Berners Tavern, London: This three meal a day restaurant in the chic new London EDITION hotel is excellent by any measure, but especially for a hotel eatery. It is run by Michelin-starred Chef Jason Atherton (Pollen Street Social and Social Eating House), a veteran of Adrian Ferran’s El Bulli and Gordon Ramsay’s restaurant group. Unlike Ferran, Atherton keeps it relatively simple, driven not by molecular tricks but rather by fresh, high quality and traditional English standards like excellent natural grass fed Scottish beef and local lamb. I loved the house-made haddock and pate and pistachio pate but the odd thing I remember most clearly from my dinner were the seemingly ultra-simple English peas, nothing less than the best peas I have ever tasted, period. It’s hard to imagine "Oh my God" peas, but these were.

The Sink, Boulder, CO: Every college town has great dive bars, but The Sink, beloved by generations of University of Colorado loyalists, may be the model for the genre. Every square inch of the ceiling is covered with signatures of decades of alumni, the walls with hand painted cartoons and even a representation of onetime busboy Robert Bedford, the Sink’s most famous former employee. The place oozes history, colorful atmosphere and a warm welcome, but it also serves up exceptional burgers and exceptionally unique pizzas – President Obama enjoyed his so much they renamed it the UXUUX atter nom (pepperoni, italian sausage, green pepper, nicae olive, red onion and mozzarella on honey whole wheat crust). Whether you opt for whole wheat or white, the honey in the crust makes it slightly and oddly sweet, and the Sink features a uniquely Coloradoan pizza style known as "Ugly Pizza," with an almost impossible to believe thick, puffy, very highly risen crust, much more unadorned dough than any other pizza I have seen, and tradition is to drizzle honey onto this after eating the saucy part. It is tasty, it is unique and I would gladly go back, and the burgers, all made of Certified Angus Beef and upgradeable to local Colorado grass finished versions, are great too.

Frenchy’s Rockaway Grill, Clearwater, FL: The real deal open air beachfront joint, with plastic sharks on the walls and umbrella drinks going by non-stop, Frenchy’s is the kind of place that developed organically but if you try to replicate you end up with a very fake Margaritaville in an airport. It is one of several local eateries run by “Frenchy.” Clearwater’s most beloved restaurateur, all different but all famous for their grouper sandwiches. Because of the many seafood scandals of recent years, include a major Gulf Coast fake grouper scam that substituted much cheaper and inferior imported farmed fish, grouper is one of the least trustworthy menu choices you can make – except at Frenchy’s places. He owns his own seafood company with its own fishing fleet and can trace every sandwich back to the moment it was caught (real grouper is only wild caught and indigenous to Florida’s Gulf Coast – you can see the grouper’s home from your table). All the varieties are great, especially the Classic, Cajun, Buffalo-style and a cult-like local favorite, the grouper Reuben. The menu is actually quite broad and everything I tried was good, but this is one of those iconic places where the reason to come is to eat one thing, a grouper sandwich, in whatever form you choose. If I was in Clearwater right now, I’d be eating at Frenchy’s.