





— 150 —  
**RESTAURANTS**  
**YOU NEED**  
**TO VISIT BEFORE**  
**— YOU DIE —**

By Amélie Vincent,  
*The Foodalist.*

Lannoo

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# Introduction

By Amélie Vincent *The Foodalist*

I have always been attracted to human beings, as I believe in the magical power to instill a bit of love and joy into the hearts of others. As a child, I wanted to be a nurse or a social worker, with the primary aim to help others to have a better life. I ended up becoming an international lawyer after eight years of training in four different, major cities... Yet, something was still missing. I decided to entirely change my course – through hard life-changing moments. I launched The Foodalist (@thefoodalist, www.thefoodalist.com), a content creation agency, and consultancy specialized in international chefs and gastronomy.

Food had indeed always been an important part of my life, as I was raised by curious parents from European and Asian backgrounds who frenetically explored the world through cultural aspects, including food. Growing up as an only child, I used to be the tiny invader in kitchens, experiencing a wide range of colors, smells and flavors, before falling asleep on the knees of my beloved mother using a tablecloth as a pillow. Through all my projects, words and images for nearly ten years, my intention has been to pay homage to the people who inspired me through my life's roughest moments through their sense of bravura, dedication and passion: namely the chefs. I strongly believe chefs are important figures, holding an essential role model in society, especially in the actual virtual world that has become more and more globalized. First, I see them as humans anchored in their culture and identity, bonding us as a community around tables through the most universal and powerful way humans have ever experienced: food. Secondly, I admire the hard workers they are, providing pleasure to others through their sense of creativity. Finally, I have always been fascinated by the chefs' connection with nature, putting often unknown ingredients in our plates, showing us a creative, healthy and meaningful way to feed ourselves. In this world in need of hopes and values, I therefore do believe that chefs are generous minds and artistic creators who can give inspiration today, to build a better world tomorrow...

## *Why 150 Restaurants You Need to Visit before You Die?*

Of course, each selection is subjective and every choice hard to make. The international dining scene is ever evolving. And what is there today may no longer be there tomorrow. I created this book as a bucket list of memorable worldwide experiences in terms of atmosphere and food creativity. More importantly, through this work, my intention has been to share with a wide audience the human stories I have been fortunate to discover behind all those exceptional places. But of course there are much more than 150 restaurants worth a visit, and way more human beings to discover in every kitchen in any part of the world...

I wish you to learn, travel, and share, always.

Amélie







# — 01 —

## TASTING COUNTER

UNITED  
STATES

**Boston**  
14 Tyler Street, Somerville, MA 02143

CHEF'S  
COUNTER

◆ TO VISIT BEFORE YOU DIE BECAUSE

**Situated in the back of the warehouse also home to Aeronaut Brewing Company, Tasting Counter has set aside space to grow its own herbs and greens, using kitchen compost.**



Tasting Counter is chef Peter Ungár's innovative concept in which he has created a dining experience that focuses on the guests to provide them a memorable dining event. First, diners purchase tickets for lunch or dinner online beforehand, so they do not need to bring any money to the restaurant. Then, inspired by the omakase style, from the Japanese phrase meaning 'I'll leave it to the chef', the guests create an online profile that will help the chef get to know them and their palate, and they choose a drinks pairing option (wine, beer, sake or non-alcoholic beverages). Finally, in the small space that seats up to 20, the

culinary theatre plunges the guests into a multisensory dining experience, watching the team performing the choreographed acts of prepping, plating and serving each course in front of them. The menu might feature an island of lobster custard and seaweed in a briny pool of uni (sea urchin) broth, tangy sour-cream dumplings with crispy pancetta, and bite-size chocolate ganache cake with preserved strawberries. Operating under the '0 carbon, 50 local, 100 natural' philosophy, Tasting Counter strives towards a zero-carbon footprint, sourcing a minimum of 50 per cent of its products from within Massachusetts.



# — 02 —

## AMANGIRI

UNITED  
STATES

Canyon Point  
1 Kayenta Road, Canyon Point, UT 84741

MODERN  
AMERICAN

- ◆ TO VISIT BEFORE YOU DIE BECAUSE  
The view of the rock formations and the arid desert is spectacular.



Sitting about a mile from the Arizona border in Canyon Point, surrounded by breathtaking rock formations and the arid desert, the Amangiri – or ‘peaceful mountain’ – incorporates the amazing landscape into its design. Within this natural interior using muted brown, the cuisine is inspired by the American Southwest and is

made primarily from locally sourced ingredients carefully selected by the chef. Meals are served from the open kitchen to tables that look out through floor-to-ceiling windows over the changing colours of the Utah desert, next to the sublime outdoor dining terrace and the peaceful pool.



# — 03 —

## ORIOLE

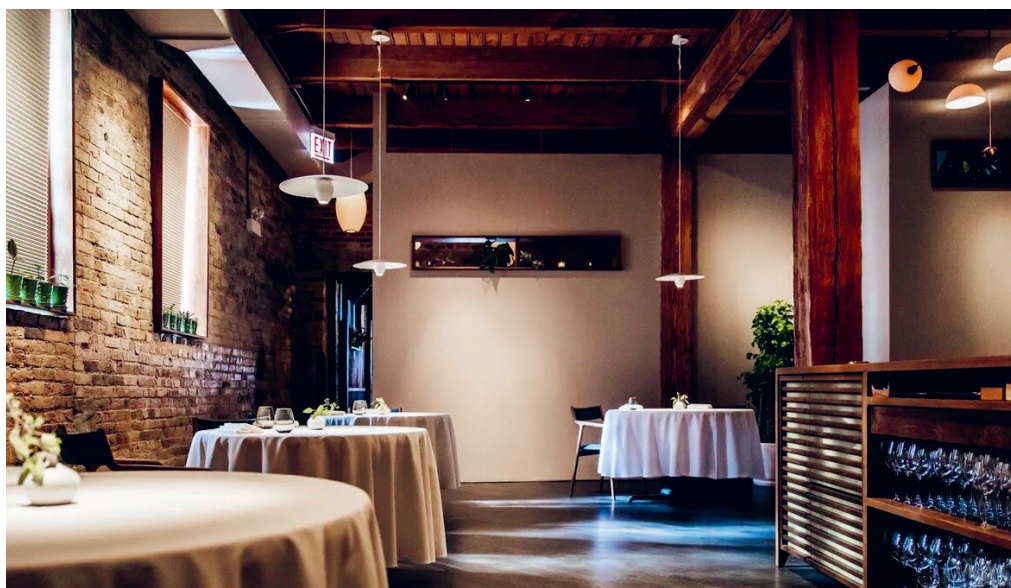
UNITED  
STATES

Chicago  
661 W Walnut St, Chicago, IL 60661

MODERN  
AMERICAN

◆ TO VISIT BEFORE YOU DIE BECAUSE

Chicago's Michelin-starred Oriole showcases the best of the city's culinary flair and architecture.



A contemporary American restaurant located in Chicago's West Loop, Oriole has won a collection of awards since its opening in 2016, including two Michelin stars and a James Beard nomination for its chef and co-owner Noah Sandoval, whose wife Cara is the general manager. A former punk guitarist and a classic car enthusiast, Sandoval trained under chefs Shawn McClain, David Shannon and Michael Carlson before establishing Senza, the first gluten-free restaurant to receive a Michelin star. From his open

kitchen at Oriole, he prepares an extended tasting menu that is constantly evolving, with imaginative dishes including foie gras toast with fraises des bois, sablefish glazed with Shio Koji butterscotch; golden Kaluga Caviar; creamed watercress and sweet sake or bergamot sorbet with nettle Balinese meringue, longan and sorrel-nettle granita. A recent revamp has transformed the former industrial space into a more sophisticated venue, with an impressive bar and a chic loft apartment upstairs for guests to stay over after their meal.



All Texts  
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Copy writing (newly added restaurants)  
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Copy-editing  
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Back Cover Image:  
Interior of Sketch, London

Book Design  
ASB

Typesetting  
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If you have any questions or comments about  
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© Lannoo publishers, Belgium, 2024  
D/2024/45/157 – Theme: WTHR, WTHD  
ISBN: 978 94 014 9570 7

[www.lannoo.com](http://www.lannoo.com)

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