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WHERE TRAVEL CAN TAKE YOU

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EUROPE'S
NEXT
CULINARY
FRONTIER
p.82

THE SECRET
SPIRIT
OF MEXICO
p.94

HONOLULU
THROUGH
THE EYES OF
A CHEF
p.47

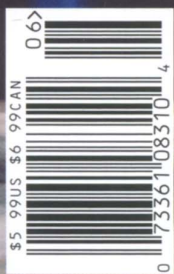
THE NEW
NAPA
p.28

the traveler's guide to eating

WHERE TO GO NOW
IN THE WORLD'S GREATEST
FOOD CITIES



When in
Rome, save
room for
this perfect
tiramisu.



MAY / JUNE 2016

PLUS
A Country Feast in France
p.106

MAY/ JUNE

THE FOOD
ISSUE

p.55



p.71



Can you capture the
flavor of a place
and package it up?
Yes you can.
p.38

WANDER

26 WANDERING DISTILLER

The face of Ketel One shares tips for family time (and date night) in Amsterdam.

28 WHERE IT'S AT

In California wine country, you come for the vino and stay for the cocktails, concerts, and ... Japanese farming?

34 OUR PICKS

Bring the world into your kitchen.

36 NEXT STOP

Where to drink gin, dance salsa, and climb a giant rock in Medellín.

38 MIX

Can it! Tinned foods from a global larder.

42 PRECIOUS CARGO

There are ovens. And then there are wood-burning ovens that make the pizza crusts you have been craving since you left Naples.

CONNECT

47 RESIDENT

Chef Ed Kenney reveals what makes his Honolulu neighborhood tick. Hint: It starts with the food.

55 STAY

The rise of delicious hotel breakfasts; Argentinean BBQ hits Miami; Chinese tea 101

63 SPIN THE GLOBE

Ruth Reichl finds the charm in Frankfurt's wurst traits.

SPECIAL SECTION

71 WHERE TO EAT NOW IN THE WORLD'S FOOD CAPITALS

From tea and scones in Hong Kong to night-caps in New York, the eating (and drinking) is better than ever in these five cities.

120 JUST BACK FROM

Chef Daniel Boulud can't get enough of Singapore's savory chicken soup.

16 FOUNDER'S NOTE 18 FROM THE EDITOR 22 CONTRIBUTORS

ON THE COVER

Litro, a natural wine bar in Rome's Monteverde Vecchio district, serves what is arguably the city's best (and freshest) tiramisu. Turn to page 74 to learn why.

Photograph by
Andrew Rowat

CONNECT STAY

THE
DURHAM
North
Carolina

House Specials

The world's best hotel breakfasts, Argentine barbecue comes to Miami, and resorts embrace the seed-to-table movement.

RISE & SHINE

Mornings, Over Easy

The first meal of the day can be a delicious introduction to a new city. These **six new hotels** make breakfast an event worth springing (out of bed) for.

by JENNIFER FLOWERS

1

The Durham DURHAM, NORTH CAROLINA

The Hotel

Commune, the design team behind the Ace Hotels in L.A. and Palm Springs, gave the property a retro look in a nod to its home in a 1969 bank building.

The Menu

James Beard winner Andrea Reusing serves such regional classics as biscuits with ham, corn

muffins with house preserved blueberries, and buckwheat sugar cakes.
From \$199.