





RAISE A GLASS

When you're ready to go, look to a Virtuoso travel advisor for inspiration and practical advice on navigating travel's landscape now.

For close-to-home getaways or far-flung trips of a lifetime, Virtuoso advisors are your resource for the insight you need to plan a safe, successful, and unforgettable vacation. Their expertise and access to Virtuoso's network of the world's best travel brands, perks, and experiences mean your most memorable trips are yet to come.

Connect with an advisor at virtuoso.com.

THE WORLD'S TOP TRAVEL AGENCIES AND ADVISORS ARE VIRTUOSO®.



S.A.L.T

Our unique travel and food experience where we bring the destination to you.

\$SILVERSEA

S.A.L.T. VENUES AND EXPERIENCES





"Food is essential to the soul and is central to every culture on Earth." - Adam Sachs Food is a voyage. It speaks to the soul of the traveler and is at the heart of every culture on Earth. Designed in collaboration with Adam Sachs and celebrated culinary experts and journalists, our S.A.L.T. voyages change how food and travel come together forever: from onboard workshops, cooking sessions or tastings of local specialties to curated, immersive experiences ashore. This is S.A.L.T., our new travel and food experience that brings the flavors of your destination right to your table.

Ashore, S.A.L.T. experiences are bespoke events designed to offer immersion that goes far beyond excursion. As every trip is unique, so is every destination's food culture – so no two S.A.L.T. adventures are the same.

S.A.L.T. BAR

Wouldn't it be great if you could enjoy a local cocktail in a comfortable, familiar setting, no matter where you are? Our new S.A.L.T. Bar lets you share a Rum Punch in Barbados or a Pisco Sour in Lima with friends and family, wherever your cruise takes you.

S.A.L.T. KITCHEN

Imagine a restaurant that changes recipes, flavors and experiences with every single destination you visit, surrounding you with exotic traditions and regional specialities.

S.A.L.T. LAB

In this unique and interactive space you'll be able to connect deeply with the rich heritage of each destination sailed to, as you join our talented experts to learn how food is prepared and enjoyed in the region.

S.A.L.T. SEA AND LAND TASTE



THE RECIPE FOR UNMATCHED MEDITERRANEAN PLEASURE

Come get deliciously lost in the grandeur of cities and landmarks that have inspired travellers and artists alike for centuries. Surrender to the romance of France, the sultry rhythm of Spain, the sensory allure of Italy, sublime beauty of Greece – or a myriad of other Mediterranean realms steeped in history. Now, available on Silver Moon and Silver Dawn, S.A.L.T. will intensify your Mediterranean voyage, flavour your journey, balance your cruise, and preserve your holiday memories.



A MYRIAD OF MAGIC, MYSTERY AND MIDNIGHT SUN

Welcome to Northern Europe, a melting pot of peoples, histories, architectural styles and cultures. A place where thriving modern capitals hold the key to centuries of legends and traditions. Selected shore excursions on all Silver Moon and Silver Dawn cruises benefit from the unique experience of S.A.L.T.'s culinary focus. In-depth and informative shore excursions are accompanied by our food experts, who are adept at explaining the intricacies of foreign cuisine. Never has a cruise line offered such an in-depth, holistic way of visiting Northern Europe.

THE SILVERSEA DIFFERENCE

Bespoke, all-inclusive luxury from the very first moment



ALL-SUITE SHIPS, DESIGNED FOR COMFORT

From your first welcome greeting to the final champagne toast goodbye, your Silversea journey unfolds with a quiet perfection that is both unseen and flawless. Finely appointed suites – most with private veranda – and one of the highest space-per-guest ratios at sea ensure your sense of intimate luxury. Your butler sees to everything from the essentials to the unexpected, around the clock. And gourmet international and locally inspired dining venues satisfy even the most ambitious of cravings.



INSIDER INSIGHTS & ENRICHING DISCOVERIES

Our expertise in the Mediterranean and Northern Europe is unequalled. Step away from shallow and everyday tourist experiences – and plunge with us into the depth and breadth of discovery, Silversea style. Enjoy privileged access to sites both renowned and undiscovered. Choose from a comprehensive programme of expert-led, small-group shore excursions designed to put you in the know, everywhere.

While the destinations may be what first attracts you, it's the Silversea experience that will stay with you forever.

"ALL-INCLUSIVE" NOW BEGINS FROM YOUR DOORSTEP

Take your Silversea all-inclusive experience to new heights. Start your cruise the moment you depart your door, thanks to our chauffeur service. Escorting you from home to your domestic airport and back again, this luxurious service is included as part of our Door-to-Door All-Inclusive fares on new voyage bookings.

OUR ALL-INCLUSIVE DOOR-TO-DOOR FARES INCLUDE:

- Private executive transfers (between home and airport)
- Economy Class Air/Business Class upgrades at reduced rates or Air Credit
- Shore excursions (one per port, per day)
- Butler service in every suite category

- Premium beverages in-suite and throughout the ship
- Multiple restaurants serving diverse cuisine and an in-suite 24-hour dining service, including caviar
- Unlimited Wi-Fi
- Onboard gratuities

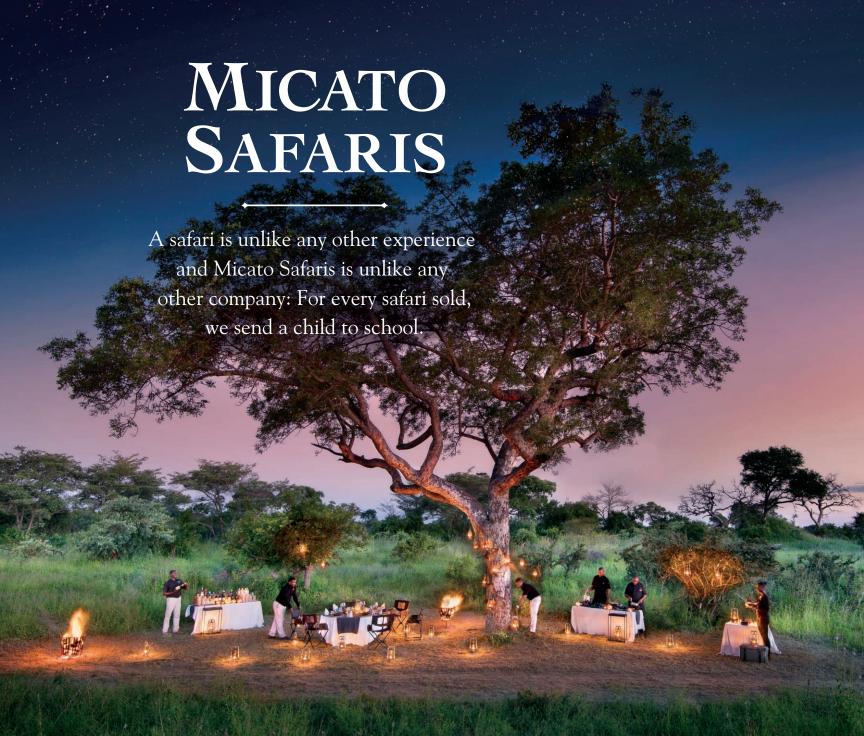


RESERVE YOUR SUITE WITH YOUR VIRTUOSO TRAVEL ADVISOR TODAY TO RECEIVE EXCLUSIVE BENEFITS.



Contact your Virtuoso travel advisor for full offer details and complete Terms and Conditions. This document may contain inadvertent technical or factual inaccuracies and typographical errors. Silversea reserves the right to correct errors and omissions at any time without prior notice, and to cancel any offered product, service, programme, reward, savings, credit, amenity, etc. in the event of any error or omission in the description, including pricing and availability. Due to evolving health protocols, some imagery and messaging may not accurately reflect current onboard and destination offerings, or the public health standards and government requirements that modify or limit these offerings. Onboard and destination experiences, features, itineraries, and guest conduct rules vary by ship and destination and are subject to change without notice. NA2209125084

The World's Most Awarded Safari Company.











Preflight INSPIRATION FOR YOUR WANDERLIST Golden hours in Mexico's home of mole. 6 November December 2022











CONTENTS

November December 2022



92

Haute Plains Drifter Discovering the best of Burgundy by canal.

82 Getting Saucy with It
Delicious mole is just a taste
of Puebla's delights.

102 Bold Standard
Johannesburg's dining
scene shines.

113 Take Me There Now
A peek inside
our favorite new hotels.

ON THE COVER

Cairo's U Bistro & Bar. Photography by Chris Schalkx.



I'm a fan.



CONTENTS

November December 2022







16 Editor's Note

20 Contributors

25 Passport

36 Cruising

40 Hotel News

44 The Virtuoso Life

Jewelry designer Lauren Harwell Godfrey's Bay Area picks and travel essentials.

64 City Guide: Cairo

New attractions in Egypt's ancient capital.

68 Tacos Forever

Taking to San Antonio's top taquerias.

72 Nordic Model

Cross-country skiing in North America and beyond.

77 And the Winner Is ...

This year's best hotels, cruise lines, tour operators, and more.

122 Gallery

The elements of a classic French breakfast.



INTRODUCING OUR JOURNEYS COLLECTION

Explora Journeys is **CREATING** a *collection* of journeys that offer the perfect **BLEND** of *celebrated* destinations and less-travelled spots, both seen from a new and **ORIGINAL** *point of view* that will inspire and **EXCITE** in equal measure.

Debuting in May 2023, all journeys include high speed unlimited Wi-Fi, access to sophisticated, varied experiences across 18 food and beverage venues, including six restaurants, five lounges and in-suite dining, unlimited beverages, fine wines, premium spirits, a welcome bottle of champagne, onboard gratuities and more*.

FEATURED JOURNEYS

An Extended Journey of Scottish Isles, Danish Cities, and Icelandic Fjords

EMBARKATION COPENHAGEN, DENMARK AUGUST 1, 2023 COPENHAGEN, DENMARK AUGUST 15, 2023



Ocean Suite fares from USD 8,900 pp Ocean Penthouse fares from USD 12,100 pp Ocean Residence fares from USD 17,500 pp Scottish Highlands & Icelandic Geysers

EMBARKATION
GLASGOW (GREENOCK),
SCOTLAND
SEPTEMBER 2, 2023

DISEMBARKATION
REYKJAVIK,
ICELAND
SEPTEMBER 9, 2023



Ocean Suite fares from USD 3,950 pp Ocean Penthouse fares from USD 5,350 pp Ocean Residence fares from USD 7,700 pp

Fares are cruise only, per person; subject to availability, and subject to change at any time; Terms & Conditions apply. *Experience fee applicable to two venues.

Take Us to the Table

EWELRY DESIGNER LAUREN HARWELL GODFREY spoke straight to my heart when she told us about her travel-planning priorities: "I typically have restaurant reservations sorted before anything else." Same, Lauren. Same. For Harwell Godfrey (read her interview on page 44), for our team, and for so many of you, traveling and food are deliciously intertwined. After all, it's a short hop from the table into the heart and soul of a place.

This food-and-wine-focused issue takes a global perspective on what to eat, from a spin through Johannesburg's thriving restaurant scene and a deep dive into Puebla's mole culture to canal cruising for Michelin stars in Burgundy and fine dining in Cairo (as seen on our cover). Humble, high-concept, and every bite in between: We're hungry for travel.

As ever, your Virtuoso advisor has the power to not only get you the table you want but also to connect you with experiences that go deeper into the food culture of your destination: truffle hunting in Umbria, an exploration of corn's significance (and an accompanying meal) at a hacienda in Peru's Sacred Valley, exclusive access to a vaunted French Champagne house. We hope the stories here inspire you to start planning a trip you can sink your teeth into. Now, if you'll excuse me, I have some reservations to make.



MARIKA CAIN EDITORIAL DIRECTOR



Where I've Been

Vegas, baby – for **Virtuoso Travel Week**, luxury travel's fashion-week-meets-networking-marathon. Virtuoso's editorial team caught up with the industry's top players during this annual event dedicated to all things travel. Find our trend report on Virtuoso.com – and see which travel companies walked away from Virtuoso Week with coveted Virtuoso Awards on **page 77**.



Imagine those memorable moments where nature nourishes your soul.

FOR RESERVATIONS, PLEASE CONTACT YOUR VIRTUOSO TRAVEL ADVISOR.

BIG SKY | DEER VALLEY | HEALDSBURG | KAPALUA BAY LAGUNA BEACH | LOS CABOS | PALMETTO BLUFF







"What's your dream hotel stay?"



"Sipping an Aperol

spritz with a view of Lake Como at Grand

Hotel Tremezzo. -G.N.

Editorial Director Marika Cain

Editorial

Managing Editor Justin Paul "A soft landing at Senior Editor Amy Cassell ierra Patagonia after a day of hiking." Associate Editor Emma Franke Assistant Editor Auburn Scallon

Design

Design Director Melanie Prasetyo Fowler Art Director Korena Bolding Sinnett

Contributors

Copy Editors Miriam Bulmer, Diane Sepanski Researchers Donna Blinn, Jessica Mueller Photo Researcher Mary Risher Digital Retoucher Walter Kelly Writers & Photographers

Adam Erace, Luis García, Elaine Glusac, David Hochman, Jeff Koehler, Kimberley Loyato, Kevin J. Miyazaki, Chris Schalkx, Kim Brown Seely, Jen Rose Smith, Clara Tuma

"Hotel Hassler in

Marketing/Advertising

Director, Marketing Products & Programs Robert Duncan Manager, Digital Content Marketing Stephen Cordebas Manager, Digital Marketing Kelly Kirchner

Circulation/Data Services

Lanecha White Amy Hyde, Gaylynn Magers

Marketing Operations

Rome on a grand trip to Italy with Senior Director Kathy Niwa Terrell ~ my teenagers. Manager Natalie Sherman

Specialist Denise Rodriguez Coordinators Katie Harnish, Carol Lewis

Account Sales

Ilianna Aller, Sara Archibald, Amy Bailey, Scott Bryan, Rick Cazzell, Carol Coleman, Xabier Eguren, Arllys Filmer-Bennett, Trisha Foresman, Mallory Hayes, Judy Keller, Zoe Kim, Tony Logan, Gregg Nielsen, Daniela Trotta

Editorial Advisory Board

Meredith Burbidge, Karen Cantor, Noelle Celeste. **Emily Clenney, Jenny Westermann**

Virtuoso

Chairman & CEO Matthew D. Upchurch Chief Operating Officer Brad Bourland Executive Vice President David Kolner SVP, Network Products & Events Jennifer Campbell SVP, Global Operations Michael Londregan SVP, Marketing Helen McCabe-Young SVP, Finance & Operations Mike McCown SVP, Product Travis McElfresh SVP. Culture & Human Resources Michelle Rashid

VP, Cruise Melissa Araya VP. Global Public Relations Misty Ewing Belles VP, Member Relations Cheryl Bunker VP, Technology Paul Kearney

"The vast remoteness of a White Desert camp in Antarctica VP. Consumer Products Andrew Locke

VP Finance & Accounting Tamara Lupascu-Pruna VP, Member & Partner Development Karyn McCarthy VP. Operations Steve Wooster

Virtuoso® is the leading global travel agency network specializing in luxury and experiential travel. This by-invitation-only organization comprises over 1,200 travel agency locations with more than 20,000 travel advisors in over 50 countries throughout North America, Latin America, the Caribbean, Europe, Asia-Pacific, Africa, and the Middle East. Drawing upon its preferred relationships with more than 2,200 of the world's best hotels and resorts, cruise lines, airlines, tour companies, and premier destinations, the network provides its upscale clientele with exclusive amenities, rare experiences, and privileged access. Normalized annual sales of (U.S.) \$25 to \$30 billion make Virtuoso a powerhouse in the luxury travel industry. For more information, visit www.virtuoso.com. For a subscription, please call your Virtuoso travel advisor. All pricing and travel described herein are subject to change and availability, and restrictions may apply. Prices are per person, double occupancy, in U.S. dollars, and do not include taxes or other fees unless stated otherwise. Publisher assumes no liability for the representations contained herein. Publisher assumes no responsibility for unsolicited art, photography, or manuscripts. Nothing may be reprinted in whole or in part without written consent of the publisher. EDITORIAL: editors@virtuoso.com. ADVERTISING: marketingproduction@ virtuoso.com. VIRTUOSO HEADQUARTERS, VIRTUOSO, THE MAGAZINE CIRCULATION, AND POSTMASTER INQUIRIES: Virtuoso, The Magazine Circulation, Virtuoso, 777 Main Street, Suite 900, Fort Worth, TX 76102; virtuoso.com. To stop receiving Virtuoso, The Magazine, contact your travel advisor or email help@virtuoso.com. California CST #2069091-50; Washington UBI #601554183. Registration as a seller of travel does not constitute approval by the state of California. Copyright © 2022 by Virtuoso, Ltd. All rights reserved. Within the United States, Virtuoso, the Globe Swirl Logo, Virtuoso Life, Specialists in the Art of Travel, We Orchestrate Dreams, Orchestrate Dreams, Journey to Global Citizenship, Return on Life, and Wanderlist are registered trademarks of Virtuoso, Ltd. Your Journey Begins With Us, Best of the Best, and Virtuoso Voyages are trademarks of Virtuoso, Ltd., Virtuoso, Ltd., has a U.S. copyright registration for the Globe Swirl Logo, © 2000. Outside the U.S., these marks are the property of Virtuoso, Ltd., and the applicable marks are registered with numerous national trademark registries around the world.



VOTED BEST RIVER CRUISE LINE BY VIRTUOSO ADVISORS

NINE-TIME WINNER, BEST RIVER CRUISE LINE 2012 | 2013 | 2014 | 2015 | 2016 | 2017 | 2018 | 2019 | 2022



SAVOR A CULINARY JOURNEY ALONG THE RIVERS

Indulge in delightful regional flavors along Europe's breathtaking rivers with award-winning AmaWaterways. Enjoy unforgettable, locally-sourced cuisine enhanced by daily complimentary wine hand-selected by acclaimed European sommeliers. Dine at The Chef's Table specialty restaurant, the only venue of its kind on the rivers and a truly unique culinary experience - all included in your cruise fare.

SAVE UP TO \$2,000 PER STATEROOM

Plus, receive up to \$100 Onboard Credit per stateroom



For reservations, please contact your preferred Travel Advisor.

"What's your most memorable meal while traveling?"





"Tacos Forever," page 68

"The brisket taco at Maria's Café in San Antonio, paired with bright salsa. It's simple, smoky, and delicious." THE REPORT: "My favorite part of the trip was chatting with the proprietors of these amazing mom-and-pop establishments, like Tom at Maria's Café, who told me about the restaurant's efforts to feed the community during the pandemic – and that when a car crashed into the side of their building one night, the whole neighborhood chipped in to get the place back up and running."



Photographer Natasha Lee Los Angeles

"Getting Saucy with It," page 82

"When I make the trip back to my home country, Malaysia, I always grab kaya toast as soon as I land. After 18-plus hours of travel and multiple layovers, that first bite of creamy, pandan-scented kaya oozing from between two toasted pieces of bread is divine – it assures me that I'm truly home."

THE REPORT: "On my first day in Puebla, I followed signs for the Biblioteca Palafoxiana and came across a notable-looking building. Peeking through the library archways, I found a local orchestra practicing in the courtyard, their classical refrains floating up to the skylight. This moment encapsulates my time in Puebla: There's a sweet surprise around every corner."



Writer
Gayle Keck
Lorgues, France
"Haute Plains Drifter,"

page 92

"At Disfrutar in Barcelona, the 30-course tasting menu is beautifully orchestrated. My favorite dishes included tempura egg yolk, with the yolk still runny, and liquid salad, which was intense and delicious. The beverage pairings were equally creative, even including a rare soy sauce with one course."

THE REPORT: "Our group of 11 shared a whole raft of inside jokes by the end of our week together on the Adrienne. On one occasion, a passenger's request for a fork netted her a glass of port. It turned out that the crew member delivering it had misheard her. From then on, anyone who wanted port asked for 'a fork.'"

obeenthere8that



Writer
Tayla Blaire
Johannesburg
"Bold Standard," page 102

"Fresh-from-the-oven chocolate-chip walnut cookies from Levain Bakery in New York City. Those cookies are why I now try to score layovers in NYC."

THE REPORT: "Reporting this feature required me to leave my husband to pack our apartment alone before moving day. Imagine the juxtaposition: him tangled in box tape and bubble wrap, while I roamed country gardens, plucking lemons from branches."

@tayla.blaire









Collette's small group Explorations tours immerse groups of 14-24 travelers into the heart of a destination. With your fellow explorers, go inside the story.

Embark on a truffle hunting adventure with a local family and their friendly dogs before sitting down to a truffle-inspired lunch. Explore wine cellars in the Douro and Rioja regions and taste the wine. Select fresh ingredients before diving into a culinary workshop at a women's cooperative in Morocco.

WHERE BON VOYAGE & BON APPÉTIT MEET.

Collette's industry-leading Travel Protection Plan allows you to cancel for any reason and gives 100% money back up to 24 hours before departure.*

For more information, call your Virtuoso Advisor today.



Charmed, We're Sure

You can wear your heart on your sleeve, but we're all for wearing your favorite indulgence around your neck.

Harwell Godfrey's showstopping 18-karat-gold caviar pendant is adorned with brown and white diamonds and a mother-of-pearl spoon. Inspired by jewelry designer Lauren Harwell Godfrey's love of caviar (her go-to is Regiis Ova osetra), the piece is a sparkling ode to one of her favorite things. \$8,950, harwellgodfrey.com. – Amy Cassell

Passport







Lisbon's New Star

Chef José Avillez's two-Michelin-starred Belcanto is one of Lisbon's most coveted tables, and if the early buzz is any indication, his new neighboring **Encanto** will soon follow suit. Located in the city's central Chiado district, the 40-seat, all-vegetarian restaurant gives Avillez a stage for showcasing local produce and cheeses. Portuguese-farmed and -foraged ingredients star in seasonally changing multicourse menus featuring dishes such as spelt bread with smoked butter and sage ashes, egg yolk confit with Jerusalem artichokes in bean broth, and black-truffled rice with purslane bathed in sheep's milk butter. Floral-print chairs and vintage botanic-themed pieces on shelves celebrate nature, while dark paneling and recessed lighting create a theatrical setting for the 12-course tasting menu. While he already operates a constellation of esteemed restaurants, Avillez says Encanto gives him the chance to "use the best products nature gives us and contribute to a more sustainable world." - Elaine Glusac

From top: Encanto's chef, José Avillez, and its mushroom, leek, and puff pastry dish and atmospheric dining room.



Add "tahma-ay my-tie" to your list of ways to say, "enjoy your meal." As the Official Cruise Line of the James Beard Foundation, we translate Tahitian flavors into extraordinary dining experiences, and after 35 years in Tahiti, we know where to find the freshest catch, the most delectable artisan treats, and the best place to sip a cocktail at sunset. For a true taste of Tahiti, Windstar knows the way.

Contact your professional Virtuoso Travel Advisor today for All-Inclusive pricing and exclusive amenities.





Passport



Mountain Highs

From a revitalized grande dame to a Champagne-stocked ride, here's what's new (and to come) in the Swiss Alps this season.

- Lucerne's lakefront belle epoque beauty, the 136-room Mandarin Oriental Palace, Luzern, reopened this fall after a three-year restoration. The 1906 landmark's suites are now some of the city's largest, and four new and soon-to-open restaurants include a brasserie and a den for French haute cuisine, all under the supervision of executive chef and Gordon Ramsay protégé Gilad Peled. Doubles from \$703, including breakfast daily and a \$100 dining credit.
- Jungfrau Railway's **Eiger Express** cableway whisks riders from the Grindelwald Terminal to the Eiger Glacier station, where they board a train to Europe's highest railway station with some of its best panoramic views at 11,333 feet. An annual membership or day reservation at Jungfrau's Platinum Club (which your Virtuoso advisor can secure) grants exclusive access to the cableway's new VIP gondola cabin, number 888, a glitzy, red-carpeted car with eight swiveling leather chairs and a stocked Champagne bar.
- When it opens next spring, the Matterhorn Alpine Crossing's **Glacier Ride II** will allow year-round transit between Zermatt, Switzerland, and Cervinia, Italy a boon for skiers who want to resort-hop for après-ski fun without hauling their gear. The 28-passenger gondolas float over the Alps' highest cable-car station, offering views of the Theodul Glacier and the famous Matterhorn en route. *Hilary Nangle*

MADRID: CULINARY DIVERSITY OF YESTERDAY AND TODAY

Signature restaurants in five-star hotels, luxury shopping centers where you can stop to enjoy delicious food, guided tours of the kitchens of the Royal Palace, restaurants where the meals come with innovative shows... In Madrid, the culinary offerings always have something extra that makes them even more appetizing.



Gourmet cuisine and interior design

Gastronomy and interior design both have a heavy presence in Madrid's restaurant scene. Whether it's a luxury establishment or an outdoor café tucked away in a public square, next to El Retiro Park or by the lake in Casa de Campo Park, they all take it as a given that gastronomy is also a visual experience.

Madrid's interior design and hospitality scene is expanding to welcome some fascinating, meticulously decorated spaces. One of them is **The Madrid EDITION**, a luxury hotel by Marriott International whose elegant, modern decor was designed with the direct involvement of co-owner lan Schrager, who founded the legendary Studio 54 in New York. The hotel also has outstanding culinary offerings, with restaurants run by two world-class chefs: Mexican Enrique Olvera and Peruvian Diego Muñoz.

Another renowned chef, Dani García, who has earned three Michelin stars, has turned his restaurant on the 7th floor of the Four Seasons Hotel Madrid into the place to be with interior decor from Swedish designer Martin Brudnizki's studio.

Shopping and gastronomy

To treat yourself to a day of luxury, and not just in terms of haute cuisine, don't miss **Galería Canalejas**, an avant-garde 160,000 square-foot complex a stone's throw away from the centrally located Puerta del Sol. In addition to some of the world's top fashion, fine jewelry and accessories brands, you'll also find delectable culinary offerings in its spectacular **Food Hall**, where 13 restaurants serve different kinds of food from a range of countries.

You can choose from a wide variety of offerings, such as the two restaurants run by Julián Mármol, a chef who has earned a Michelin star: Monchis, where he fuses Mexican and Japanese cuisine, and The Eight, which specializes in charcoal-grilled food. You'll also find signature cuisine at 19.86 by Rubén Arnanz, where the renowned chef, who has also been awarded a Michelin star, serves delicious Spanish food.

Set your meal to music

Madrid has even more culinary surprises in store for you. A growing number of establishments are offering live music as well as delicious set menus. You'll find both at the **restaurant-club Aurora** and at **Platea**, an amazing

63,000-square-foot space that also has music and circus performances.

Discover a royal kitchen steeped in history

If you're looking for a unique experience that combines culinary history and culture, take a guided tour of the Kitchen at the Royal Palace. It's one of the best-preserved historic kitchens in any royal European residence. The area that serves as the Royal Kitchen is still in its original location and most of it was renovated between 1861 and 1880.

The tour and **Taste Sessions** at **Liria Palace** are another surprising experience associated with the nobility. The tour can be combined with tastings of **gourmet artisanal Casa de Alba products**.

Design, history, music, diversity... If you want to be blown away by the latest developments in Madrid's culinary scene, pack your bags and head to Spain's capital city.

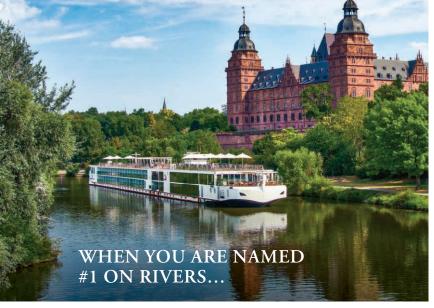


Mail-Order Italy

Anyone who's stayed at Pellicano Hotels' Italian properties (Hotel II Pellicano in Tuscany, La Posta Vecchia outside Rome, and Ischia's Mezzatorre) understands the impulse to take a piece of the property home. It's all so enticing – the matte-blue bedside lamps, the sunny striped beach towels, even the cute ceramic ashtrays. Lucky for us, there's Issimo, a lifestyle site and online boutique curated by Pellicano creative director Marie-Louise Sciò. We love the pieces plucked straight from the properties: NasonMoretti glassware, bright Issimo x Aquazzura satin sandals, and this pick-me-up of a gift box, stocked with Krumiri biscuits, Giamaica Caffè Moka coffee, a Bialetti Rainbow Moka coffeepot in a custom shade of II Pellicano yellow, and an II Pellicano tote. Buy it for anyone who'd prefer leisurely sipping an espresso on the Tuscan coast to waiting in the Starbucks drive-through. Issimo La Colazione Italiana Box,

\$85, issimoissimo.com. - A.C.









Ship category: Mid-size ship 300-799 cabins From July 2022 *Travel + Leisure* ©, 2022 *Travel + Leisure* Holdco, LLC, a subsidiary of Wyndham Destinations, Inc. *Travel + Leisure* is published by TI Inc. Affluent Media Group, a subsidiary of Meredith Operations Corporation. Meredith Operations Corporation is not affiliated with Wyndham Destinations, Inc. or its subsidiaries. All rights reserved. *Travel + Leisure* © is a registered trademark of *Travel + Leisure* Holdco, LLC, a subsidiary of Wyndham Destinations, Inc. and is used under limited license. Viking Cruises is not affiliated with Wyndham Destination, Inc. or its subsidiaries. CST# 2052644-40

Passport



For the Love of Gorillas

From a tiny cabin in Rwanda's Virunga Mountains, zoologist Dian Fossey spent 18 years championing gorilla conservation efforts, fighting poaching, and helping cast global attention on this lush corner of Africa. The Dian Fossey Gorilla Fund has carried on her legacy, working from the same modest research center site she established in 1967 – but as of earlier this year, they've got a sleek new center to call home, and travelers have an opportunity to add more depth to their gorilla-trekking expeditions.

The new Ellen DeGeneres Campus of the Dian Fossey Gorilla Fund (the comedian's donation funded a significant portion of the center's development) shines a light on gorilla research, conservation, and education. Inside the building, constructed with locally sourced materials and featuring rainwater-harvesting systems and green roofs, interactive displays describe the gorillas' physical and social characteristics, while maps depict where trackers have encountered gorilla families. There's a replica of Fossey's cabin, built on the site where she launched the groundbreaking research famously depicted in the 1988 film Gorillas in the Mist. "I was in awe of her," DeGeneres said of Fossey at the campus' dedication. "She has been a hero of mine since I was 12. To know I'm doing my part to protect endangered gorillas and continue Dian's legacy is simply amazing." – Amy S. Eckert



Do it for the Gram – and conservation:
Through Rwanda's new government-backed GorillaGram program, gorillatrekking travelers can add suggested tags to their Instagram posts that allow teams to monitor the location and progress of the endangered species.



Whether it's spending quality time with family and friends, celebrating a special occasion or an island getaway, Fairmont El San Juan Hotel in Puerto Rico is where memorable experiences take place.

Entice your senses with dining from our selection of 13 bars & signature restaurants or feel reenergized at our Well & Being Spa and Fitness Center. For total relaxation, greet the warm Caribbean shore at our luxury beachside Cabanas on the famed Isla Verde Beach. You can even skim the waters on our complimentary paddleboards or take a swim at one of our four splendid pools. Plus, stroll down The Shops, and you will find a variety of exclusive offerings. Exciting weekly entertainment and live music is always a must at The Lobby.

Cap the night by trying your luck at our Foxwoods El San Juan Casino.

It's ALL waiting for you at Fairmont El San Juan Hotel.







Carry-On Companions THE BOOK OF EVERLASTING THINGS

BY AANCHAL MALHOTRA (Flatiron Books) Samir (a Hindu) and Firdaus (a Muslim) meet and fall in love in late 1930s Lahore, but when the 1947 partition divides the country into India and Pakistan, their love is forbidden. Through their family arts - Samir is a perfumer and Firdaus a calligrapher - the two keep their dreams of each other alive. Malhotra's narrative of the two clans reveals the deep midcentury Indian political schism, while illuminating a South Asia caught between traditional ways and Western influences. It's a rich, almost indulgent treat for those who loved All the Light We Cannot See by Anthony Doerr or Maggie O'Farrell's Hamnet.

SECLUDED CABIN SLEEPS SIX

BY LISA UNGER (Park Row Books)
When three couples head to a luxe
rental property in the rural Georgia
woods, what could go wrong? Unger
presents a great locked-room mystery
and a cast of characters who all have
some kind of creepy secret.

THE MAGIC KINGDOM

BY RUSSELL BANKS (*Knopf*)
As the fictional Harley Mann tells his life story, he reflects on his family's move to a central Florida Shaker community in the early 1900s. The group clashes with their neighbors, and the landscape changes rapidly, especially after Mann sells thousands of acres to an entertainment company.

NO ONE LEFT TO COME LOOKING FOR YOU

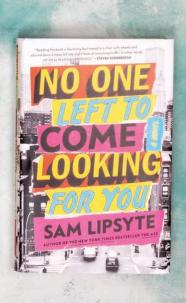
BY SAM LIPSYTE (Simon & Schuster) Lipsyte (The Ask) is one of the best living comic novelists, and his new book, set in NYC's East Village in the early 1990s, follows rocker Jack S. on a roundabout quest to recover his prized bass – and the band's lead singer – before their biggest gig.

- Bethanne Patrick







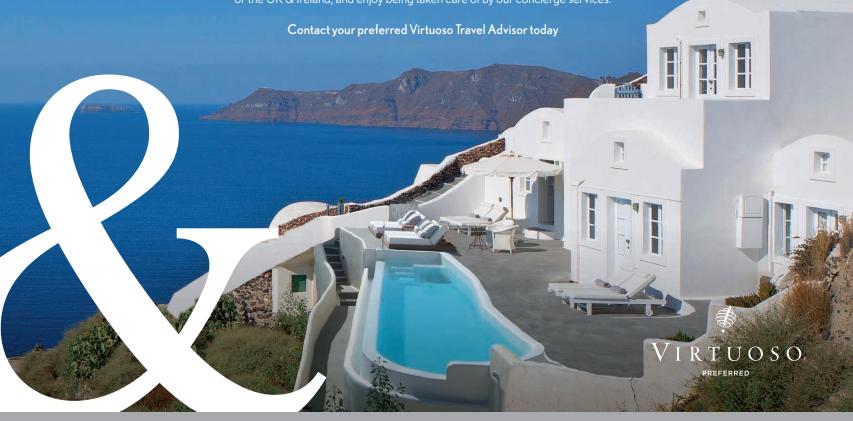




LUXURY EUROPEAN VILLAS

For the utmost in luxury, privacy and comfort, Abercrombie & Kent's handpicked villas are the perfect places to make memories you'll cherish. Our portfolio features properties of every size – from romantic bolt-holes for two to impressive chateaux for multi-generational celebrations.

Choose from our remarkable properties in Italy, France, Spain, Portugal, Greece, Croatia or the UK & Ireland, and enjoy being taken care of by our concierge services.



EVERY VILLA
CAREFULLY SELECTED
BY US

WORLD'S LEADING
VILLA COLLECTION,
WORLD TRAVEL AWARDS

24/7 SUPPORT BY OUR LOCAL EXPERTS







 KANGAROO ISLAND, BROOME, AND PERTH Calling on Australia's four biggest south coast cities, Seabourn's 458-passenger Sojourn sails from Sydney to Bali on a 21-night voyage with an overnight stay in Melbourne. Adelaide serves as a launchpad for Barossa Valley and McLaren Vale tasting rooms; on Kangaroo Island, passengers can visit Flinders Chase National Park to explore the Remarkable Rocks and search for koalas, longnosed fur seals, platypuses, and other wildlife. Following a visit to the boom town of Perth, head north to Broome for sunset camel rides along 14-mile-long Cable Beach. Departure: March 7, 2023; from \$10,599.

THE KIMBERLEY

Stretching nearly 700 nautical miles, the wild Kimberley coast is mostly inaccessible by vehicle but primed for small-ship expeditions. Journey inland along the deep-red King George River gorge, capped by thundering twin waterfalls, and call on Jar Island, where

30,000-year-old rock art is thought to contain the world's oldest known depictions of human figures. **Ponant**'s ten-night cruises between Darwin and Broome aboard the 184-passenger *Laperouse* and 264-passenger *Soléal* also visit Collier Bay to witness Horizontal Falls – aka the Horries – which form daily during the 33-foot tidal range. *Departures: Multiple dates, April 24 through October 7, 2023; from \$8,500.*

WESTERN AUSTRALIA

Silversea's 144-passenger expedition vessel Silver Explorer sails between Darwin and Perth on a 17-night voyage that visits Wyndham for flightseeing over the Bungle Bungles, a range of beehive-shaped formations that rise abruptly from the Outback. Spend two days cruising the Buccaneer Archipelago, where a pearling industry once flourished, before heading to the Lacepede Islands to spy brown boobies, roseate terns, and endangered green sea turtles. Zodiac excursions explore

the coral reefs, beaches, and lagoons of the Dampier Archipelago, Montebello Islands, and Ningaloo Reef – one of the world's longest and most pristine fringing reefs. *Departures: August 9 and August 26, 2023; from \$16,500.*

A CIRCUMNAVIGATION

Princess Cruises' 1,545-passenger Coral Princess circles the continent on a 28-night, counterclockwise sailing from Sydney that calls on cosmopolitan Brisbane and on Cairns, where excursions include a train ride to the mountain village of Kuranda, white-water rafting on the Barron River, and snorkeling off Green Island. In Darwin, learn about Aboriginal heritage at Litchfield National Park before cruising the Kimberley and calling at Margaret River (one of Australia's premier wine regions) and Tasmania (spot free-roaming koalas, kangaroos, and Tasmanian devils at Bonorong Wildlife Sanctuary). Departures: April 2 and October 25, 2023; from \$5,228.

- David Swanson



Exploring the Kimberley's King George River and (opposite) Kangaroo Island's Remarkable Rocks.

COULD THE CARIBBEAN GET ANY BETTER? ACTUALLY, YES.

ESCAPE TO THE ISLANDS IN THE UNPARALLELED LUXURY OF THE RETREAT

Add an award-winning Caribbean vacation to your list of things to be grateful for this season. There's no better time to plan the tropical getaway you deserve where you can have drinks, Wi-Fi, and tips All Included.*

Upgrade to The Retreat for the ultimate luxury experience at sea.

JOURNEY WONDERFULLSM.



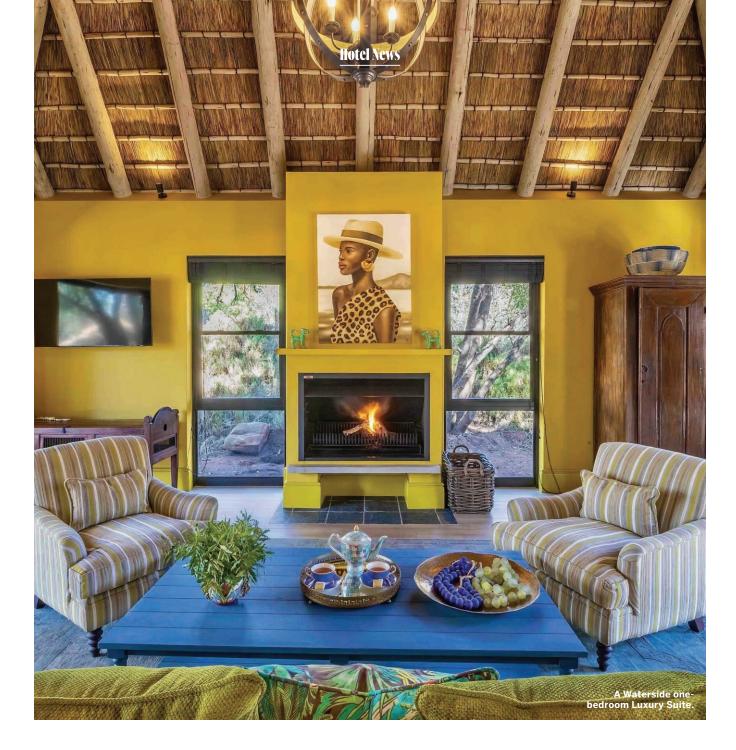
DRINKS. WI-FI. TIPS. ALL INCLUDED*

ENJOY PREMIUM DRINKS, STEAMING WI-FI, TIPS AND UP TO \$500 ONBOARD CREDIT
PER SUITE WHEN YOU BOOK THE RETREAT WITH YOUR VIRTUOSO® TRAVEL ADVISOR.



All Included: Pricing Packages apply to inside, ocean view, veranda, Concierge Class, or AquaClass' stateroom ("Eligible Bookings"). All Included Pricing Package must be chosen and provides Classic Beverage Package, Basic Internet Package and Tips Included, and applies to inside through AquaClass' staterooms, excluding Galapagos. All guests in a stateroom must choose the same pricing package. All guests in an Eligible Booking who choose the All Included pricing package will receive a Classic Beverage Package, Gratulties ("Tips") Included, and an unlimited Basic Wi-Fi Package. All guests with an Eligible Booking in The Retreat will receive the Indulge Package at no additional charge including Premium Beverage Package, Tips Included, OBC and an unlimited Premium Wi-Fi Package, for all guests in the stateroom. OBC amount varies by length of sailing and will be credited to guests' stateroom folios. OBC has no cash value, is applicable to cruise only, non-transferable, not redeemable for cash, and will expire if not used by 10:00 PM on the final night of the cruise. Guests with Internet Packages will receive instructions for Internet access in their staterooms on the first day of the cruise. Classic Beverage package, additional charges per drink may apply. Bar staff gratuities included in All Included. ©2022 Celebrity Cruises Inc. Ships' registry: Malta and Ecuador.





A Splash of Safari

Hotelier Liz Biden's (no, not *that* Biden) **Royal Malewane** is already the most stylish place to stay in South Africa's Greater Kruger National Park, and its colorful new lodge ups the appeal. At the 12-room Waterside, named for its perch beside a watering hole that attracts leopards, elephants, and nyala antelope, suites in saturated watermelon, lemon, and mint hues are furnished with bubble-gum-pink clawfoot tubs, plush sofas, and bold contemporary paintings by local artists. Vaulted thatch-and-beam ceilings underscore the savanna locale, and glass walls slide open to private decks with outdoor showers, rope-suspended daybeds, plunge pools, and views of fever trees and grazing wildlife.

For all its sophistication, Waterside caters to families, with a children's entertainment area stocked with art supplies, foosball and pool tables, and screens for gaming and movies. Safari guides keep all ages engaged while tracking animals during twice-daily game drives. Back at base, rangers lead children on walks around the grounds to look for black-headed orioles and baboons drawn to the fever tree forest, freeing adults to enjoy the gym, yoga room, and spa, which includes a hammam and a couple's treatment suite. Multiple private dining locations, including a firelit patio under a star-filled sky, capitalize on the lodge's gorgeous natural backdrops. Rooms from \$1,140 per person, including all meals, drinks, laundry, and twice-daily game drives. – E.G.









Summer 2023 Alaska aboard Queen Elizabeth® Culinary Highlights

- Taste the best of Alaska with live cooking demonstrations
- Sip local craft beer from Alaskan Brewing Co.
- Celebrate with exclusive cocktails inspired by Alaska
- Explore the waterfront crab shacks in Juneau
- Enjoy the catch of the day in Ketchikan

Virtuoso Exclusive Benefits include:

- Up to \$500 Bonus Onboard Credit per stateroom*
- Specialty Dinner in Steakhouse at The Verandah (Balcony and above)*

Combinable with:

Limited Time Offers | Cruise Sales[†] | Future Cruise Sales[†] Military Benefits | World Club Member Savings & Benefits

13 nights • August 7, 2023 • Q326B

Vancouver > Ketchikan > Juneau > Hubbard Glacier > Skagway > Glacier Bay National Park > Sitka > Victoria > Vancouver > San Francisco

†Cruise Sales and Onboard Future Cruise Sales are not combinable with each other. © 2022 Cunard. Ships' Registry: Bermuda. The Cunard logo and logotype and Queen Elizabeth are registered trademarks of Carnival plc, an English company trading as Cunard. All rights reserved in the United States and other countries.

*Contact your Virtuoso Travel Advisor for complete Terms and Conditions.

Hotel News



Whole Foods

We love a hotel that treads lightly: At Amis, the new Mediterranean-inspired restaurant at the 44-room **Barthélemy Hotel & Spa** on Saint Bart's, chef Vincent Gomis practices nose-to-tail and pit-to-peel zero-waste cooking, using as much of each ingredient – animal and vegetable – as possible. Now he's keen to share the craft with guests during on-demand cooking classes, limited to six students. Lessons begin with a visit to greet local fisherfolk dropping off the catch of the day, followed by hands-on time in the

kitchen to prepare a meal. Guests learn how to repurpose "scraps" to delicious ends – mahi-mahi roe, for example, goes into Greek taramosalata (fish roe dip), while meat trimmings become meatballs and carrot peelings flavor sauces. Class culminates with a zero-waste meal, which can be customized to pescatarian, vegan, or other diets, on the terrace overlooking Grand Cul de Sac Beach. Doubles from \$920, including private round-trip airport transfers and breakfast daily. Cooking class, \$280 for two. – E.G.



Hotel higher education: Guests of St. Regis Hotels & Resorts can slice open their own bottles of bubbly during new private Champagne sabering master classes at nine properties across the U.S., including The St. Regis New York.



The Virtuoso Life



Great Taste in Travel

Lauren Harwell Godfrey packs options.

INTERVIEW BY MARIKA CAIN PHOTOGRAPHY BY LAURA FLIPPEN



AY AREA-BASED JEWELRY DESIGNER Lauren Harwell Godfrey attended culinary school before launching her namesake line of fine jewelry that's inspired by African and other traditional ethnic textiles. "I love food," she says. "I typically have restaurant reservations sorted before anything else and have definitely planned a trip or two around a meal." She's also an avid traveler – past highlights include Morocco, India, Spain, Mexico, Kauai, and the Amalfi Coast. Wherever she goes, she wants to look good: "I love to get dressed up for a fabulous meal. I'm not a light packer because I like to have a range of clothing options." New-to-her African destinations are at the top of her list, along with Machu Picchu, Patagonia, and New Zealand. "I would truly like to go everywhere!" she says.

MY TRAVEL ESSENTIALS

- **1.** Rimowa luggage good, functional luggage is always worth the splurge.
- **2.** A **belt bag** is a great way to keep your passport and cash close, and it can be fashionable too. My faves are from Gucci and Louis Vuitton
- **3.** Essential oils for the plane, such as lavender from Enfleurage in NYC.
- **4.** Electrolyte powders like Liquid I.V. or LMNT are musts for me as I get so dehydrated in flight.
- 5. I like to slather on a Marie Veronique hydrating mask, Vertly California Bloom body oil, and Ilia Lip Wrap Reviving Balm before takeoff.
- **6.** Socks for the airplane.
- 7. When I travel I often go minimal with makeup a good lipstick is a great way to look like you've tried. I like Rose Épicé from Hermès and Byredo's La Flamme.
- **8.** Vacation to me is all about taking a break from devices, so I love having **a good paperback** with me. My most recent is *Cleopatra: A Life* by Stacy Schiff.
- **9.** A travel **jewelry pouch** something subtle and unbranded that I can carry with me.
- **10.** A great pair of **real gold studs**. I created my Harwell Godfrey Hexed studs for a trip to Italy. I can wear them with my over-ear headphones, in the pool, or to a fancy dinner.

HAMMOCK COVE ANTIGUA **Exceptional Location Exclusively Adults** 3 Michelin Star Chef **Gourmet Dining** Sommelier A new era of Luxury All-Inclusive Connect with your Virtuoso Travel Advisor to book Virtuoso.

The Virtuoso Life



LAUREN'S BAY AREA MUSTS

I moved to San Francisco in the 1990s and have had many different lives here: university student, advertising creative, culinary school attendee, and more. In 2009 I was married at the de Young Museum in Golden Gate Park, and in 2016 my son was born at a hospital in the city. I've since moved across the bridge, but San Francisco will always have a special place in my heart.

San Francisco restaurants are excellent. Some of my favorites: State Bird Provisions and its sister restaurants The Progress and The Anchovy Bar; Zuni Café (which has been around since the 1970s); and Cotogna and its fancy big sister, Quince. I could go on and on about San Francisco food!

Our museums and galleries are also world class – the de Young, SFMOMA, the Legion of Honor, Jessica Silverman gallery, to name a few. We have some amazing music venues too – I can't count how many bands I've seen at The Fillmore, The Masonic, The Warfield, Great American Music Hall, The Chapel, and the Outside Lands festival in Golden

Gate Park. And each neighborhood has its own flavor. My favorites are NoPa, where I used to live, the Mission, the Castro. North Beach, and Jackson Square.

Marin, where I live now, is the most beautiful place, with tons of hiking and majestic old redwoods on Mount Tamalpais. And wine country is magical. My favorite places to stay are Solage, Meadowood, and the Carneros Resort and Spa, but I'm looking forward to checking out Stanly Ranch. My favorite restaurants are Valley Bar + Bottle Shop, The Charter Oak, and everything in the Thomas Keller group (Bouchon, The French Laundry, Regiis Ova Caviar & Champagne Lounge, and Ad Hoc + Addendum). I also love Scribe Winery for its delicious wines, beautiful spaces, and fun gatherings. Sonoma's Gundlach Bundschu Winery puts on a really fun music festival called Huichica and hosts interesting bands all year long.

Speaking of **arts and music venues**, I love The Greek Theatre in Berkeley and Oakland's Fox Theater. McMullen boutique in Oakland has my favorite fashion finds in the Bay Area. **9**

PROUD TO BE THE FIRST & ONLY CRUISE LINE SERVING CERTIFIED SUSTAINABLE SEAFOOD



Holland America Line has earned the distinguished Responsible Fisheries Management (RFM) certification — the global benchmark for serving only fresh, certified sustainable and traceable wild Alaska seafood on board all ships sailing the Great Land. Achieving this RFM certification demonstrates our commitment to protecting the fish and the Alaska communities responsible for the catch. Experience delectable tastes and one-of-a-kind experiences with the cruise line that's been sharing Alaska adventures for 75 years.







NEW GUEST ROOM EXPERIENCE

Poised to elevate luxury hospitality in Las Vegas once again, Bellagio unveils refreshing new guest room designs and upgraded in-room amenities that speak to trends in sophisticated, contemporary travel. The new designs take inspiration from the movement of water, the beauty of nature and the vibrant reflections of light seen at sunrise and set. Featuring a luxurious oversized shower, dual sinks, a built-in closet and an activity table, Bellagio's new guest rooms reflect thoughtful use of each space.

AN UNFORGETTABLE DINING EXPERIENCE

Captivating guests with live entertainment, surprise performances and a coveted location overlooking the iconic Fountains of BellagioTM, The Mayfair Supper Club evolves from a swinging prohibition-era jazz club to a late-night dance party.

STEAKHOUSE DINING AT ITS FINEST

Relish every rich detail at PRIME Steakhouse. Award-winning, four-star celebrity chef and restaurateur Jean-Georges Vongerichten invites you to experience steakhouse dining at its finest. Savor prime steak, seafood and lamb accompanied by fabulous sauces, sides and meticulously selected wines.







Inspired by the villages of Europe, AAA Five Diamond Bellagio Resort and CasinoTM overlooks a Mediterranean-blue lake with fountains performing a magnificent ballet. Relax in luxurious suites, enjoy seasonal displays in the Conservatory and savor exquisite cuisine. At Bellagio, guests are invited to explore once-in-a-lifetime experiences.

VIRTUOSO

BESS

OF THE

FEATURED HOTELS AND RESORTS PLUS CRUISES AND TOP TRAVEL DESTINATIONS

Jungle meets the sea at Malaysia's One&Only Desaru Coast.

CHECK IN, GIVE BACK

At One&Only's properties around the globe, guests pair relaxing stays with opportunities to help preserve the environment and connect with communities. Here, three great examples.

Celebrate Arts and Ecology in Malaysia

Nestled between the rain forest and the sea on Malaysia's southeast shore, the 45-suite **One&Only Desaru Coast** makes for a blissful beach retreat, but travelers in search of strong cultural connections will find those here as well. During a private Silat Melayu lesson with a local Silat master, learn some of the basics of this martial art that dates to the seventh century, or sign up for a cooking class, which includes a tour of the property's organic garden, a lesson in ancient Malaysian herbs and spices, and a flavorful make-your-own-*sambal* session. Afterward, hop in a Land Rover with the resort's resident naturalist for a trek through the neighboring Panti Forest Reserve in search of white-handed gibbons and dusky leaf monkeys, and to learn more about preserving this precious local ecosystem.

Protect Australia's Epic Landscapes

The 40-villa **Emirates One&Only Wolgan Valley**, on a 7,000-acre wildlife reserve a three-hour drive northwest of Sydney, is committed to protecting its surroundings. Guests can help the carbon-neutral resort's guides collect seeds, participate in animal surveys, and plant trees; and fostering a passion for the environment starts young here, thanks to the conservation-focused Wolgan Rangers program for kids. The resort provides elevated access to an Australian bush experience, while maintaining a strong tie to the local Mingaan Wiradjuri Aboriginal community. Guests can participate in an ancient smoke and blessing ceremony, which incorporates indigenous tea tree and eucalyptus.

Find a Shared Purpose in Rwanda

While gorilla-trekking (and a stay at One&Only Gorilla's Nest) is a bucket-list experience in Rwanda, spending time at the 23-room One&Only

Nyungwe House -

located on a working tea plantation in the lush Nyungwe rain forest – connects travelers to natural treasures and vibrant communities. Souvenir shopping makes a positive impact at nearby Banda Village, where local craftspeople sell their handmade wares. Resort guests are also invited to participate in Umuganda, the Rwandan practice of "coming together in common purpose" on the last Saturday of every month. Common Umuganda experiences at Nyungwe House include planting trees or helping build new schools in nearby villages.



Go green: One&Only Nyungwe House in Rwanda.







From the rolling hills and glens of Perthshire to the Scottish capital. Introducing Gleneagles Townhouse. Our first city hotel, all-day restaurant and rooftop bar in the heart of Edinburgh.

BEST OF THE BEST

This extraordinary collection of Virtuoso Preferred Hotels & Resorts offers once-in-a-lifetime experiences and exclusive amenities you'll only receive through your Virtuoso travel advisor.

CABO SAN LUCAS, MEXICO

Nobu Hotel Los Cabos



This Cabo getaway boasts endless ocean panoramas, magnificent sunsets, and international cuisine.

Listen to live entertainment and sip handcrafted cocktails in six bars, including the Cortez Swim-up Bar. Try yoga and enjoy an outdoor hydrotherapy garden experience at the spa. Enjoy a complimentary fifth night when you book four consecutive nights between now and December 20, 2022.

VIRTUOSO AMENITY: \$100 resort credit per stay.

DOHA, QATAR

Banyan Tree Doha



Enjoy direct access to shopping at this exquisitely designed sanctuary in the vibrant heart of Mushaireb.

Elegant accommodations overlook the crystalline Arabian Gulf, verdant gardens, or Doha's old town. Dine on authentic Thai, Italian, Indian, or Asian cuisine in four restaurants. Sip evening cocktails beneath the starlit sky in Vertigo. Immerse yourself in revitalizing hydrotherapy at the spa's Rainforest facility.

VIRTUOSO AMENITY: \$100 resort credit per stay.

NEW ORLEANS, LOUISIANA

Four Seasons Hotel New Orleans



Nestled along a curve of the Mississippi River, this hotel features some of the South's hottest chefs.

Savor Louisiana specialties at two signature restaurants and classic cocktails at Chandelier Bar. Stay two nights by December 22, 2022, and enjoy a bonus \$100 food and beverage credit when you book a guest room or executive suite, or a \$200 food and beverage credit for a specialty suite booking.

VIRTUOSO AMENITY: \$100 hotel credit per stay.





LOCAL FLAVOR

From floating breakfasts to jasmine-infused nightcaps, Jumeirah's properties in Asia, Europe, and the Middle East showcase culinary experiences as gorgeous as their surroundings. These are the meals (and hotels) we'd travel across the world for.

Oman: Teatime and Mezze Platters

Hiking in the Hajar Mountains, which cascade down to the jewel-hued waters framing the 195-room **Jumeirah Muscat Bay**, works up an appetite. Fortunately, once you're done exploring the surrounding 4,000-year-old UNESCO World Heritage sites, there's plenty of sustenance waiting for you at the hotel. Sip an organic matcha latte and nibble on open-faced smoked salmon sandwiches and chocolate-dipped strawberries during afternoon tea on the terrace at Tarini Lounge, or find a spot by one of the three pools and taste local culture in mezze form, with savory platters of spicy eggplant dip, rich *labneh* cheese, and fresh *fattoush* (pita bread salad) from the beachfront Zuka restaurant.

Abu Dhabi: Ancient Hammams and Modern Meals

The 296-room **Jumeirah at Saadiyat Island Resort** fronts a 37-square-mile marine preserve and more than 1,300 feet of protected sand dunes. After learning about the resort's sea turtle rehabilitation efforts, sip a Walking Turtles cocktail (rum, gin, vodka, blue curaçao, and lemon juice) at the pool bar. Feed your skin with spa treatments using dates from Ras Al Khaimah, mineral-rich camel's milk, and aromatic za'atar at the Moroccan hammam. Exploration of the desert's culinary treasures continues at Tean, with its signature *kabsa dajaj*: organic chicken nestled in Arabic spiced rice, served with yogurt sauce. Don't skip dessert – try the fig pavlova topped with Emirati honey and orange blossom cream.

Maldives: Savor the Sea

Say what you will about breakfast being the most important meal of the day: At the 67-villa **Jumeirah Maldives Olhahali Island**, it's definitely the most beautiful one, served on a tray in your villa's private infinity-edge pool. Let your food float to you and save your energy for a scuba adventure later in the morning, swimming through coral reefs full of turtles, spotted eagle rays, and butterfly fish. Afterward, enjoy an evening of exquisite culinary experiences: Shimmers specializes in Greek-Mediterranean sharing plates on the beach; and at the open-air Kayto, Nikkei cuisine is served under a starlit sky.







From left: Jumeirah Muscat Bay's Tarini Lounge, the hammam at Jumeirah at Saadiyat Island Resort, and a floating breakfast at Jumeirah Maldives Olhahali Island.

BEST OF THE BEST

TRONDHEIM, NORWAY

Britannia Hotel



This nineteenth-century gem has welcomed explorers, royalty, and dignitaries from across the globe.

Experience modern gastronomy in Michelin-starred Speilsalen and afternoon tea in the hotel's iconic dining hall, Palmehaven. Find a new favorite winery on the largest hotel wine list in Norway. Work out in the fitness room, swim in the heated lap pool, or visit the spa to relax with a Nordic sauna and ice bath.

VIRTUOSO AMENITY: \$100 food and beverage credit per stay.

TULUM, MEXICO

Conrad Tulum Riviera Maya



Among the mangroves of the Riviera Maya, ancient roots and a focus on sustainability create an unforgettable experience.

Seek serenity in the spa, lounge beside five pools, and discover a mix of global cuisines in 11 restaurants and bars. Receive a complimentary third night and an extra \$100 resort credit when you stay by December 25, 2022. Book a suite and enjoy complimentary round-trip private airport transfers!

VIRTUOSO AMENITIES: Guaranteed room upgrade at time of booking and \$100 resort credit per stay.

TODOS SANTOS, MEXICO

Rancho Pescadero Resort & Spa



Visit a Baja California Sur haven of wellness between high-desert mountains and the azure waters of the Pacific.

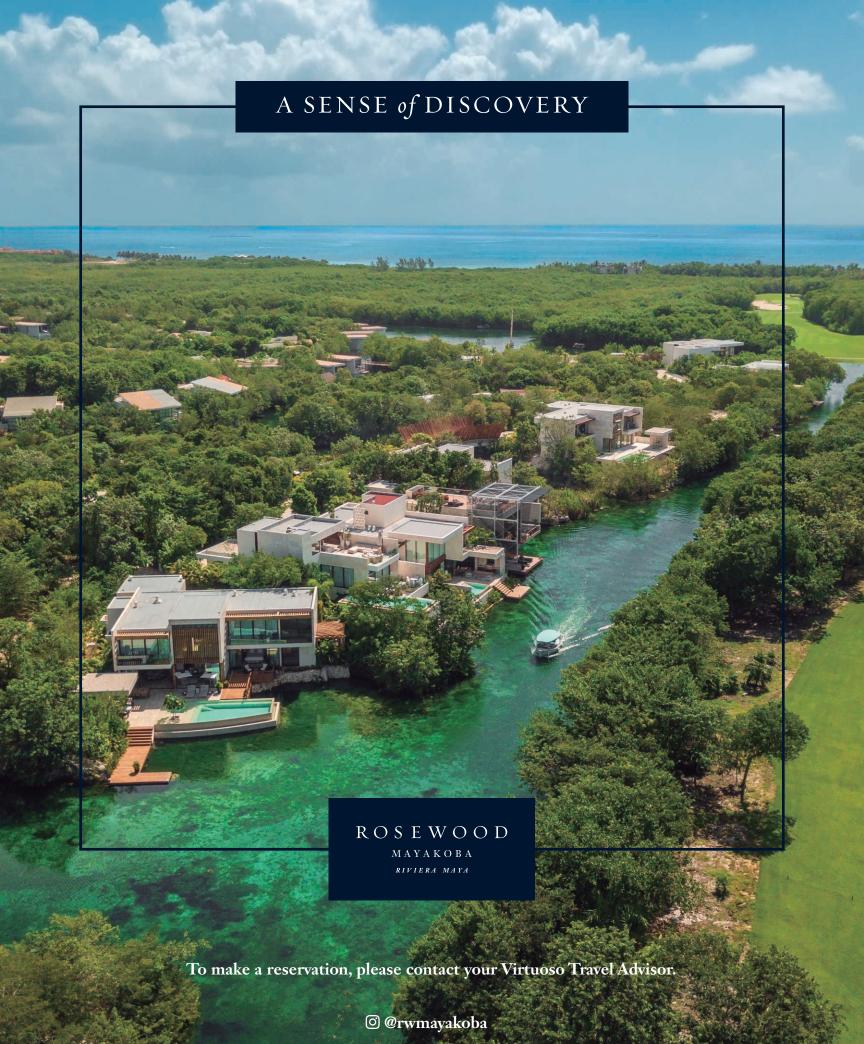
Three restaurants and bars offer fresh table-to-farm fare. Collect eggs from a chicken coop for your breakfast, take culinary classes, and try Baja winetastings. Visit the wellness facility for a sound bath meditation, traditional Cacao Ceremony, or apothecary session with fresh herbs picked from the lush gardens.

VIRTUOSO AMENITY: \$100 resort credit per stay.









BEST OF THE BEST

QUEENSLAND, AUSTRALIA

The Langham Gold Coast

HALIFAX, NOVA SCOTIA

Muir

LOS ANGELES, CALIFORNIA

The Maybourne Beverly Hills



Tucked between Surfers Paradise and Broadbeach, this idyllic enclave makes the most of its exceptional setting.

Retreat to tastefully appointed rooms and residences. Relax beside the sun-drenched lagoon pool and indulge in wellness treatments guided by traditional Chinese medicine. Among seven venues, sample premium spirits and innovative cocktails, as well as Cantonese and Australian dishes.

VIRTUOSO AMENITY: \$100 resort credit per stay.



Experience warm, gracious hospitality in a spectacular waterfront location, at the forefront of a flourishing culinary district.

Escape to Muir's secret speakeasy and discover the city's most sought-after private terrace. Retreat to Windward Wellness for an enhanced wellness experience in the spin and yoga studio, halotherapy salt room, vitality pool, and eucalyptus steam room.

VIRTUOSO AMENITY: \$100 resort credit per stay.



A warm welcome, modern comforts, and culinary creativity define this landmark Beverly Hills retreat.

Swim in the rooftop pool and try a calming spa treatment. Dine on fresh-from-the-ocean seafood, Parisian-style pastries, and delicious cocktails in four venues, including The Cigar and Whisky Bar. Stay three nights between now and April 30, 2024, and receive a complimentary fourth night.

VIRTUOSO AMENITY: \$100 hotel credit per stay.

THE LANGHAM



MAYBOURNE BEVERLY HILLS

THE ART OF CHA-KAISEKI

This Japanese fine-dining tradition is a feast for the senses.

HERE'S NO SHORTAGE OF STANDOUT culinary experiences in Tokyo – ultra-fresh sushi, steaming bowls of ramen, late-night snacks – but one of the most highly regarded meals is *cha-kaiseki*, a multicourse affair showcasing the best of Japanese cuisine. From its ancient origins to its modern interpretations, we're sharing everything you need to know before digging in on your next trip.

Humble Roots

Cha-kaiseki originated In Kyoto in the sixteenth century, with guests receiving a meal of several simple dishes to line their stomachs before drinking strong matcha during a traditional **tea ceremony**. *Kaiseki* translates to "bosom stone," a reference to the warm stones Buddhist monks wrapped in their robes to stave off hunger while meditating.

Timeless Traditions

Cha-kaiseki always showcases Japan's bounty of seasonal cuisine through **intricate**, **artful dishes** that complement nature. Chefs source straight from the land and sea, and while *cha-kaiseki* may involve intricate plating, the flavors tend to be subtle to highlight the ingredients' freshness. For traditional *cha-kaiseki*, there's typically a small portion of rice, followed by a soup course (*suimono*) and three basic side dishes. During a more elaborate meal, a seasonal appetizer (*sakizuke*) sets the tone for the series of sashimi, cooked, and grilled dishes to come.

Haute Cuisine

The most authentic *cha-kaiseki* restaurants can only be found in Japan, and because the experience is so bespoke, it's best to make reservations as soon as you've booked your trip. Two Tokyo favorites: **Kakiden** in the Shinjuku neighborhood serves a traditional *cha-kaiseki*, with guided instruction about the etiquette involved. (For example, when enjoying *cha-kaiseki*, guests must always express gratitude to the chef for their meal.) For a more modern take, book a table at **Sokkon**, a teahouse restaurant in the Aoyama district that fuses tradition with innovation, such as incorporating cocktails and offering à la carte dishes.





From left: A traditional cha-kaiseki presentation and tea ceremony at Sokkon in Tokyo's Aoyama district.

BEST OF THE BEST

SAN JOSÉ DEL CABO, MEXICO

Viceroy Los Cabos



Sunlight streams in through floor-to-ceiling windows that offer cinematic views of the Sea of Cortés in Baja.

Explore a variety of dining options in six restaurants and lounges. Roam through a curated collection of visual art and enjoy endless opportunities for adventures on land and sea. Work out in the gym and feel stress melt away with a locally inspired holistic spa treatment.

VIRTUOSO AMENITY: \$100 resort credit per stay.

RIO DE JANEIRO, BRAZIL

Hotel Fairmont Rio de Janeiro Copacabana



Inspired by the Carioca glamour of the 1950s, this oasis sits on Copacabana Beach under majestic Sugarloaf Mountain.

Dine on fresh seafood and premium meat grilled in a Josper charcoal oven at Marine Restô. Taste classic drinks with a fresh twist while admiring breathtaking views in Spirit Copa Bar. Take a dip in two swimming pools and relax with a visit to the spa after a busy day of exploring.

VIRTUOSO AMENITY: \$100 resort credit per stay.

MILANO, ITALY

Casa Cipriani Milano



Overlooking one of the oldest parks in Milan, this boutique hotel occupies the historic rooms of Palazzo Bernasconi.

Enjoy exclusive access to The Club and personal butler service. Each guest room and suite is uniquely designed and lit by a glittering Venetian chandelier by glassmaker Venini. Savor three separate dining experiences, as well as relaxing treatments at the Wellness Center.

VIRTUOSO AMENITY: \$100 food and beverage credit per stay.







TASTE THE MEDITERRANEAN

On Silversea's S.A.L.T. sailings, groundbreaking chefs and traditional artisans help passengers discover the roots of the region's flavors.







T'S A FACT: Truffles taste better after you've foraged for the treasured fungi yourself in the woods of Puglia. And each sip of Croatian red wine grows more complex as you're touring the 500-year-old facility of the family that produces it. Silversea's S.A.L.T. (Sea And Land Taste) program connects cruisers to the culinary blueprint of a destination, going way beyond the expected shore excursions to introduce the people behind the traditions and cultures. (On board, hyperlocal cuisine and interactive cooking demos further amplify the experience.) Here are three marquee S.A.L.T. sailings in the Mediterranean that we're excited about.

Sherry and Spanish Cuisine

A ten-night, Lisbon-to-Barcelona sailing on the 596-passenger *Silver Moon* offers cruisers a deep dive into Andalusian cooking in Málaga, an outing to an olive oil farm on Mallorca, and in Cádiz, a field trip to the sherry vineyards of Bodegas Hidalgo La Gitana, family-owned for eight generations. Sip its **renowned Manzanilla sherry** and see if you can detect the region's signature subtle saltiness and hints of chamomile (called *manzanilla* in Spanish). Sanlúcar de Barrameda, an Andalusian city in Cádiz province, is Spain's 2022 Gastronomic Capital; you'll sample its fare during a multicourse lunch that follows the sherry tour – which includes a rare barrel tasting. *Departure: March 28, 2023.*

Pizza in Its Birthplace

Pizza allegiances aside, all paths lead back to Naples, where the beloved dish has its origins. On an 11-night, Rome-to-Venice voyage on the *Silver Moon*, cruisers will meet Franco Pepe, a world-renowned pizzaiolo, and trace one of his **famous Neapolitan pies** from ingredient to oven. After meeting the artisans who supply fresh buffalo mozzarella and *pomodoro riccio* heirloom tomatoes, you'll head to Pepe in Grani, Pepe's restaurant in the hill town of Caiazzo. Among other courses, you'll dig into Pepe's Margherita Sbagliata pizza, which highlights his famously light dough and the ingredients you saw grown and made. *Departure: October 29, 2023*.

Straight from the Sea

Far from Istanbul's kebabs and *kofta*, the cuisine of Turkey's Cunda Island reveals the bounty of the northern Aegean, featuring seasonal dishes such as grape-leaf-wrapped sardines, wild herb salad, and panna cotta with fig-leaf oil and peach compote. On a round-trip-from-Athens voyage on the *Silver Moon*, cruisers will follow mother-daughter chefs Ezgi Guven and Nihal Sayin as they show off the stunning stone architecture and **sophisticated seafood cuisine** of their home and restaurant. Other highlights on the ten-night sailing include calls on Santorini and Mykonos, an overnight in Istanbul, and a day spent sailing Turkey's iconic Dardanelles Strait. *Departure: November 18, 2023*.

NATURAL WONDERS

Three ways to experience the sustainable side of Los Cabos.

OCATED AT THE BAJA CALIFORNIA peninsula's southern tip, Los Cabos is one of Mexico's most lauded vacation destinations – a desert-meets-sea expanse of gorgeous landscapes, on-the-water adventure, and luxurious retreats (there are an impressive 14 Virtuoso hotels and resorts in the region). For all its stunning sunsets and bold mezcal flights, Los Cabos is also an ecotourism haven, with 42 percent of its land protected. It's easy to keep conservation top of mind on a trip to Los Cabos – these three excursions are great ways to see ecotourism in action.

Help Save the Sea Turtles

Five types of endangered sea turtles call Baja California Sur home, and an array of resorts and conservation organizations work in tandem to protect fragile turtle eggs and assure hatchlings make it safely to sea. Turtle hatching season takes place from late August through December – ask your travel advisor or your resort's concierge how you can help **protect the nests**, or join a local organization's turtle release, when adopted hatchlings take their first steps out to sea.

Choose a Farm-to-Table Feast

Many Los Cabos resort restaurants champion sustainably sourced ingredients, using produce from their own organic farms or working with local suppliers to obtain fresh seafood and other products. Head just north of San José del Cabo to the foothills of the Sierra de la Laguna and Flora's Field Kitchen, one of the pioneers of the farm-to-table movement in Los Cabos. The restaurant sources almost everything from its **50-acre organic farm**, from the items on the charcuterie boards to the toppings on its wood-fired pizzas. Travelers can sign up for cooking classes and bring home new recipes for roasted veggie tacos and tatemada (charred) salsa.

Dive In

Cabo Pulmo National Marine Park, home to one of North America's largest and most diverse reef systems, is a day trip well worth the two-hour drive north of San José del Cabo. This 20,000-year-old reef was threatened by overfishing until it gained protected status in 1995, eventually becoming a UNESCO World Heritage site. Your Virtuoso advisor can arrange a snorkeling or **scuba excursion** in the park, where you might spy massive schools of fish, sea turtles, dolphins, whales, mobula rays, and bull sharks.

From top: Cabo's famous El Arco (The Arch) rock formation, Flora's Field Kitchen, and getting schooled at Cabo Pulmo National Marine Park.











At the picturesque tip of the pristine Baja Peninsula, you will find a destination unlike any other — a mecca for health, wellness, sustainability and luxury. Experience a bio-diverse wonderland where anything and everything is possible. Unparalleled service, world-class dining and thrilling adventure await you where the desert meets the sea.









A MOVEABLE FEAST

On board and in port, Oceania Cruises knows how to satisfy travelers' appetites.

ITH 450 PORTS OF CALL, Oceania Cruises introduces travelers to a world of culinary delights, from cities packed with Michelin stars to remote locales teeming with fascinating food traditions. Shore excursions focused on authentic experiences promise passengers a true taste of a destination, while recently reimagined restaurants, menus, and cooking classes on board make days spent at sea equally worth savoring. We've got a preview of what to expect on your next sailing.

Fresh Starts

Is it truly a vacation without breakfast in bed? With an updated **complimentary room-service menu**, cruisers can now sip espresso while wrapped in 1,000-thread-count sheets or dig into avocado toast and over-easy eggs on their suite's teak veranda. For something more social, The Grand Dining Room sets a stately tone for the day, while the sunny Terrace Café is an ideal spot to spring for healthy selections such as green apple muesli or banana-oat pancakes.

A Sense of Place

On shore, Oceania Cruises' Culinary Discovery Tours highlight local traditions and specialties. In Helsinki, Finland, for example, passengers visit historic *kauppahalli* and *kauppatori* (covered and open markets, respectively) to shop for seasonal berries and Lapland cheeses, then, back on board, make gravlax during a **Nordic cooking class**. And in the Caribbean, guest chefs teach passengers how to make local delicacies – such as Saint Lucia's national dish of green figs and salt fish – after accompanying them to local markets.

Oceans of Options

Restaurant choices vary among Oceania Cruises' ships: the 1,238-passenger *Marina* and *Riviera*, and 656-passenger *Insignia*, *Nautica*, *Regatta*, and *Sirena*. At romantic Toscana, entrees such as cioppino and roasted-lobster risotto arrive tableside atop **custom Versace china**; Red Ginger specializes in healthy, high-flavor options such as chili-garlic udon noodles with stir-fried vegetables; and families love to gather at Jacques, showcasing recipes by Oceania Cruises' executive culinary director, master chef Jacques Pépin.

Marquee Meals

Oceania Cruises knows how to mark an occasion: Aboard the *Marina* and *Riviera*, groups of up to ten can book Privée, the ships' most exclusive dining venue. Beneath a gold Venini chandelier, diners enjoy a special menu comprising the best of Oceania's offerings – including the Polo Grill's filet mignon with Florida lobster tail. Elsewhere on board, cruisers love toasting to special moments at La Reserve – its standout six-course dinner is paired with a selection of **Dom Pérignon vintages**.







IT'S YOUR HEART THAT TAKES YOU PLACES

We make your travels to the world's most magical destinations possible. But it's your endless passion for discovery that leads you there.

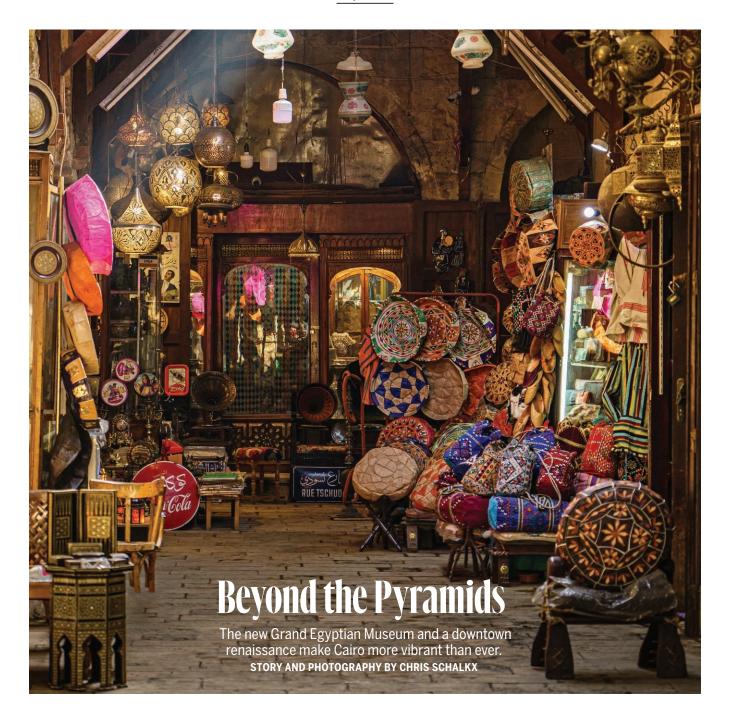


EXQUISITELY CRAFTED CUISINE. CURATED TRAVEL EXPERIENCES. SMALL SHIP LUXURY.





City Guide



ITH ITS BLARING TRAFFIC and donkey carts rattling through mazelike souks, few cities deliver a sensory shake-up as Cairo does. Many visitors simply beeline for the pyramids before setting sail on a Nile River cruise, but those who dive deeper will find a mesmerizing metropolis unlike any other. Opening in November after numerous delays, the new **Grand Egyptian Museum** on its own deserves an extra day on Cairo itineraries. This billion-dollar colossus of glass and concrete houses all 5,300 of King Tutankhamun's treasures, among countless other artifacts – many never before displayed publicly. Afterward, explore the French architecture and souks downtown in the city's timeworn commercial heart, where nineteenth-century buildings are being restored to all their former pastel-colored glory as galleries and boutiques. They coexist alongside mainstays such as the trailblazing **Townhouse Gallery**, which has spotlighted emerging local artists (Mohamed Monaiseer, Yasmine ElMeleegy) since 1998.

EAT On the first floor of the 1920s Baehler's Mansions in Zamalek. U Bistro & Bar delivers a moodily lit respite from the bustle just outside – and a welcome glass of wine. Chef Irfan Malek (previously at Dubai's Atlantis resort and Velaa in the Maldives) dishes out French and Italian favorites such as veal tartare and foie-gras-topped Tournedos Rossini.

Opened in 2012, **Zooba** riffs on Egyptian street-food staples with a takeout-friendly menu spanning ta'ameya (Egyptian falafel) sandwiches with beet-hibiscus tahini to ful (fava bean stew) with lemon and cumin. Outlets have since opened around Cairo, Riyadh, and New York City, but the pop-art-clad original location along the main drag in Zamalek, an affluent neighborhood on an island in the Nile, remains the most charming.

Upscale Egyptian cooking in the city is usually a hotel affair, and Zitouni at the Four Seasons Hotel Cairo at Nile Plaza is among the best places to sample local specialties. The menu at this palatial dining room runs the gamut from mezze platters to dolmas and stuffed pigeon all served with brilliant Nile views.

DRINK Set in one of the swankest ships moored on the Nile, Pier88 is a clubby hangout for the upper echelons of Cairo's social scene. At the marble-topped bar spanning the full length of the space, bartenders shake up espresso martinis and G&Ts with dried rosebuds and hibiscus.

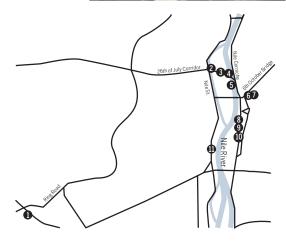
With its crystal chandeliers, creaky wooden floors, and walls lined with vintage books, bar-restaurant Aperitivo transports guests to Cairo's sepia-toned past. Nab a spot in one of the leather bar chairs and drink your way around the extensive list of martinis, gimlets, and whiskey sours. On Thursdays and Fridays, live DJs set the tone.

SHOP Wedged between two apartment blocks in Garden City on the Nile riverbank, the glasshouse-like Cairopolitan concept store stocks tongue-in-cheek





Clockwise from top: U Bistro & Bar, Byhand African Artisans, and Pier88's Vodka Passion (vodka and orange, pineapple, and passion fruit juices). Opposite: Market finds at downtown Cairo's famed Khan el-Khalili bazaar.



- 1. Grand Egyptian Museum
- 2. Zooba
- 3. U Bistro & Bar
- 4. Aperitivo
- 5. Pier88
- 6. TakeCaire
- 7. Townhouse Gallery 8. Four Seasons Hotel Cairo at Nile Plaza and Zitouni
- 9. Cairopolitan
- 10. Byhand African Artisans
- 11. Four Seasons Hotel Cairo at The First Residence

DE L'EUROPE

AMSTERDAM

De L'Europe Amsterdam is known as one of the oldest hotels in the heart of Amsterdam.

This family-owned
destination is home
to a selection of
the city's finest restaurants:
two MICHELIN-star
restaurant Flore,
authentic Italian
Trattoria Graziella,
and the beloved
French Brasserie Marie.



City Guide



souvenirs inspired by the streets of twenty-first-century Cairo. Standouts include wooden coaster holders shaped like Egypt's ubiquitous butcher's blocks and kitchen aprons emblazoned with illustrations of classic local market finds.

The homewares collection at **Byhand African Artisans** combines Egyptian craft techniques with its Scandinavian founders' eye for minimalist design. The brand's Garden City home studio, open by appointment only, is a shoppable showroom of salt-stone candleholders, alabaster floor lamps, and throws embroidered by Berber women in Siwa.

At **TakeCaire**, a fifth-floor gallery overlooking 6th October Bridge and the Egyptian Museum, architect and interior designer Sylvie Blanchet connects local artisans to French designers for capsule collections of tableware, jewelry, and furnishings that celebrate Egypt's heritage crafts. By appointment only.

STAY With a breezy, art-studded lobby and a palm-fringed pool, **Four Seasons Hotel Cairo at Nile Plaza** is exactly what you hope to find after a day in the Egyptian heat. Its 365 rooms and suites sport palettes of creamy marble and gold, with many opening to private balconies to make the most of their location on the Nile. Guests can choose from nine restaurants and lounges, but the hotel's

FY

"The City of the Dead is a weird historic place to walk in a city that isn't known for strolling. Muslim conquerors built the first mausoleums around AD 650, and the Egyptian elite and subsequent rulers kept adding magnificent tombs to what today is a dense, four-mile-long necropolis. Go with a guide – it's easy to get lost, and they have access to family compounds not open to the public."

 Julie-Anna Vogel, Virtuoso travel advisor, Vancouver, British Columbia

private dining experience on the pyramids' Giza Plateau is hard to beat (three-month advance notice required). Doubles from \$355, including breakfast daily and a 50-minute massage for two.

Across the river, Four Seasons Hotel Cairo at The First Residence feels more boutique, with 262 French-accented rooms overlooking either the Nile or the pyramids on a clear day. The restaurants, including a pan-Asian dining spot and a Brazilian grill, occupy a ritzy yacht floating just behind the hotel. Doubles from \$240, including breakfast daily and a 50-minute massage for two. •



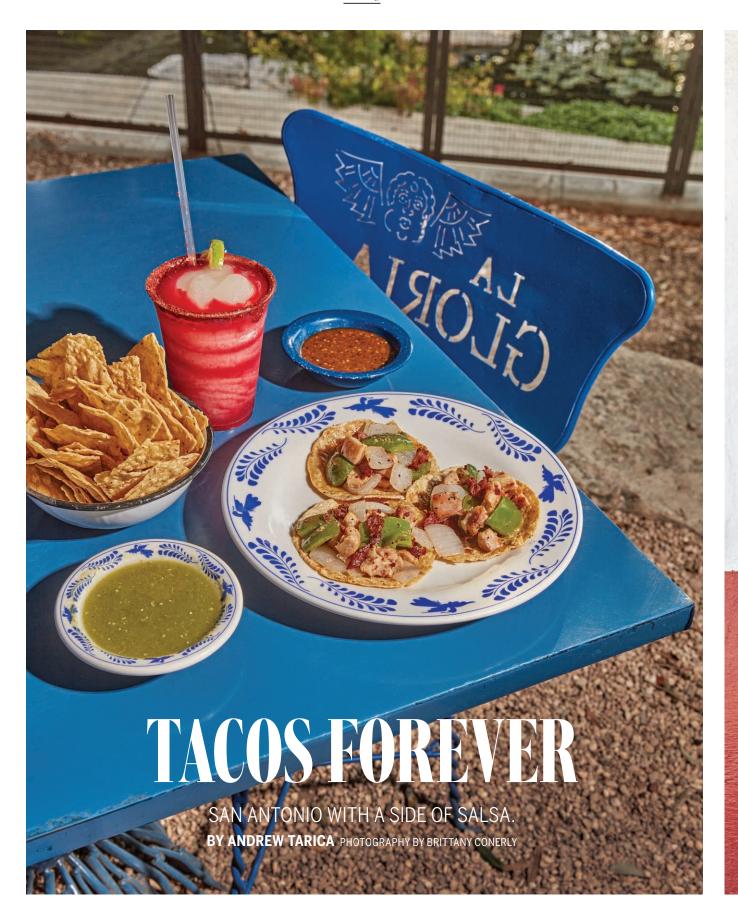
A New Golden Era

Discover countless new experiences and personalized services among our 200 waterfront acres — from reimagined hotels like the historic Cloister and adults-only Yacht Club, to A World of Flavor with over 14 restaurants and bars. Our brand-new Harborside Pool Club, private golden beach, stunning Golf Club Course, and the award-winning Spa Palmera are more spectacular than ever.

Escape to the Extraordinary at The Boca Raton.



Dining





OR SOME, San Antonio is simply the Alamo, the most popular attraction in all of Texas, with 1.6 million annual visitors prepandemic. But the city is unlike any other in the Lone Star State. It has neither the glitz and high-rise glamour of Dallas or Houston, nor Austin's renowned barbecue culture, natural springs, and music scene.

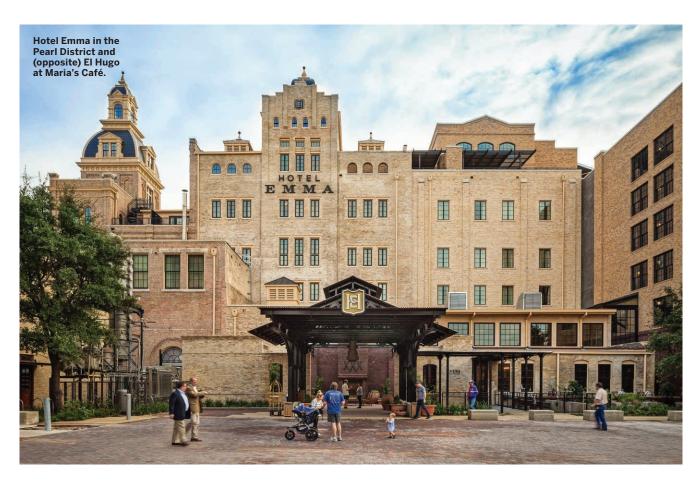
San Antonio moves at a slower pace than its cousins, and its modest downtown area is surrounded by leafy neighborhoods, with the meandering San Antonio River and five eighteenthcentury Spanish missions at its core. You're not quite in Mexico - the border is still about two hours away - but it sure feels near.

Indeed, with a history rooted in Hispanic tradition, San Antonio is one of the best cities in the U.S. for Mexican food. Ask a local to name their favorite taqueria, for instance, and you're bound to get a lot of opinions. "We definitely hold tacos near and dear to our hearts," says Montse Diaz, culinary concierge at Hotel Emma in the Pearl District.

On a quest to find the city's top tacos, I did my research, booked a couple of nights at Hotel Emma, and headed to San Antonio. I wanted to try a mix of styles - from tacos crafted by classically trained chefs to those made at momand-pop places, whose simple fare has withstood the test (and taste) of time. With a plethora of tantalizing options, choosing the city's best wasn't easy, but here are some favoritos.

REAL DEAL TEX-MEX

Maria's Café has been serving authentic Tex-Mex fare on Nogalitos Street since 1989. It's a tiny place, family-owned, with lots of local character. Most menu items (some of which are named after regulars) are listed on the walls, but the key is to order a taco that includes the sublime beef brisket, which Maria's husband, Tom, smokes for ten hours. One popular order is El Hugo: a brisket taco topped with pico de gallo and an over-easy egg. Every time I'm in town, I stop here.





Taco Trail Stays

Hotel Emma houses 146 rooms with seven top-floor suites in the former Pearl Brewhouse, a San Antonio landmark dating to 1894. Rooms combine industrial history with south Texas luxury. The property features a handsome bar, a grocery specializing in fine goods, a pool and cabana, and a restaurant called Supper. Don't miss the hotel's signature biscuits, served each morning with coffee in The Library. *Doubles from \$645, including breakfast daily and one lunch or dinner for two.*

Located in the North River Walk area, the boutique **Thompson San Antonio – Riverwalk** is just steps from the historic Alamo and other downtown attractions. Each of its 162 rooms and suites has floor-to-ceiling windows and bespoke furnishings. Dining options include a rooftop lounge, a restaurant specializing in seasonal menus, and the Cenote pool deck. *Doubles from \$379, including breakfast daily and a \$100 hotel credit.*

Sprawling **La Cantera Resort & Spa** overlooks 550 acres of the Texas Hill Country. Guests choose from 496 ranch-style rooms, 34 villas, or an exclusive adults-only floor. The resort offers Loma de Vida Spa & Wellness, a championship golf course, and six dining venues, including the fine-dining Signature restaurant. Expect spacious living areas, rustic furnishings in warm colors, and five swimming pools. *Doubles from \$259, including breakfast daily and a \$100 hotel credit.*

MAINLAND MEXICO

A native of the city's Westside, chef Johnny Hernandez studied at New York's prestigious Culinary Institute of America and opened his first venture, a catering company, in San Antonio in 1994. While his roots are Tex-Mex, his travels south of the border inspired him to create authentic Mexican dishes for American diners. La Gloria's mouthwatering tacos are all addictive, but don't sleep on the *alambre* – cubes of sirloin or grilled chicken, mixed with green bell pepper, onion, and bacon and served on mini corn tortillas with salsa verde.

CLASSIC CARNITAS

Blink and you might miss **Carnitas Lonja**, located in an old café and burger shop in Southtown, not far from Mission Concepción. Here, the menu specializes in traditional pork carnitas tacos, brought to you by chef Alex Paredes, who earned a James Beard



FYI

If you have time between tacos, explore the Mission Reach section of the River Walk Hike and Bike Path, a 16-mile trail along the San Antonio River that connects all five of the area's Spanish missions: the Alamo, Mission Concepción, Mission San José, Mission San Juan, and Mission Espada, which is the most remote and features a church built in 1756. Each mission is about two and a half miles from the next.

Award nomination for Best Chef: Texas in 2020. Paredes and his wife and aunts slow-cook pork confit-style in lard, salt, and water, then serve it by the pound with corn tortillas (which are cooked on a cast-iron *comal* – a type of flat griddle), pico de gallo, pickled onions, and salsa. Enjoy these savory creations in the restaurant's shaded picnic area.

PUFF DADDIES

Puffy tacos, a San Antonio specialty, are made from fresh masa puffed up in hot oil. The shells emerge crispy on the outside, soft on the inside, and full of corn flavor. Two restaurants lay claim to this style, both owned by members of the Lopez family. Ray's Drive Inn was founded in 1956, while Henry's Puffy Tacos (founded by Ray's brother) opened its doors in 1978. The tacos are served topped with lettuce, cheese, and tomatoes. Try both spots and decide for yourself who wears the crown of best puffy taco.

SIMPLY SEAFOOD

The pirate statue outside Mariscos del Puerto hints at what lies inside this unassuming neighborhood spot on the Westside. It features a nautical theme and an extensive menu specializing in all things from the sea. The move here is a tocineta taco – jumbo shrimp wrapped in bacon with corn, cheese, and a delicate chipotle béchamel. Deep in the heart of Texas, it's easy to imagine you're in the Yucatán, the smell of sea salt in the air.

BEST BREAKFAST

The Original Donut Shop dates to 1954 and still retains its midcentury look. But don't let the name of this San Antonio institution fool you. Inside, women craft fresh tortillas by hand and serve a variety of tacos, including bacon-and-egg, bean-and-cheese, and *barbacoa* on the weekend. On the other side of the restaurant, a pastry team makes doughnuts, fritters, and cream-filled confections fresh daily. **9**





HEN THERE'S fresh snow to hush the woods, a pair of crosscountry skis barely whisper underfoot. Tracing a newly groomed ski trail across Vermont's Twin Farms resort, I could hear chickadees in the treetops and maples creaking with cold. Nearby, an old apple orchard bowed under a sheath of ice. To my left and right, smaller trails disappeared into a latticework of frozen branches, but the crisp map in my pocket pointed the way to Post Road Camp, where I'd soon find a small fire blazing at the mouth of a canvas tent. A hearty picnic waited inside with wine the color of winter sunshine, a feast to banish any afternoon chill.

Not that I was cold in particular. Nordic skiing warms from within, even while earning skiers entrance to the privileged locales where birdsong passes for background noise. No whirring ski lifts, no crowds. On my skinny skis I've entered craggy New Hampshire

valleys and climbed to alpine huts high in California's Sierra Nevada. It was that endless search for pristine trails – plus a craving for après-ski pampering – that inspired a weekend getaway at Twin Farms, where nine miles of private tracks weave across a 300-plus-acre Green Mountains estate once owned by the novelist Sinclair Lewis.

New England forests reward slow exploration. In the winter, active guests crisscross Twin Farms on skis, snowshoes, and a fleet of snow-ready "fatbikes." Yet I'd arrived at the same time as a cold front that brought to mind all manner of ways to stay indoors instead. At the eighteenth-century, art-filled Main House, frost crept up old-fashioned windowpanes. Wool-clad guests lingered over backgammon in the cozy games room. I sipped Champagne fireside and turned a poached, steamy pink during private soaking sessions at the glass-enclosed Japanese ofuro tub hidden away in the property's woods.





Discover the best of the West with Princess*

Get a taste of sunny beaches, vibrant fiestas and rich flavors in Mexico. And savor wine tasting, fresh cuisine and world-class attractions on the California Coast. Enjoy the best the West Coast has to offer when you sail with Princess.





Please contact your Virtuoso Advisor for details.

©2022, Princess Cruise Lines, Ltd. Princess,® MedallionClass,® and the Princess logo are trademarks of Princess Cruise Lines, Ltd. or its affiliates. All rights reserved. Ships of Bermudan and British registry.

Outdoors

Winter winnows New **England's wooded** landscape into austere, nearly architectural grace; trees stripped to silhouettes reached at the darkling sky.

But like the Scandinavians whose ancestors invented cross-country skiing a few thousand years ago, I'm convinced crisp air is a key to winter contentment. Nordic people remain passionate skiers, and in Norway the term friluftsliv - fresh-air living - captures a local devotion to enjoying nature no matter the forecast. Surely they're onto something - the region regularly tops lists of the happiest places on earth. When I'm there, I've rarely regretted an inclination to bundle up and follow the residents' ruddy-cheeked lead.

So on my final evening on the mountain estate, I traded fireside comforts for a twilight ski, climbing slowly through forest filtering views of distant ridges. The trail map, now creased, led to a height of land where a diminutive lift-operator's shack is the sole trace of a long-ago rope tow. Winter winnows New England's wooded landscape into austere, nearly architectural grace; trees stripped to silhouettes reached at the darkling sky. Standing just outside the lift shack, I watched an evening star blink on above a nearby mountain. Fairy lights within illuminated wine and canapés carefully laid across a table for two – one last reward for venturing out in the snow.



Skinny-Ski Destinations

VERMONT Ten freestanding cottages at Twin Farms ensure absolute privacy on the sprawling estate, where there's also a four-suite farmhouse and a two-suite lodge. Find four additional spacious rooms in the art- and antiques-decked Main House, a convivial gathering place from morning coffee to cocktail hour. Winter activities go beyond the trails: Dabble in ice skating. curling, and sledding between warming trips to the fire or ofuro. Exemplary dining, including at the reimagined stand-alone spot Twiggs, features sommelier-paired wines, leisurely meals, and ingredients from Vermont's artisans and organic farms. Doubles from \$2,550. including all meals, beverages, and activities, and a farm-to-table gift set.

ALASKA Glide through birch and spruce forest on 100 miles of groomed cross-country ski trails at the allinclusive, six-room Winterlake Lodge on the Alaska Range's western edge. Watch the aurora borealis blaze above the snow on a night ski through the rolling 15-acre property, arriving at a lakeside bonfire with live music and warm drinks. Track lynx, wolf, and fox on the valley floor, or hop the lodge's helicopter to a nearby mountain ridge to Nordic-ski untracked snow with sweeping views across the surrounding mountains. Three-night stays from \$5,800 per person, including all meals and house wine and beer, some activities, a 50-minute massage for two, and a \$100 gift shop credit.



Seasonal sweet spots, indoors and out, at Twin Farms.

NORWAY Combine Nordic skiing with urban energy in Oslo, where 1,600 miles of groomed cross-country ski trails wind through evergreen forest within and just beyond the city limits. Locals hop the über-efficient metro right to trailheads, gliding between cabins beloved for their cakes and crispy waffles. Find views of Oslo Fjord from the top floor of the 151-room Hotel Continental Oslo, a stroll away from the new-in-2022 National Museum, the largest such institution in the Nordic countries and home to Norway's biggest collection of art. Or stay in for drinks or a meal at the hotel's art nouveau-inspired Theatercaféen. Doubles from \$409, including breakfast daily and a \$100 dining credit. 9

THE BARCELONA COLLECTION



A gastronomic offer cooked over a low heat by world-renowned chefs, bringing together 29 Michelin stars.

A wide range of culinary experiences which includes show cooking, gastronomic tours of local markets, wine and food pairings, and glamping in the vineyards.

Discover the haute cuisine revolution with a new generation of chefs with personal and unique restaurant projects in the city who carry on the DNA of Catalan cuisine.

Taste it at visitbarcelona.com

Barcelona Premium, unparalleled experiences await in Barcelona

barcelonapremium.com

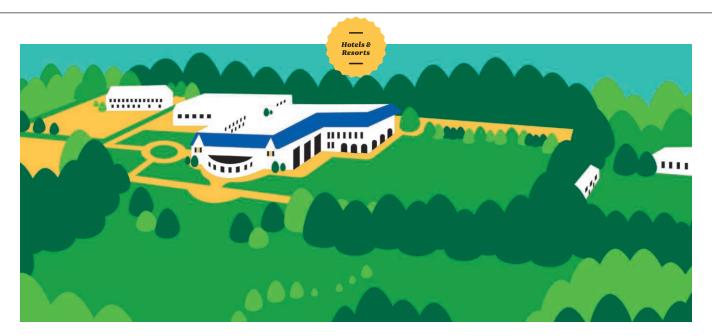






And the Winner Is ...

Virtuoso travel advisors cast their votes for 2022's best hotels, cruise lines, tour operators, and travel companies. Here's who came out on top. ILLUSTRATIONS BY JENNIFER TAPIAS DERCH



HOTEL OF THE YEAR Gleneagles

This 233-room estate in Perthshire, Scotland, knows a thing or two about hospitality – it's welcomed guests for nearly a century. With 850 acres for outdoor pursuits (including legendary golf, falconry, and fishing), refreshingly regal guest rooms, ten restaurants and bars, and an expansive spa, the amenities are glowing, but the personable estate staff shine even brighter.

BEST NEW OR REIMAGINED HOTEL Cheval Blanc Paris

Next door to the landmark Samaritaine department store, the 72-room retreat quickly became the new place to see and be seen in the City of Light's first arrondissement after it opened late last year. There's the three-Michelinstarred Plénitude from chef Arnaud Donckele, a bright brasserie, a Dior Spa, and guest rooms that feel like chic Parisian maisons.

most innovative guest experience One&Only Gorilla's Nest

The highlight at this 21-room lodge tucked into the foothills of Rwanda's Virunga Mountains is its access to Volcanoes National Park, where guests embark on the coveted trek to witness mountain gorillas in the wild. Staff prep travelers for the adventure with lectures, guided hikes, and opportunities to connect with the local community.



HOTELIER OF THE YEAR: Valentina De Santis

Valentina's grandfather bought the Grand Hotel Tremezzo in 1975, and the property remains one of the only family-owned hotels in Lake Como, Italy. Earlier this year, the De Santises opened Passalacqua, just down the lake in the village of Moltrasio (more about that on page 115). "It gives me goose bumps when our guests stop me in the hallways or in the gardens to hug me and say '*Grazie*,' " De Santis says. "In those moments, I understand they really feel at home and have created unforgettable memories with us."



PROTECTING THE PLANET: SIX SCASES LAAMU

This 97-room escape is home to the Maldives Underwater Initiative, a coalition of marine biologists and nonprofits protecting the surrounding ecosystem of the Laamu Atoll.

70%

The increase in travel insurance policies purchased in 2022 compared with 2021, according to Allianz Partners, voted Virtuoso's Best Airline, Specialty Travel Company, or Insurance Provider.



BEST TOUR EXPERIENCES

BEST TOUR OPERATOR Abercrombie & Kent

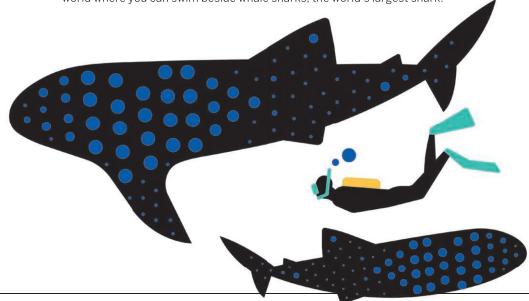
Just one of this 60-year-old prestige tour company's new itineraries for 2023: Cruising down the Amazon, hiking in the Sacred Valley, and marveling at Machu Picchu on an 11-day small-group trip across Peru.

BEST ON-SITE TOUR CONNECTION Southern Crossings Australia and New Zealand

Virtuoso travel advisors can work with Southern Crossings to create marquee, custom adventures in both countries, from expedition cruising off the Tasmanian coast to traveling across the South Island's Dusky Sound in search of the rare kakapo parrot.

BEST TOURISM BOARD LOS Cabos

Grab a snorkel and dive into the Sea of Cortés, one of only a handful of places in the world where you can swim beside whale sharks, the world's largest shark.





The Best Niche Travel



ADVENTURE

Private villas overlooking the bush, adrenaline-inducing game drives, and sunrise hot-air balloon rides over the Serengeti plains with **Micato Safaris**.

CULINARY

Cooking classes, *aperitivo* hours, and truffle-hunting treks with **IC Bellagio**, a Virtuoso on-site tour connection in Italy.

FAMILIES AND CELEBRATIONS Mosaic workshops, astronomy lessons, and sunset sails with Virtuoso on-site tour connection Made for Spain & Portugal.

ULTRA-LUXURY

Beachfront digs, naturalistled snorkeling trips, and A-list seclusion at **The Brando**, a 36room, private-island eco-haven in Tahiti's Tetiaroa Atoll.

WELLNESS

Renewal rituals, equine therapy, and mindfulness for days at **Miraval**, a spa retreat with outposts in Tucson, Austin, and the Berkshires.





THE RITZ-CARLTON

Explore the splendor of an island getaway to the Caribbean. White-sand beaches hugged by blue ocean waters, stunning coastlines, and gorgeous sunsets. From relaxation on the beach or by the pool, to island adventures and fun excursions, each destination brings its unique island charm that sets them apart. Explore the blend of culture and cuisine in a picturesque setting. When you select your favorite Caribbean destination, The Ritz-Carlton is waiting for you.

The Ritz-Carlton, Aruba

The Ritz-Carlton, Grand Cayman

The Ritz-Carlton, St. Thomas

CONTACT YOUR VIRTUOSO TRAVEL ADVISOR TO BOOK TODAY!











THE RITZ-CARLTON, ARUBA

THE RITZ-CARLTON, GRAND CAYMAN

THE RITZ-CARLTON, ST. THOMAS

Travel Impressions is not responsible for errors or omissions. Bookings are subject to the current Travel Impressions terms and conditions. Travel Impressions materials (including, but not limited to, names, trademark, service marks, logos, marketing materials, etc.) shall not be used, reproduced, transmitted or distributed in any way, except with the express written consent of Travel Impressions. CST #2139014-20. 40781- jt-09-19-22-pk.



SUPPORTING LOCAL ECONOMIES: and Beyond

Last year, through its Yes4Youth job placement program, the South Africa-based tour company placed more than 60 interns in a yearlong skills-training program.



STANDOUT SAILINGS







BEST OCEAN CRUISE LINE Silversea

This cruise line is consistently raising the bar at sea, with more new ships and sailings to come in 2023, including the eco-friendly 728-passenger *Silver Nova*. Get on board to soak up summer during an eight-night Lisbon-to-Rome voyage. *Departure: July 25, 2023*.

AmaWaterways

With 25 ships on 15 rivers around the globe, AmaWaterways always goes big. Its latest: An epic, 46-night Paris-to-Giurgiu, Romania, sailing down seven European rivers on four ships, visiting 14 countries and 40 ports of call. *Departure: June 1, 2023.*

BEST EXPEDITION CRUISE LINE Lindblad Expeditions

For more than 50 years, Lindblad has prioritized protecting local ecosystems and cultures, from the North Pole to Antarctica. For the latter, cruisers can join a pro photographer on an 18-night, round-trip-from-Ushuaia, Argentina, voyage to South Georgia and the Falkland Islands on the 126-passenger National Geographic Endurance. Departure: February 26, 2023. •



CELEBRATING LOCAL CULTURE: FOUR SCASONS RESORT Lanai

This 213-room resort connects guests to authentic experiences, from hula lessons to stargazing sessions with cultural advisors who share *ike kupuna* (ancestral knowledge) about how Indigenous Hawaiians used the night sky for navigation.



FROM SEARED KUDU served in your safari lodge's boma to the sweet curries of Cape Town paired with local sauvignon blancs, South Africa is a must-visit for meat eaters, vegans, and oenophiles alike.

Savor regional delicacies made with beef, lamb, pork, and chicken. Try something more adventurous like springbok (venison), ostrich, and warthog. Typical seafood dishes include saltwater kingklip, Knysna oysters, and crayfish. Many restaurants even serve barracuda, which thrive off the KwaZulu-Natal coast.

Non-meat-eaters will have more than enough to fill their plates, with corn roasted on the cob or ground into flour and cooked as pap (similar to polenta), and then served alongside hearty stews. Don't miss a chance to taste South African koeksisters (fried doughnuts glazed with syrup) or melktert (a sweet pastry crust filled with custard).

South African wines are finding their way to the table, and many are winning awards at the most prestigious international competitions. But why don't you be the judge? Tour one of the 13 wine routes in the Western Cape, home to hundreds of estates that produce thousands of different varietals.

So, pull up a chair at a charming alfresco waterfront bistro, settle into a bucolic vineyard restaurant, or enjoy an evening of *Out of Africa*-style luxury safari dining. No matter how you choose to experience this world-renowned gastronomy, you're sure to savor every last bite.

Ready to see what South Africa is serving up? Connect with your Virtuoso travel advisor.









The sixteenth-century Iglesia de Nuestra Señora de los Remedios and (inset) an open-air market in Cholula.

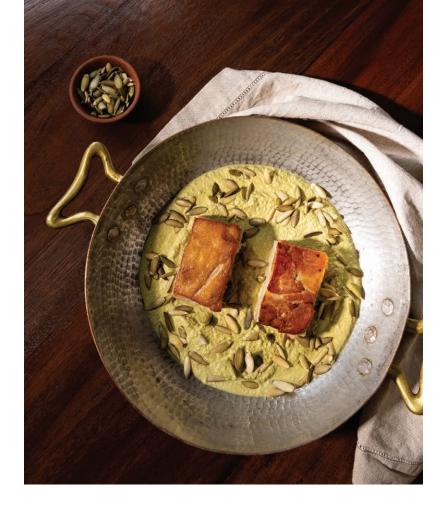
PUESIA, the quest for mole can be a by-the-numbers experience. That's not to suggest the dish is easy to prepare. Nearly every chef, market vendor, and grandmother in this colonial mountain metropolis two hours southeast of Mexico City will tell you how complex and time-consuming the rich, earthy sauce is to whip up. And that's typically where the numbers start flying. Twenty-plus ingredients. Thirty-six hours of grinding,

"Of the 120 types of mole in Mexico, seven are the most important, and one is considered almost sacred," says chef and mole evangelist Victor Tufiño, laying out the math with a tray of raw materials to make that holiest of moles – and the national dish of Mexico – mole poblano. The bright-green poblano chili pepper that lends the sauce its delicate heat is named for Puebla itself, its area of origin. But the other ingredients are mostly global, which speaks to the legacy of Puebla's location on a centuries-old trade route between Mexico City and the Atlantic port of Veracruz. The cinnamon and ginger come from Asia, the almonds from Spain, the plantains from Africa, the brioche (yes, brioche – Puebla takes its baked goods seriously) from France, and so on.

roasting, and simmering. Four centuries of culinary tradition.

And yet mole poblano had the humblest of beginnings: An order of seventeenth-century nuns from Puebla's Convent of Santa Rosa is credited with inventing the recipe for a visiting archbishop. Short on fancy foodstuffs, the sisters improvised a sauce of dried chilies, stale bread, nuts, spices, herbs, and chocolate and then ladled it over turkey. Today, you still find offerings of mole on altars around this religious city of 3.2 million. "To us, mole is a food, but it's so much more than a food," Tufiño says. "It celebrates the mixture of cultures and influences and inspirations we carry as a people."

Tufiño is the executive chef at the new Banyan Tree Puebla, but today he's playing the added roles of tour guide and cooking instructor for my wife and me. Our private, daylong market-to-table mole workshop (one of the hotel's popular guest experiences) starts at the colorful municipal *mercado* in Cholula, an enchanting bohemian town 30 minutes from the city center that's known for its 1570s parish church built atop an adobe-brick pyramid from the first century. The snowy volcanic peak behind it – a cometo-life version of the ones you probably drew in kindergarten – isn't just a stunning backdrop: Popocatépetl's frequent eruptions make for some of the most fertile soil on earth. Corn, beans, onions, chilies, cloves, pumpkins, mushrooms, tomatillos – they all thrive here, and those ingredients fill our basket as we head back to Puebla's UNESCO-designated Old Town to start cooking.



TO BE HONEST, it's almost impossible to make a good mole from scratch in a few hours, so we fake it a bit, toasting chilies, roasting tomatoes, slicing plantains, milling spices, and sautéing it all with thick Oaxacan chocolate. But the mix needs to rest for a while before some additional straining and seasoning, whisking and frying, and, OK, maybe a little more chocolate. As if he's on a cooking show, Tufiño reaches over for a pot of finished sauce, smiles, and says, "Here's where the Puebla magic happens."

Not that the city needs help in the charm department. With its peaceful streets of ceramic-tiled colonial apartments and gold-leaf baroque churches, Mexico's fourth-largest city somehow feels like a hidden travel find. (Picture San Miguel de Allende before influencers swept in.) "Puebla has the same draw as those other towns but even more deeply rooted traditions and history to be proud of – and it's less on the tourist map," says Jessica Irene Seba of Virtuoso on-site tour connection Journey Mexico. The Michigan native loves Puebla so much, she recently moved there with her husband and plans to stay. "It's timeless and magical, and the climate is often similar to a perfect autumn day back in the U.S.," she says.

During our five days here, my wife and I encounter only a handful of other Americans. The people speaking English are mostly German engineers from the Volkswagen plant just north of the center. In Mexico City, a new wave of sleek cafés and coworking spaces puts certain neighborhoods on a style axis with NYC's Williamsburg or L.A.'s Silver Lake. But Puebla remains un-Brooklynified.

We walk past an anonymous wooden doorway five times before learning that the first and oldest public library in the Americas – a lavish baroque reading room with 45,000 rare volumes – waits upstairs. In an alley off Cinco de Mayo Road (the holiday marks Mexico's victory over France during the 1862 Battle of Puebla), another discreet entrance leads to a fascinating tunnel system dating to 1531 but only unearthed and opened to the public in 2016. It's also easy to miss the landmark bar La Pasita, which serves an only-in-Puebla libation – and only during the afternoons – of raisin-flavored liqueur accompanied by a skewered cube of fresh goat's milk cheese and a liqueur-soaked raisin.

WITH ITS
PEACEFUL STREETS
OF CERAMIC-TILED
COLONIAL APARTMENTS
AND GOLD-LEAF
BAROQUE CHURCHES,

MEXICO'S FOURTH-LARGEST CITY SOME-HOW FEELS LIKE A HIDDEN TRAVEL FIND.





From far left: Suckling pig in pipián mole at Banyan Tree, Puebla street performers, and La Pasita's raisininfused drink.



Mole is easier to find. Practically every block in the historic district has a market stall or *abuela*'s kitchen selling either mole ingredients or traditional dishes of seemingly infinite variety: *pipián* (green mole made with pumpkin seeds), *manchamanteles* (mixed meats, chili peppers, vegetables, and fruits), *encacahuatado* (peanut mole), *almendrado* (almond mole). There's mole *rojo* (red mole made with *guajillo* chilies), mole *amarillo* (yellow mole made with *amarillo* chilies), and Oaxaca's inky-dark mole *negro* – the colorful list goes on.

Zeroing in on the best requires some intel. In the back of a pottery shop opposite the weekend antiques market on Callejón de los Sapos, aka "Alley of the Frogs," retired doctor María de los Ángeles Camacho Vaca uses her mother's recipes to create plates of mole poblano as aromatic and harmonious as anything the holy sisters might have made. Off Puebla's main square, casual Comal serves versions so textured and intense, they're almost black. At Augurio, the artful plates look modern, but the award-winning restaurant's sauces take several days and a small army to prepare in age-old ways.

Our dish is a winner too, if I say so myself. With that last-minute assist from Tufiño, the batch has the right char, sweetness, and zip to convince us that, possibly, we can repeat the miracle in our kitchen back home. But as with any quest as involved and nuanced as this, our mission requires just a little more research.

On our last night in Puebla, we find ourselves at what feels like the chicest gathering in town. On the rooftop at the Museo Amparo – an unmissable collection of pre-Hispanic and contemporary art – we sit amid a young, energetic crowd at an outdoor café where the house mole rivals some of the city's best. The 360-degree views aren't bad either. Puebla is said to have 288 churches, each of which has a feast day to honor a saint, and most of those celebrations involve some type of mole. Looking out at the spires and cupolas, it's impossible to calculate the impact one dish has on a city like this. But suffice to say, the whole is greater than the sum of those delectable ingredients.

A traditional kitchen setup at Museo Amparo and (right) chocolate for mole.

FEEL FREE TO LET THE OUTSIDE IN

The Best Way to Experience Alaska is with Norwegian Cruise Line.

When you cruise with Norwegian, the awe of Alaska stays with you throughout your cruise. From hiking up snow-capped mountains and witnessing majestic whales splash in the Pacific to coming back on board and catching an amazing show followed by an equally amazing starlit stroll on the top deck. So come aboard the youngest fleet cruising Alaska and feel what it's like when you let the outside in.











PLAN FOR PUEBLA

STAY Opened last year in the heart of the UNESCO World Heritage colonial city, **Banyan Tree Puebla** brings traditional Mexican design to its 78 guest rooms in a reborn nineteenth-century building. The elegant rooftop restaurant, pool, and spa have views of the historic downtown,

Popocatépetl volcano, and other peaks. Doubles from \$269, including breakfast daily and one lunch or dinner for two.

GO Journey Mexico works with Virtuoso travel advisors to craft custom itineraries throughout the country. One example: a seven-day trip through Mexico City and Puebla with private guides, hot-air ballooning over Aztec ruins, a visit to Frida Kahlo's Blue House, a mole cooking demonstration, and a Talavera pottery workshop, with accommodations at the Four Seasons Hotel Mexico City and Banyan Tree Puebla. *Departures: Any day through 2023; from \$6,047.*

Ten days of food market visits, private cooking classes, and street-food tastings fill **Artisans of Leisure**'s ten-day tour that takes in Oaxaca, Puebla and Cholula, and Mexico City. Travelers learn to make mole in a hands-on session in Puebla. *Departures: Any day through 2023; from \$11,995.*

Travelers on **G Adventures**' eight-day tour of central Mexico taste their way from Mexico City and Puebla to Oaxaca and to seaside Puerto Escondido. The Puebla itinerary promises tamales, *tlayudas*, and delicious mole. *Departures: Multiple dates*, *December 10, 2022, through December 23, 2023; from \$829.*

Mole, mezcal tastings, and a Mexico City taco crawl feature prominently on **Intrepid**'s nine-day culinary tour from the capital to Puebla, Oaxaca, and Huatulco on the Pacific coast. Also on the menu: a theatrical *lucha libre* (freestyle wrestling) match in Puebla. *Departures: Multiple dates, December 10, 2022, through December 23, 2023; from \$1,690.* **9**

Puebla's colorful Alley of the Frogs.

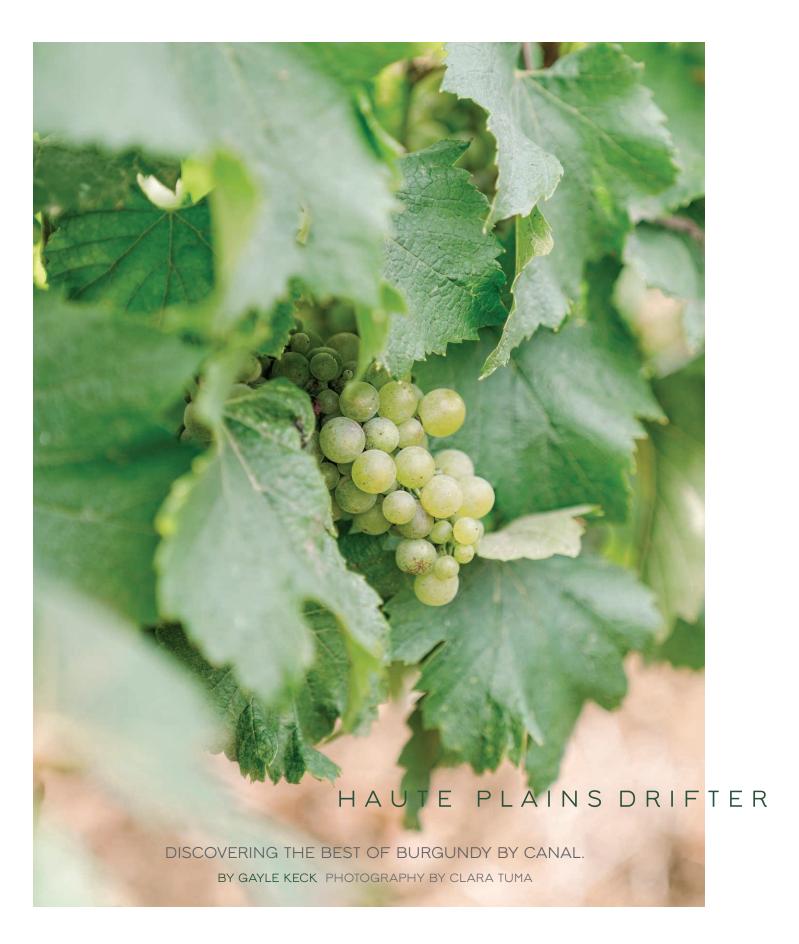




CANADA BY DESIGN











T'S THE \$17,000 BOTTLE of wine that really brings us together. We're not sipping the stratospherically priced Romanée-Conti – our table of 11 passengers aboard the *Adrienne* is speculating about it over dinner. Questions fly: Is a single bottle of pinot noir really better than 170 hundred-dollar bottles? If we all chipped in to buy a bottle, what would it cost per person? And how much wine would each of us get? (A couple of sips, at \$1,545 per person, a mathematically inclined fellow figures.)

I admit, at this point, we're a bit giddy. We've sneaked tastes of ripe pinot noir grapes from a *grand cru* vineyard, indulged in meals cooked by our private French chef (honored with three Michelin stars at past gigs), and transited 12 locks on the Canal de Bourgogne. Then there's the wine: Pouilly-Fuissé, Côte de Nuits, Savigny-lès-Beaune Premier Cru – big Burgundy names, all generously poured – and it's only our first full day aboard the six-cabin luxury barge.

I've long been fascinated by canals, true engineering feats of their era, marked by locks that raise and lower vessels to aid navigation. You can find a few barge trips in England and Scotland, but France is crisscrossed with canals, offering many options, from do-it-yourself rentals to all-inclusive cruises like ours. French Country Waterways sails four itineraries, in Burgundy, Champagne, Alsace-Lorraine, and the Upper Loire, each with a focus on regional wine and food. Its fleet comprises five barges, carrying just 8 to 18 passengers each.

River cruises abound in Europe, but they're vastly different from canal barging. Riverboats carry ten times (or more) passengers, travel farther and faster, and offer multiple excursion choices. Barges are much more intimate, with an inimitable personal vibe. As Virtuoso travel advisor Michael Holbrook of Columbus, Georgia, explains, "Each of French Country Waterways' barges is more like a floating, fully staffed guesthouse with a private chef than a cruise ship." One thing he particularly valued on his three trips was interaction with the six-person crew. "They almost became family by the end of the cruise," he says.

Our voyage will take us from Dijon to Saint-Léger-sur-Dheune, a distance you could drive in about an hour, but which will take us a laid-back seven days. We'll sail down the Canal de Bourgogne to the Saône River, then into the sinuous Canal du Centre – all waterways that are part of a historic network connecting the Mediterranean to the Atlantic.

To protect the canal, barges legally can't exceed 3 to 5 miles per hour – the speed of a *very* leisurely saunter. The pace seems plodding at first, but then you start noticing things you'd otherwise miss. Perch, pike, and carp dart in the placid, 70-foot-wide canal. Swans paddle past, gray herons glide overhead, and wading egrets crane their necks to inspect us as we drift by. One passenger notes with a smile, "There have been zero overhead announcements," a pleasant contrast to the crackling on larger vessels.

A PASSENGER WHO OFTEN WALKS

THE TOWPATH RETURNS WITH BOUQUETS,

WILD BLACKBERRIES, AND APPLES HE'S FORAGED ALONG THE WAY.

Wildflowers often carpet the shoreline. There's frilly Queen Anne's lace, spikes of violet loosestrife, and delicate pink bindweed. A passenger who often walks the towpath returns with bouquets, wild blackberries, and apples he's foraged along the way.

Trees arch overhead, many with mistletoe balls clinging to their branches. Charolais cattle graze in nearby pastures, and we slip by fields of corn and sunflowers, marked with reminders of the canals' industrial past: grain elevators, gravel depots, and the rusting hulks of cranes. But most of the journey unwinds through bucolic countryside.

Transiting locks is an art: Our 127-foot barge eases in with just inches to spare on each side. Charley, the lanky deckhand, wrangles ropes and closes lock gates before hopping aboard the barge's roof as we descend into shadow, then performs a startling Olympics-worthy flip onto the deck below. Scents intensify – of wet concrete, mud, and the water plants that cling to the lock's walls. When we've reached the new water level, Charley throws his weight into levers that swing open the gates at our bow, and we slip out.

CAPTAIN MATTHEW, a witty Brit who's worked on barge cruises for four decades, leads our morning and afternoon excursions. One day, he takes us past fields of ripening grapes to Clos de Vougeot, a vast vineyard and château founded by Cistercian monks in the twelfth century; four massive presses that once used the weight of huge beams to crush grapes attest to the monks' ingenuity. At Château de Chassagne-Montrachet, vaulted twelfth-century stone cellars built by Cluniac monks are heady with the aroma of aging wine. You might want to toast the brothers as you taste five of the winery's offerings.

Dijon may be known for its mustard shops, but there's much more to see in this historic seat of the dukes of Burgundy. Matthew shows us the ornate ducal palace, then walks us past an ancient half-timbered house and down rue de la Chouette (Owl Street) to the side of Notre-Dame de Dijon church, where he points out a stone owl, worn smooth by 300 years of visitors, who believe touching it will make their wish come true.

In Beaune, we tour the fifteenth-century Hospices, a former charity hospital, topped by yellow, red, green, and black tiles arrayed in bold geometric shapes. Inside, the display of ancient medical tools made me cringe, but a sign noting the daily patient allotments of red wine made me smile. Don't miss the nine-panel polyptych altarpiece, the *Last Judgement*. Not only is the painting exquisitely detailed, but you can also see the ancient precursor to Instagram influencers – the Hospices founder's offspring, who appear in the panels.











"While French Country Waterways' winetasting excursions obviously feature local vineyards, the 20-plus wines served on all four itineraries showcase the best from across France."

 Michael Holbrook,
 Virtuoso travel agency coowner, Columbus, Georgia

Docking at Chagny, we hop off and head to Château de Rully, where its 26th-generation count leads us through his family castle. He's full of stories, like the tale of an ancestor who traveled with two coaches – "one for himself and one for his wineglass," now displayed in a dining room cabinet. "It holds four bottles of wine," the count notes, "and he drank it all in one go." After the tour, we sample the estate's wines – with slightly more restraint.

A highlight of all French Country Waterways itineraries is dinner at a Michelin-starred restaurant. At Chagny's three-starred Maison Lameloise, we savor foie gras "lollipops"; four dainty amuse-bouches, including a little pastry pillow with Beaune sausage; a main course of monkfish with chanterelle mushrooms; a mind-boggling cheese cart; and lemon mousse with jasmine-lemon sorbet – all topped off with trays of *mignardises* (bite-size desserts), chocolate truffles, and *pâtes de fruits*.

When it comes to onboard meals, well, apologies to Hemingway, but *Adrienne* is the *real* moveable feast. From freshly baked breakfast pastries, sourced at *boulangeries* along the way, to lunches of salads, quiche, and roasted meats to cocktail appetizers and five-course dinners, you'll never go hungry.

Starters at the candlelit dinners included seared scallops, the chef's cured salmon garnished with roe, or soup made with julienned vegetables and tender bites of veal in a light coconut-milk broth. Main courses featured delicate cod with thin cucumber "scales" or lamb two ways: a tenderloin and a savory merguez sausage patty. Lobster? *Mais oui!* Filet mignon? *Bien sûr!* Menus change weekly, depending on the chefs' whims.

Red and white wines flow at each meal (aside from breakfast) – a total of 22 labels over the week. At lunches and dinners, servers present a selection of three artisan cheeses, with no repeats and often introduced with a story. To wit: The truncated-pyramid shape of Valençay goat cheese was once actually a full pyramid, served to Napoleon after his disastrous Egypt campaign. Legend has it the infuriated emperor lopped the top off with his sword. It's been made in that shape ever since.

Fortunately, you can compensate for all that food by walking or biking along the towpaths on either side of the canal. Beyond the waterway, villages have sights that are easy to discover by bike, such as quirky Château de Longecourt in Longecourten-Plaine or L'Antre Pots Fleuris, where you might pick up an octopus candelabra, and A Comme, which sells antique linens, both in Saint-Léger-sur-Dheune.

On our final night, we exchange to asts and hugs. And we joke that maybe someday we'll meet up again on the Adrienne to split that bottle of Romanée-Conti. It'll happen – I made a wish on that owl in Dijon.



It's time you enjoyed renting a car.

With locations across the country – and now including Hawaii – we are there where travelers need us most.

Contact your Virtuoso Travel Advisor to book your car today.





TAKE TO THE WATERS

GO French Country Waterways' six-night Burgundy cruises travel between Dijon and Saint-Léger-sur-Dheune on the 12-passenger Adrienne, with winery visits, private tours of historic Dijon and the Hospices de Beaune, and a chance to hobnob with a French count. Departures: Multiple dates, April 2 through October 29, 2023; from \$7,195.

Charter the four-passenger Alouette barge from **Belmond Afloat in France** to cruise the Canal du Midi for six nights between Carcassonne, home to Europe's largest medieval fortress, and Béziers. Tour an olive mill and the bustling Narbonne market and buy from local artists in the town of Le Somail. Departures: Multiple dates, April 2 through October 15, 2023: from \$34.295 for four.

Travel round-trip from Bordeaux during a seven-night cruise on **AmaWaterways**' 144-passenger *AmaDolce* riverboat, with excursions to Saint-Émilion and UNESCO World Heritage site Blaye Citadel and tastings at grand cru vineyards. *Departures: Multiple dates, March 16 through November 9, 2023; from \$2,549.*

Avalon Waterways' 128-passenger river ship Poetry II sails from Arles to Chalon-sur-Saône on seven-night voyages featuring visits to the Roman arena of Arles, Avignon's fourteenth-century Palace of the Popes, and a workshop to create a painting in the style of van Gogh. Departures: Multiple dates, March 23 through October 24, 2023; from \$3,248.

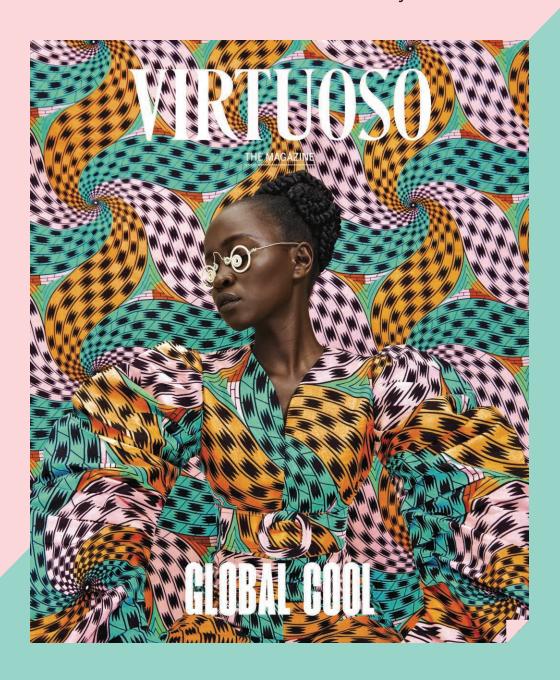
Take a 14-night trip between Bordeaux and Paris aboard two **Uniworld** river ships – the 124-passenger *Bon Voyage* and 128-passenger *Joie de Vivre*. Bike through Médoc vineyards, explore the life of Toulouse-Lautrec at Château Malromé, and visit Versailles and Monet's garden at Giverny, with a high-speed TGV train transfer between ships. *Departures: Multiple dates, April 2 through October 8, 2023; from \$7,399.*

Board **Viking**'s 190-passenger *Heimdal* Longship at Avignon, then learn about lavender production in Provence, take a walking tour through the cobblestoned streets of medieval and Renaissance Viviers, and disembark seven nights later in France's gastronomic capital, Lyon. *Departures: Multiple dates, March 14 through November 7, 2023; from \$2,199.* **Q**

GIVE THE GIFT OF DISTINCTIVE TRAVEL

SUBSCRIBE TODAY!

Virtuoso, The Magazine is the ultimate inspiration for passionate travelers. Give a gift subscription and open the door to the world of travel, Virtuoso-style.





JOHANNESBURG'S DINING SCENE WILL MAKE YOU EXTEND YOUR STOPOVER

BY TAYLA BLAIRE







Slow-braised beef tongue at Les Créatifs and (opposite) Yeoville Dinner Club's Sanza Sandile.

PHOTOGRAPHY BY DOOK



THE POWER WENT

at Yeoville Dinner Club, but it didn't stop us from feasting. By candlelight, we passed around bowls and platters that chef Sanza Sandile had laid out on the long, wooden communal dining table – Nigeria's

nutty, pumpkin-y *egusi* soup, and *matapa*, a traditional cassava leaf stew from Mozambique. They were delicious, complemented by the spicy tang of homebrewed ginger beer. Then all at once, we were illuminated. We raised our glasses and cheered to the lights coming back on.

I've lived in Johannesburg my entire life, and to me, this moment captured the city's spirit: multicultural, welcoming, delicious, open-hearted, and a work of art, as well as a work in progress. South Africa bears the legacy of its apartheid and colonialist pasts, ripples of which have created societal divisions and crime rates that can't be ignored. And while it's important to acknowledge that legacy – and to plan for these realities with the right access and guides – it doesn't mean travelers should duck through the city on their way to or from a safari. If you take a moment to linger, you'll find much here to savor.

Johannesburg is a city of opportunity, and creative chefs from South Africa, elsewhere on the continent, and abroad have embraced this energy, establishing a dining scene that reflects the city's complexity. From outside-the-box tasting menus and traditional South African cuisine to the finest cuts of meat and the tastiest vegan enchiladas, here's where to strike it deliciously rich in the City of Gold.

FEELING FANCY

Johannesburg has attracted some of the country's best epicurean talents, drawn here by the allure of making their mark on a city without a solid culinary tradition. Leading the way is chef Wandile Mabaso, who worked in multiple Michelin-starred restaurants abroad (including Alain Ducasse's Restaurant le Meurice in Paris and New York City's Le Bernardin) before returning to Joburg in 2018 to open **Les Créatifs**, his ode to South African cuisine, in the Bryanston neighborhood. "There's an opportunity to be a pioneer," Mabaso says. "I like to prove new things, create new things, as opposed to following a trend."

Rather than replicating the fine-dining experiences that dominate his résumé, Mabaso strives to incorporate traditional French techniques in a menu

that's thoroughly South African. He's doing that by highlighting local ingredients on his ever-changing menu, such as plump scallops from the Cape and the country's famous Karoo lamb, and creating modern interpretations of the dishes he grew up eating, including umlegwa (older, free-range chicken), the staple of his township. Les Créatifs is dark and intimate, aside from the welllit open kitchen, which demands attention. Dinner here feels like a theatrical event, as patrons pause hushed conversations to watch servers place plates on their tables with the crisp coordination of well-rehearsed actors.

In the leafy Melrose neighborhood, Basalt provides an equally special setting, where chef-in-residence Candice Philip showcases her unique approach to dinner - she tells diners she loves to run with "one spark of inspiration," and she never replicates a dish. Basalt's frequently changing courses reflect seasonal themes, such as "Vine and Vernal" or "White," which features dishes inspired by the color. While menu descriptions leave much to the imagination, what arrives on the polished wooden table exceeds expectations. Case in point: "Pea, Radish, and Truffle" turned out to be a colorful, meticulously arranged mosaic of sherry gel pearls, Parmesan foam, and a dusting of truffle "snow" atop fresh peas, radishes, and edamame.

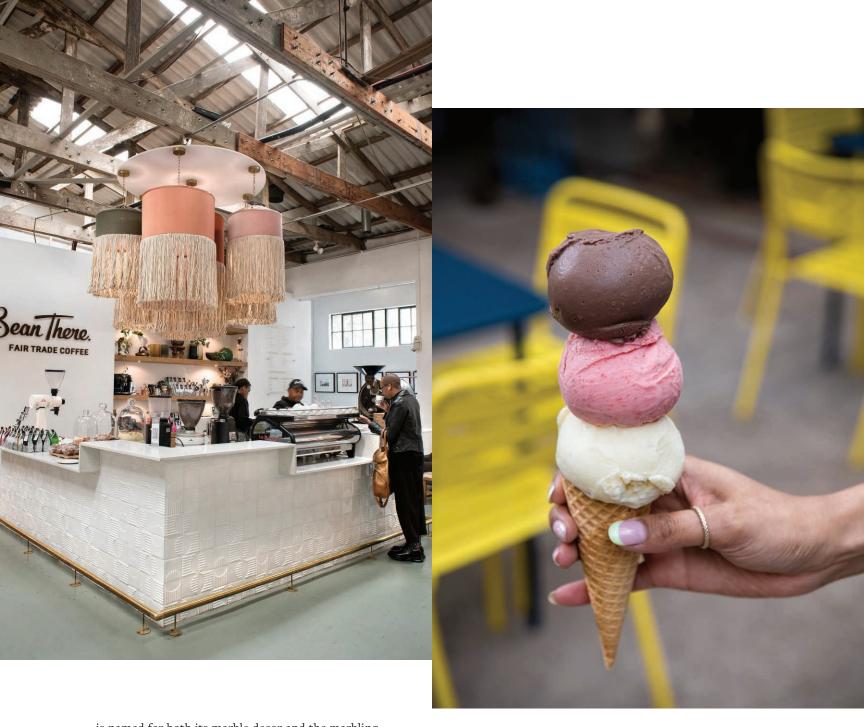
For an incredible meal without the tasting-menu commitment, don't miss **Marble**, which overlooks the lush Rosebank neighborhood from its third-floor perch in the Trumpet Building on Keyes Avenue. Helmed by South African culinary stalwart David Higgs, the space

"YEOVILLE HAS NEVER
CHANGED FOR ME IT'S ALWAYS HAD
DYNAMIC PEOPLE
AND DYNAMIC
SPACES," SANDILE
SAYS. "HERE,
I FOUND GOLD."





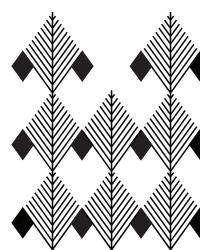
From left: Basalt barman Tinashe Manyau and a pan-African spread at Yeoville Dinner Club.



is named for both its marble decor and the marbling of the meat it serves. The focus here is cooking with fire. A server presents diners with a tableside meat selection and explains each cut, which might include everything from buttery local Silent Valley Wagyu to Migo's Jersey beef from the Eastern Cape, a firm, intensely flavored meat with a rich band of fat. It's all prepared on the restaurant's centerpiece: a massive wood-fired grill in front of a wall of ceramic tiles handpainted by South African artist Mervyn Gers.

SOUTH AFRICA ON A PLATE

South African food is hearty, made for sharing and second servings. To find the heartbeat of Johannesburg, head to the restaurants that showcase homegrown cuisine. In the trendy, tourist-friendly Maboneng neighborhood, the open-air, rooftop **Living Room Jozi**, a private event space that's open to the public on weekends, greets diners with gorgeous views, lively vibes, and tapas in a lush,



A Leafy Greens bounty and (opposite, from left) at 44 Stanley, Bean There and a coffee-chocolate, strawberry, and baobab-powder vanilla cone from Forest Gelato.

botanical space. In Braamfontein Werf near the city center, the **44 Stanley** shopping district is home to a variety of local culinary gems, including fair-trade African coffee at Bean There, treats from Chocoloza, and seasonal scoops of orange-and-Szechuanpepper gelato at Forest Gelato.

South African history is on display in Soweto, the Joburg township where Nelson Mandela and Desmond Tutu both lived. Their homes were on Vilakazi Street, where 1947 on Vilakazi Street draws a crowd for its sumptuous South African staples, such as *mogodu* (tripe) and *amanqina* (chicken feet), best enjoyed on the restaurant's sun-drenched patio.

While many areas of Johannesburg are developed and safe, there are certain townships travelers are discouraged from visiting alone. But with a guide, the culinary experiences there are some of the most authentic, including the Yeoville Dinner Club in Yeoville, Sanza Sandile's cozy spot for highlighting the gastronomic secrets of African immigrants. Guests are encouraged to mingle with strangers at a single communal table (the late Anthony Bourdain once pulled up a seat here), enjoying platters of pan-African dishes with Sandile's special spin, such as brinjal atchar (pickled eggplant, or "achalaka," as he calls it) and creamy, seasoned umngqusho (samp, or pounded dried corn kernels, prepared risotto-style).

Sandile never received any formal culinary training; instead, he enhanced his self-

taught learning with stove-side lessons from Yeoville's immigrant aunties. "I don't think I'll ever be a chef," he says. "I'm just a cook. A foodie, a storyteller, a cultural activist." Sandile has been dubbed a "gastronomic smuggler," bringing Congolese, Nigerian, Ghanaian, Cameroonian, and Ethiopian flavors to his table – with his own interpretations of them, of course. "Yeoville has never changed for me – it's always had dynamic people and dynamic spaces," Sandile says. "Here, I found gold."

FARM-TO-FORK FLAVORS

Following the Bushmen and Bantu peoples – the area's original inhabitants – and other European settlers, gold prospectors arrived in Johannesburg next, coming in droves in the late 1880s to work in the world's deepest gold mines.



FY

"Joburg is a city of hustle and bustle, full of rich history, amazing culinary experiences, and diverse culture. Visits to the Apartheid Museum and Constitution Hill are a must. And be sure to give yourself plenty of time at both museums – there's so much to see and learn."

 Marnie Van der Burgt, Virtuoso travel advisor, Ponte Vedra Beach, Florida





Like those pioneers, today's culinary innovators understand that many of Joburg's riches lie beneath the soil, and a visit to some of the city's farm-to-fork restaurants - located closer to the hills of Muldersdrift than to downtown's towering skyscrapers - proves as much.

Leafy Greens Café, perched on an open, rambling stretch of land located in Muldersdrift, has been a Johannesburg vegan institution since 2010. "Eighty percent of what we use in our menu comes from our garden," manager Janine Sadie tells me as she leads me on a tour of the fields behind the restaurant. We make a turn at the lemon orchard, crossing rows of chartreuse butter lettuce - guided vegetable picking proves a popular pastime

for visitors. Greens' sprawling shaded patio is ideal for brunch, but picnics are equally popular, with guests heading for the fields, blankets under their arms and fresh juice in hand.

At Culinary Table, a 20-minute drive north, chef and owner Daniela Gutstadt adjusts her menu based on "seasonality, abundance, and scarcity." Its grounds are full of the produce that complements her straightforward menu of charcoal-grilled meats and family-style roasts. "You are what you eat - and what you eat, eats. It's kind of an all-in-one," she says, pointing to the butchery she also owns, then to her produce shelves, restaurant, deli, and shop. She tells me Joburgers are efficient, and I nod in agreement. We're creative and resilient too, and it's all reflected beautifully on the plate.

From left: Les Créatifs executive chef Wandile Mabaso and his team, and **Culinary Table's orange and** honey crème brûlée.



Nature's Greatest Showcase

The Galápagos Islands are on every adventure traveler's bucket-list. Arguably, nowhere else on earth will you find the wild beauty and unique ecology of the Galápagos Islands.

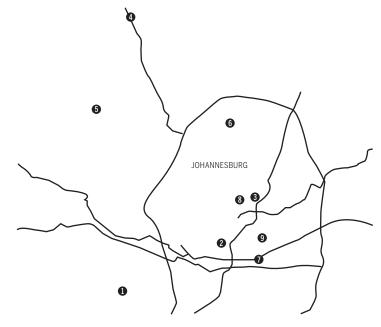
On a Hurtigruten Expeditions cruise, you'll get up close to the most iconic animal and bird species of the Galápagos, including marine iguanas, giant tortoises, and Blue-footed Boobies. Included activities will immerse you in the islands' rugged natural splendor: hiking with certified naturalists, kayaking on crystal blue waters, snorkeling with playful sea lions, and more.

Follow in Charles Darwin's footsteps to a land beyond imagination on a Hurtigruten Expeditions cruise.

TO BOOK YOUR GALÁPAGOS ADVENTURE, CONTACT YOUR VIRTUOSO TRAVEL ADVISOR TODAY!







ON OUR LIST

- 1. 1947 on Vilakazi Street, Soweto: Authentic fare on a famous Joburg stretch.
- 2. 44 Stanley, Braamfontein Werf: The downtown complex home to Bean There, Chocoloza, and Forest Gelato.
- 3. Basalt, Melrose: Contemporary plates and wine pairings in a chic room.
- **4. Culinary Table, Lanseria:** A gardento-table oasis on the outskirts of the city.
- 5. Leafy Greens Café, Muldersdrift: Casual vegan dishes and picnic perches amid organic gardens.
- 6. Les Créatifs Restaurant, Bryanston: A South Africaninspired tasting menu in an intimate space.
- 7. Living Room Jozi, Maboneng: A weekend favorite for rooftop meals.
- 8. Marble, Rosebank: A popular spot for fire-grilled meats and great views.
- 9. Yeoville Dinner Club, Yeoville: Home-cooked pan-African meals around a lively communal table.



GO Like other major cosmopolitan cities, pockets of Johannesburg can be unsafe for tourists, especially those traveling alone. All the go-to tips apply here: Beware of pickpockets and scams, keep your belongings close to your body, and lean on expert guides to show you around. Your travel advisor can work with Virtuoso's on-site tour connections in South Africa to pair you with the right people. **Triumph Travel** creates custom trip itineraries across the country that can include restaurant reservations, market tours, and exclusive culinary experiences, such as private lunches at Nelson Mandela's former home. Another resource is **andBeyond South Africa**, which matches guests with guides and immersive culinary, cultural, and history-themed experiences, often as pre- or post-trip add-ons to a safari in Joburg's surrounding reserves.

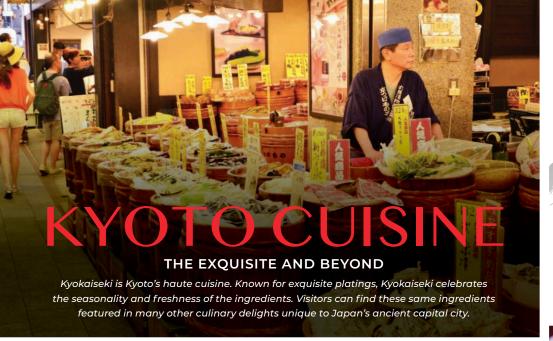
STAY In the leafy Sandhurst neighborhood, the 53-room **Saxon Hotel, Villas and Spa** welcomes guests in contemporary rooms decorated with African art. In demand is the Nelson Mandela Platinum Suite, where the former South African president edited *Long Walk to Freedom*, and a table at Qunu, one of the city's best restaurants. *Doubles from \$582, including breakfast daily and a 50-minute massage for two.*

Guests of the **Fairlawns Boutique Hotel & Spa**, a 20-minute drive north of Johannesburg, love its manicured gardens, Balinese-inspired spa, and 41 individually decorated rooms. The former private estate exudes a welcoming residential feel, providing a calm retreat away from the buzz of the city. *Doubles from \$435*, *including breakfast daily*, a \$50 dining credit, and two 30-minute massages. **Q**











GETTING THERE

BY RAIL: From Tokyo, it takes just over 2 hours to reach JR Kyoto Station by bullet train.

BY AIR: The nearest airports are Itami and Kansai International. Both are in Osaka Prefecture, between 60 -100 minutes to Kyoto by car.

KYOGASHI: SWEETS FOR ALL YOUR SENSES

Kyogashi are traditional Japanese sweets native to Kyoto. Often incorporating unique design motifs and seasonal colors, Kyogashi are multi-sensory treats created to be appreciated through "the eyes, ears, and palate." Featuring rice cake, sweet bean paste, or sugar cane, Kyogashi come in a variety of textures and shapes. The origin of Kyogashi dates back over 1,000 years, when local confectioners prepared them for imperial court rituals. This led directly to Kyogashi's indispensable role in tea ceremonies today. The oldest Kyogashi shops have been in business for generations and gladly offer these treats to Kyoto visitors today.



YUDOFU: EXQUISITELY SIMPLE

Yudofu, Japanese for "hot-water tofu," is widely thought to be the best way to enjoy Kyoto's high-quality, freshly made tofu. The tofu is first gently warmed up in a simple yet umami-rich broth of water and kombu (kelp). It is then served with condiments like soy sauce, scallions, bonito flakes, and ginger. Yodufu is considered a hallmark dish of Buddhist cuisine, a cooking style closely aligned with the rich spiritual history and culture of Kyoto. The city is also home to one of the oldest tofu restaurants anywhere, with a history dating back over 380 years.



KYOYASAI: LOCAL HEIRLOOM VEGETABLES

Kyoyasai are the heirloom vegetables traditionally grown in and around Kyoto for centuries. Uniquely suited to the region's soil and climate, these nutrition-rich vegetables are an indispensable part of Kyoto's food culture, from elaborate Kaiseki meals to the wide variety of pickled vegetables found in the homes of local residents. Given their long history of cultivation in the region, Kyoyasai are often a featured ingredient in Kyoto's seasonal dishes. Head to Kyoto's vibrant Nishiki Market to purchase the freshest seasonal Kyoyasai and a variety of other local specialties including seafood, meat, dried foods, yuba (tofu skin), etc.

COME EXPERIENCE ALL THE CULINARY DELIGHTS OF KYOTO, JAPAN'S ANCIENT CAPITAL.

Please visit www.japan.travel/en/us to begin planning your trip to Kyoto, Japan's center of traditional culture.







IUST A LIST OF 13 OVER-THE-TOP G()R(3F()US EVERYONE'S-TALKING-ABOUT TAKE-ME-THERE-NOW 3NEW HOTEISE THAT YOU'LL WANT TO BOOK IMMEDIATELY

BY ELAINE GLUSAC

OR HOTEL DEVOTEES, IT'S BEEN A *GREAT* YEAR. An exciting slate of properties debuted in 2022, welcoming guests with sprawling beachfront villas, prime addresses in some of the world's coolest neighborhoods, and everything from Aperol spritzes to cleansing sage ceremonies. (We'll take both, thank you.) The following pages are proof that hoteliers haven't stopped innovating in the past two years, dreaming up new ways to impress travelers with their tree-house hideaways, castaway-style excursions, and rooftop bars ripe for midnight dance parties. From Lake Como to the Gold Coast, here's where we're checking in next.





♦

THE CLASSIC MUSE

Lake Como, Italy

Dinners in the garden and trips across Lake Como in a vintage wooden boat occupy prime real estate in our summer-jaunt daydreams. With the debut of **Passalacqua** – a 24-suite palazzo from the De Santis family, owners of Lake Como institution Grand Hotel Tremezzo – we're ready to ask when we can move in. Amid terraced gardens and orchards that cascade down to the lake, the property has an unparalleled pedigree: Located on land once owned by Pope Innocent XI, Passalacqua is the former home of legendary composer Vincenzo Bellini, who wrote the opera *Norma* here. Everything has been meticulously restored, from the palazzo's frescoes, marble floors, and sculpted fireplaces to a lakeside house with a double-height music room – now Lake Como's largest suite – where Bellini enjoyed playing the piano.

For all its antique intrigue, updates are deliciously contemporary (Milanese lifestyle brand La DoubleJ draped the solarium in its bold fabrics) and celebrate the glorious weather that has attracted visitors since Roman times. Guests will fall in love with it all, from the pool and the outdoor gym in the olive grove to the lakeside tennis court and private dock. Bonus: Passalacqua is open through the holidays, a rarity in this coveted Italian region. *Doubles from \$1,500, including breakfast daily and a \$100 hotel credit.*

FY

"Because of the love and thoughtfulness poured into this dream project by Valentina De Santis and her team, Passalacqua feels made for guests who appreciate a special sense of place and great attention to detail. The hotel is somehow both down-to-earth and ethereal – a hard trick to pull off!"

 Bobby Zur, Virtuoso travel agency executive, Franklin Lakes, New Jersey



THE TIME TRAVELER

Panama City, Panama

With its opening this fall, the 159-room Sofitel Legend Casco Viejo Panama puts guests in the heart of Panama City's Casco Viejo (Old Town), a sprawl of ornate mansions, grand churches, and cobblestoned streets that's home to chic art galleries, restaurants, and bars. The new hotel respects history: Housed in a former early twentieth-century social club once patronized by the likes of Queen Elizabeth II, its design details, such as checkerboard marble floors and iron railings, are inspired by the building's original French colonial architecture, while contemporary Panamanian art, an oceanfront pool, and the rooftop Ammi SkyBar with views of the Panama Canal keep it fresh. Doubles from \$369, including breakfast daily and a \$100 dining credit.

COMING SOON: HOTELS WE'VE GOT OUR EYES ON FOR 2023

Travelers can take their New Year's resolutions straight to **1 Hotel Hanalei Bay** when it opens in January. The 252-room, eco-friendly retreat, overlooking Kauai's North Shore, will welcome guests with earthy accommodations, farm-to-table dining, and a massive holistic spa. ● Coming early next year to the new Galataport development on the Bosporus Strait, the 177-room **Peninsula Istanbul** will offer a classic hammam, waterfront pool, and rooftop bar within walking distance of Sultanahmet and the Istanbul Museum of Modern Art. ● By next spring, Britain's grand Old War Office − never before open to the public − will debut as the 120-room **Raffles London at The OWO**, featuring refurbished Edwardian marble staircases, mosaic floors, and oak paneling. Sleek additions will include a Guerlain spa and, among nine restaurants and bars, a rooftop spot overlooking Buckingham Palace.



THE LONG-WEEKEND WARRIOR

Cancún, Mexico

It's just 15 minutes from the Cancún airport to an oceanfront pool chaise at the new Waldorf Astoria Cancun, offering beach-seeking travelers easy access to one of Mexico's favorite strands. The 100-acre grounds provide a tranquil buffer from Cancún's crowds, and the resort's 173 rooms and suites have ocean views from private balconies, soaking tubs, and floor-to-ceiling windows flooded with sunshine. It's a game changer for couples and families craving an elevated, onestop destination, with two pools - one for adults and one that's kid-friendly and five restaurants and bars to cater to everyone's varied cravings. (You'll find us on the terrace of Ja'o digging into Mexican cuisine, but there's also a swanky seafood outlet, an all-day brasserie, and even a tropical version of the Waldorf Astoria New York's original Peacock Alley bar.) The expansive Waldorf Astoria Spa is a big draw, home to 21 treatment rooms, a quiet pool, relaxation gardens, and indoor thermal pools and heat features. Book a session with the resort's staff shaman, who dispenses Mayan botanical cures through obsidian stone massages and bodywork using herbs and oils made with ingredients from the spa garden. Doubles from \$875, including breakfast daily and a \$100 resort credit.



THE PINCH-ME RETREAT

Bali, Indonesia

At Banyan Tree's **Buahan** on Bali, 16 foliage-shrouded, open-air villas overlook seven forested peaks in the island's center. Stays here feel like living in a *FernGully*-esque fairy tale with an emphasis on wellness: Zero-waste cooking classes and treks to secret waterfalls are just a couple of the daily activity options. Here's how we'd spend a day.

7 AM: Greet the morning on a cycling excursion to the neighboring village of Manjangan. Pedal along jungle-fringed roads with views over the surrounding rice fields, stopping en route to observe prayer rituals at local Hindu temples.

Noon: Head out with the resort's foraging master to collect wild cacao, greens, and aromatics. Then join the chef in the traditional *paon* kitchen to prep lunch over a wood-fired stove accompanied by a glass of *loloh*, a local herbal tonic.

5 PM: Spend an hour doing yoga at the open-air pavilion, soaking in the last of the day's rays. Wrap up with a sundowner on the deck while a local storyteller shares Balinese tales around a firepit.

Doubles from \$1,360, including breakfast daily, a 60-minute couples massage, and a private well-being experience.



FYI

"Buahan's villas, with their gorgeous views and private pools, are thoughtfully designed with everything you might need or want, including rain jackets, lanterns, and even a makeyour-own-potpourri kit."

> Caroline Fridley, Virtuoso travel advisor, Fairhope, Alabama

ALSO COMING SOON

The Fifth Avenue Hotel, set to open next March, aims to embody New York City's past and present by combining a 1907 landmark mansion designed by McKim, Mead & White with a 24-story tower, collectively housing 153 rooms, many with private terraces. ● Oetker Collection is reviving Capri's first hotel, the 1822 Locanda Pagano, as the Hotel La Palma. When it debuts next spring, it will have 50 rooms (including 18 suites with their own private balconies or terraces) and a sure-to-be-buzzing beach club minutes away, with food from Michelin-starred chef Gennaro Esposito. ● A quick passeggiata from Saint Mark's Square, Venice's 32-room Violino d'Oro will open next May in a historic palazzo that blends eighteenth-century architectural opulence and contemporary art. The restaurant will specialize in *cicchetti* (Venetian snacks) and cocktails.



★ THE COOL KID Gold Coast, Australia

The Langham, Gold Coast offers a prime high-rise perch overlooking Queensland's Surfers Paradise beach, adding a fresh, modern option for the sunseekers and surfers who love this holiday hub. Draws at the 169-room beachfront hotel include two pools, dim sum from international favorite T'ang Court, and The Langham's afternoon tea – served beside a lagoon-style pool. We asked head concierge Christian Espino how to spend a perfect day on the Gold Coast.

9:30 AM: Have your travel advisor arrange a surflesson – one of the coast's best stretches of breaks is right in front of the hotel.

12:30 PM: Visit Home of the Arts (HOTA), the city's cultural district just up the Nerang River, for lunch at Palette, a modern restaurant that champions local farmers and foods with dishes such as Tasmanian sea scallops and Margralamb. Stroll it off on HOTA's Sculpture Walk.

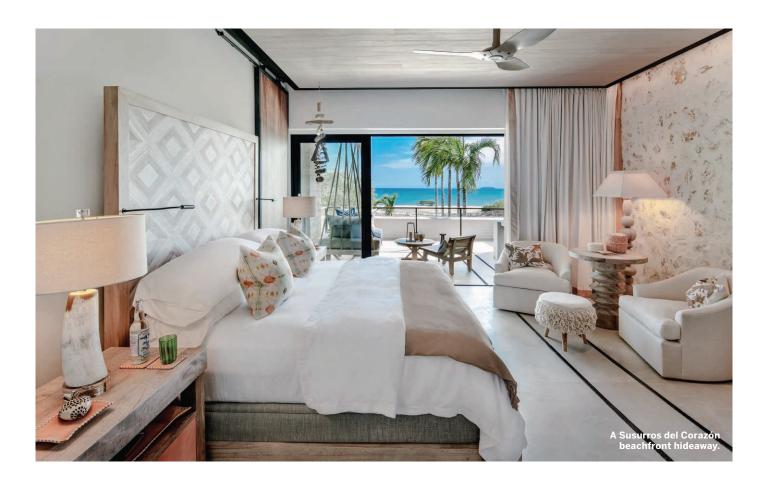
6 PM: With a Langham picnic basket stocked with Champagne and snacks, head out on a 15-minute drive south to Burleigh Hill for a sunset toast, before going all in on the Aussie-centric tasting menu at nearby Little Truffle.

Doubles from \$376, including breakfast daily and a \$100 hotel credit.

→ THE WILD ONE Phu Quoc Island, Vietnam

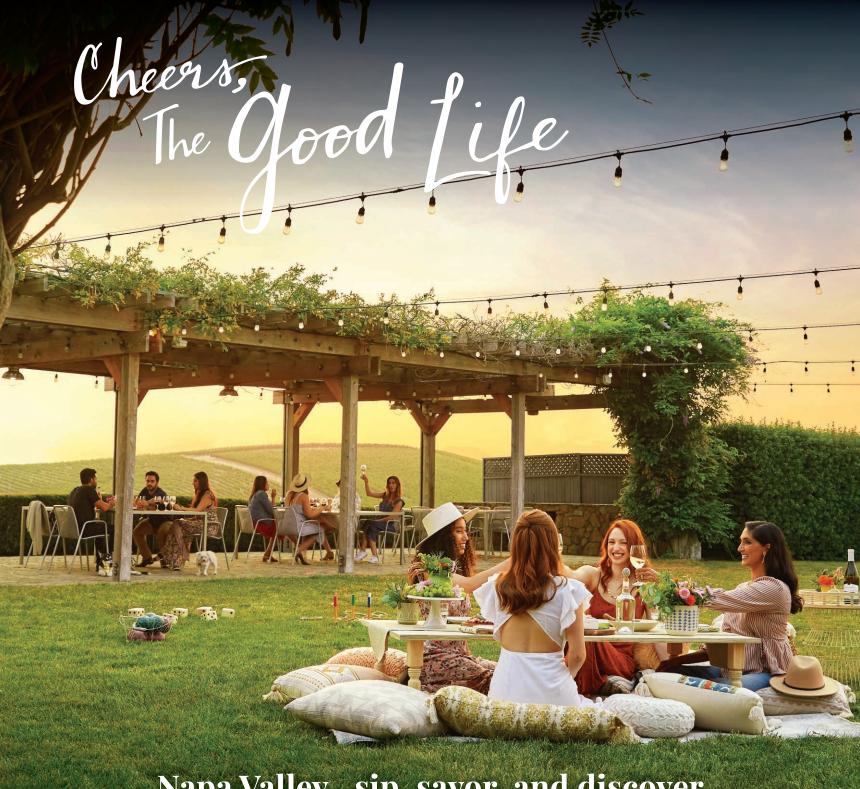
Travelers come to Phu Quoc, off Vietnam's southern coast, for its unspoiled beaches, excellent diving, and lush national park, blanketed with old-growth forest and occupying about 50 percent of the island. Tourism is gaining traction here, but it wasn't until earlier this year that the island got its first ultra-luxe retreat: The 302-room Regent Phu Quoc is a serene space with open-air accommodations, a holistic spa, and a palm-fringed pool that, in our book, is in the running for the world's most gorgeous. The resort makes the most of its idyllic location on a stretch of white, sunset-facing sand, furnishing kayaks, sailing dinghies, and paddleboards for exploring. A catamaran ferries guests to some of the neighboring islands in the An Thoi Archipelago and for private drop-offs on castaway beaches although, given the resort's secluded location, you might already feel like you're the only one around. Doubles from \$319, including breakfast daily and a \$100 resort credit.





THE BOHEMIAN BEAUTY Punta Mita, Mexico

Frank Sinatra, Elizabeth Taylor, and other Hollywood royalty flocked to Acapulco in the 1950s and '60s, giving the Mexican Riviera its glittering, good-time reputation. Auberge Resorts Collection is bringing that sexy back with Susurros del Corazón, a 59-room, style-meets-surf retreat overlooking the Pacific in Punta Mita, 45 minutes northwest of Puerto Vallarta. Susurros del Corazón translates to "whispers of the heart," and everything here hints at the property's seductive ambitions, from its perch on a virgin stretch of Bahía de Banderas to its infinity-edge pool's swim-up bar and the daybed swings on guest rooms' private terraces, designed to let nature in. Dining choices are rooted in Mexican traditions, including a locavore, farmhouse-inspired restaurant and an open-air taqueria, which, after sunset, shifts the focus to margaritas and raicilla (tequila and mezcal's buzzy cousin). There are surf lessons, of course plus whale-watching, sailing, and spirits-tasting excursions - and while the Onda Spa won't fully open until early next year, guests can center themselves with sunrise meditation sessions and seaside yoga. Do nothing or do it all - we love a place where both speeds look equally attractive. Doubles from \$999, including breakfast daily and a \$100 resort credit. 9



Napa Valley...sip, savor, and discover fine dining done your way.

Vapa Valley[®]

To discover more, go to VisitNapaValley.com/Travel-Trade

William Hill Estate Winery

Good Morning, Paris

Piecing together the elements of a classic French breakfast.



Wish You Were Here
Watercolor and hand-cut illustrations

London-based illustrator and collage artist Mimi Dickson created her series of table-scapes to showcase the comforts of home, but global inspiration still seeped in. Wish You Were Here, for example, puts us in mind of leisurely mornings in Parisian cafés. "I hope my work encourages people to reflect on what makes them feel at home," she says, "so they'll always carry that with them during times of adventure and stillness." Prints available at mimi-dickson.com. @mimidicksonpaintings



THE WORLD AWAITS

VIRTUOSO TRAVEL ADVISORS MAKE YOUR TRAVEL DREAMS REALITY.





Personal connections and access to a network of the world's best travel companies give Virtuoso travel advisors the power to deliver your dreams - customized just for you. And the peace of mind that comes with knowing an expert has your back is more essential now than ever before.

Connect with a travel advisor at virtuoso.com.

