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FALL, 2007

## Food & Wine

Food and travel go hand in hand. Indeed, millions of people consider cuisine when making their travel plans. Here are 10 delicious reasons to plan that next trip. BY NICOLE ALPER

**1 NEW YORK** With a gorgeous redesign by luxury home and restaurant design firm Coffinier Ku Design, chef Terrance Brennan's delicious fare (think warm Maine lobster with rhubarb, chanterelles, and vanilla brown butter) at PICHOLINE has an equally elegant new backdrop; soft lavender fabric lines the walls and custom-designed Capiz-shell lamps add a touch of elegant whimsy. Just steps from Lincoln Center, Picholine makes a perfect pre- or post-performance stop. No time for formality? The new wine and cheese bar (pictured center) features tasting flights. (212) 724-8585, [www.picholinenyc.com](http://www.picholinenyc.com)

**2 DALLAS** Things are heating up at the new Ritz-Carlton, Dallas, as television celebrity and Southwestern chef Dean Fearing opens FEARING'S RESTAURANT, a four-part venue with settings ranging from alfresco dining in an open-air pavilion to a lively dine-in kitchen. The focus? Fresh regional dishes, including Texas-and-beyond cuisine (pictured top right), and hard-to-find boutique wine vintages. After dinner head over to the world's first and largest permanent outdoor digital art gallery in Victory Park. (214) 922-0200, [www.ritzcarlton.com](http://www.ritzcarlton.com)

**3 GALWAY, IRELAND** At the luxurious Glenlo Abbey Hotel, just outside Galway, an original 1927 Orient Express train carriage sits tucked behind the first tee of the hotel's golf course. Once used to transport such theater greats as Sir Laurence Olivier from Brighton to London's West End (and in 1974 it landed the ultimate job as the "star" in the Agatha Christie film *Murder on the Orient Express*), this historic carriage is now the resort's PULLMAN RESTAURANT, drawing from its Asian and U.K. roots with such dishes as Oriental duck with orange compote and traditional braised shank of Connemara lamb. 011-353-91-526666, [www.glenlo.com](http://www.glenlo.com)

**4 CHIPPING CAMPDEN, ENGLAND** Ninety miles northwest of London, the Cotswolds is home to a budding gourmet scene. Spend a day honing your culinary skills in the beautiful 18th-century home setting of CAMPDEN COOKERY SCHOOL before checking into the luxurious 30-room COTSWOLD HOUSE (pictured right), a boutique country hotel with big-city style. A "rising Michelin star" shines bright over its fine dining restaurant, JULIANA'S. (Hint: For a dreamy night's sleep, check into Room 16, which houses a \$30,000 Ammique designer bed.) 011-44-1-386-840330, [www.cotswoldhouse.com](http://www.cotswoldhouse.com)

**5 SALTA, ARGENTINA** The Michel Torino winery in Cafayate, in the Salta province of Argentina, has more than award-winning soft syrahs. It is also home to STARWOOD'S PATIOS DE CAFAYATE HOTEL & SPA, housed in a 150-year-old Spanish colonial-style mansion. Dine on Andean-inspired cuisine (don't miss a glass of Torrontes

Tardio, a late harvest white wine) and be sure to visit the grape-inspired spa for a deliciously indulgent cabernet sauvignon barrel bath. 011-54-3868-421-747, [www.micheltorino.com.ar](http://www.micheltorino.com.ar) or [www.starwoodhotels.com](http://www.starwoodhotels.com)

**6 EDINBURGH, SCOTLAND** Two things stand apart when it comes to Edinburgh's hottest new restaurant, THE KITCHIN, located in a renovated whiskey warehouse on Leith's waterfront: the time it took chef Tom Kitchin to earn a Michelin star (three months) and his age (29 years, making him the youngest Scottish chef to earn the coveted endorsement). An abundance of seasonal Scottish produce helps supply The Kitchin's simple philosophy of "nature to plate." 011-44-131-555-1755, [www.thekitchin.com](http://www.thekitchin.com)

**7 PHILADELPHIA** Marc Vetri, who put Philadelphia's dining scene on the map with one of the best Italian restaurants in the country, Vetri, is at it again with a new, more casual venture, OSTERIA. Focusing on rustic Italian cuisine, Vetri whips up such specialties as focaccina (a white truffle robiola stuffed pizza) and his rabbit "casalinga" with pancetta, sage, brown butter, and soft polenta. (215) 763-0920, [www.osteriaphilly.com](http://www.osteriaphilly.com)

**8 GREENWICH VILLAGE, NEW YORK** Saving room for dessert is a given with the country's sweetest new trend: dessert bars and restaurants. The new dessert-oriented eatery P\*ONG, opened by Pichet Ong, former pastry chef at Jean Georges, is luring local celebrity clientele with a menu that changes daily and features "sweet and savories" such as Stilton soufflé with basil-arugula ice cream or coconut crème caramel with Himalayan pink salt (pictured below). (212) 929-0898, [www.p-ong.com](http://www.p-ong.com). Come September, you can also head over to Ong's newest venture, BATCH, a nearby bakery/take-out concept featuring high-end cookies, cakes, ice creams, and gifts. (212) 929-7096

**9 CAPE TOWN, South Africa** At the luxurious CAPE GRACE hotel in South Africa, the art of picnicking has reached new levels. A chauffeured BMW will whisk you, along with a picnic basket (pictured above) stuffed with the likes of roasted vegetable and mozzarella sandwiches, to one of many nearby locations. Sip a glass of South African Darling Cellars Onyx Pinotage from your perch atop Table Mountain or feed each other bobotie balls (a local specialty) at the dazzling Kirstenbosch National Botanical Gardens. 011-27-21-410-7100, [www.capegrace.com](http://www.capegrace.com)

**10 HEALDSBURG, CALIFORNIA** The Russian River Wine Road is more than a wine tasting route — it's a gateway to educational culinary experiences. At the accoladed restaurant CYRUS, bar manager Scott Beattie offers farmers' market tours and classes on seasonal cocktails ([www.cyrusrestaurant.com](http://www.cyrusrestaurant.com)), put on by the nearby RELISH CULINARY SCHOOL ([www.relishculinary.com](http://www.relishculinary.com)). Take a tour at J VINEYARDS & WINERY ([www.jwine.com](http://www.jwine.com)) and learn all about méthode champenoise, then taste a vertical of sparklers in the winery's new Bubble Room. And for those with a taste for Italian, you can sign up for wood-fired cooking classes among vineyards and redwoods at LAMBERT BRIDGE winery. (707) 431-9600, [www.lambertbridge.com](http://www.lambertbridge.com)