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**FOOD & WINE GO LIST 2009 REVEALS THE
HOTTEST FOOD CITIES AND RESTAURANTS AROUND
THE WORLD**

Tokyo Named World's Best Food City

Best Food Near Sights, Rising Stars, Best Bar and Best Hotel Restaurants

New York, NY (April 8, 2008) – *Food & Wine* magazine provides the ultimate dining resource for world travelers in its May issue and online at Foodandwine.com with its 4th annual Go List. The guide for food-obsessed travelers highlights outstanding places to eat in top culinary destinations around the world, best bites near sights, top hotel restaurants, and best bars. The complete list is available in the May travel issue, on newsstands April 15, and on Foodandwine.com/golist.

Highlights include:

WORLD'S BEST FOOD CITIES

1. Tokyo
2. Barcelona
3. Copenhagen
4. London
5. New York City

10 BEST BITES NEAR SIGHTS

1. Chez Sophea; Angkor Wat
2. Number Twelve; The British Museum
3. La Taverna dei Fori Imperiali; The Colosseum
4. Les Cocottes; The Eiffel Tower
5. Moghul Room, The Great Pyramids
6. Balikçi Sabahattin, Hagia Sophia
7. Zorba the Buddha, The Taj Mahal
8. Insieme, Times Square
9. Central Michel Richard, The U.S. National Mall
10. Quay, Sydney Harbor

BEST HOTEL RESTAURANTS (in alphabetical order)

1. Celadon, at the Sukhothai in Bangkok
2. Cibo, at the Moda Hotel in Vancouver
3. Etch, at the Intercontinental in Sydney
4. Lung King Heen, at the Four Seasons in Hong Kong
5. Mathias Dahlgren, at the Grand Hôtel in Stockholm
6. Milos, at the Hilton in Athens
7. Moo, at Hotel Omm in Barcelona
8. NoMi, at the Park Hyatt in Chicago
9. Restaurant le Meurice, at Le Meurice in Paris
10. Saint Blaise, at the Mama Shelter in Paris
11. Scala, at the David Citadel Hotel in Jerusalem

20 RISING STAR RESTAURANTS (in alphabetical order)

1. Aronia de Takazawa in Tokyo
2. Attica in Melbourne
3. Cépage in Hong Kong
4. Dava e Dito in São Paulo
5. Ferrero in Bocairent, Spain
6. Guggenheim in Bilbao
7. La Madia in Licata, Sicily
8. La Vineria de Gualterio Bolivar in Buenos Aires
9. Le Chateaubriand in Paris
10. L20 in Chicago
11. Malabar in Lima
12. MA Tim Raue in Berlin
13. Merkelbach in Amsterdam
14. Mint Restaurant in Dublin
15. Momofuku Ko in New York City
16. Frantzén/Lindeberg in Stockholm
17. Origin in Toronto
18. Restaurant Paustian in Copenhagen
19. Spring in Paris
20. Waldo's in Berkshire, England

7 BEST BARS (in alphabetical order)

1. Le Lion-Bar de Paris in Hamburg
2. Montgomery Place in London
3. Seamstress in Melbourne
4. Nottingham Forest in Milan
5. PDT in New York City
6. Bar. K in Osaka
7. Experimental Cocktail Club in Paris

Go List restaurant picks in each city include:

TOKYO: Baikatei, 50 Ban, Ginza Harutaka, Ivan Ramen, Kondo, Maisen Tonkatsu, Omotesando Ukai-tei, Tenko, Tofuya Ukai, Waketokuyama, Yanmo

BARCELONA: Dos Palillos, El Quim de la Boqueria, Els Fogons de la Barceloneta, El Vaso de Oro, Fonda Gaig, Gresca, La Cova Fumada, Lluçanès, Monvínic, Restaurant Embat

COPENHAGEN: Formel B, Herman, Karriere, Mielcke & Hurtigkarl, Noma, The Paul, Restaurant Geranium, The Royal Café, 1105

LONDON: Hix Oyster & Chop House, J. Sheekey, L'Anima, Le Café Anglais, L'Autre Pied, The Natural Kitchen, Petersham Nurseries Cafe, Quo Vadis, Trishna

NEW YORK: Bar Boulud, Convivio, Corton, Enoteca at Del Posto, Fatty Crab, Jean Georges, Kefi, Le Bernardin, Momofuku Ssäm Bar, Shake Shack, The Spotted Pig

To schedule an interview with a *Food & Wine* editor about The Go List, contact Lori Lefevre at 212.827.6403 or lori.a.lefevre@aexp.com.

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