

EXPECT THE WORLD

Virtuoso Traveler

OCTOBER | NOVEMBER 2019

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Buzzworthy travels across the U.S.

*
Santa
Barbara
Wine
Country

*
The
Kentucky
Bourbon
Trail

*
America's
Craft
Beer
Capitals





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Our tenured team of culinary visionaries has perfected our artistic yet homegrown approach to fine dining over the years. Our culinary philosophy is ever evolving, designed to appeal to the discerning palate of international travelers, with a variety of traditional dishes as well as inspired contemporary flavors, healthy dining options and comfort cooking. Plus, on select itineraries as part of our *Connoisseur Collection*, you can discover the world of gourmet French cuisine and wine.

WORLD-CLASS CUISINE MADE FROM FRESH INGREDIENTS, SOURCED FROM LOCAL DESTINATIONS.



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*Bea Tollman, author of the acclaimed cookbook, *A Life in Food*, is the inspiration behind many of our meals. Her 60+ years of fine-dining experience and personal recipes, like Bea's Cheesecake, are staples on our menus.*





2020 CONNOISSEUR COLLECTION

Explore the world of gourmet French cuisine with these culinary-focused cruises that will take you to famous restaurants, vineyards, orchards, truffle farms and other culinary hot spots in France. Visit Bordeaux's interactive wine museum, wander through a charming Normandy apple orchard or enjoy tea time at La Couronne, where Julia Child first tasted French cuisine.

BURGUNDY & PROVENCE

8 Days | Avignon to Lyon
S.S. Catherine

BRILLIANT BORDEAUX

8 Days | Bordeaux to Bordeaux
S.S. Bon Voyage



OUR WINE & DINE ISSUE

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Drink up and dig in (from top): The Santa Barbara Wine Collective and tacos at Mexico City's Los Cocuyos.



ON THE COVER One of our favorite places to raise the bar: Kentucky's Bardstown Bourbon Company.

(SANTA BARBARA WINE COLLECTIVE) LUIS GARCIA
(TACOS) NICHOLAS GILL/ALAMY

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AMERICAN BEAUTY

From bourbon-centric cocktails to stellar sauvignon blancs and super-hoppy IPAs, there's never been more reason to say "Cheers!" in the U.S.

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What Is Virtuoso?

Virtuoso connects travelers to the world's top travel advisors, along with a coveted portfolio of more than 1,800 top hotels, cruise lines, tour operators, destination specialists, tourism boards, and more.

It's a curated group of the best the travel industry has to offer.



WHY WORK WITH A TRAVEL ADVISOR?

Virtuoso travel advisors elevate every trip. A great advisor ...

● Knows the World: The best advisors travel the globe – scouting out hotels, deepening relationships with tour guides, and gleaning firsthand knowledge of destinations for you.

● Makes You a VIP: Expect customized itineraries and insider access all over the world. Virtuoso advisors are also able to secure special benefits you can't get on your own, including exclusive hotel amenities such as preferred rates and availability, room upgrades (if available), and extras like spa treatments and dining credits. Perks on "Virtuoso Voyages" sailings often include cocktail parties with an onboard host, special shore excursions, a private car and driver in port, or shipboard credits.

● Knows Your Travel Style: Virtuoso advisors understand what's most important to you, whether it's

taking private cooking classes or simply lounging by the pool.

● Takes It from Ordinary to Extraordinary: Virtuoso advisors can assist with everything from big-picture aspects (including knowing where to go – and when) to the details that matter (think booking hotel rooms with the best views).

● Expands Your Horizons: Your advisor will help you think creatively about where to go and what to do. Count on recommendations for hot new destinations, plus new ways to experience those places you've already visited.

● Can Handle Anything: When problems occur away from home, consider your advisor your personal help line and "fixer" who knows how to quickly turn things around for the better.

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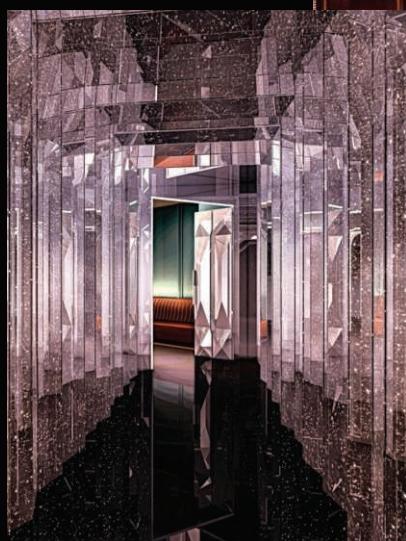
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Related journey: Elegance of the Pharaohs

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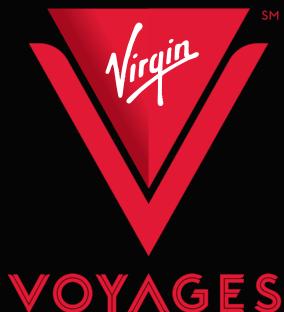
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(adjective) Category

/rə'belyəs/ /ləks, loks/

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AT THE RITZ-CARLTON, GRAND CAYMAN

COMPASS

NEWS ON NAVIGATING THE WORLD + THE PERKS AND PRIVILEGES OF USING A VIRTUOSO TRAVEL ADVISOR

Capital idea: This winter, dine in a heated "ice dome" at Four Seasons Hotel Washington, DC.

COOLER THAN COOL Our pick for a super-chill culinary experience: Sip Champagne and dine on seasonal and locally sourced dishes inside "ice domes" at **Four Seasons Hotel Washington, DC**'s Bourbon Steak restaurant. As part of the 220-room hotel's annual wintry transformation, November 12 through March 12, Bourbon Steak builds three six-person, heated domes, each outfitted with chic throws to keep diners extra cozy. A plus for families: Kids can order s'mores and hot chocolate, and later, sleep "under the stars" in their room in glow-in-the-dark, domed tents. At the hotel's spa, self-care aficionados can treat themselves to a **winter-themed spa treatment** designed to rejuvenate cold-weather skin and reduce inflammation, while at ENO Wine Bar, connoisseurs can taste a selection of ice wines. *Doubles from \$475; Virtuoso travelers receive breakfast daily and a \$100 spa credit.*

Life's a Picnic

Champagne, gourmet goodies, and secret spots in stunning natural settings: These exclusive hotel experiences take picnicking to a posh new level.



①

CAPE TOWN, SOUTH AFRICA

TABLE SPREAD

The Twelve Apostles Hotel and Spa

Iconic Table Mountain provides a dramatic backdrop for this 70-room hotel, perched cliffside over the Atlantic and radiating classic glamour.

THE SPOT: It doesn't get more romantic than heart-shaped Stanley's Rock, which offers stellar views of flat-topped Signal Hill and Table Mountain National Park, a UNESCO World Heritage site.

IN THE BAG: A bottle of Moët & Chandon Impérial Champagne, balsamic-glazed beetroot and feta salad, smoked snoek pâté, and other decadent treats come packed inside a handcrafted hamper.

THE DETAILS: Doubles from \$412; Virtuoso travelers receive breakfast daily and a \$100 hotel credit. Picnic experience from \$195 for two.



②

②

CON DAO, VIETNAM

ISLAND TIME

Six Senses Con Dao

Personal butlers and private infinity pools add to the Zen ambience at this 50-villa, eco-conscious retreat, the first luxury resort in the marine Con Dao National Park.

THE SPOT: A captained speedboat takes visitors on a four-hour excursion to remote islands in the Con Dao archipelago. Most are uninhabited, so picnickers can snorkel and snack in ultimate seclusion. **IN THE BAG:** Mustard-leaf hand rolls, tomato and mozzarella salad, and other munchies keep things light – and then there's the triple chocolate brownie.

THE DETAILS: Doubles from \$810; Virtuoso travelers receive breakfast daily, a 50-minute massage, and private round-trip airport transfers. Picnic experience from \$410 for two.

③

SAINT HELENA, CALIFORNIA

IN THE VINES

Las Alcobas, a Luxury Collection Hotel, Napa Valley

Vine-draped hills are in constant view at the 68-room boutique hotel set in the heart of wine country. The gorgeous Georgian-style mansion is home to Acacia House restaurant, helmed by *Top Chef Masters* winner Chris Cosentino.

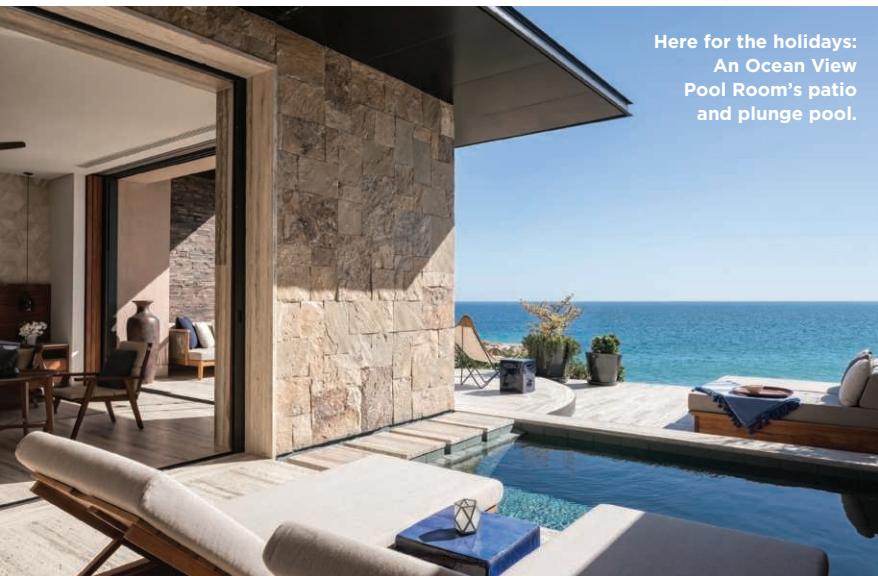
THE SPOT: Las Alcobas just happens to be neighbors with Beringer Vineyards, founded in 1876, where hotel guests are welcome to lay a blanket amid a redwood grove, among the grapevines, and at other scenic locations around the estate grounds.

IN THE BAG: Nosh on a demi-baguette with prosciutto cotto and Gruyère, or, for vegetarians, a marinated-mushroom tartine with goat cheese and watercress.

THE DETAILS: Doubles from \$909; Virtuoso travelers receive a welcome bottle of wine, breakfast daily, and a \$100 hotel credit. Picnic experience from \$96 for two.

Beam Me to Baja

The Cabo resort boom continues.



Here for the holidays:
An Ocean View
Pool Room's patio
and plunge pool.

NEW
HOTEL

The latest reason to hop a flight to Baja California: **Zadún, a Ritz-Carlton Reserve** opens in November with 115 rooms and suites tucked among the dunes of Puerto Los Cabos. Modern architecture and wood accents frame views of the **Sea of Cortés**, while outdoor showers, soaking tubs, and private plunge pools transform villas into secluded oases. On-site dining includes El Barrio for authentic street food, Humo for wood-grilled dishes, and agave bar Candil for craft cocktails. If shoes must be tied, let them be golf cleats worn on Zadún's three courses, designed by Greg Norman and Jack Nicklaus. *Doubles from \$799; Virtuoso travelers receive breakfast daily, a \$150 resort credit, and round-trip airport transfers.*

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TASTE THE NORTHWEST

Fall harvest in the Pacific Northwest yields vineyard visits, brewery tours, **farm-to-table culinary demos**, and sommelier-led tastings when **UnCruise Adventures** sends the 90-passenger *Legacy* on a series of eight-day, round-trip-from-Portland sailings along the Columbia and Snake rivers. *Departures: Multiple dates, November 2 to 23, 2019, and September 12 to November 21, 2020; from \$4,295.*



WILLAMETTE VALLEY

Sip fine pinot noirs at Raptor Ridge Winery and Archer Vineyard, two boutique wineries in Oregon's largest AVA (American Viticultural Area).

HOOD RIVER

Sample craft beers and kombucha at the Ferment Brewing Company.



WALLA WALLA

Nibble artisan chocolates, hand-cured pastrami, and other local products while visiting the historic Gesa Power House Theatre.

Seismic Change

Replicas of ice cores from Greenland's ice sheet and a soundscape of a melting glacier's crackling ice are among the groundbreaking pieces in *Change*, the first-ever permanent ship-based **polar art installation**, found aboard *National Geographic Endurance*. Climate-change art activist Zaria Forman, who curated the exhibit for **Lindblad Expeditions**, gathered works from nearly 40 multimedia artists, who examine the powerful yet fragile polar landscapes.



Flex Your Mussels

Some of the Mediterranean's finest mussels are harvested in Boka Kotorska, a winding, fjordlike bay along Montenegro's Adriatic Coast. An insider look at a **working mussel farm** there is one of more than 60 new European shore excursions that **Regent Seven Seas Cruises** will debut exclusively during the 2020 inaugural season of its 750-passenger *Seven Seas Splendor*. Other standouts include pedaling an e-bike along Ibiza's coast to Las Salinas' salt flats and famous beach, and jetfoiling from Sorrento to Naples' Pious Mount of Mercy Church for a look at one of Caravaggio's masterpieces, *The Seven Works of Mercy*.

"SAVORY"

📍 Philippines
📷 Dennis Pantilio



Kilawin is one of the Philippines' most flavorful dishes. Cooked using a method that dates back a thousand years, this form of appetizer or bar chow combines raw fish with coconut milk, salt, pepper, onions, chili, lemon and the principal ingredient: vinegar. Variants of the kilawin can be found in most regions all over the country. In the north, goat meat and pork usually take the place of tuna or marlin, while in the southern areas, jellyfish and shrimp are commonly used. Similar to ceviche, kilawin is a joy to the palate and a delight to the senses. Indulge and be part of the fun!

OUR WINTER TRAVEL GUIDE

Cold Play

Where to have fun when the snow falls.

Get Sporty SOUTH KOREA

GO FOR:

Three days at Yongpyong ski resort – South Korea's largest and a host site during the 2018 Winter Olympics – offer ample time to carve up its dozens of slopes, then show off your vocal chops in a *norebang* (private, Korean-style karaoke room).

CHILL FACTOR:

Treat those tired muscles to a soak at Asan Spavis, a hot springs spa park located about an hour from Seoul.

DON'T MISS:

This tailor-made trip with **Remote Lands** includes the chance to lace up some skates and join locals on the ice rink outside Seoul City Hall and the massive, glass-domed one at Lotte World, the world's largest indoor theme park.

DETAILS:

Seven days; round-trip from Seoul.
Departures: Any day late November 2019 through early March 2020;
from \$7,900.



Get Festive QUÉBEC CITY

GO FOR:

Each February, thousands face Québec's frigid temps at the world's largest winter carnival. A weeklong **Globus** vacation includes two days in the Old City and festival admission to see the ice castle, join night parades, and watch international snow sculptors compete.

CHILL FACTOR:

Belly up to the ice bar for a frosty cocktail (served in a cube glass, of course) at Hôtel de Glace, North America's only ice hotel.

DON'T MISS:

Experiencing Québec's local flavor means a syrup-drenched dinner in a traditional "sugar shack," where maple-tree sap is boiled and turned into gooey goodness.

DETAILS:

Seven days; round-trip from Montréal.
Departure: February 6, 2020;
from \$1,927.

Get Wild WYOMING

GO FOR:

Natural Habitat Adventures guests join wolf experts for two days of tracking wolves through Yellowstone National Park's remote Lamar Valley. A horse-drawn sleigh gets you within an antler's view of vast winter herds in Jackson Hole's National Elk Refuge.

CHILL FACTOR:

Prop your feet up in front of the lounge fireplace in Old Faithful Snow Lodge. Built from recycled regional timber, the lodge can only be reached in winter via snowcoach.

DON'T MISS:

Local nature photographers Dan and Cindy Hartman host a private presentation on wildlife photography at their gallery in Cooke City.

DETAILS:

Seven days; Jackson, Wyoming, to Bozeman, Montana (or reverse).
Departures: Multiple dates, December 28, 2019, to February 22, 2020;
from \$5,995.



YOUR WORLD. YOUR WAY.

your moment.



For some, it's sitting down to the first five-star dinner of the trip, and being transported by the rich, unexpected flavors awaiting you. For others, it's sailing into an exotic, remote port without another ship in sight. And for you, it's the little things.

Discover your moment.

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POSTCARD

Bringing Everyone to the Table

Salute to summer evenings in Italy and a long, laughter-filled alfresco dinner shared with friends and family from around the world.

IN THE MOMENT

"I took this photo on a night when we'd cooked up a **true Tuscan feast**," says Ainsley Santa Barbara of Atlanta, Georgia. "We brought all the outdoor tables into a central courtyard and lined them with candles and flowers. Music was playing, kids were running around, **wine was flowing**, and food was being shared."

THE TRIP

"Every summer, my family and I meet up with around 15 of my husband's friends from Cambridge University, along with their families," says Ainsley. "The destinations are always beautiful, but our **special bond created through travel**, mutual love of adventure, and appreciation for each other is what makes this **annual trip** the best week of the year." Last year, the group stayed

at an estate set in an olive orchard in the **Tuscan hillsides town of Capannori**, outside Lucca. The adults loved exploring medieval villages and getting lost in Lucca's winding streets, while the kids spent hours playing in the property's pool overlooking groves of olive trees.

WHERE NEXT?

Next summer, the Santa Barbara family will reunite with the same group of friends in **France's Dordogne Valley**. They're also planning a trip to Norway with the help of Courtney Regan, their San Francisco-based Virtuoso travel advisor. "Courtney knows my husband and me well, and she's helped us fulfill our travel dreams, while also recommending destinations that are good for our children," Ainsley says.



ON THE FLY

**Fork It Over**

Travelers flying with Air France can soon say au revoir to eating their **pan-fried scallops** with plastic utensils. The airline recently announced plans to **replace all single-use plastic** items by year's end – some 210 million cups, cutlery, and the like – with ones made from bio-based materials, thereby eliminating around 1,300 tons of plastic annually. Air France's new sustainability effort makes its partnership with Fauchon (whose head chef, Sébastien Monceaux, is now creating in-flight gourmet menus) even more delectable.

OUR NEW FAVORITE FLIGHT ESSENTIALS

► Crafted from Choleve, an all-natural ingredient derived from fermented tea extract, **MinusCal bars** are loaded with protein and fiber, have only four to six grams of sugar, and come in peanut butter, chocolate, and apple-cinnamon flavors. Better still: Choleve is proven to **reduce LDL cholesterol**. Three-bar sample pack, \$8; minuscal.com.



◀ Eco-friendly **Elyptol** **antimicrobial hand sanitizer** kills 99.99 percent of disease-causing germs with **natural botanicals** and eucalyptus essential oil that won't leave your hands dry or chapped. **TSA-compliant**, two-ounce gels and sprays, \$5; elyptol.com.





MARBELLA

★★★★★ Destino 5 estrellas

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#marbellaisyourdestination



Sette restaurant is the first London location of NYC's Scarpetta Restaurants, bringing authentic Italian food from the heart of Manhattan with its own inimitable flair.



Housed on the ground floor of Bvlgari Hotel London, Sette is operated independently and open for breakfast, lunch and dinner daily, serving its famous homemade pastas including the renowned Scarpetta classic - spaghetti with tomato and basil.



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PER STAY.**

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CREATIVE TRAVELS

Plan your next trip around these current and upcoming exhibitions.

NASHVILLE

Hearts of Our People: Native Women Artists

FRIST ART MUSEUM

An exquisitely detailed caribou-hide coat from the 1750s, a customized Chevy El Camino, and a pair of bead- and feather-embellished Christian Louboutin stilettos are among the 115 cross-media objects showcased in the first major exhibition devoted exclusively to Native women artists from the U.S. and Canada. *Through January 12, 2020.*

LAS VEGAS

Lost Vegas: Tim Burton @ The Neon Museum

THE NEON MUSEUM

From the mind of one of the world's most visionary filmmakers comes this phantasmagorical exhibition, in which the museum itself serves as inspiration for Burton's sculptural and digital installations. The collection of both new and previously exhibited pieces pays homage to classic sci-fi pics and the iconic Vegas neon signs featured prominently in his 1996 film *Mars Attacks!* *October 15, 2019, through February 15, 2020.*

PARIS

Leonardo da Vinci

LOUVRE MUSEUM

This unprecedented retrospective – which coincides with the 500th anniversary of the artist's death – comprises the world's largest collection of da Vinci's paintings, gathered around the *Mona Lisa*, *The Virgin of the Rocks*, and other core works. More than a decade's worth of new study and reexaminations of the master's canvases and archival documents help create the clearest portrait yet of da Vinci's "science of painting." *October 24, 2019, through February 24, 2020.*

Clockwise from right:

Leonardo da Vinci's *The Virgin of the Rocks*; Jamie Okuma's embellished stilettos, *Adaptation II*; and artist Tim Burton.



(THE VIRGIN OF THE ROCKS) MICHEL URTADO/RMN-GRAND PALAIS/MUSÉE DU LOUVRE.
(STILETTO) JAMIE OKUMA/FIRST ART MUSEUM. (TIM BURTON) LEAH GALLO

EVERY
LUXURY
INCLUDED

STROLLING THE MEDIEVAL STREETS...

Along the waterfront, my eye catches the shimmer of Monte Carlo. I can hardly believe we were there last night, gallivanting like international diplomats. Now, we're heading to charming Èze for what our butler tells us will be an unforgettable experience — a gourmet meal prepared by the Master Chef at the legendary *La Chèvre d'Or*.

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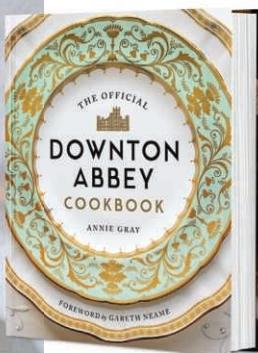


Food for Thought

Four of our favorite new culinary reads.



Star attractions:
Cheese bouchées
and (inset) Sophie
McShera as Daisy
in *Downton Abbey*.



Just in time for the Crawleys' big-screen debut, *The Official Downton Abbey Cookbook* brings the cultural phenomenon to the modern kitchen. Food historian Annie Gray presents entertaining background for the **more than 100 period recipes**, which are grouped by occasion (proper dinner, garden party, picnic) and household location – so you can prepare a menu with, say, caviar croûtes and trout in port-wine sauce as served at the upstairs table, or dine like the downstairs staff on toad-in-the-hole and steamed treacle pudding. Gareth Neame, *Downton's* executive producer and co-creator, writes the forward; a special section includes notes on hosting themed dinner parties. \$35, indiebound.org.



GO: Your travel advisor can work with Virtuoso on-site **Abercrombie & Kent** to craft a customizable *Downton Abbey*-themed tour of Britain that includes **Highclere Castle** – the **Hampshire estate** where the series was filmed – as well as charming Bampton, setting for its village scenes.

A Jewish family table in Odessa, Russian émigrés in Istanbul, and Bulgaria's last fisherwoman all play a role in

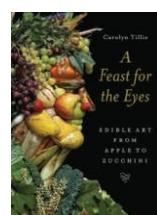
Black Sea: Dispatches and Recipes, Through Darkness and Light. With thoughtful recipes, rich photography, and tales of remarkable local characters, author Caroline Eden offers rich insight into the interconnected culinary cultures of this enigmatic region. \$20, amazon.com.

Food critic Jeff Gordinier spent four years globe-trotting with René Redzepi, the innovative Danish chef and co-owner of Noma, named the world's best restaurant four years in a row. ***Hungry: Eating, Road-Tripping, and Risking It All with the Greatest Chef in the World***

follows Redzepi – the restless perfectionist who pioneered the New Nordic cuisine – as he temporarily shutters his acclaimed restaurant and sets out on a quixotic quest that takes him from the Yucatán jungle to the Arctic Circle in search of new flavors, recipes, and inspiration. \$21, booksamillion.com.

Artists throughout history have expressed themselves using the medium of food. In ***A Feast for the Eyes: Edible Art from Apple to Zucchini***,

Carolyn Tillie leads readers on a tasty journey through the aesthetic alphabet. Luscious illustrations reveal the artistry behind creative culinary visions ranging from apple-head dolls and butter sculptures to South Dakota's Corn Palace and Colombia's Salt Cathedral. \$20, barnesandnoble.com.



APPLE OF OUR EYE

Refreshing, antioxidant-rich, and naturally gluten-free, hard cider is regaining its pre-Prohibition popularity across the globe. Here, three cider bars that Johnny Appleseed would love.



LISA POISINI

SEATTLE

Washington is the top apple-producing state in the U.S., so it's no surprise that **Capitol Cider** boasts a bushel of pours: 22 rotating cider taps, 200-plus planet-spanning bottles, and apple-centric cocktails (think Calvados, applejack, and apple brandy). An all-gluten-free, from-scratch menu sweetens the deal. *818 E. Pike Street; capitolcider.com*.

► TORONTO

Tempt yourself in Toronto's downtown core at **Her Father's Cider Bar + Kitchen**, a cozy neighborhood boîte offering a Canada-forward, 134-strong selection and sophisticated comfort

food amid stained-glass windows and mural-painted brick. Must-trys: Ontario ice cider and pommeau, an aperitif of unfermented apple juice and Calvados. *119 Harbord Street; herfathers.ca*.

LONDON

Long before the Romans invaded (and that was circa 55 BC), the Brits were fermenting apples – and they have the funky cider terms to prove it. Learn what "keeved," "scrumpy," and "perry" mean at **The Kew Bridge Stable**, which pairs more than 50 ciders with a long list of homemade sourdough pizzas, a short stroll from Kew's Royal Botanic Gardens. *8 Kew Bridge Road; kewstablepizza.com*.

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①

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A stylish alternative to your standard reusable grocery bag, the **Feed market tote** features durable cotton canvas, leather handles, and two exterior pockets for your phone and wallet. Best of all, each bag you buy provides 50 meals to schoolchildren around the world. *In three colors. \$78, feedprojects.com.*

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④

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The **Filt French market tote bag** is colorful, comfortable to carry, and perfect for a morning stroll through the local farmers' market. Though lightweight, it's sturdy enough to carry even heavy fruits and veggies, and is conveniently machine washable. *In eight colors. \$20, anthropologie.com.*

SKI CHOW NOW

Turn and burn on the mountain runs, then indulge your appetite at these Colorado ski-town newcomers.

1 ASPEN

Chef Laurent Cantineaux and restaurateur Juan Carlos Pérez Febres, co-owners of Bonito on Saint Bart's, bring a French vibe to **Betula**, a quick walk from Aspen Mountain. Refuel between runs with a prix-fixe lunch or post-ski with rotisserie lamb, chicken, beef, or duck. 525 E. Cooper Avenue #201; betulaaspen.com.

2 BRECKENRIDGE

Fans of Steamboat Springs' refined-but-friendly Aurum will also adore sibling **Aurum Food & Wine** in downtown Breck. The menu dabbles in international dishes such as *merguez* meatballs and Korean fried chicken, with an emphasis on local ingredients and a strong wine list. 209 S. Ridge Street; aurumbreckenridge.com.

3 VAIL

Chef Simone Reatti, who grew up in ski-centric Cortina d'Ampezzo, Italy, pays homage to the cooking of the Dolomites – and his *nonna* (grandmother) – at **La Nonna Ristorante**. He makes pasta using Pivetti flour from Ferrara and bridges geographical influences with Venetian-style mussels and Colorado lamb chops. 100 E. Meadow Drive; lanonnnavail.com.

(TERRACE AND DUCK) ROMEO BALANCOURT, (CRUDO) JAMESON MIDGETT, (RIGATONI AND CHEF) DOMINIQUE TAYLOR



Clockwise from top: Betula's terrace and Peking duck *magret*, Aurum Food & Wine's *hamachi* crudo, and La Nonna's rigatoni *arrabbiata e salsiccia* and chef Simone Reatti.

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Silversea's new culinary program, .S.A.L.T., is a pioneering concept that will enable travelers to use food to dive deep into the world's richest cultures, to truly understand the soul of a destination. The .S.A.L.T. Kitchen – a space entirely dedicated to the authentic flavors of sailed destinations – will be the most immersive dining experience offered aboard, with an ever-changing menu and a regionally inspired wine list to enable diners to form meaningful connections with local cultures. *Silver Moon's* .S.A.L.T. Lab – another new space in which guests will learn about local ingredients and artisanal techniques, through insightful workshops, tastings, and demonstrations – completes the holistic approach to culinary exploration. Authenticity will be top of the menu and themed experiences will adapt according to the region in which guests are sailing. *Silver Moon* sets sail in August 2020.



.S . A . L . T .

SEA AND LAND **TASTE**



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Whistler: Winter Wonders or Summer Fun?

British Columbia's premier alpine resort offers peak adventure for every season.

By Susan Hanson



WINTER

Adventurers can ski straight to the door of the 528-room **Fairmont Chateau Whistler**, located steps from the gondola at the base of Blackcomb Mountain. Off the slopes, diners can order **sustainable seafood** near the stone fireplace in the Grill Room. Johnson also recommends slipping into the Vida Spa for an Ayurvedic treatment or a soak in one of its three outdoor whirlpools. *Doubles from \$239; Virtuoso travelers receive breakfast daily, two signature martinis, and a souvenir martini-shaker set.*



SUMMER

Working with your travel advisor, Virtuoso on-site connection **Entrée Canada** can create a five-day Whistler adventure that includes zip-lining through the forested Fitzsimmons Creek valley, peering into bear dens on a four-wheel-drive safari, rafting white-water rapids, and soaring over glacial peaks in a floatplane. This totally tailored vacation includes private transfers from Vancouver and connecting rooms at the **Four Seasons Resort and Residences Whistler**. Consider upgrading to one of the 273-room hotel's fully equipped private residences: "They're perfect for families who want that feeling of being in their own home," says Johnson. *Departures: Any day through 2020; from \$2,535.*

"**I** NEVER GET TIRED OF WHISTLER'S SPECTACULAR scenery and wonderful people," says Virtuoso travel advisor Gary Johnson, who has visited the resort at least once a month for the past 25 years. Located just 90 minutes outside Vancouver and four hours from Johnson's home base of Seattle, the compact, pedestrian-friendly town, dramatically set within reach of Whistler and Blackcomb mountains, bursts with boutiques, galleries, restaurants, and cultural venues. Add more than 8,000 acres of skiable terrain, Canada's largest ski resort, **a lively après-ski scene**, and the recently launched **tri-cable gondola lift**, and it's easy to see why Whistler Blackcomb consistently ranks as a top North American ski resort.

That's not to diminish Whistler's summertime appeal. Indeed, with seemingly endless outdoor activities – miles of hiking and **mountain bike trails**, three golf courses, **canoeing on Alta Lake**, free concerts in Olympic Plaza – "Whistler is now just as popular in the summer," Johnson says. The advisor recommends the nearly 7,200-foot-high **Cloudraker Skybridge** and **Raven's Eye Cliff Walk** for 360-degree views over the valley and surrounding peaks: "Just make sure you hold on to your camera!"



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Blu Pickled Beet Salad



Salmon Tartare



Why We Travel

An epic around-the-world trip has the Traasdahl family primed for more.
Interviewed by David Hochman



Introducing the kids to the Taj Mahal and (below) a bit of local culture in Laos.

I both still work, but on the trip, it was just the four of us. It was hard at times. In Sri Lanka, there was a huge storm, and the kids were stuck inside for days. There were super-long, hot travel days. But the trip brought us together like never before. There were no concerns other than what was happening in the moment, and we loved that.

Brooke and her team did everything. We gave her the waypoints, and they filled in the in-betweens, got us rooms and upgrades, and booked side trips (a few of which had us backtracking at times). We wanted to spend New Year's in Hong Kong, observe Yom Kippur in Israel, and ski in Japan (we had winter gear shipped

SRI WILLOCH TRAADDAHL

AFTER ARE Traasdahl sold his tech-marketing company in 2016, he and his wife, Siri Willoch Traasdahl, were quick to discover what the family could do with the extra time and resources. “The world,” she says. “We wanted to see it all.” Five months later, Siri, Are, and their two kids, Felix and Iris, then 7 and 3, were off on a 14-month, around-the-globe odyssey, visiting dozens of countries in high

style. New York City-based Virtuoso travel advisor Brooke Lavery helped them plot the dots on the most epic of one-way journeys.

You choose one direction and just keep going – that’s how it works with an around-the-world ticket. We started in Miami, where we live, and kicked it off for real with a party in Norway, where our families are from. We got to see loved ones and left our cold-weather clothing there so

we could each have just one carry-on.

The destinations? Are you ready? Paris, Norway, Denmark, Sweden, Turkey, Israel, Estonia, Russia ... should I keep going?

Smile, be courteous, learn “good morning” and “thank you” in the local language, and people everywhere will be friendly.

At home, we have nannies because my husband and





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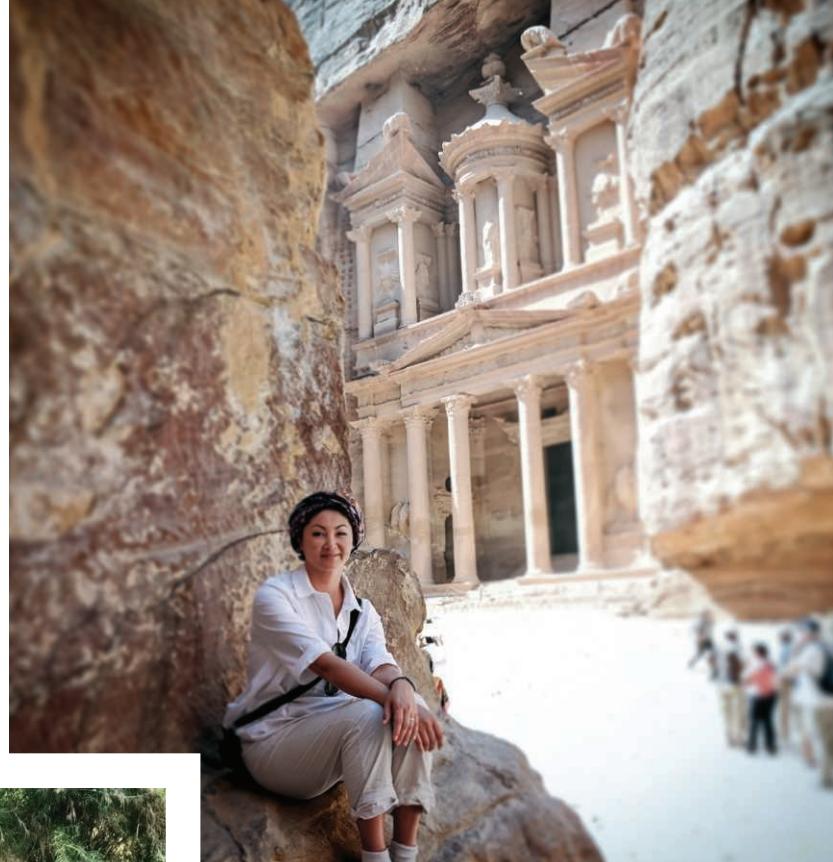
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VACATIONS

Traveler's Tale



Clockwise from top left: On safari in Kenya, Petra's Treasury, and Kuang Si Falls in Laos.



in and out), and she made it all happen, supplementing our basics with incredible suggestions and local itineraries.

... Indonesia, Bhutan, India and Sri Lanka, the Maldives, Hong Kong, Vietnam ...

This is the secret to packing: accessories. I had one alligator clutch from Hermès, a pearl necklace from Chanel, one cashmere shawl with sequins from Brunello Cucinelli, and a pair of waterproof Adidas sneakers and neutral Hermès wedges. That's it. Didn't matter if we were eating off street carts in India or riding Belmond's Eastern & Oriental Express from Singapore to Bangkok, I could dress up or dress down.

My Rimowa rolling suitcase doubled as a stroller because the little one would sit on it. Those bags are so sturdy, and the customer service is great. They restored all our bags to like-new condition after the trip.



Instagram was a huge part of staying in touch for me, though my son connected with friends by playing video games with them wherever we were.

... Cambodia, Laos, Taipei, Malaysia, Thailand, Japan ...

Luxury got old, believe it or not. The fuss. The big deal of checking in everywhere. It really became apparent in Africa. We'd been traveling so long and just wanted a simple meal – in fact, we craved nothing more than making our own bread and cooking our own meal on a bonfire. At first,

staff on the fancy safari we were on didn't understand it. They rolled out a mobile bar with cooking equipment. We said, no, please, just bring out some oil, flour, water, and a bit of salt, and we'll toss it on the fire. It was so yummy.

Knitting saved me. I knitted as a child, but hadn't done it for 30 years. Then I found a yarn store in Tokyo that was so beautiful, I bought some and made hats for everyone in the family. I then became obsessed. If the kids needed socks, I'd knit. Mittens, I'd knit. It was cold in

South Africa, so I knitted a sweater in two days!

... New Zealand, Bora-Bora, Fiji, Australia, South Africa, Kenya.

WHERE NEXT?

There's so much more I want to see. So much more of Africa, like Rwanda and Botswana, where we're going next year. So many places in the Middle East and Russia. I want to eat more in Taiwan. We didn't even touch South America. Maybe next time we'll go around in the other direction. **WT**

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Los Cocuyos' campechano taco plate and (left) one of the stand's taqueros shows off his chops.

Urban Legend

Looking for some of the world's best street food?
Mexico City's Centro Histórico hits the spot.

By Nina Boys

W HICHEVER WAY YOU turn, Mexico City is a feast for the senses – particularly taste. One of the world's great culinary hubs, the colorful capital is home to a legendary street-food scene that reflects its multicultural soul, along with a vibrant historic center brimming with enough sidewalk specialties to fuel an entire trip.

Anchored by the Zócalo, its sprawling central square, the city's Centro Histórico was once the Aztec capital of Tenochtitlán until Spanish *conquistadores* invaded and built over it in the sixteenth century.

Today, the neighborhood's mix of architectural styles and impressive museums makes it an unmissable zone for exploration. But once you've worked up an appetite, it's time to truly dig in and experience what Mexico City is all about on this walking tour of our favorite street eats. On the menu: fresh local ingredients, traditional recipes, and a true sense of community and cultural connection. As West Lake Hills, Texas-based Virtuoso travel advisor Mauricio Hanna puts it, "When it comes to street food, there are no economic or social differences. Everybody comes together to enjoy one

of our greatest collective pleasures: a tasty meal."

LOS COCUYOS

(Calle Simón Bolívar 56)

What this unassuming taquería lacks in seating, it more than makes up for in diversity of tacos, slung at nearly all hours but especially popular after nightfall. Watch as master *taquero*s chop and fold simmering meats into corn tortillas topped with onion and cilantro. Try the beef *suadero* tacos, widely considered the city's best brisket, and the *campechano* tacos that combine *suadero* with spicy *longaniza* sausage.



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Local Flavor

RICOS TACOS TOLUCA

(Calle López and Puente de Peredo)

True taco aficionados flock to Ricos for its *chorizo verde* – an emerald-colored sausage from the nearby state capital of Toluca, made with a blend of chilies, herbs, raisins, and nuts. Top them with the stall's array of mouth-tingling salsas.

EL CAGUAMO

(Calle Ayuntamiento between Aranda and López)

You'll never feel far from the coast at this tin seafood shack, where the catch is always fresh, and crispy corn tostadas come topped with your choice of lime-marinated ceviches and crowned with thick slabs of creamy avocado for a perfectly briny bite.

EL HUEQUITO

(Calle Ayuntamiento 21)

This “little hole in the wall,” as its name translates, claims to be the first to serve Mexico City’s most iconic street food, tacos *al pastor*. The dish’s origins belong to the

Lebanese immigrants who brought their shawarma spit-roasting technique to Mexico in the late nineteenth century, and El Huequito has been expertly carving layers of seasoned pork off its spinning *trompo* spit from this original location since 1959 for a loyal following of *al pastor* purists who prefer their tacos served without pineapple – a more recent addition.

RICOS TLACOYOS Y QUESADILLAS LIGHTS

(Calle Balderas between Avenida Juarez and Calle Artículo 123)

A pre-Hispanic snack found on comal griddles across the city, *tlacoyos* are discs of blue corn masa stuffed with fillings and finished with toppings such as cotija cheese and cactus (nopales). For some of Mexico City’s best, look for the Winnie the Pooh sign that marks this humble stand specializing in rotating stews called *guisados*, which are ladled over the masa dishes for an ever-changing taste of Mexico’s culinary traditions.



KEYS TO THE CITY

Our picks for a tasty time in Mexico's capital.

STAY

After your street-food feast, you’ve earned a cocktail and a siesta back at your hotel. Sip a signature Sangrita María, a local take on the Bloody Mary featuring mezcal and *pasilla* chilies, on the outdoor terrace of the 189-room **St. Regis Mexico City**’s King Cole Bar, overlooking the grand Paseo de la Reforma boulevard a short walk from Centro Histórico. Doubles from \$290; Virtuoso travelers receive breakfast daily and a \$100 dining credit. Nearby on the Reforma, sample a pre-nap Frijolito (Bulleit bourbon cooked with beans, Don Julio 70 tequila, Ancho Reyes chile liqueur, lime, and agave honey) at Fifty Mils at the 240-room **Four Seasons Hotel, Mexico City**. Doubles from \$295; Virtuoso travelers receive breakfast daily and one lunch or dinner per stay.

EXPLORE

Your travel advisor can partner with Virtuoso on-site connection **Journey Mexico** to craft a four-day customizable tour featuring a private street-food crawl through Centro Histórico, an after-hours visit to the National Museum of Anthropology, and a **hot-air balloon ride** over the nearby pyramids of Teotihuacán. Departures: Any day through 2019; from \$1,981.



Word on the street:
When in Mexico City,
tacos *al pastor* are
a must.



MARKET TIME Mexico City chefs favor **Mercado de San Juan** (Calle de Ernesto Pugibet 21) for its abundance of fresh produce, expertly carved meats, superior seafood, and fine cheeses. But you don’t have to be a professional to explore this **colorful maze of commerce** that’s also known for its selection of dried insects, such as crispy ants and grasshoppers. Venture to the other nearby Mercado de San Juan (one block away) to enjoy traditional homemade meals served at no-frills stalls. **VI**

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Glory in the Basque

Bilbao and San Sebastián may get less attention than other parts of Spain, but that leaves more delicious travel finds for the rest of us.

By David Hochman

ON A GOLDEN SUMMER evening near La Concha Beach in San Sebastián, with bronzed couples frolicking on the promenade and the hungry searching for *pintxos* (bite-sized snacks spiked with toothpicks), it's easy to believe that Basque Country is Spain's best-kept secret.

Madrid has the Prado Museum, and Barcelona boasts the wonders of Gaudí,

Picasso, and Miró, but San Sebastián and neighboring Bilbao, Basque's urban hubs, still feel like discoveries, even with a history that dates back to Paleolithic times. Straddling the French border in northern Spain, the autonomous region has its own language and alphabet, dishes, and traditions you won't find anywhere else, and a character as memorable as its jagged coastline along the Bay of Biscay.

"These northern cities are smaller,

less glitz, and, in my experience, even friendlier than Spain's glamour destinations," says Mobile, Alabama-based Virtuoso travel advisor Bowden Garrett. "The Basque people are proud, but in an independent, not arrogant, way. They're also hospitable and eager to share what makes them different and special."

From world-famous museums to some of the world's best dining, here's how to get your Basque culture fix.



Basque in it: San Sebastián's La Concha Beach and promenade.

(LA CONCHA BEACH) LUKASZ JANYSZ/ALAMY

The Gehry Effect

If one image epitomizes contemporary Basque Country, it's the curvilinear, titanium-wrapped **Guggenheim Museum Bilbao** on the Nervión River. The shimmering, Frank Gehry-designed landmark, which locals call "The Googen," opened in 1997, radically transforming the industrial port into a cosmopolitan destination for all manner of culturalists.

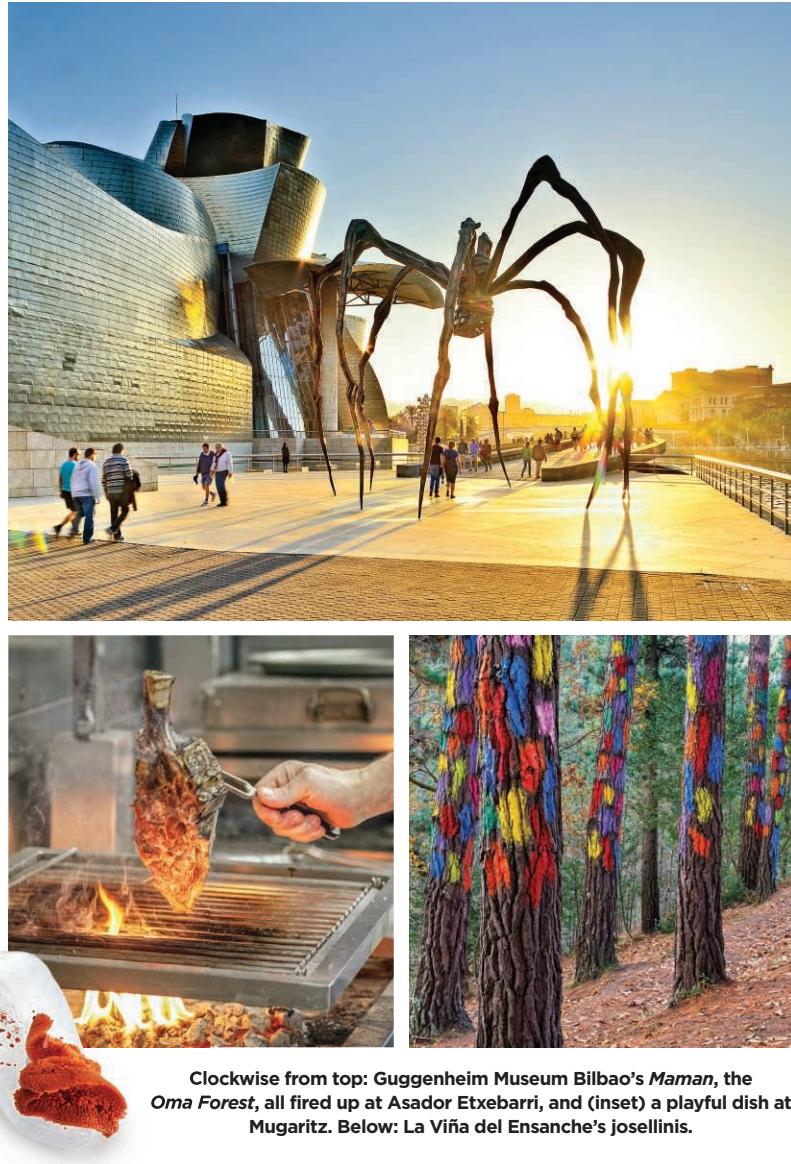
Inside and out (head around to the back to behold the giant spider, *Maman*, by Louise Bourgeois), the Guggenheim is a treasure worth flying for, but it's hardly the only enlightened destination in town. In the nearby Indautxu district, designer Philippe Starck turned a 1905 wine warehouse into a stylish gathering space and performance center with digital art displays, a library, and a glass-bottomed swimming pool on the roof that provides a show for those below.

The **Bilbao Fine Arts Museum**, available on a dual ticket with the Guggenheim, sounds like it might be stuffy, but the collection surprises – a recent "ABC" exhibition, for instance, grouped museum masterworks alphabetically by themes (D for Desire, M for Mom, Q for Quiet, and so on).

In San Sebastián, the **San Telmo Museum**, housed in a former Dominican convent from the mid sixteenth century, celebrates Basque artistry. "And don't skip the countryside," says Virginia Irurita, co-owner of Made for Spain and Portugal, a Virtuoso on-site connection based in Madrid. Irurita works with Virtuoso advisors to craft tailor-made tours of the region and is particularly fond of the *Oma Forest*, a sited artwork by Basque painter Agustín Ibarrola, who turned a grove of Monterey pines in a biosphere reserve into a painted commentary on art and nature. "Google it," she says. "You won't believe your eyes."

Kitchen Stars

This year's World's 50 Best Restaurants list had two Basque restaurants in the top 10 – **Asador Etxebarri**, in Axpe, at number 3, and **Mugaritz**, outside San Sebastián, at number 7 – with three more rounding out the ranking. More than anyplace else in Spain, the Basque region pushes expectations when it comes to cuisine. At Mugaritz, for example, chef Andoni Luis



Clockwise from top: Guggenheim Museum Bilbao's *Maman*, the *Oma Forest*, all fired up at Asador Etxebarri, and (inset) a playful dish at Mugaritz. Below: La Viña del Ensanche's *josellinis*.

Aduriz serves crab on ice shaped like a tongue, and bellota ham on musical dishware that plays like a chamber orchestra as plates arrive at the table.

Add in 40 Michelin-starred restaurants, if you take in nearby towns such as Pamplona and Biarritz in France, and you have one of the most acclaimed dining destinations on earth. Like everything else in these parts, the spotlight is on enjoyment more than fuss – the Basque are famously unpretentious – and that means even the finer restaurants are less formal (and usually less expensive) than in other food-centric locales.

You can also do just fine grazing on an

urban bar crawl. "The happiest street in Bilbao," as Irurita calls it, is **Calle Ledesma**, parallel to the main shopping strip (Gran Vía) and closed to traffic. **Pintxos** counters there are open all day and well into the night, with tables on the sidewalk and flavors fit for palates both tame and highly daring. **La Viña del Ensanche** and **Artajo** both serve traditional favorites such as yellowfin tuna with anchovies and deep-fried *croquetas*. But places like **Baster**, with pulled pork burgers and hipster coffee, are built for the Instagram set.

"Taste and move on – that's the idea," Irurita says.



Culture Stop



San Sebastián staple: *Pintxos* at La Cuchara de San Telmo.

In San Sebastián, Alex Montiel, who trained alongside El Bulli's Ferran Adrià, runs **La Cuchara de San Telmo**, where crowds go wild for mini plates of suckling pig, scallops, and beef cheeks. At **Zeruko**, the emphasis is on more-modern *pintxos* that include a deconstructed potato omelet and a biscuit with caramelized foie gras. Pair it with a squat glass of Txakoli, the beloved Basque dry white wine. And don't be alarmed if you see locals tossing used napkins on the floor. It's not bad manners; it's tradition.

"Figuring out how to order *pintxos* is half the fun," Sarrett says. For cold items, take a plate and either serve yourself or point to what you want. Hot dishes are listed on a menu or chalkboard, but gesturing works there too. Eat first, have fun, and marvel later as the cashier rings up your bill by counting the number of toothpicks on your plate.

BASQUE BESTS

Where to stay and how to see this special Spanish region.

STAY

BILBAO: Art and architecture lovers will thrill over the **Gran Hotel Domine**'s location directly opposite the Guggenheim, with views of the museum and Jeff Koons' 40-foot *Puppy* sculpture. Its 145 sleekly modern rooms complement contemporary Basque cuisine at Beltz Restaurant and creative cocktails at the **Rooftop Terrace**. *Doubles from \$165; Virtuoso travelers receive breakfast daily plus a set daily lunch at Le Café bistro.*

TIP: "Have your advisor book a room with a **museum view**. Watching the building as its colorful ribbons of titanium change with the light is a magical experience."

- Patricia Cotti, Virtuoso travel advisor, Bronxville, New York

SAN SEBASTIÁN: With 139 lavish, classically appointed rooms (including the Bette Davis Suite, which has a collection of pictures from her stay), sophisticated **Hotel María Cristina** is a regal address overlooking the Urumea River, just a short walk to the **Old Quarter** and beaches. Its four dining venues include the pop-up Ezcaray by Francis Paniego,

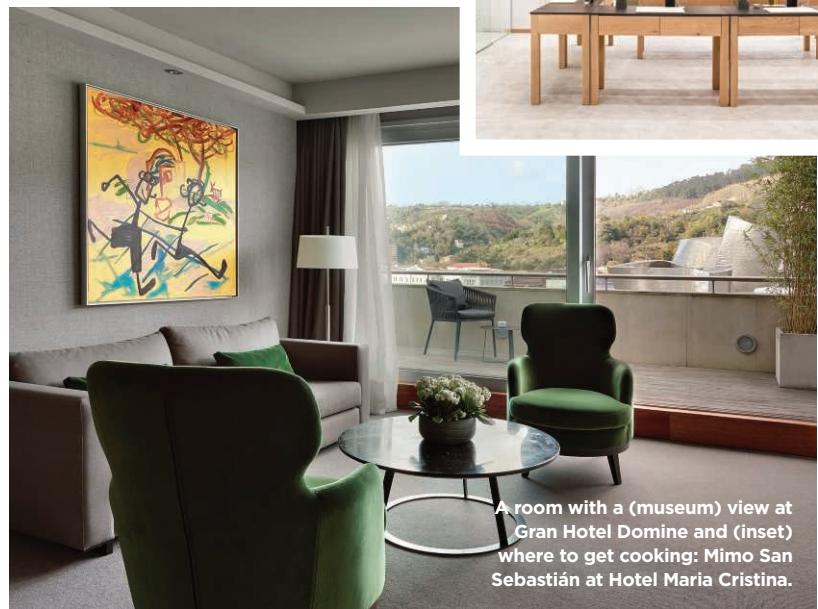
serving Spanish cuisine by the multi-Michelin-starred chef. *Doubles from \$252; Virtuoso travelers receive breakfast daily and a \$100 dining credit.*

TIP: "Make time for a **cooking class** at Mimo San Sebastián, a culinary school housed within Hotel María Cristina."

- Patricia Cotti

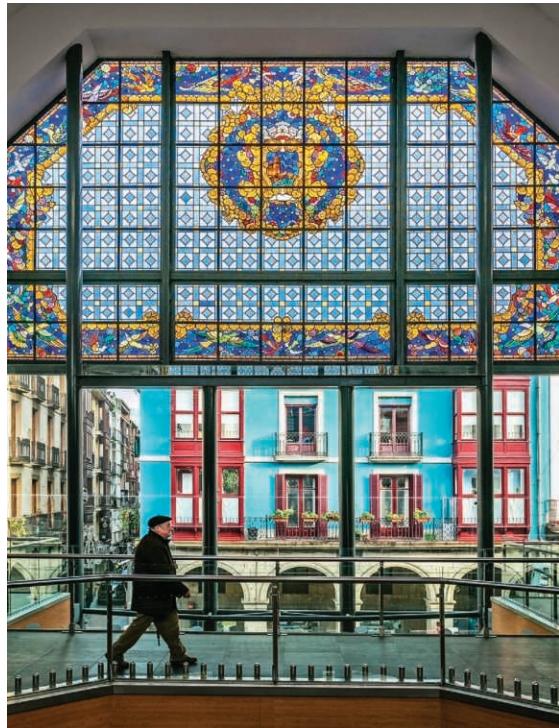
SEE

Your travel advisor can work with Virtuoso on-site **Made for Spain and Portugal** to craft customizable journeys in Basque Country and beyond. A few suggestions: an **insider's pintxos hop** in San Sebastián and a tour of Chillida Leku – an open-air sculpture park showcasing the works of Eduardo Chillida – with the artist's son. Possible Bilbao adventures include an after-hours (read: closed to the public) visit to the Guggenheim Museum.



A room with a (museum) view at **Gran Hotel Domine** and (inset) where to get cooking: **Mimo San Sebastián** at **Hotel María Cristina**.

(LA CUCHARADA DE SAN TELMO AND LA RIBERA MARKET)
GONZALO AZUMENDI/LAIF/REDUX



Local color at Bilbao's expansive La Ribera Market.

Step It Up

You'll need wheels if you're shuttling the hour and a half between cities, but the best way to explore within each destination is on foot. The walkways of San Sebastián wind through town and into the hills that surround the city. Atop **Monte Igueldo** (accessible by stairs or a 1912 wooden funicular) on the western side of the bay, there's a charming old amusement park with a drone's-eye view of the city's beaches, churches, medieval boulevards, and belle époque buildings.

Down below, at the end of **Ondarreta Beach**, local artist Eduardo Chillida embedded modern ironworks into the rocks where the Cantabrian Sea breaks. To visit these magnificent sculptures during the evening paseo, with pedestrians strolling arm in arm and a

natural blowhole providing a haunting soundtrack, is, Irurita says, "probably the best way to feel like a real Guipuchi," as someone from San Sebastián is called.

Walking gets you to the heart of Bilbao as well. Heading south from the Guggenheim along the Nervión River and the edge of the medieval **Casco Viejo**, or Old Quarter, you come to **La Ribera Market**, Europe's largest indoor food hall, with probably the planet's greatest array of Basque meats, cheeses, and wines. You can shop like (and with) locals at El Corte Inglés department store or amble from the **República de Abando Park** to the Zubizuri, a translucent glass footbridge spanning the river, and wonder how a destination this enchanting could remain a secret for so long. **WT**

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American Beauty

From bourbon-centric cocktails to stellar sauvignon blancs and super-hoppy IPAs, there's never been more reason to say "Cheers!" in the U.S.



Always in style:
Bardstown
Bourbon Company's
old-fashioned.

44

Spirited Away

Destination:

Kentucky

Drink of Choice:

Bourbon

Tasting Note:

Sipping this most American of spirits is best done at its source, surrounded by local characters, thoroughbred horses, and shimmering bluegrass hills.

48

Grape Expectations

Destination:

Santa Barbara

Drink of Choice:

Wine

Tasting Note:

For vintages every bit as impressive as those found in Napa and Sonoma valleys, lesser-explored – and more laid-back – Santa Barbara Wine Country delivers.

54

Something's Brewing

Destinations:

Portland, Nashville,
San Diego, Honolulu

Drink of Choice:

Craft beer

Tasting Note:

A plethora of pints in every style you can imagine means there's never been a better time to drink beer in America.

WE'D LIKE TO PROPOSE A TOAST – to health and happiness, life and love, and to the wisdom of those leaders who ended U.S. Prohibition with the 21st Amendment. More than eight decades later, happy hours across the nation have never been happier: Spirits are flowing, vineyards are thriving, and craft beers are killing it from coast to coast. To celebrate, we sent three writers in search of the perfect pours, from Waikiki to the waterfront in Portland, Maine (a big ask, but someone had to do it). Cheers to them and to all the passionate distillers, vintners, and brewers who give us so many great reasons to raise our glass.

Spirited Away

History, horses, home cooking, and those famous bluegrass hills make for a quintessentially American sojourn in Kentucky Bourbon Country.

By Steve Jermanok

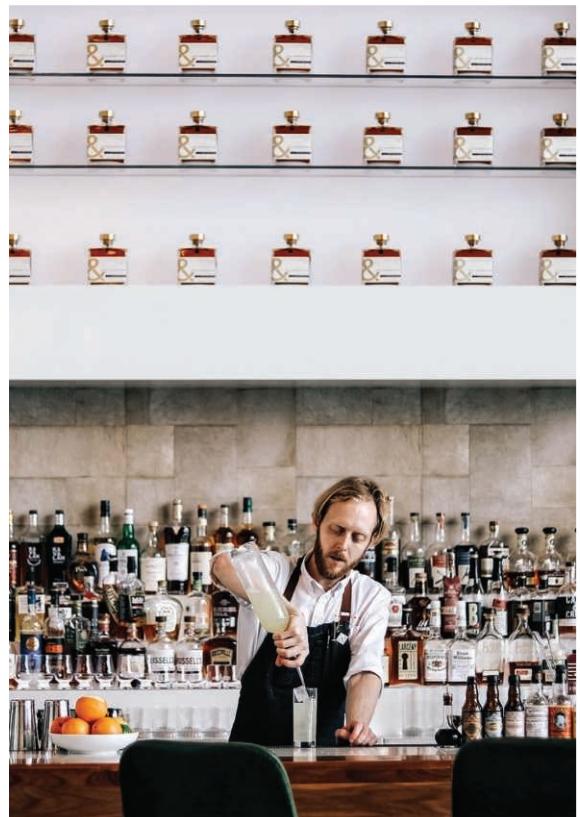
CAlready on a high from meeting the legendary 85-year-old Jimmy Russell, a master distiller with Wild Turkey for the past 65 years, I take to back roads in Kentucky's Bourbon Country and am smitten by the scenery: fields of bluegrass shimmering under the midday autumn sun, graceful and strong thoroughbred horses roaming the hillside, and a maze of white picket fences that seem to meander haphazardly toward the horizon. I rest under the shade of a maple, its foliage tinted orange, and take it all in before continuing on to my next distillery stop on the Kentucky Bourbon Trail.

The Bluegrass State is the birthplace of bourbon, crafting 95 percent of the world's supply, and never has this most American of spirits proved to be more popular than it is today. Kentucky now has 68 distilleries, compared to just eight in 2009. Last year, the Kentucky Bourbon Trail – a collection of 16 distilleries, including such icons as Jim Beam and Maker's Mark, running across the heart of the state – had 1 million

visits for the first time since its creation in 1999. The taste for bourbon is so strong that the travel industry couldn't help but take notice: Backroads introduced a biking pilgrimage along the Bourbon Trail this year, joining fellow tour provider Tauck, whose Louisville-to-Nashville journey spends three days in the state. American Excursionist, a Virtuoso on-site connection, even offers customizable bourbon-centric itineraries featuring private tastings and insider experiences.

"The countryside is beautiful here," says Lexington-based Virtuoso travel advisor Rosemary Warmenhoven. "Along the scenic roads and easy drives that wind through Bourbon Country," she adds, "you'll encounter rich local history and plenty of colorful characters."

Possible paths and experiences are as varied as the selection of travel-worthy bourbons and historic distilleries found here, but following are a few not-to-be-missed stops between Louisville and Lexington, both on and off the official Bourbon Trail.

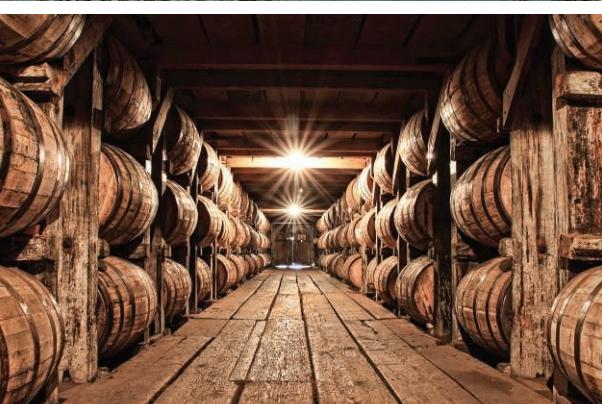
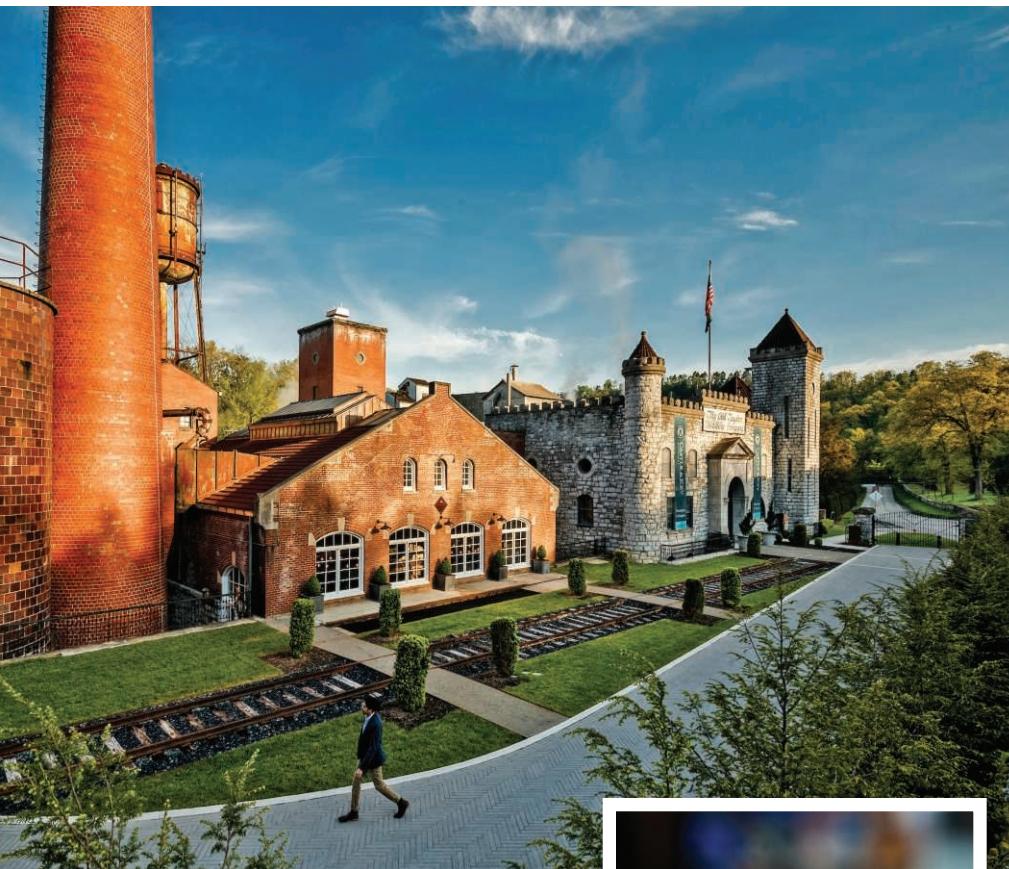


Clockwise from top left: Mixing it up at Bardstown Bourbon Company, out for a stroll at Castle & Key, Middle Fork's old-fashioned features Buffalo Trace bourbon, and coming of age at Buffalo Trace's barrel warehouse.

The Old

One step inside Franklin County's **Buffalo Trace**, off the Bourbon Trail but designated a National Historic Landmark, and you're immediately transported back to the Industrial Revolution. On the distillery's Hard Hat tour, you'll stroll past tall cylinders of fermented mash, large barrels of corn, open flames, twisting metal, and the employees who still use antiquated machinery dating back to the turn of last century. It's a fascinating, behind-the-

scenes look into the craft of creating bourbon, which Buffalo Trace has been doing continuously since 1775. You'll witness everything here, from grain delivery to the cooking process to fermentation and, finally, distillation. Afterward, your reward is a chance to sample the wares. Warmenhoven suggests bringing home a bottle of Buffalo Trace Bourbon Cream. "It's particularly tasty when mixed with root beer to make a root beer bourbon float," she notes.



The New

No place is more emblematic of the current bourbon craze than the trail's **Bardstown Bourbon Company** (featured on our cover). Founder David Mandell made his money in vodka before deciding to create one of Kentucky's largest bourbon distilleries, which opened in 2016 in Bardstown. He now collaborates with 22 renowned brands to craft custom bourbon and whiskey. Last year, Mandell followed it up with Bottle & Bond Kitchen and Bar, the Bourbon Trail's first distillery restaurant. Dine on chicken-fried oysters and shrimp and grits, accompanied by a barrel-aged Manhattan, or sample one of the more than 400 vintage American whiskeys at the restaurant's Whiskey Library, curated by acclaimed whiskey writer Fred Minnick.

The Old and the New

On the outskirts of Frankfort, on a pastoral stretch of land, the Old Taylor distillery thrived in the late nineteenth century. Then bourbon hit hard times, and the roughly 20 structures that span 113 acres were abandoned in 1972. The distillery laid dormant until two Kentucky natives had the passion to rebuild and the foresight to have hired

LEXINGTON À LA CARTE Though it's often overshadowed by the restaurants and bars in Louisville, Lexington has its own distinctive culinary scene (in 2017, it was included in Zagat's list of the 30 Most Exciting Food Cities in America). Begin with breakfast at **Track Kitchen** at the Keeneland thoroughbred track, which is open to the public. "You'll often have jockeys and trainers eating at the next table," says Warmenhoven. Once happy hour hits, head to the Lexington Distillery District and order an old-fashioned made with Buffalo Trace bourbon at **Middle Fork**, in the old James E. Pepper bourbon distillery. For dinner, try six-time James Beard nominee Ouita Michel's **Honeywood**; start with its signature dish, sweet potato beignets, before an entree of bourbon-flamed scallops or Kentucky barbecued lamb. Afterward, wander over to town favorite **Crank & Boom** for a scoop of ice cream – blackberry and buttermilk, say, or bourbon and honey.

Marianne Barnes, their former master distiller and the first woman to hold that distinction in the state since Prohibition. Though not yet part of the Bourbon Trail, **Castle & Key** has been all the buzz since it opened in 2017, creating vodka, gin, and its first barrels of bourbon, now aging and available in five to ten years. Walk the grounds and buildings on a historical tour, take a cocktail-making class, or snag a bottle of vodka at the new store.

The Buddha of Bourbon

One look at the rickhouses (buildings where bourbon is aged) blackened on the outside from evaporation and you can sense the history of the **Wild Turkey** distillery, which has been in operation at this same site in Lawrenceburg since 1869 and is a Bourbon Trail favorite. Wild Turkey currently has some 700,000 barrels aging, making it the largest Kentucky distillery on one site. In its newly revamped Visitors Center, on any given weekend, you're likely to find Jimmy Russell, known locally as the Buddha of Bourbon, sitting at the door – he's happy to chat about his long career, the ebbs and flows of the bourbon

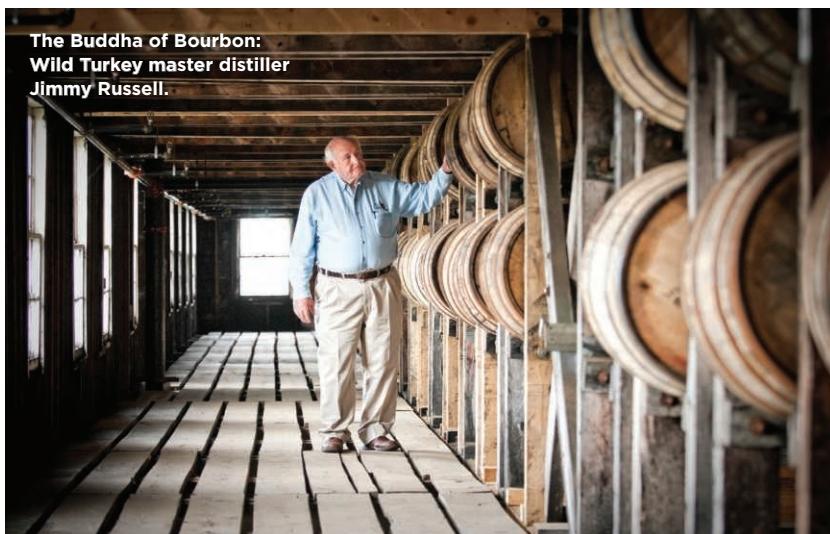
business over the past half century, and his favorite bottles to purchase in the store. "When I started here, bourbon was a Southern gentleman's drink. Now just as many women are buying a bottle as men," he says. Don't forget to ask him to sign your bottle of Russell's Reserve 10-Year-Old Bourbon on the way out.

Kentucky Home Cooking

The Stave, a stylish roadhouse restaurant and bar, debuted last September just down the road from the Bourbon Trail's Woodford Reserve distillery in Versailles. Along with Southern staples such as blackened catfish and chicken and dumplings, Stave offers bourbon-centric dishes aplenty, from salads (a version of the Bibb featuring bourbon-sorghum vinaigrette) to sides (the house cheese is made with bourbon-barrel-aged beer) to desserts (bread pudding with bourbon sauce). Locals love: Stave's version of the iconic Hot Brown, an open-faced turkey sandwich topped with Mornay sauce and bacon, served on country ham spoon bread instead of the typical white. An impressive roster of local bourbons rounds out the theme.

"When I started here, bourbon was a Southern gentleman's drink. Now just as many women are buying a bottle as men."

The Buddha of Bourbon:
Wild Turkey master distiller
Jimmy Russell.



Make Your Mark

How to drink up Kentucky Bourbon Country.

Pedal past peaceful bluegrass pastures where thoroughbreds graze and sample barrel-aged spirits at Bourbon Trail distilleries on **Backroads'** five-day, Louisville-to-Lexington tour. Stops at Four Roses and Woodford Reserve and an optional visit to the Wild Turkey distillery complement visits to Harrodsburg, Kentucky's oldest town, and the **working horse farm** at Kentucky Horse Park. *Departures: Multiple dates, May 10 to October 18, 2020; from \$2,799.*

Tauck's nine-day trip from Louisville to Nashville, which hits highlights such as Churchill Downs; Asheville, North Carolina's Biltmore Estate; and Great Smoky Mountains National Park, also includes time in Bourbon Country, including a visit to Buffalo Trace and a special "bourbon and bluegrass" evening at a Lexington hotel. *Departures: Multiple dates, May 8 to October 17, 2020; from \$5,290.*

Your travel advisor can work with **American Excursionist** to craft a tailor-made Bourbon Country itinerary that includes insider experiences, private tastings on and off the Bourbon Trail, and a private driver/guide. Highly recommended: a farm-to-table lunch at **Frankfort's Sage Garden Cafe** and an expert-led flavor education and tasting at Bardstown's Willett Distillery. Contact your Virtuoso advisor for details.

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Grape Expectations

The people are friendly, the climate is sunny, and the pours are world-class – in Santa Barbara Wine Country, the glass is always half full.

By Anita Carmin

Tell people you're headed to California wine country, and they immediately assume you're talking about Napa and Sonoma. True, these two NorCal valleys have long reigned as the state's wine-region royals, but if you're looking for a lesser-explored spot, an even more laid-back vibe, and – many would argue –

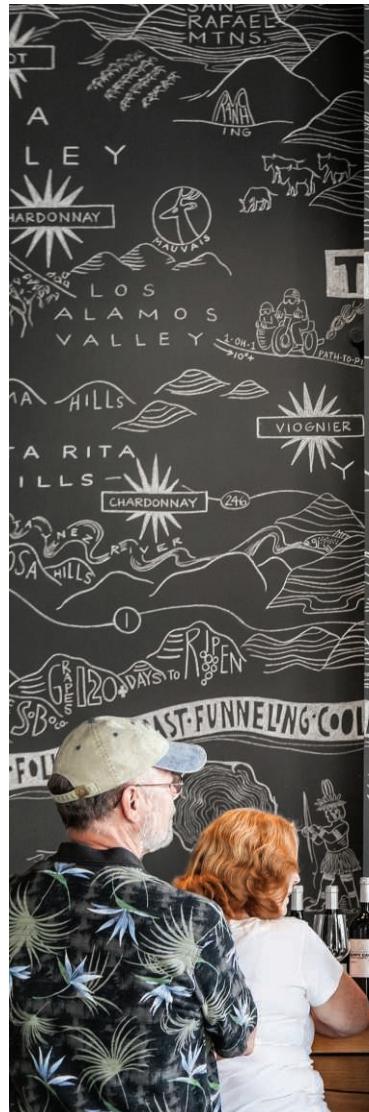
wines every bit as impressive, head down the coast to the seaside city of Santa Barbara and its surrounding wine country.

Less than 100 miles north of L.A., "Santa Barbara Wine Country is like Napa and Sonoma 25 to 30 years ago. The people are unaffected, and the wines are amazing," says my companion for the day, Melanie,

a local oenophile and guide with Virtuoso on-site American Excursionist. She's picked me up in town at Four Seasons Resort The Biltmore Santa Barbara for a day of wine touring in the nearby Santa Ynez Valley. Made famous by the 2004 cult classic film *Sideways*, this bucolic valley is the largest of Santa Barbara Wine Country's six AVAs



From left:
On the vine in
Santa Barbara
Wine Country,
The Valley
Project's tasting
room – a Funk
Zone favorite,
and touring
Happy Canyon
Vineyard.



(VINES) BLAKE BRONSTAD; (THE VALLEY PROJECT) LISA CORSON

“Santa Barbara Wine Country is like Napa and Sonoma, 25 to 30 years ago. The people are unaffected, and the wines are amazing.”



(American Viticultural Areas), which collectively comprise one of the most diverse grape-growing regions in the U.S. The valley itself runs “sideways” (east to west, rather than north to south), resulting in distinct microclimates that allow vintners to grow a wide variety of grapes.

On this sunny summer day, we concentrate on **Happy Canyon**, a sub-AVA that lies on the eastern-

most edge of the Santa Ynez AVA. With its hot daytime temperatures and high concentration of magnesium in the soil, it's the sweet spot for grapes such as syrah, cabernet sauvignon, and sauvignon blanc, as well as petit verdot, grenache, and cabernet franc. Fortunately, my visit includes tours and tastings at two family-owned and -operated wine estates not open to the public.

At Happy Canyon

Vineyard, located on the expansive Piocho Ranch, I catch a glimpse of a polo practice during a driving tour of the property with winemaker Sean Pitts. (The ranch includes two regulation-size polo fields, a nod to the owner's passion for the sport.) Later, Pitts and I sit down to a one-on-one tasting of six wines – beginning with a bright 2018 sauvignon

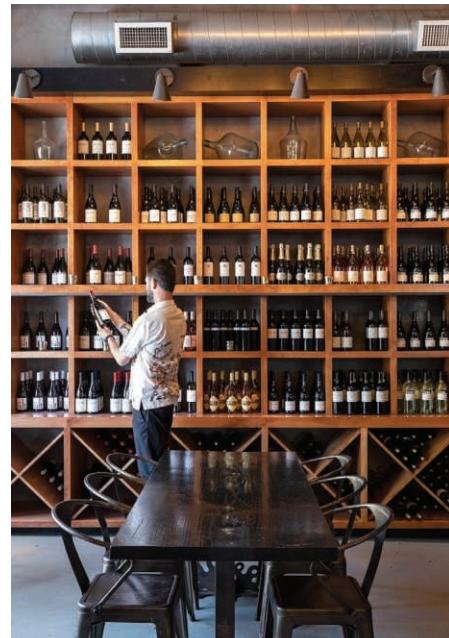
blanc and concluding with a 2015 cabernet sauvignon, blended with small amounts of merlot, cabernet franc, malbec, and petit verdot – on the shaded porch of the ranch's family home.

Things only get happier at our next stop, **Grassini Family Vineyards**, a private estate where a picnic straight out of a Monet painting awaits. But first, there are wines to taste. Choosing a favorite is no

simple task, but the 2016 Articondo Proprietary Blend hits an especially high note. Named after Articondo Grassini, the first member of the Grassini family to leave Italy and start a new life in America, it's a cuvée of cabernet sauvignon, petit verdot, and cabernet franc. And, like all Grassini wines, it's made entirely from estate-grown grapes.

On our drive back to Santa Barbara, mellowed by good wine and drinking in the seductive scenery of rolling hills, well-tended vineyards, and sprawling ranches, I remark how approachable everyone seems to be. "People here are very welcoming," my guide agrees. "While this area makes world-class wines, you can still sit down with the winemakers during a private tour and tasting at many winery estates. You'll find small-town experiences and down-to-earth people around every corner. There's nothing pretentious or corporate about this place."

IN THE CITY ITSELF, you can taste wines born in the Santa Ynez Valley and neighboring AVAs via the easily walkable (or bikeable) **Urban Wine Trail**. Created by eight like-minded winemakers in



From left: Grassini Family Vineyards and the Funk Zone's Santa Barbara Wine Collective.

"There's nothing pretentious or corporate about this place."

2007, it showcases more than 30 intimate tasting rooms in several different neighborhoods. One must-visit in downtown's Presidio neighborhood is **El Paseo**, a complex of historic adobe buildings housing half a dozen tasting rooms. Among them: Happy Canyon Vineyard, with a polo-inspired interior;

Grassini Family Vineyards, where leather chairs and a fireplace invite tasters to linger; and Barden Wines, which focuses on wines made from grapes sourced from the Sta. Rita Hills AVA (of *Sideways* fame).

The trail extends to Santa Barbara's waterfront, through the artsy **Funk Zone**. This once-neglected, now lively warehouse district holds more than half of the Wine Trail's tasting rooms. Don't miss The Valley Project, Santa Barbara Wine Collective, and **Margerum Wine**

Company's new location across from Hotel Californian; if you're lucky, as I was, you'll meet award-winning winemaker Doug Margerum, a well-known name in Santa Barbara's wine and food circles, and a perfect example of the affable people who define the region's wine culture. A tasting with him is like having a glass of wine in a friend's kitchen. During my visit, Margerum talks about his desire to create wines that are both food- and wallet-friendly, shows me photos of his beloved



CHEERS TO SIDWAYS This October marks the **15th anniversary** of the film's release. Widely credited for putting Santa Barbara Wine Country on the map, the Oscar-winning movie, starring **Paul Giamatti** as wine snob Miles, was filmed almost entirely in the Santa Ynez Valley. You can still sip and dine at many of the locations shown on screen, including **Fess Parker Winery** and the **Hitching Post II** restaurant. **Sideways Fest**, running October 18 through 20, will celebrate the cult classic with a screening, winetasting, and Q&A with film personalities.

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Tip

"I love Four Seasons Resort The Biltmore Santa Barbara for its charm, service, and local history. Plus, **Coral Casino Beach and Cabana Club**, an exclusive beach club just across the street, allows hotel guests to use its facilities – including the larger-than-Olympic-size outdoor swimming pool."

— Kimberly Gavin, Virtuoso travel advisor, Newport Beach, California



A must-visit on the Urban Wine Trail: Margerum Wine Company's tasting room.

dogs (yes, his tasting room is also canine-friendly), and proudly shares that one of his sauvignon blancs was served at President Obama's final state dinner in 2016. He sends me off with restaurant recommendations and the location of his hands-down favorite place to get ice cream – **Rori's Artisanal Creamery** (the vanilla bean and black pepper pistachio alone are worth a visit to Santa Barbara).

Town and country winetasting aside, Santa Barbara (aka the American Riviera, due to its coastal vibe and pleasant Mediterranean climate) makes for an intoxicating vacation for a number of other reasons. "My clients – many from Los Angeles or Orange County – love Santa Barbara because it has so much to offer, including a handful of lovely hotels," says Kimberly Gavin, a Newport Beach, California-based Virtuoso travel advisor.

"Beyond winetasting, you can relax by the pool or beach for a few nights, go whale-watching, or take a boat ride to the Channel Islands offshore. And, of course, there's always a new restaurant to try." One of her favorites: **Caruso's**, with its surfside setting on Montecito's upscale Miramar Beach and dishes featuring ingredients from local farmers, fisherfolk, and ranchers.

Indeed, Santa Barbara is garnering recognition for its rising culinary scene. This past June, 11 local restaurants were awarded a Michelin Plate (the Michelin Guide's new designation of quality), including four at Virtuoso hotels: Bella Vista at Four Seasons Resort The Biltmore Santa Barbara, Hotel Californian's Blackbird, The Stonehouse at San Ysidro Ranch, and the dining room at Belmond El Encanto. Now there's even more reason to raise your next toast in Santa Barbara.

Vine Time

Best bets for savoring the American Riviera.

SEE

Your travel advisor can work with Virtuoso on-site connection **American Excursionist** to craft exclusive and customizable experiences in Santa Barbara Wine Country. Highly recommended: a private tasting with a renowned winemaker and a **horseback excursion** on Santa Ynez Valley ranch trails. *Contact your travel advisor for details.*

STAY

Overlooking the Pacific Ocean and Channel Islands, just steps from famous Butterfly Beach, the 206-room **Four Seasons Resort**

The Biltmore Santa Barbara has long been a favorite of Hollywood's elite, thanks to its 22 acres of lush landscaped grounds and secluded (*shhh ... we won't say you're here*) accommodations. Dine on Italian-inspired, California coastal cuisine at Bella Vista, indulge in an 80-minute **vinotherapy treatment** in the spa, and see why Ty Lounge's Biltmore Fuerte was named Santa Barbara's 2018 Official Drink. *Doubles from \$595; Virtuoso travelers receive breakfast daily and a \$100 spa credit.*

SAIL

Traveling round-trip from Los Angeles, **Oceania Cruises'** seven-day Stars of the Vine voyage features a call at Santa Barbara. Shore excursions from the 684-passenger *Sirena* include a day in the Santa Ynez Valley for **exclusive tastings** at two of its most celebrated wineries, followed by a picnic lunch. *Departures: December 7 and 14, 2019; from \$1,099. Santa Ynez excursion, \$299.*



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Something's Brewing

From sea to shining sea, America's craft beer revolution continues to surge.

We'll raise a pint (or three) to that.

By Mike Dunphy

There's never been a better time to drink beer in America. With thousands of breweries opening for business around the country since the start of the century, even the most passionate imbibers would need multiple lifetimes (and livers) to sample the cornucopia of craft beers now on tap. From the hazy, hoppy IPAs that have swept the nation in recent years to the crisp pilsners, fruity sours, and "wild" ales – brewed with wild yeast and other microflora – now leading the charge, America's beer landscape offers endless variety and quality, especially in these four frothy cities and their trip-worthy breweries and bars.

PORTLAND, MAINE

Recent decades have seen a proliferation of craft breweries throughout the Pine Tree State, with nearly 100 opened since 2000. The vast majority ferment away in Portland, where the young, hip, and artsy never seem to sate their thirst for craft beer.

Allagash Brewing Company

Founded in 1995, this forefather of the craft beer revolution has influenced nearly every brewer that's come after and continues to lead the way with its Belgian-inspired brews. Indeed, just this year, founder Rob Tod won the James Beard Award for Outstanding Wine, Spirits, or Beer Producer. **Tap Into:** Tripel



Clockwise from top left: Oysters and Allagash White at Allagash Brewing Company, pick your pleasure at Stone Brewing, and lots of laughs at Liquid Riot Bottling Company.

golden ale, Nancy tart ale, Wild Rivulet

Bissell Brothers Brewing

Few craft breweries blip brighter on Maine beer-dars as this venture by Peter and Noah Bissell. In fact, Dwayne "the Rock" Johnson reportedly flew an assistant there on a private jet to snag him a few cases of their super-hoppy pale ales. The industrial, graphic-art-splashed tasting room is as Instagrammable as they get.

Tap Into: The Substance Ale IPA, Lux pale rye ale, Baby Genius blonde ale

Liquid Riot Bottling Company

Sip seaside at this dockside brewer, particularly on the

outdoor patio that gazes directly into the Atlantic. Inside, watch the brewing in action through glass panels just behind the bar. Bring an appetite, too, for beer-and-booze-friendly (and infused) bites, starting with the house-cut fries with Liquid Riot beer cheese or spicy hop mustard. **Tap Into:** Blushing Star American pilsner, Persuasion sour brown ale, A Beer Has No Name double IPA

CHECK INTO: Eight miles south of Portland, Cape Elizabeth's 61-room **Inn by the Sea** fulfills the most idyllic visions of the New England seacoast. Its two-night Maine Beer Getaway



includes a 4.5-hour tour of local microbreweries on the **Maine Brew Bus**.

Doubles from \$209; *Virtuoso travelers receive breakfast daily and a \$100 spa credit. Maine Beer Getaway from \$888 (double occupancy).*

NASHVILLE, TENNESSEE

Nashville has become cool-ville for millennials, who've poured into the city in the past ten years for the music, cuisine, lower cost of living, and all-around sass. They've also brought a taste for craft beer, igniting a blaze of breweries, including around 20 in the city limits, with more on the way.

Bearded Iris Brewing

This exceedingly popular hangout doesn't bombard customers with a checklist of styles, but prefers to focus heavily on IPAs, double IPAs, and pales – as evidenced by its weekday "hoppy hour." The industrial chic-meets-grandma's parlor design – think steel pipes snaking around ornamental chandeliers – adds a creative twist that enhances both taste and experience.

Tap Into: Homestyle IPA, Awesome Blossom double IPA, Again & Again pale ale

Southern Grist Brewing Company

Infused with coconut, mango, vanilla, strawberries,

and even watermelon, the beers here can be so fruity, they're often called smoothies. Grist's success has spawned two taprooms, west and east of downtown. Both embrace an austere industrial design and complement the beer with coal-fired, thin-crust pizza.

Tap Into: Always Something New England double IPA, Double Fruited Mango Mule Push-Up smoothie-style sour ale, Bean There, Brown That brown ale

Yazoo Brewing Company

Starting with a homebrewing kit ordered from the back pages of *Rolling Stone* magazine, Yazoo founder Linus Hall turned

his hobby into one of Nashville's first craft breweries since Prohibition. Ironically, the city's second-oldest brewery is also its newest, after Yazoo cut the ribbon on an expanded brewery and taproom this July. **Tap Into:** Hop Perfect IPA, Gerst amber ale, Abeille wild ale

CHECK INTO: Chic design and a prime location in the trendy Gulch district make the 224-room **Thompson Nashville** the talk of the town, in part due to its **rooftop lounge**, which pours 20 regional beers. *Doubles from \$299; Virtuoso travelers receive breakfast daily and a \$100 dining credit.*

SAN DIEGO, CALIFORNIA

"America's Finest City" is also fond of calling itself the "Capital of Craft," and for good reason: San Diego County claims more than 150 breweries, with many found along Route 78, aka Hops Highway. Craft, micro, nano – they're all here, as are the ingredients themselves, adding a dose of freshness to every pint.

Stone Brewing

One of the granddaddies of the craft beer movement, this brewery is also one of the largest in the U.S. Locally, that translates into three taprooms and two "world bistro and gardens," including at Liberty Station, a former U.S. Navy mess hall just west of San Diego International Airport, tricked out with a restaurant, bocce ball court, and outdoor cinema.

Tap Into: Stone Delicious IPA, Stone Ripper San Diego pale ale, Stone Tropic of Thunder lager

American Beauty: Craft Beer

Modern Times Beer

This employee-owned brewery – the first in California – draws inspiration from a “beautifully crazy” nineteenth-century utopian community and pursues the dream in beer form, with stouts, goses, and IPAs. The real fun comes from its Fortress of Radi-tude, a warehouse dedicated to barrel aging and self-described “*Island of Doctor Moreau*-style mash-ups.” **Tap Into:** Fortunate Islands pale ale, Orderville IPA, Fruitlands sour

Societe Brewing Company

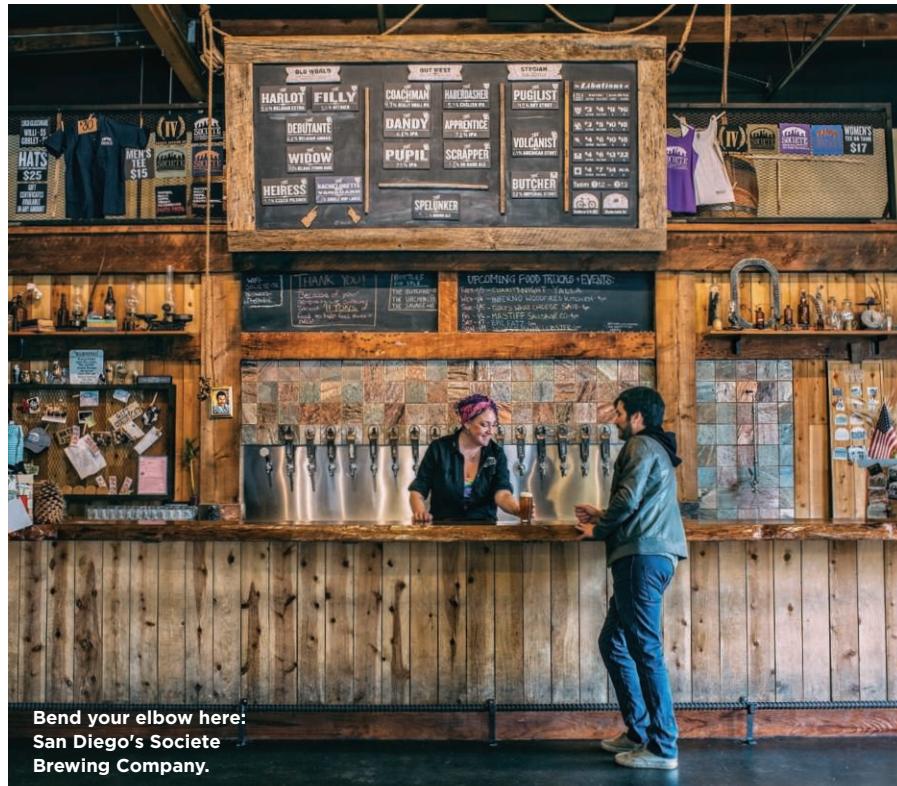
Believing beer to be the planet’s greatest social uniter, two friends launched this small-batch brewery that’s more meticulous than most about the production of its hoppy ales and wine-barrel-aged sours. Dedicated customers followed, consistently filling the 3,000-square-foot tasting room – and joining regular sessions of bluegrass and metal yoga.

Tap Into: The Pupil IPA, The Heiress pilsner, The Butcher imperial stout

CHECK INTO: In the historic Gaslamp Quarter, the 317-room **Pendry San Diego** makes a perfect base for exploring San Diego’s craft-brewing scene. Start on-site at the hotel’s new Nason’s Beer Hall, featuring 24 local beers on tap alongside inspired comfort food and **vintage bar games**. *Doubles from \$325; Virtuoso travelers receive breakfast daily and a \$100 hotel credit.*

HONOLULU, HAWAII

Rum-soaked mai tais may still top most tourists’



Bend your elbow here:
San Diego's Societe
Brewing Company.

tables in Hawaii’s capital city, but beer lovers are finding excellent frothy alternatives, due to its rapidly growing craft brewery scene that’s seen nine spring up in and around downtown. Belly up for tropical flavors and a care-free, hang-loose attitude.

Honolulu Beerworks

Honolulu’s coolest neighborhood, Kaka’ako, inspires both the beer and the ambience at this brew pub. Recycled wooden walls, local artwork, and communal seating make for a bright, beachy atmosphere with a sharp urban edge. Expect exotic takes on ales and saisons, further enhanced by on-site barrel aging. **Tap Into:** Kewalos Cream Ale, Cocoweizen

German-style ale, Hi-Pa/Hop Island IPA

Beer Lab Hawaii

This brewery was founded by a trio of Pearl Harbor-based nuclear engineers. As its name implies, they embrace experimentation, creating dense IPAs, rum-barrel-aged stouts, and guava-infused sours. Tables fashioned from old doors and a mural by a local DC Comics artist have injected frivolity into the science.

Tap Into: Ko’olauloa IPA, The Truth Brett ale, Manana Falls sour ale

Waikiki Brewing Company

Just steps from several Waikiki hotels, this may be Honolulu’s most convenient craft brewery. It’s also exceptionally popular, thanks

in part to its bacon and brie burgers, fried pickles, and Cuban sandwiches, which pair wonderfully with the IPAs, porters, ambers, and hefeweizens on tap. **Tap Into:** Black Strap Molasses porter, Hana Hou hefe, Skinny Jeans IPA

CHECK INTO: “House Befitting Heaven,” as the name **Halekulani** translates, is an apt description of this historic five-acre, 453-room property on **Waikiki Beach**, featuring rooms with deep soaking tubs and large lanais. Just three blocks away, find Waikiki’s favorite restaurants, including Waikiki Brewing Company. *Doubles from \$555; Virtuoso travelers receive breakfast daily and a \$100 (per room) or \$200 (per suite) hotel credit.* VT

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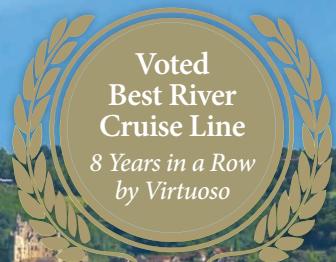
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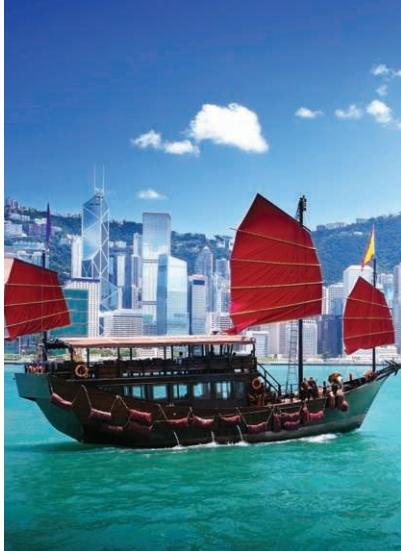
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*- Maria Hawkins and Dr. Mohinder Paul Randhawa,
Virtuoso travel advisors, Redding, California*



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