

MOUTHING OFF



CHEF DREAM TRIPS

Ken Oringer and Jamie Bissonnette's Toro Recon Mission

BY ALEX VALLIS | POSTED OCTOBER 10, 2013 AT 10:00AM EDT



Mushrooms at Toro New York
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Before opening the New York offshoot of their hit Boston tapas joint, Toro, co-chefs and empire builders [Ken Oringer](#) and [Jamie Bissonnette](#) embarked on a food-and-drink-filled research trip through Barcelona and San Sebastián. Their Spanish exploits influenced dishes now being served at the cavernous new Chelsea location, like *setas* (left): luscious plancha-cooked mushrooms with a farm egg yolk, olive oil and parsley. The preparation is inspired by a simple plate of *cèpes* (porcini) at one of Oringer's favorite restaurants in San Sebastián. Here, the chefs reveal more exclusive highlights from their itinerary in [Chef Dream Trips: Spain](#).

Toro, 15th St. at Eleventh Ave., 212-691-2360; toro-nyc.com and [@toronyc](https://twitter.com/toronyc) on Twitter.