

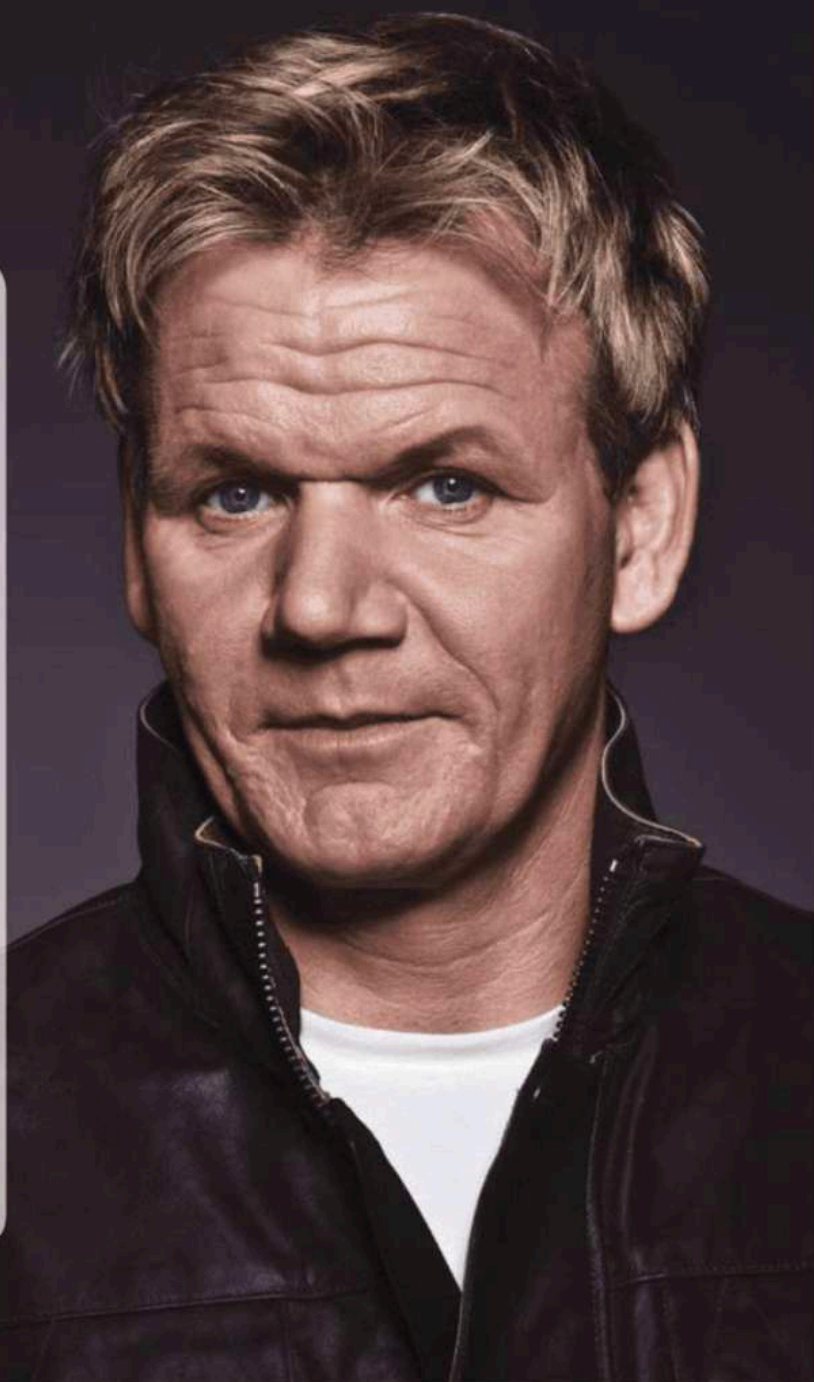
DINING //

New restaurants, groundbreaking chefs and the latest food trends.

Gordon Ramsay on 3 Rock Star Chefs

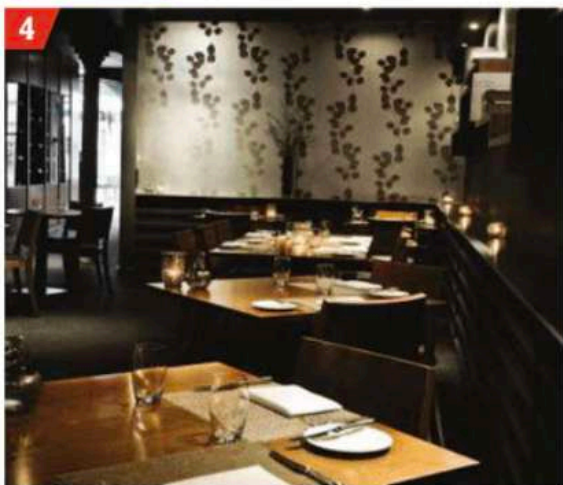
Talented chef, successful restaurateur and notorious TV bad boy Gordon Ramsay picks three U.K. chefs to keep on your radar.

Before his own star rose into the stratosphere, chef Gordon Ramsay cut his teeth in some of the most renowned kitchens in the world, working under superstar chefs Marco Pierre White, Albert Roux, Guy Savoy and Joël Robuchon. He's sold more than 4 million cookbooks worldwide and has opened restaurant after restaurant to acclaim, at one time holding as many as 16 Michelin stars. His latest launch, in late 2010, is The Savoy Grill, which reopened after the iconic London hotel was treated to a luxe makeover. He's the notoriously devilish foodie-dream destroyer on his Fox television show, *Hell's Kitchen*, and he also directs the cooking program at the exclusive Castel Monastero resort in Tuscany. And believe it or not, there's actually an app for that—for Gordon Ramsay, that is. Ramsay was the first chef to launch a cooking app designed for the iPad. Being the rock star that he is, we asked the London-based Scot to give us his take on who might be the future big names following in his footsteps. He tapped chef Tristan Welch of Launceston Place in London, chef Tom Kitchin of The Kitchin in Edinburgh and chef Agnar Sverrisson of Texture in London as three to watch. —Saxon Henry





1 Chef Tom Kitchin **2** A hearty, seasonal dish **3** Pig's head and langoustine **4** The Kitchin's warm interior.



1 Edinburgh Tom Kitchin

THE RESTAURANT: The Kitchin, 78 Commercial Quay, thekitchin.com

THE CHEF: Ramsay hails Tom Kitchin as a veritable Scottish gastronomic hero. "Tom has been a powerful force behind establishing Edinburgh as one of the culinary hot spots in the U.K.," he says. "With Scotland's fantastic seasonal produce at his fingertips, Tom makes the most of these in his accomplished modern European menu."

GROWTH SPURT: Kitchin is an avid fan of Ramsay's and says being chosen by him is a thrill. "I'm not sure about being a 'rock star,' but I'll give it a shot!" Kitchin laments the precipitously pretty plate: "In recent times, a greater emphasis has been placed on the presentation of food and attempting to surprise diners with overly fancy decorative dishes; we've gone back to basics and are concentrating on freshness, using produce from our own back garden."

SURF & TURF: Kitchin celebrates the seasons with special tasting menus such as his Land & Sea Surprise. Daily seasonal alternatives hold a surprising variety of dishes, including sautéed Dornoch lamb's brain and sweetbreads served on toast with a shallot and parsley salad and a roasted mallard served with red cabbage and game chips. Matched wine packages include a welcome drink and a glass of wine with each course. The à la carte menu is adventurous, with offerings such as pig's head langoustine—boned and rolled pig's head served with a crispy ear salad and roasted tail of langoustine plucked from the waters of Anstruther, a village in Fife, Scotland.

PHOTOS: COURTESY OF THE KITCHIN (PAGE 80); COURTESY OF TEXTURE (TOP PG 80); COURTESY OF LAUNCESTON PLACE (BOTTOM PG 81, PG 82)

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London

Agnar Sverrisson

THE RESTAURANT: Texture, 34 Portman Street, texture-restaurant.co.uk

THE CHEF: Agnar “Aggi” Sverrisson, Ramsay says, “is a truly innovative chef who has introduced London to an entirely new dining concept. His unique approach to food at his Michelin-starred restaurant is demonstrated through combining different consistencies and not using butter or cream in his dishes.”

NO MUSS: Sverrisson believes clean, fresh flavors should rule in the kitchen—enough with fussing around with food. “You don’t need to play with the food to get great dishes,” he says, “and everyone from Michelin chefs to beginners can create exceptional dishes by keeping it simple and focusing on quality.”

SOMETHING FISHY: Sverrisson’s visionary offerings include a Scandinavian fish tasting menu with mussels, cod and smoked graffax salmon in the mix. Organic Scottish salmon leads the starters menu; along with surprising dishes such as Anjou pigeon, which is char-grilled and served with sweet corn, shallots, bacon popcorn and red wine essence. The main course on the à la carte menu includes a suckling pig, a Gressingham duck and Cornish skate. The extensive wine list holds varietals from around the globe.

BRINED AMBITION: “I’m from Iceland, so I’m passionate about native fish from Icelandic waters,” Sverrisson says. “We took a big gamble by not using cream or butter in our savory dishes, but I’m extremely happy with how well it has worked.”



1 Chef Agnar Sverrisson 2 An elegant scallop 3 Sverrisson’s dishes are fresh and beautiful.



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London

Tristan Welch

THE RESTAURANT: Launceston Place, 1a Launceston Place, Kensington, launcestonplace-restaurant.co.uk

THE CHEF: Tristan Welch made Ramsay’s list for his inventiveness and for his use of regional elements. “Tristan champions British produce like no one else,” says Ramsay. “Ninety percent of the ingredients served at Launceston Place are British. He loves to put a twist on his dishes: Take his rhubarb and custard ice cream with a crumble topping—he takes



1 Roasted scallops 2 Tristan Welch. Next page: 3 Launceston Place 4 Egg, asparagus and cress sandwich.