

HOT OFF THE GRILL

WHAT'S **NEW** IN THE WORLD OF CULINARY TRAVEL



FOODIE TRIPS

FOODIE-TRIPS launches new food adventures

Toronto-based Foodie-Trips.com has launched a series of unique culinary adventures set in spectacular gastronomic settings such as Paris (France), Venice (Italy) and Prince Edward Island (Canada). Each of the tours offers travellers behind-the-scenes experiences such as meeting local suppliers and producers as well as hands-on opportunities to create memorable meals. In May 2015, a highlight will be a culinary adventure in Paris that will include classes with classically-trained French chefs who are masters in the art of making macarons, croissants and baguettes. Participants will also experience a chef-guided tour of Marche Maubert,



TOMAS CC

one of the oldest markets in Paris where they'll learn how to select the best seasonal ingredients and use them to create a three-course meal. www.foodie-trips.com



AEROPLAN

Bid on unique culinary experiences with AEROPLAN

Have you ever dreamed of cooking with a celebrity chef or indulging in a wine escape to South Africa? Now, as part of dExclusives, Aeroplan's new auction site, you can bid on unique culinary experiences you won't find anywhere else. The way it works is that Distinction level members are able to use accumulated Aeroplan miles to participate in online auctions for exclusive rewards. They can browse or search by category for rewards, bid on unique items or experiences, track the status of their bids and review closed bids. The highest bidder wins and then redeems their miles to claim their reward. Recently featured culinary experiences available for auction include a private cooking workshop with celebrity chef Ricardo and a 12-day luxury journey for two through Chile, featuring a private tour in the Casablanca wine region.

www.dexclusives.aeroplan.com

Celebrate Holy Week in La Antigua, GUATEMALA

Ash Wednesday, which takes place March 5, 2015, marks the start of Guatemala's most colourful season. For the next 40 days, including Semana Santa (Holy Week) and Pascua (Easter), Guatemala's cities, towns and pueblos are filled with

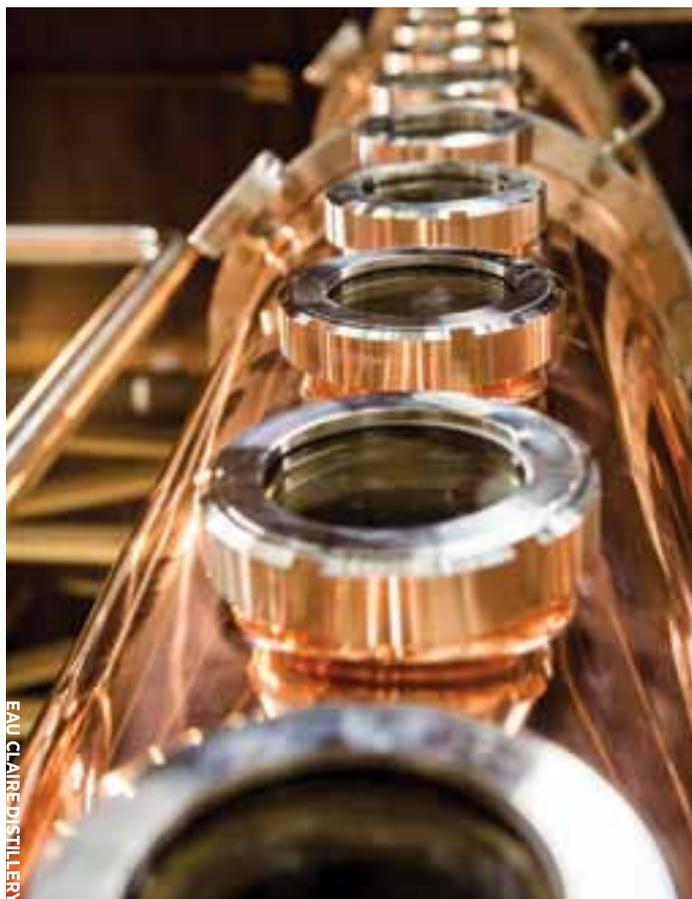
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CURATED BY MICHELE PETERSON

the sights, sounds and tastes of the holy season. Most activities take place in the colonial capital and UNESCO World Heritage site of La Antigua, where brilliantly-hued processional carpets of fruit, flowers and wood shavings known as *alfombras* line the cobblestone streets. Another highlight includes the opportunity to sample traditional Easter cuisine. Street markets burst with treats like *nuegados*, airy iced orange donuts as well as *fresco de súchiles*, a cinnamon-infused fermented pineapple beverage. Also popular are salt cod dishes such as *bacalao a la viscaína*. www.visitguatemala.com or www.cultureexplorers.com

ALBERTA'S first craft distillery opens

Located on the Cowboy Trail in the tiny hamlet of Turner Valley, Eau Claire Distillery is Alberta's first artisanal distillery. Producing hand-crafted, hand-bottled spirits such as Three Point Vodka and Parlour Gin, Eau Claire Distillery sources and relies on local ingredients such as glacial Rocky Mountain



EAU CLAIRE DISTILLERY



HOTEL CACAO

water, heritage potatoes and horse-farmed grain (an agricultural method dating back to the settlement of Alberta) to create a unique artisanal product. A special distillation process featuring a custom-made copper still further defines this Canadian grain-to-glass experience. A whisky is scheduled to launch in 2017. Eau Claire Distillery welcomes visitors to learn about the history of prohibition in Alberta, discover the rugged character of the Cowboy Trail and enjoy a tour or tasting. www.eauclairedistillery.ca

Chef Enrique Olvera's coctelería debuts at HOTEL CACAO

Internationally renowned Mexican chef Enrique Olvera has launched his first *coctelería* mixology experience. Located at the rooftop bar of Hotel Cacao in the heart of Playa del Carmen's 5th Avenue restaurant row, guests will enjoy sophisticated mixology experiences and spectacular views of the Caribbean and Cozumel Island. Another attraction at Hotel Cacao is Nibs Restaurant, which has chef Alejandro Cuatepotzo, a protégé of Enrique Olvera at the helm. The inventive menu features fresh, indigenous ingredients of the Yucatan region that reinforce the chocolate theme of Hotel Cacao and Nibs Restaurant; nibs are unsweetened chocolate chips, created when cacao beans are crushed in the chocolate-making process. www.hotelcacao.com.mx »

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BART BARLOW

NYC's legendary RAINBOW ROOM reopens

New York City's historic restaurant, the Rainbow Room, located in the Rockefeller Center, is now open to the public for brunch and dinner. The Rainbow Room's legacy began 80 years ago when it transformed the 65th floor of 30 Rockefeller Plaza into a dining and entertainment destination. Since then, celebrities such as Cole Porter, Noel Coward, Joan Crawford, Elizabeth Taylor, Michael Jackson, Al Pacino and others have dined, danced and celebrated within its elegant walls. The new culinary team, led by Executive Chef Jonathan Wright, has crafted a menu of classic and contemporary American cuisine including Oysters Rockefeller, Lobster Pot Pie and herb roasted Pennsylvania lamb. The Rainbow Room also features a legendary dance floor with live entertainment and an outdoor terrace offers sweeping views of Manhattan's skyline. www.rainbowroom.com

Cuisine in CUBA goes upscale

Now, there's a new reason to visit Cuba besides the beaches and culture--the food. At all-inclusive Iberostar Ensenachos on tiny Cayo Ensenachos, a coral islet on the northern coast of Cuba, Spanish-born chef Juan Carlos Espejo is reimagining the resort's cuisine with the goal of "consistently bring the food to a high level" while highlighting the flavours of the best local products available: think lobster, pumpkin and guava. Considering Espejo's pedigree includes a stint working for celebrity chef Alain Ducasse at the



CAROL PEREHUDOFF

famed Hotel Plaza Athénée in Paris, he is well equipped to oversee the resort's numerous restaurants, including the gourmet El Colonial Restaurant in the Grand Village, an exclusive resort within a resort that comes complete with spacious villas, private Jacuzzis, butlers and a private beach. *Carol Pehudoff*. www.Iberostar.com

ST MORITZ celebrates 150 years of winter tourism in the Swiss Alps

Founder of the worldwide travel agency, Thomas Cook was the first to introduce English adventurers to Switzerland. Many more travellers followed, venturing further into the Swiss Alps until in 1864, they finally discovered the beauty of St Moritz and the fresh air of the Engadin Alps. The winter season 2014/15 marks the 150th anniversary of winter tourism in the region. To celebrate, Badrutt's Palace Hotel is offering the 'All About Ski' package which includes a regional ski pass for 7 days, 7 nights in a Superior Room, 7 set dinners at Chesa Veglia

BADRUTT'S PALACE HOTEL



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or Le Restaurant (excluding beverages), ski or snowboard rental for 6 days, a private guiding ski instructor for 2 hours and a 50-minute après-ski massage. A highlight of the winter dining season at Badrutt's Palace Hotel is Japanese fusion cuisine by star chef Nobuyuki Matsuhisa. Open for the winter season until April 5th, 2015. www.badruttspalace.com



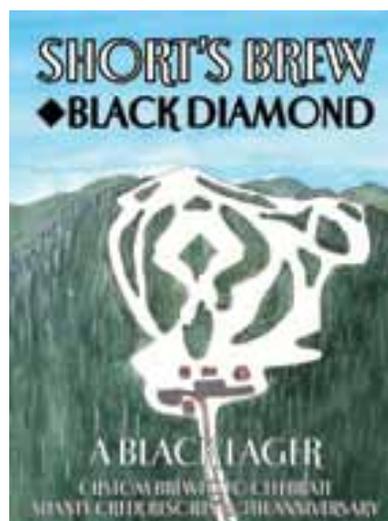
Michelin Stars Shine in HONG KONG

According to the Michelin Guide, Hong Kong is “an undisputed leader in the international culinary landscape.” InterContinental Hong Kong has been honoured with a total of four Michelin stars in the 2015 Michelin Guide to Hong Kong and Macau. Yan Toh Heen, which received two stars, is recognized as one of the world's finest restaurants specializing in Cantonese

cuisine using only the finest and freshest seasonal produce, refined Chinese cooking methods with a creative modern presentation. With one Michelin star, SPOON by Alain Ducasse features contemporary French cuisine in a sophisticated, casual-chic ambiance with stunning views of Victoria Harbour and the Hong Kong skyline. Receiving one Michelin star for the third time, THE STEAK HOUSE winebar + grill features prime cuts of the world's finest meat, an elaborate salad bar and an eclectic selection of accompaniments including 12 mustards and eight exotic rock salts. The restaurant has also received Wine Spectator's 'Best of Award of Excellence' for seven consecutive years. www.ihg.com

Drink a Diamond at SHANTY CREEK

Shanty Creek Resorts (SCR) and Short's Brewing Company, one of Michigan's best known craft brewers, have partnered to create a custom-brewed beer called



Black Diamond. Named for its characteristic dark hue (and an obvious nod to the ski slopes of Schuss Mountain), Black Diamond is a surprisingly light and refreshing lager with rich chocolaty malt tones. It is available exclusively at

SCR, which means even Short's founder Joe Short has to visit any of Shanty Creek's three restaurants to have an après-ski pint. Black Diamond was first released on November 28, Black Friday, at Ivan's Café in SCR's Schuss Village. Shanty Creek is a four-season resort in Bellaire, near Torch Lake and Traverse City, Michigan. Short's Brewing Company pub is housed in the renovated 120-year-old Bellaire Hardware Store.

www.shantycreek.com

www.shortsbrewing.com 

