

Disfrutar

» What delights about Disfrutar is not just that its three chefs—all former chefs de cuisine at El Bulli—are keeping alive the imaginative style of that legendary restaurant, but that they make it so much fun. Yes, the culinary world has moved on, El Bulli closed 5 years ago, and molecular gastronomy is practically reviled in some local-loving, farm-to-table quarters. But the menu here combines wit and deliciousness in a way that makes it all seem new again. —LISA ABEND

Chefs Oriol Castro, Eduard Xatruch, and Mateu Casañas developed the recipes and ran the kitchen at El Bulli in its last years.

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Located in a central part of Barcelona, Disfrutar is much more accessible than the remote El Bulli ever was.

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Standout dishes include crispy egg yolk with mushroom gel and chocolate-mousse “peppers.”

Disfrutar,
disfrutarbarcelona.com
(19-, 25-, and 32-course
tasting menus, \$85,
\$120, and \$155)



Ninebark

» Matthew Lightner, a veteran of the Michelin two-star Atera in New York City, has brought more star power to Napa Valley. At his new restaurant, in a century-old brick building in downtown Napa, Lightner is earning raves for surprising combinations such as charred broccoli arranged over green goddess dressing and covered with a thick snowfall of smoked cheddar. He uses carrots in pimiento spread and adds numbing Sichuan peppercorns to crab toast. —MICHAEL BAUER

The pickle plate, made with about a dozen fruits and vegetables, summarizes the best of Napa produce.

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The restaurant features a bar on the first floor, the second-floor dining room, and a roof terrace overlooking the Napa River.

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Ninebark is named after an indigenous shrub.

Ninebark,
ninebark-napa.com
(main courses, \$28–\$38)