

Free Hotels, Flights, VIP Perks!
8 CREDIT CARDS THAT REALLY DELIVER (p.52)

Condé Nast Traveler

TRUTH IN TRAVEL

JULY 2011

A WORLD OF FOOD

PLUS

20
SIZZLING
BARS
in the *WORLD'S*
TOP CITIES

CARIBBEAN

29 Beach
Shacks
We Love

ASIA

12 Meals to
Remember

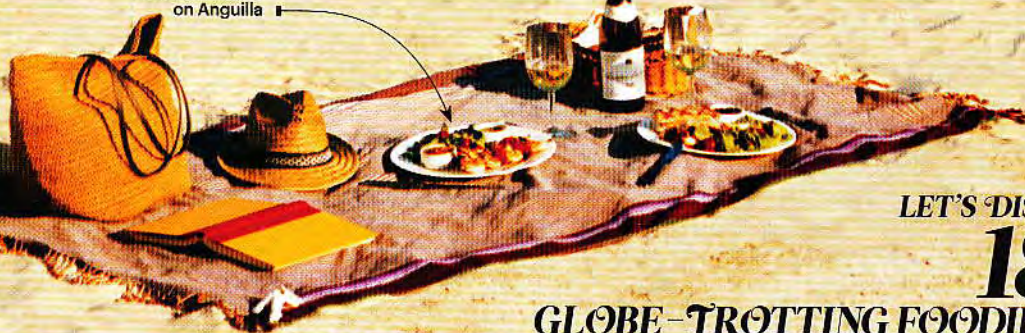
PERU

Hottest
Flavors
in the
Hemisphere!

ENGLAND

A New
Gourmet
Paradise

Grilled shrimp and
lobster kebabs
with veggies from the
CuisinArt Resort
on Anguilla



LET'S DISH!

18

GLOBE-TROTTING FOODIES
ON THEIR
FAVORITE FEASTS

\$4.99US \$5.99FOR

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CLASSIC UPDATE

New Nosh on Nantucket

The island's nineteenth-century whalers might have hurried home from sea if they'd had this season's culinary treats to look forward to. The food revolution is led by chefs Gabriel Frasca and Amanda Lydon, who turned the vaunted 21 Federal into **Venturo** (Italian for twenty-one), which serves seafood, house-made pastas, and steaks with roasted cipollini and marrow gremolata and uses local herbs and produce (21 Federal St.; 508-228-4242; entrées, \$23-\$37). The team behind Nantucket's chic sushi bar LoLa 41 has just opened **Pazzo**, where Mediterranean dishes like whole grilled fish and duck *tagine* with figs and apricots are served amid Moorish arches and tiles (130 Pleasant St.; 508-325-4500; entrées

\$22-\$28). The island's most genteel restaurant, **Topper's at the Wauwinet**, has a new chef: Alinea alum Kyle Zachary, who delights with

Venturo's chestnut and rabbit pappardelle.



seasonal dishes like diver scallops with seawater-brined foie gras and black garlic. Sundowners on the sweeping waterfront deck are a must (120 Wauwinet Rd.; 508-228-8768; tasting menu, \$80). And though it has taken the Jared Coffin House inn 166 years to open a restaurant, it was worth the wait: The **Brick Bistro's** upscale-but-comforting dishes include Wagyu burgers with house-made pickles and Buffalo-style pork belly with Thai chili sauce (29 Broad St.; 508-325-5151; entrées, \$18-\$32).

NEW EAT

San Francisco's Must Desserts

Vanilla? Not an option in the Bay Area, where ice cream pros are pushing the boundaries of our favorite frozen treat



FUTURISTIC

Smitten Ice Cream's Blueberry and Candied Coconut Frozen in an instant with liquid nitrogen, an ice cream that's incontestably smooth, additive-free, summery, and sweet (432 Octavia St.).

FARM-TO-TABLE

Three Twins' Roasted Peach This flavor combines fresh peaches from nearby farms with milk that comes from a dairy an hour north (254 Fillmore St.).

ODD

Incanto's Chocolate Salami Pork and chocolate amalgamate in a smoky-sweet scoop—generally served on a chocolate-chip waffle (1550 Church St.).

FLORAL

Mr. and Mrs. Miscellaneous's Candied Violet A blend of crunchy caramelized flower petals, limoncello, and lemon zest (699 22nd St.).

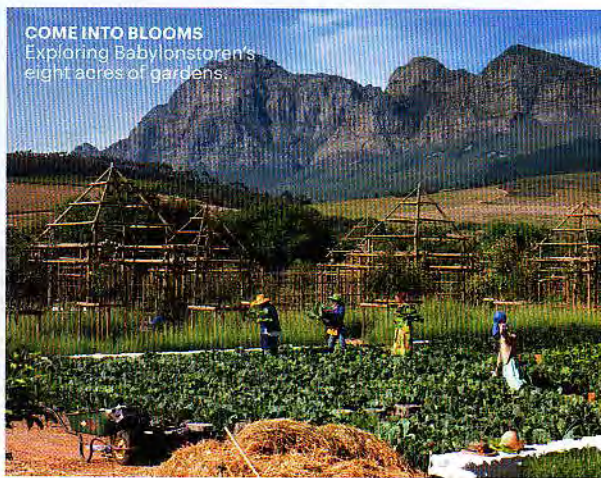
ROOM REPORT

Herbaceous Hotels

Veggies sprout in the backyards of these ultra-locavore properties

After taking a long flight, checking into a hotel, and sitting down to dinner, an upsetting thought might occur to the eco-aware (or epicurean) traveler: Has the broccoli on my plate been through a longer journey than I have? Perhaps that's why more hotel chefs have begun using ingredients from their own gardens. The leader of the pack is the new **Babylonstoren**, in South Africa's Cape Winelands, where 300 types of vegetables and fruits are grown in 15 formal French-style gardens that guests are encouraged to explore (27-21-863-3852; doubles, \$575; entrées, \$12-\$21). You can pick your own veggies at southern Peru's **Las Casitas del Colca**: The backyard runneth over with quinces, passion fruits, and potatoes (51-1-6108300; doubles, \$595-\$695, including meals). And in fertile Ireland, greenhouses at the **Lodge at Doonbeg** yield the asparagus, peas, and strawberries in divine dishes by Tom Colicchio protégé Wade Murphy, who pops out to the beach to procure seaweed for his broths (353-65-9055600; doubles, \$254-\$374; entrées, \$32-\$50). But the greatest surprise comes from seeing a farm-to-table restaurant in the middle of Manhattan: The **Gramercy Park Hotel's** acclaimed Maialino restaurant uses figs, rhubarb, and tomatoes from the rooftop garden (212-920-3300; doubles, \$475-\$950; entrées, \$23-\$38).

COME INTO BLOOMS Exploring Babylonstoren's eight acres of gardens.



Lauded by Mario Batali, Alice Waters, Paula Wolfert, and Ferran Adrià, foodie celebrity (and James Beard Award winner) Claudia Roden has a new book: *The Food of Spain* celebrates regional delights—like lamb stew, paella, and Romanesco sauce—with hundreds of fine-tuned recipes (HarperCollins, \$40).