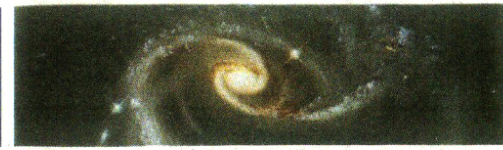


INSPIRATIONS
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HENRY MOORE

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The New York Times

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Russifying of America commences



Roger Cohen

OPINION

MUNICH This Munich Security Conference was different. A Frenchman defended NATO against the American president. The Russian foreign minister was here but the phantom American secretary of state was not. An ex-Swedish prime minister had to respond to the "last-night-in-Sweden affair" — an ominous incident in a placid Scandinavian state dreamed up in his refugee delirium by Donald Trump.

Surreal hardly begins to describe the proceedings at this annual gathering, the Davos of foreign policy. This is what happens when the United States

A bee mogul confronts a crisis

KERN COUNTY, CALIF.

Apiaries seeking answers to plague that is killing insects vital to crops

BY STEPHANIE STROM

A soft light was just beginning to outline the Tejon Hills as Bret Adee counted rows of wizened almond trees under his breath.

He placed a small white flag at the end of every 16th row to show his employees where they should place his beehives. Every so often, he fingered the buds on the trees. "It won't be long," he said.

Mr. Adee is America's largest beekeeper, and this is his busy season. Some 92,000 hives had to be deployed before those buds burst into blossom so that his bees could get to the crucial work of pollination.

But it is notable that he has a business at all. For the last decade, a mysterious plague has killed billions of bees every year.

"Every year at this time of year, we wonder are there going to be enough bees," said Bob Curtis, director of agricultural affairs at the Almond Board, a



Meddling by Moscow feared in Europe vote

THE HAGUE

Referendum tampering in the Netherlands stirs concerns about elections

BY ANDREW HIGGINS

Harry van Bommel, a left-wing member of the Dutch Parliament, had persuasive allies in convincing voters that they should reject a trade pact with Ukraine — his special "Ukrainian team," a gleefully contrarian group of émigrés whose sympathies lay with Russia.

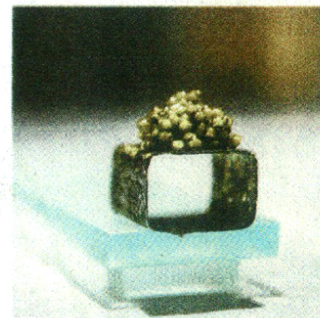
They attended public meetings, appeared on television and used social media to denounce Ukraine's pro-Western government as a bloodthirsty kleptocracy, unworthy of Dutch support. As Mr. van Bommel recalled, it "was very handy to show that not all Ukrainians were in favor."

Handy but also misleading: The most

TRAVEL



PHOTOGRAPHS BY NYRIGAM MELONI FOR THE NEW YORK TIMES
Clockwise from left, the open kitchen of Enigma, which serves 24 people; the small bar where diners end their meal; Albert Adrià, the pastry chef at El Bulli for 23 years and founder of Enigma; and seaweed with caviar, one of the snacks at his new restaurant.



In Barcelona, a successor to the famed El Bulli

BY BRADEN PHILLIPS

Having opened seven restaurants in eight years, Albert Adrià did not need to open another.

Mr. Adrià, 47, has explored the intersection of modern Spanish cuisine and other traditions more than perhaps any other chef. Five of his restaurants are in the same Barcelona neighborhood, creating a kind of culinary theme park that lures some 100,000 diners — half of them foreigners — in a year.

But the spirit of El Bulli demanded to be heard. That trailblazing modernist outpost on the Costa Brava of Catalonia

closed in 2011, leaving behind a legacy as one of the world's most influential restaurants. Mr. Adrià was El Bulli's pastry chef, and he worked there for 23 years alongside his brother, Ferran Adrià, its creative force.

So Albert Adrià had everything he needed — the experience, the will and the audacity — to revisit El Bulli. The result is Enigma, which opened in January in Barcelona not as a re-creation of El Bulli, but as an attempt to reimagine it on his own terms. "This is not the El Bulli of 2011," Mr. Adrià said. "Enigma is what El Bulli would be in 2017."

Like its predecessor, Enigma offers

cuisine that is wide-ranging and complex. But it focuses on the ingredients and their intrinsic tastes rather than revolutionary techniques, like the foams and spheres that distinguished El Bulli. Unlike that restaurant, Enigma serves cocktails and elaborate snacks. Where El Bulli's décor was rustic, Enigma's ambience is futuristic and cool — the tables and chairs look as though they were carved from blocks of ice.

Located as it is on the main floor of a bland office building, Enigma has an anonymous-looking entrance that requires a code number for admission, provided when the guest pays an ad-

vance deposit online. Inside, diners begin a journey through six separate spaces, sprawling over 7,500 square feet, where they are served a tasting menu of more than 40 small dishes. The meal costs about \$235, excluding drinks.

The first space features waist-high tables where guests stand and receive a hot hand towel and hibiscus tea accompanied by two bite-size tastes that will vary: one night they were a kaffir lime leaf with lime chili and agave honey, and ice crystals of yuzu saki with fresh wasabi and yuzu shavings.

Diners glimpse what is to come through hanging opaque panels that

look like corrugated ice. The tufted aluminum netting on the ceiling, shot through here and there with purple and blue lighting, is matched by the gray crepe outfits of the servers.

Open five nights a week, Enigma serves only 24 people at a time (it plans to increase that to 30) in a choreography flowing from one space to the next, including a cocktail bar and a flattop grill where diners can watch the preparation. When served at a table, dishes are often set down in front of diners without comment; the server waits to see if the guest wants to know the ingredients before tasting.

Some dishes send taste receptors into overdrive, like the squid tartar brushed with a thin layer of coconut oil and a drop of slightly spicy squid ink. Others are gorgeously simple: a Raf tomato cut in half, with one cream made of the red part and another of the green, poured separately into the same bowl.

At the end of evening, about three hours later, guests are suddenly led into a back-room storage area and through a door into a traditional bar for drinks and further tastes. The spell fades slowly.

"I don't want to bore people or be too pompous," Mr. Adrià said. "But the worst would be indifference."