated into carefully curated wine and beverage pairings led by Maude's sommeliers. In 2019, Maude received its first Michelin star. | [www.mauderestaurant.com](http://www.mauderestaurant.com)





## PARKER'S TAVERN Cambridge, UK

In August 2018, British Chef Tristan Welch returned to the UK after a stint in the Caribbean to launch his brand new destination restaurant Parker's Tavern, as part of the new University Arms hotel in Cambridge. Designed by leading classical architect John Simpson with interiors by designer du jour Martin Brudnizki, it mirrors the communal dining halls synonymous with Cambridge Colleges.

Parker's Tavern serves an ever-changing menu of locally sourced, fresh and exciting British dishes in his playful style. Chef Tristan Welch has created a menu which is entirely British and underpinned by Cambridge and East Anglian producers. Seasonally changing, the menu is "as unpredictable as mother nature", heritage-inspired and flamboyant.  
| [parkerstavern.com](http://parkerstavern.com)





## PERRINE

New York, NY

Located in the iconic The Pierre Hotel on Manhattan's Upper East Side, Perrine is polished yet relentlessly playful. Under the direction of Executive Chef Ashfer Biju, the farm-to-table restaurant's seasonally inspired menus skew toward what's fresh and fun – a parsnip here, a peach there, chilies to spice things up, cucumber to cool things down. The end result naturally, is the kind of unexpectedly indulgent dining you dream about all day, every day.

Chef Ashfer's passions from childhood, classical training and knowledge of French cooking makes him the perfect candidate to lead The Pierre's complex culinary program. His extensive research of The Pierre's culinary history is evident in refreshing and innovative creations.  
| [www.perrinenyc.com](http://www.perrinenyc.com)





**THE SURF  
CLUB  
Miami, FL**

Chef Thomas Keller is regarded as a leader in the culinary profession. The restaurants and people he inspires are dedicated to setting new standards in service and cuisine. Valuing genuine collaboration, Chef Keller has successfully assembled an expert team that shares his philosophy and vision.

The Surf Club Restaurant by Chef Thomas Keller is located within The Surf Club, the first time the renowned chef has opened a property in Florida. The à la carte menu incorporates classic Continental cuisine for a contemporary audience. Like the swinging patrons of '50s and '60s hotspots this restaurant celebrates, The Surf Club Restaurant knows how to have fun. | [www.surfclubrestaurant.com](http://www.surfclubrestaurant.com)