

MONOCLE

Dining Concepts



“As more and more chefs blur the boundary between kitchen and table, we visit the entrepreneurs who are inventing new ways to heighten the restaurant experience. We dropped in on all manner of temporary food events – from a lofty supper club to a pop-up diner in a car park. And we meet the chefs who urge new thinking about what makes a good meal, including not just what to eat, but where and with whom to share it.”

SOURCE: <http://monocle.com/film/edits/dining-concepts/>
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