

OSCAR WILDE ONCE SAID, "After a good dinner one can forgive anybody, even one's own relatives." Fortunately for your mother-in-law, certain restaurants are offering some of the best dinners in epicurean history.

THE FAT DUCK

Bray, England

In the county of Berkshire lies one of the world's best restaurants.

It has earned critical and public acclaim thanks to chef Heston Blumenthal's passion for molecular and physical gastronomy, i.e., the science of food.

This renowned restaurant serves dishes such as radish ravioli of oyster and lavender Champagne grain mustard ice cream. It may sound nauseating, but science assures quite an opposite reaction. And nobody messes with science.

LE LOUIS XV

Principauté de Monaco

Legendary chef Alain Ducasse has crafted his own lush experience for the taste buds. For 20 years, Ducasse has been the head chef at this Versailles-inspired restaurant in the Hôtel de Paris Monaco. The hotel has its own kitchen, garden, farm, pastures, and the Mediterranean Sea in its backyard. "It takes nothing for granted and gets back to roots, back to the ingredients' origins," Ducasse explains. "[This is] exactly where one finds the flavors and aromas that a cook can reveal but cannot create." Come fall, expect items such as pit-roasted farm hen, aromatic herbs, and "roma" tomato marmalade. If you really want to feel like royalty, order the Osetra Iranian caviar served with blini.

Le Louis XV offers 950 varieties of wine, 18 selections of bottled water, and 15 types of tobacco for an end-of-dinner smoke. With so many opulent

options, you might want to do some homework before dinner.

CAROTTE ET CAVIAR

Paris, France

When in Paris, you might want to skip the crowds at the local bistros and opt for a four-star meal delivered to your door. Chef Edward Keller designed that very



service for Parisians and visitors called Carotte et Caviar.

"Visitors can enjoy Paris by day and return home to a fridge stocked full of French food," Keller offers. "In the kitchen, I prepare meals to be enjoyed throughout your stay." Called "un chef chez vous," or "a chef in your home," you might find Roquefort and spiced brown bread Napoleon, salt-cod and potato puree in vegetable boats, oven-glazed veal shank on the marrow bone, and crepes rolled with star anise applesauce. Keller also offers personal tours of the local markets, where he'll help provide expert cooking tips. ♦

Innovative Delights

From private hotel suites in Paris to restaurants in the English countryside, today's top chefs are finding innovative ways to satisfy their international clientele.

By KERRI ALLEN



The Fat Duck



Le Louis XV