



ESPAI SUCRE

The logo for Espai Sucre ("Sugar Space")—home of the five-course dessert—is a sugar-seeking ant, and the restaurant features a three-course dessert-for-dinner tasting menu. There are also some à la carte entrées and a full complement of wines. On each of the handful of tables (draped with white linen and set with Bernardaud china and Riedel crystal), a lone flower stands in a test tube that's buried in a beaker of colored sugar. Jordi Butrón, the chef and co-owner, teaches pastry classes in the kitchen during the day and works the line at night. Among his most innovative creations are eucalyptus ice cream with pear-and-port soup, and chocolate pudding with orange custard and sweet red vermouth gelée. Butrón doesn't want to hear that he should stay open later so that people can drop by for dessert after dinner. "I want them to come for dessert *for* dinner," he says. (53 Carrer Princesa; 011-34-93-268-1630) ■

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