

The Daily Meal's 101 Best Restaurants in America for 2013 Slideshow

There are some 200,000 full-service restaurants in America, so it's no small task to determine the best ones. A storied Northern California [palace of perfection](#)? A [counter in Brooklyn](#) where an intimate 24-course tasting menu is prepared by a moody chef? A [Texan 'cue shop](#) that sells out of brisket the moment it opens? What factors make one restaurant better than another? Can you compare a [roadside burger joint](#) with an [urban fine-dining restaurant](#) whose theme changes every few months? And how do all these restaurants stack up against each other in a list of the 101 best? "Best restaurant" lists are tricky, but answering these questions is what the third annual list of The Daily Meal's 101 Best Restaurants in America sets out to do.

There were 34 first-year restaurants, places that hadn't made the list before. Eight restaurants — [Bern's](#), [Clio](#), [CUT](#), [Fore Street](#), [Frasca](#), [Guy Savoy](#), [Hominy Grill](#), and [Rasika](#) — returned from our inaugural list after falling off in 2012. There were 55 restaurants that returned from 2012, and 46 restaurants have been on the list all three years.



63) Clio, Boston

Chef Ken Oringer's consistently impressive fare lands [Clio](#) on [Boston Magazine's lists](#) of the best restaurants year after year. Oringer, one of the city's most notable and respected chefs, serves up wildly inventive dishes including monkfish osso bucco and black licorice roasted Muscovy duck, while nodding to his forebears with items like truffle soup à la Paul Bocuse. Since its opening in 1997, Clio's reputation has only continued to improve, and a 2012 makeover, which expanded the bar but kept the leopard-print carpet, assured its success for years to come.

Credit: Clio