



# MY WORLD DISCOVERED

SEPTEMBER 11, 2015 / FOOD

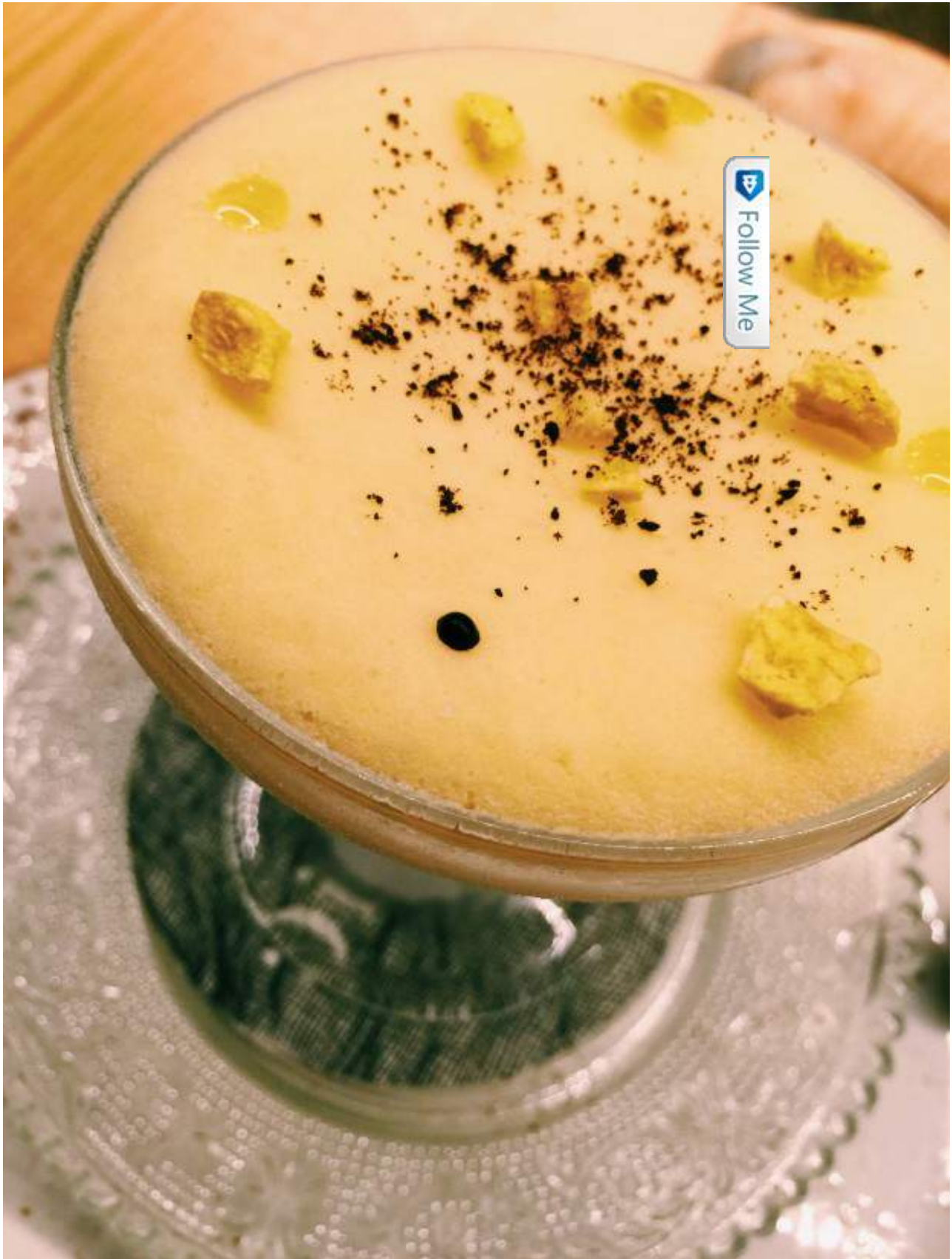
## DEGUSTATION BLISS AT DISFRUTAR

This was, hands down, the best and most inventive meal I had on my recent around the world trip. The chefs were masterful, moving from course to course in ways that surprised, delighted and were completely successful in every way. This is the second restaurant launched by a trio of long time El Bulli chefs, three men who worked side by side with Ferran Adria over a combined 45 years. Oriol Castro, Eduard Xatruch and Mateu Casanas spent the early part of their careers refining their art under Mr. Adria, rising to the highest levels in the El Bulli kitchen. The meal I had is a great demonstration of these skills, showing the creativity and technique that El Bulli became famous for around the world, helping to define and create a new generation of fine dining.

This meal met and exceeded my already very high expectations. I am going to share the photos of each course, but instead of a typical post-mortem of the meal, I am going to essentially live tweet it, sharing just the notes that I took down as the meal was going on. These have been edited for spelling and syntax but otherwise, have been left alone.

Enjoy!

Oh, and if you are ever in Barcelona or really anywhere close, I recommend grabbing a reservation at Disfrutar. For now this is not all that difficult, but I am guessing that won't last long. Get in while you can!



Passion fruit and coffee ice with some rum. Sweetness, tart and bitter all in one. A bit uneven freeze,

but overall a great start to the meal



Gin explosion with just a hint of rose from the petal



The beet appears out of the brown "ground". So light and full of flavor, a perfect distillation of beet.





Light and airy but with an intense fish flavor. Cut by the wine and roe with perfection.

(El Jardin)



The tomato crumbled in my hand, that fluffy and light





The pesto ravioli offered an odd texture but a full basil and pine nut flavor



Oh the olive. Wow. Almost like a chocolate truffle. A different texture than I expected but the rush of flavor is so intense. The green was pure olive, the black was citrus and delicious





Then the orange blossom essence was the best orange juice ever. Wish there was more.



A refreshing aside. Cheese biscuit that almost tasted of ice cream with a cucumber and apple juice chaser. Frozen but not.





The first "oh my god" moment of the meal. Tempura egg that was just perfect followed by a tasty jelly mushroom.

Seriously. Each bite so far has been a perfect expression of flavor





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Anchovies with recuit de drap (traditional catalan desert, finished with honey and truffle oil) was a juxtaposition between the creaminess of the recuit and the salt of the anchovy and toppings. Good but not a standout.



The seafood and meringue sandwich may have been the best sandwich I have ever had. The avocado played very well with the seafood and the lightness of the meringue





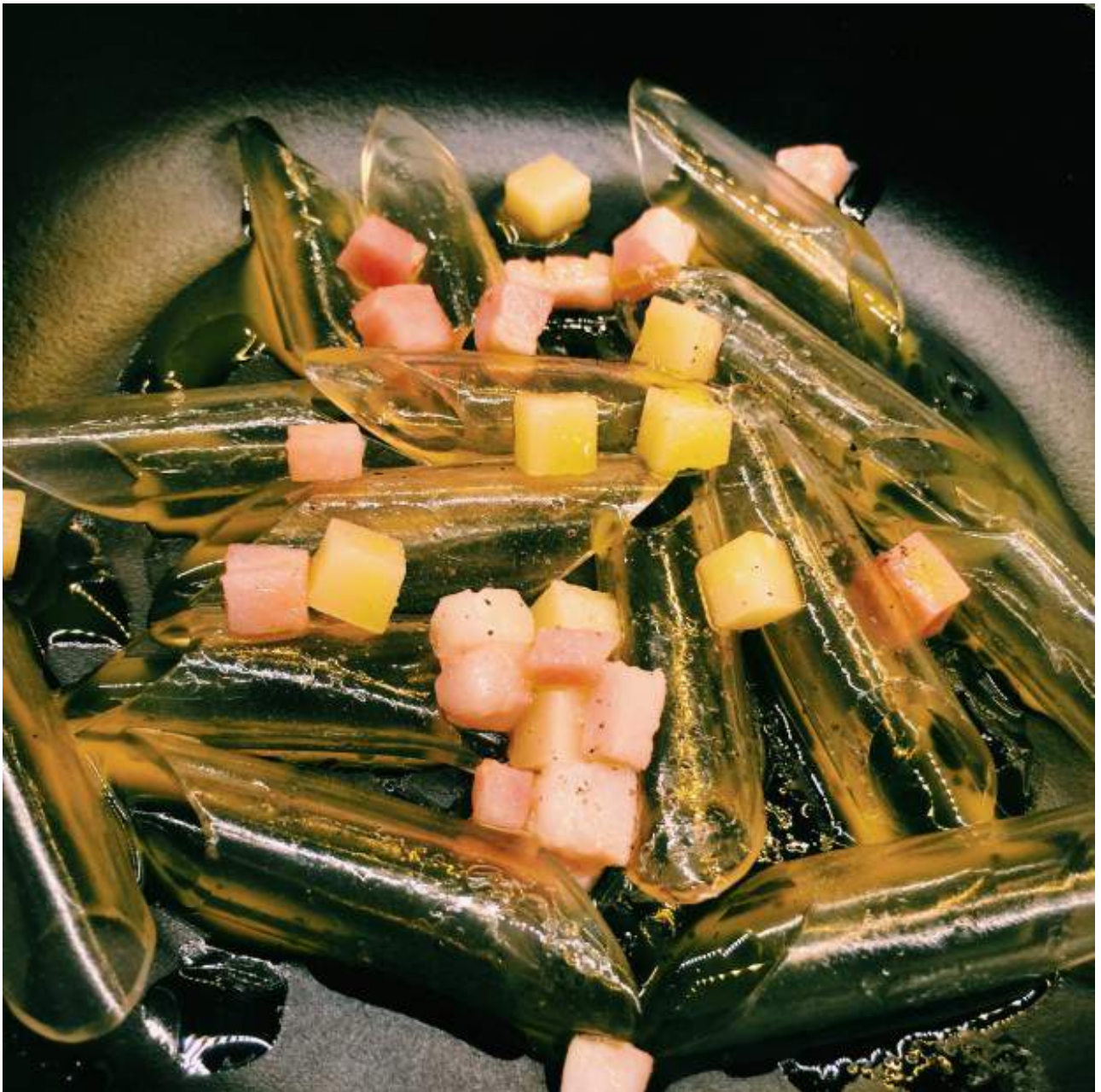
Makarel and salmon with cauliflower in vinegar was up next. Sushi with cauliflower instead of rice. Cauliflower was dry, but close to the texture of sushi rice. The smoked salmon was delicious but not quite at the same level as the mackerel.



The dumpling with sep mushrooms was flat out the best dumpling I have ever had. Not a dumpling in any way other than sight but a great balance of mushroom flavor

Next side note. The dishes come far more rapidly here than at Gaggan. Pacing is good but much quicker than in the last mega meal I had. That said, I look now and see that I am already an hour into the service.





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The macaroni texture is all off but the flavors are spot on. A great dish but almost seems to,be flaunting molecular gastronomy to the limits.



The liquid salad was just delicious. Just delicious especially the liquid spherical tomatoes.





I have an issue with eel. They just kind of freak me out. I have no issue with this eel. It was delicious.  
As was the caviar. Just a great dish.



Razorclams are another thing that I am not so sure of. These are amazing. The peas are not peas but instead are pea flavors concentrated in little spheres the size of peas. Great, great food



The langostine was perfect. Savory and delicious





The red mullet equally so. With pork jowl on top this was a perfect mix of flavors. Delicious. It is a sign of a great meal that when I look around I am jealous of the fact those around me are just getting to experience certain dishes.



The veal. Oh my god the veal. Bone marrow, veal and a little crunch of bread. Each bite is perfect. There is no way two hours have passed already. What a phenomenal meal. On to deserts. I can't wait. Five. Great!!!

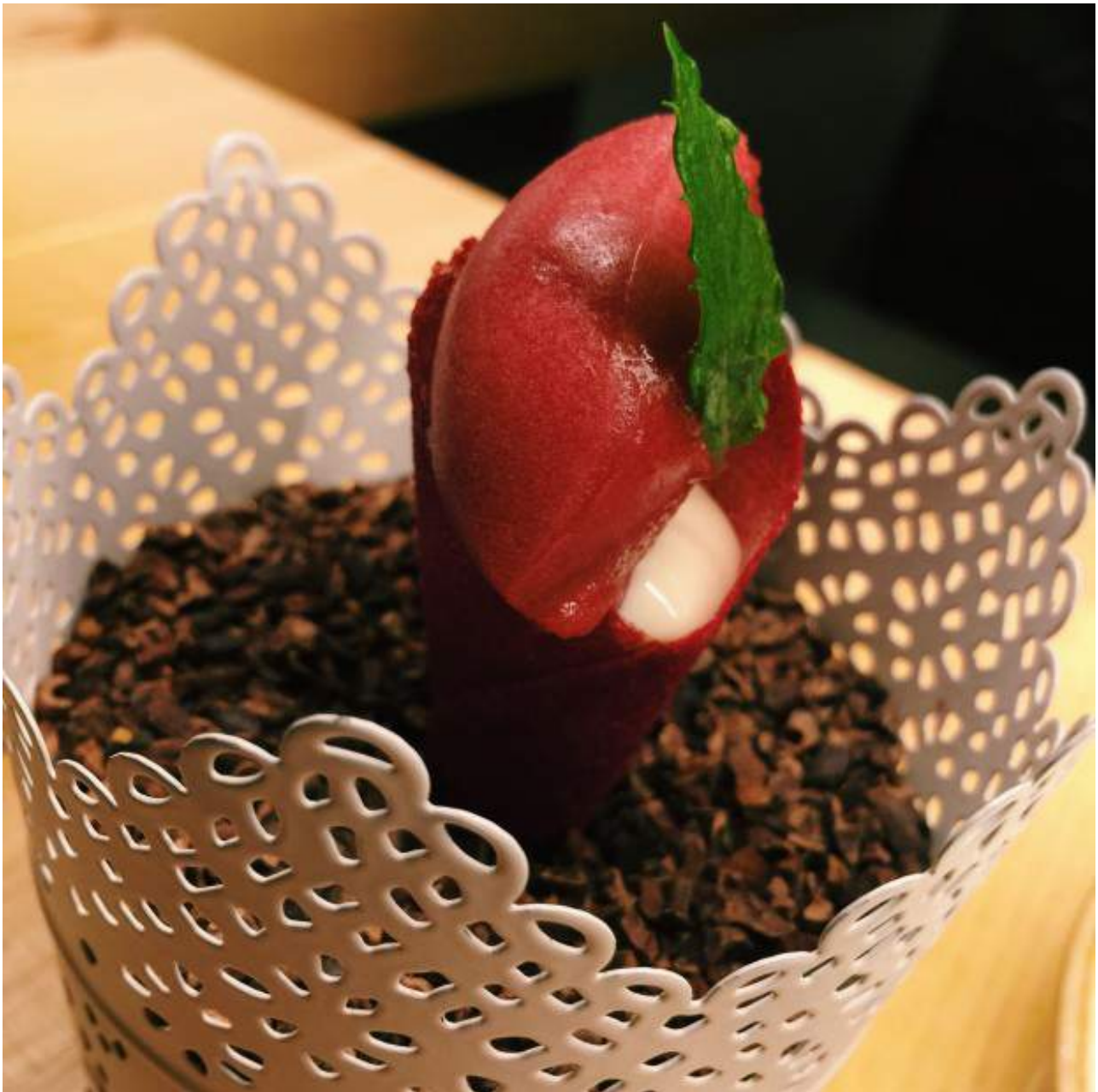


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First of the five. Lemon verbena with pineapple sorbet and sugar flowers. Delicious. Tart and perfect with a detail in serving to match.



Cheesecake cornet. Can I have another five to ten please??? Raspberry and cheesecake and deliciousness in a cone form. What more can you ask for.





I just washed my hands in 16 year old laguvulin. Seriously for really though. Best desert ever, perhaps. The smokey petey smell was a complement to the deliciousness I was served. I missed what it was, too geeked out that I was washing my hands in freakin 16 year old laguvulin.





Chocolate peppers, oil and salt. Seriously delicious. That is all  
One more to go. What a great meal!!!



Coffee profiterole to finish. Wow. Just wow. Great finish to a great meal. Coffee, light with just a bit of citrus. Great desert. Great meal. Surprised at every dish. 2 hours and 20 minutes of bliss. I know I have tickets tomorrow but not sure that this can be matched. My belly is full, my head is full and my hands smell of languvulin. What could be better.

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