



## Chefs' Selections

(NAPSA)—A groundbreaking restaurant guide offers recommendations from the true experts: the world's top chefs.

*Where Chefs Eat 2015: A Guide to Chefs' Favorite Restaurants*, the newly revised and updated global restaurant guidebook, features more than 3,250 restaurants in over 70 countries chosen by 600 of the world's best chefs. Such hot chefs as Daniel Boulud, David Chang, Marcus Samuelsson and Yotam Ottolenghi reveal their favorite eateries including humble holes-in-the-wall, high-end destination restaurants, late night haunts and memorable breakfasts.

**THE ULTIMATE INSIDERS' GUIDE**

**WHERE CHEFS EAT**

A GUIDE TO CHEFS' FAVORITE RESTAURANTS

*From Fast Food to Haute Cuisine*

**WHERE TO EAT  
WHEN TO GO  
WHAT TO ORDER**

**THE ESSENTIAL RESTAURANT GUIDE**

TOP CHEFS REVEAL THEIR PERSONAL TIPS AND LOCAL HAUNTS

FROM MORE THAN **600** OF THE BEST CHEFS

FROM LATE-NIGHT HANGOUTS TO HIGH-END RESTAURANTS

**A TRULY GLOBAL GUIDE**

**EXPERT LOCAL KNOWLEDGE**

**PHAIDON**

***Where Chefs Eat 2015: A Guide to Chefs' Favorite Restaurants* is considered an indispensable travel companion and irresistible read for food lovers everywhere.**

The ultimate insider's guide is brimming with recommendations, from the best hummus in Tel Aviv to the tastiest parathas in New Delhi, and unveils such unexpected culinary treats as great grits in Hong Kong and a romantic restaurant at the top of the Eiffel Tower.

*Where Chefs Eat 2015* is edited by Joe Warwick, food writer, restaurant critic, and co-founder of The World's 50 Best Restaurant awards. You can take the book on the go with the Where Chefs Eat mobile app. Learn more at [www.phaidon.com](http://www.phaidon.com).