

THE FOOD AND TRAVEL SPECIAL

T R A V E L + L E I S U R E

100

RESTAURANTS YOU NEED TO KNOW RIGHT NOW

- NEW YORK**
- LONDON**
- PARIS**
- BARCELONA**
- COPENHAGEN**
- TOKYO**
- BUENOS AIRES**
- SYDNEY**
- + MORE**

**UNDISCOVERED
TUSCANY**

**SONOMA:
A FOOD
LOVER'S
PARADISE**

**T+L'S GLOBAL
GUIDE TO
RESTAURANT
TIPPING**



What's Cooking?

FROM CROATIA TO CHILE, HERE ARE FOUR NEW CULINARY TRIPS TO EXCITE YOUR PALATE. BY NINA FEDRIZZI AND NATHALIE JORDI



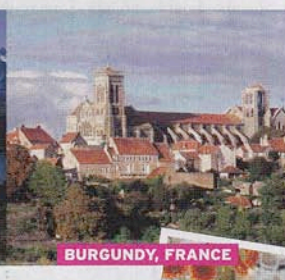
DALMATIAN COAST, CROATIA



ANDALUSIA, SPAIN



PATAGONIA, CHILE



BURGUNDY, FRANCE

THE TRIP

A Taste of Croatia, \$3,990 per person for 12 days (June–September); rowadventures.com.



Spanish Cucina Nueva Break, \$868 per person for five days; akvillas.com.



Tasting Chile, \$4,200 per person for four days; frontiersej.com.

Burgundy: A Cook's Tour, \$3,177 per person for six days; thecooksatelier.com.



THE TOUR



While sailing Croatia's coast, sample peppery Plavac Mali wines on the Pelješac Peninsula, harvest mussels on the banks of Mali Ston, and forage for wild capers on Vis Island.

An eight-person villa with a private chef is your base for outings to shop for prawns, cuttlefish, and baby squid at Málaga's historic food market and attend a tasting of Málaga Dulce, the region's sweet fortified wine.

Top chefs—including Luca Gozzani, formerly of the Michelin-starred Enoteca Pinchiorri—prepare regionally inspired dishes as you sail the Moraleda Channel on the 28-person *Atmosfera*.



With chef and Slow Food devotee Marjorie Taylor, travelers visit a 16th-century farmhouse turned biodynamic farm, learn charcuterie recipes with an artisan butcher, and shop for *gougères*, a local pastry made with Gruyère.

WHAT WE LOVE

An evening at the cavernous stone wine cellar of Vlade Mihanovi, a vintner who's happy to share the secrets of his homemade grappa.



Villa chef David Palacios's six-course dinner. Expect innovative dishes such as pan-fried quail with sweet-potato cream, fresh beans, and crispy sage.



A helicopter trip from the *Atmosfera* to the shores of Lake Trebol, just southeast of Chiloé Island, for a picnic of spit-roasted lamb accompanied by citrusy pisco sours.



A stop at the vineyard of the renowned *grand cru* Romanée-Conti and the Château du Clos Vougeot, where wine was first made by Cistercian monks in the 12th century.

