

HOT OFF THE GRILL

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



Enjoy Brews and Views on Toronto's Porch

Conveniently located in Toronto's Entertainment District, above the Rock 'n' Horse Saloon and three blocks north of the Rogers Centre, The Porch offers an unmatched view of the city and an experience unlike any other in Toronto. Head upstairs to enjoy a spectacular view of the Toronto skyline in the shadow of the CN Tower, whether you're looking to enjoy a refreshing patio beer after work or a ballgame, sip an ice cold Margarita on a sunny day, or take in a breezy summer night with friends over delicious food. The Porch is open seasonally from April to October, with a drink menu featuring summer inspired beverages such as The Porch Bulldog, Selfie Sweet Tea and Sangria and booze-friendly snacks including the classic Porch Burger, Picnic Quinoa Salad and Pizzadilla Rolls. Brunch is available from 11:00 am until 3:00 pm on weekends with a menu covering the classics, from granola and eggs Benny to loaded waffles and steak and eggs. www.theporchto.com

Red Rooster Opens at Curtain Hotel

Red Rooster, Chef Marcus Samuelsson's acclaimed Harlem restaurant, is opening in the new Curtain Hotel in Shoreditch, London's most creative district. Celebrating the roots of American cuisine and Southern soul food alongside the diverse culinary traditions of New York and Marcus's Northern European upbringing, the restaurant will serve favourites such as yardbird fried chicken and Helga's meatballs as well as new menu additions such as herring, duck and an all-day taqueria and bar on the ground floor of the hotel. The Curtain, a new hotel and private members' club will have 120 guest rooms, including six suites, a rooftop pool and



lounge, 24-hour gym, co-working space and 6,000 square feet of event space, with a ballroom, screening room and more. The Curtain Members have access to all hotel areas, as well as additional members-only club, restaurant, bar and live performance spaces.

www.thecurtain.com



Grand Velas Launches Ceviche Bar

Grand Velas Riviera Maya has launched a new DIY ceviche bar at its AAA Five Diamond resort in Playa del Carmen, Mexico. Assisted by a resort chef, guests can craft their own ceviche, selecting from a variety

of proteins, sauces and toppings including fried chapulines, the toasted grasshoppers popular in the state of Oaxaca. Tuna, salmon, scallops, squid, shrimp, white fish, snail and octopus are offered as the main ingredient, while topping options include tomato, cucumber, avocado, corn, chile peppers, chopped garlic, herbs, onion and more. Together with the necessary lime juice, additional sauces to dress the ceviche range from Maggi sauce, Worcestershire, Salsa Huichol, Tabasco, balsamic vinegar and olive oil. The Ceviche Bar is available daily from noon to 5:30 pm at the resort's oceanfront Azul restaurant. Ready-made ceviche is also available for guests looking to enjoy traditional options.

www.rivieramaya.grandvelas.com

HOT OFF
THE GRILLCURATED BY
MICHELE PETERSON

BESTWAY TOURS

Culinary Tour of India

Book now to join Nettie Cronish, the Toronto-based chef, culinary instructor and cookbook author, on a 15-day culinary tour of India beginning October 8, 2017. The author of six best-selling Canadian cookbooks, including her latest cookbook *Nourish:*

Whole Food Recipes Featuring Seeds, Nuts & Beans, and New Vegetarian Basics. During the tour, the renowned chef will serve as a host and educator for passionate gourmets interested in exploring India's culinary heritage in the gastronomic destinations of Delhi, royal Ramathra, and Lucknow, the culinary capital of India where they can participate in cooking classes inside the homes of award-winning Indian chefs, be treated to a traditional day-long royal picnic, visit the birthplace of butter chicken, and other uniquely Indian experiences. Coordinated by one of Canada's leading tour operators, Bestway Tour & Safaris, this small group will embrace a flexitarian outlook, with meat-based and vegetarian options available. www.bestway.com



CAROL PEREHUDOFF

**A Retreat for the Senses
at Keemala Phuket**

Go for the architecture and holistic serenity, but stay for the food. Keemala Phuket is a new luxury resort retreat in the evergreen rainforest above Kamala Beach in Phuket, Thailand, where the design concept centres around four mythical clans, each with its own culture, history and architectural style. The theme grounds the resort in an earthy mythology that infuses the entire property, from the spa treatments at Mala Spa to the inventive cocktails at Mala Bar. Keemala's holistic philosophy also extends to the cuisine. Ingredients are sourced locally and through the property's own herb garden and mushroom farm. Guests can opt for the Healthy Living Cuisine menu or feast on dishes such as tiger prawns cooked on a pink Himalayan salt brick with a side of wok-fried morning glory. **By Carol Perehudoff**
www.keemala.com



FLEUR DU CAP

Artisanal Salt and Wine Pairings in South Africa

Did you know that there are at least 161 different types and varieties of salt? Chef Craig Cormack of South Africa's Fleur du Cap Wines is so fascinated by the diversity of salt he's launched a unique salt tasting experience featuring a collection of salts from around the world. Located on the outskirts of the historic town of Stellenbosch, Fleur du Cap's underground wine cellar Die Bergkelder was created in 1968 and designed to keep wine at a constant temperature, even in the intense African heat. It has grown to become one of South Africa's most prestigious wine cellars. Pairing dinners hosted by salt aficionado Chef Craig Cormack offer visitors the opportunity to taste different salts from around the world and discover the harmony of pairings with the winery's naturally crafted wines such as the award-winning, lightly-wooded Fleur du Cap Chardonnay. www.fleurducap.co.za



BECCA BARNHART

Oregon's Wine Country is a Hot Spot for Goat Yoga

Stretching from the Columbia River in Portland south through Salem to the Calapooya Mountains, Oregon's Willamette Valley is Oregon's largest wine region. Home to 500 wineries, it's recognized as one of the top Pinot Noir producing areas in the world. Other cool-climate varietals such as Pinot Gris, Pinot Blanc, Chardonnay, Riesling and Gewürztraminer are equally at home in this wine region. Nearly half of all Willamette Valley vineyards are certified sustainable, making the valley the world's most sustainable wine region. The Willamette Valley is also fast becoming a hot spot for Goat Yoga, a therapeutic yoga experience founded in Corvallis, Oregon by Lainey Morse in 2016. This workout trend features a yoga class with barnyard animals that concludes with a Happy Hour wine tasting overlooking the picturesque vineyards.

www.oregonwinecountry.org



Let's Eat Together celebrates Finland's 100 Years of Independence

Finland celebrates 100 years of independence on December 6, 2017 but the partying begins this summer when all of Finland will eat together at the world's largest village festival. Between August 25 and 27, hundreds of participants from the food sector will organize special village festivities to be held in national parks, in the open air, in schools and in restaurants in the national "Let's Eat Together" event promoting the joy of eating and sharing Finland's unique food culture. The centenary year of Finnish independence includes a comprehensive program of 100 free-of-charge Helsinki Day events on June 12 in the Finnish capital while the Baltic Herring Market, an event held annually since 1743, will take place the first Sunday in October and will feature fishermen with products such as salted herring, herring marinades, rowan berries and red pepper. www.visithelsinki.fi



ONEALDWYCH

Wellness at One Aldwych London

When you think gluten and dairy free, a hotel restaurant isn't what usually comes to mind, but the menu at Indigo restaurant at the stylish One Aldwych hotel in London, England, is both. This chic luxury hotel, set in a unique triangular Edwardian building not far from Covent Garden, courts a philosophy of subtle wellbeing. Food at its casual Indigo restaurant is sourced exclusively from the British Isles with dishes such as watercress soup with poached Burford Brown hens egg or Highland grouse. The fine-dining option Eneko at One Aldwych showcases renowned Chef Eneko Atxa's fresh approach to Basque cuisine. Pair your meal with a trip to the hotel health club for a dip in the chlorine-free mood-lit pool and top it with a radiance-boosting OSKIA facial, and you'll leave feeling deliciously healthy, both inside and out. **By Carol Perehudoff**

www.onealdwych.com



TOURISM VICTORIA

Victoria's Best Brews

Celebrate summer at one of Canada's top destinations for beer and cider fans. Home to Spinnaker's, Canada's oldest brewpub which opened in 1984, Victoria's craft beer scene now features 14 breweries. Beers produced in the city — such as Category 12's Disruption Black IPA, Canoe's Lager and Lighthouse Brewing's Race Rocks — are often winners at Canadian craft beer awards. Local ciders are made on site at Sea Cider Farm and Ciderhouse on the Saanich Peninsula and Merridale Ciderworks in Cobble Hill. Sea Cider's orchard has more than 1300 apple trees growing 50 varieties of heritage apples which are pressed on site. Merridale Ciderworks creates traditional ciders and spirits including their Cowichan Gin, Cowichan Cognac and Stair's Pear Brandy.

www.tourismvictoria.com

Croatia Gets its First Michelin-Starred Restaurant

Croatia was recently recognized by the Michelin Guide with the country's first ever Michelin star. The prestigious recognition was awarded to restaurant Monte, in Rovinj, located in the Istrian region known for its culinary offerings of seafood, white truffles, sea salt and exceptional wines such as Tribidrag (Zinfandel). Helmed by Chef de Cuisine Danijel Dekic, Monte's receipt of the country's first Michelin star solidifies Croatia's position as a desirable destination for culinary travellers and recognizes the connections with local food producers, investments in education and training, international experience and culinary techniques of Croatia's most innovative chefs. In addition to Monte, the Michelin Guide also released a list of other notable Croatian restaurants throughout the country.

www.croatia.hr



OGNJEK MARAVIC

Air Canada Flies Direct to Savannah/Hilton Head

On May 1, 2017 Air Canada launched a direct service to Savannah/Hilton Head International Airport from Toronto Pearson International Airport. The new seasonal service will drastically enhance connectivity for Toronto-area travellers to this classic resort island off the coast of South Carolina, with six daily flights under three hours. The new service operates through October 15, departing TTO at 12:35 pm, arriving at 2:50 pm, and departing SAV at 3:20 pm, arriving in Toronto at 5:35 pm. With warm waters, 12 miles of pristine beaches, full-service resorts, luxurious villas and endless island activities, Hilton Head Island is perfect for a quick island getaway with friends or family-friendly beach vacation. Savannah/Hilton Head International Airport is just a 45 minute drive from Hilton Head Island. www.aircanada.com; www.hiltonheadisland.org; www.savannahairport.com



BLUFFTON CHAMBER OF COMMERCE

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