



A GLOBETROTTER'S
GUIDE TO THE
LATEST IN TRAVEL

EDITED BY
HANNAH WALHOUT

DISCOVERIES



Diners at Klein Jan, a new restaurant in the Tsacalu Kalahari game reserve, begin their meals with hors d'oeuvres on the patio of this century-old farmhouse.

FROM LEFT: ADRIAAN LOUW PHOTOGRAPHY/COURTESY OF KLEIN JAN; HANRU MARAIS PHOTOGRAPHY/COURTESY OF KLEIN JAN

Back on the Farm

One of South Africa's greatest chefs gives Kalahari cuisine the tasting-menu treatment. **By Mary Holland**

THE RESTAURANT appears out of nowhere. One moment you're driving in a safari vehicle, scanning the scrubby, red-earth landscape of South Africa's Kalahari Desert for aardvarks and wild dogs. The next, a chalky-white building appears under a boscia tree. A terrace juts out from the 100-year-old farmhouse, with tables draped in pressed white cloths and waiters with crystal glasses on silver trays. It's as though you've stumbled upon a movie set.

This near-mirage is the first of many surprises that await diners at Klein Jan, the new restaurant at Tswalu, a privately owned game reserve near the Botswana border that's also home to two safari camps. No one would have thought a star chef would open a restaurant in such a remote setting—not even the chef himself.

Jan Hendrik van der Westhuizen grew up on a farm in Mpumalanga Province, east of Johannesburg, but moved to France after graduating college, opening his first restaurant, Jan, in Nice in 2013. It took him less than three years to become the first South African chef with a Michelin-starred restaurant, and while he is still based primarily in France, he sees the opening of Klein Jan as a homecoming.

The menu is a celebration of his Afrikaans grandmother's Dutch-influenced farm cooking: new versions of humble favorites like *mieliepap* (corn porridge), here in the form of fritters, and *bobotie*, a curried minced-meat dish made vegetarian by

substituting lentils. The menu also features lesser-known South African ingredients like wild, bitter tsama melons and hyperregional homemade cheeses, all sourced nearby—a tall order in this arid landscape.

But a meal at Klein Jan isn't just about the food. It's also about the journey to the table: diners begin on the patio for drinks and hors d'oeuvres, then move through the old one-room farmhouse, with its antique chairs and decorative dangling tumbleweeds, before heading down a spiral staircase to an underground brick cellar stocked with honey, produce, and various pickles. Finally, you emerge into the lofty dining room, which is cut into the hillside and looks out onto a landscape so still it seems like a painting. "Creating this experience," van der Westhuizen says, "is my style of storytelling." janonline.com/restaurant/kleinjan; tasting menu \$165.



▲ Chef Jan Hendrik van der Westhuizen at Klein Jan.



Clockwise from left: Waterfront views at Cocobay Resort; beach time at Nonsuch Bay Resort; handmade bone appetizer spoon and spreader from Hidden Gem; the catch of the day at Catherine's Café.

Clockwise from left: Hidden Gem owners Temidra Willock-Morsch and Tanya Willock; a Hidden Gem tablescape; handwoven grass-and-raffia coasters from the boutique.

ANTIGUA, BY DESIGN

The two sisters behind Hidden Gem, a Caribbean-influenced boutique in Southampton, New York, share tips for visiting their favorite island. **By Elizabeth Cantrell**

WHAT TANYA WILLOCK and Temidra Willock-Morsch remember most from their first trip to Antigua is the fruit trees—mangoes, bananas, and coconuts—in their grandparents' yard. "I remember seeing my grandfather cut a coconut with a machete and just drink straight out of it," Tanya recalls. "It's a different way of living," Temidra adds. "There's an ease there. Everyone is so relaxed."

The sisters infused that island sensibility into **Hidden Gem** (hiddengemny.com), the boutique they opened in 2019 in Southampton, close to their hometown of East Hampton. Tanya, who studied fine art

and photography, and Temidra, who went to school for fashion design and started her own textile company in 2014, agreed the store should reflect both their Long Island roots and their Antiguan heritage. "We want this space to be authentically us," Temidra says. "We love color, we love mixing and matching prints, we love textures." Tanya envisioned it as a place where, if she didn't own it, she would want to shop herself.

The sisters say their eye for business came from their Antiguan maternal grandmother. "She would sell her knitting and crochet in the front yard," Temidra says. "Our

grandma really taught us entrepreneurship."

At Hidden Gem, the pair works directly with artisans all over the world to source textiles, apparel, homewares, and art. They also craft some items themselves: decorative surfboards, bohemian bracelets, hand-dyed robes. "People come into the store and say, 'I feel like I'm in the Caribbean. I feel like I'm on vacation,'" Temidra says. "That's exactly how we want them to feel." Read on for the sisters' favorite spots on the island that inspires them.



CLOCKWISE FROM TOP RIGHT: COURTESY OF COCOBAY RESORT; COURTESY OF RESIDENCES AT NONSUCH BAY; COURTESY OF HIDDEN GEM; ROCKS GROUP/COURTESY OF CATHERINE'S CAFÉ; COURTESY OF HIDDEN GEM; NINA CHOI; COURTESY OF HIDDEN GEM



"People come into the store and say, 'I feel like I'm on vacation.' That's exactly how we want them to feel."



ISLAND BITES

Right after we get off the plane, we go to **Brownies**, in the village of Piggotts, for a bun and cheese, a typical snack. There is no address—but if you ask the locals, they will direct you! In St. John's, we love the roti with chicken or conch from **Roti King** (rotiking.restaurantsnapshot.com; entrées \$2–\$10), which is actually managed by our cousin Hilroy.

DINNER OUT

Smiling Harry's Thirst Quencher (fb.com/smilingharrys; entrées \$7–\$45) is right on the water in Half Moon Bay, the town our parents grew up in. You can pick up a full meal—they have authentic Caribbean dishes like curry goat and plantains or coconut shrimp and rice. **Jacqui O's Beach House** (fb.com/jacquiosbeachhouseantigua; entrées \$17–\$56), in Crab Hill, has a great ambience and fun décor, with lots of pink and floral prints. We go for the grilled whole fish.

FIVE O'CLOCK SOMEWHERE

Visit our cousin Damian, who bartends at **Catherine's Café** (catherines-cafe.com), in Pigeon Beach, and try the Slow and Steady—his take on a martini with a secret, special twist. The old-fashioned rum punch is also great. For live reggae, head to **Road House** ([Newfield Main Rd.](http://NewfieldMainRd.com); 1-268-764-8090), in Newfield.

LOCAL SHOPPING

Visit **Cedars Pottery** (cedarspottery.com) for Antiguan ceramics. We love to go and get inspired by local artists—and they host interactive sessions where you can paint your own pots. The **Public Market** ([Valley Rd. and All Saints Rd.](http://ValleyRd.com)), in St. John's, is the place to get fresh fruits and vegetables.

ROOMS WITH A VIEW

At the adults-only **Cocobay Resort** (cocobayresort.com; doubles from \$800), on Coco Beach, some cottages have mini pools. We also love **Nonsuch Bay Resort** (nonsuchbayresort.com; doubles from \$430), in Freetown, because it's close to family—plus there's a private beach. **Antigua Village** (antiguavillage.com; rentals from \$210), in Dickinson Bay, has condo rentals with a homey feel.

A DOSE OF ADVENTURE

It's fun to snorkel at **Stingray City** (stingraycityantigua.com), an outdoor aquarium, or walk across the natural rock formation at Devil's Bridge National Park. Join a hike with **Trek Tours** (trektoursantigua.com) so the locals can show you the trails with the best views.



AT WORLD'S EDGE

A new adventure camp immerses visitors in the remote beauty of the white continent—and encourages them to tread lightly. **By Scott Bay**

IT'S NO EASY FEAT to build tourism infrastructure in Antarctica. But the transportation and staffing logistics, and the strict environmental regulations, haven't stopped polar explorers Robyn and Patrick Woodhead, who have been tackling the challenge for more than 15 years with their tour company, White Desert. In 2017, the wife-and-husband team created the continent's first private jet runway (they remake it every season on the millennia-old blue ice). Soon after that, they opened Whichaway—Antarctica's first

luxury camp, 90 miles away, which looks out over the lakes at Schirmacher Oasis. Their latest project: Wolf Fang's Camp, debuting this month in a rarely seen area of the continent.

The camp's six solar-heated canvas tents have views of its eponymous mountain: one of a cluster of rock pillars rising up to 3,000 feet above the ice cap that were first explored by Norway's Hjalmar Riiser-Larsen in the early 20th century. Despite the stark surroundings, the comfortable tents come with en suite bathrooms and faux-fur throws, and meals are personalized to each guest.

A typical day at Wolf's Fang could include exploring glacial ice tunnels in the midnight sun, visiting a colony of 28,000 emperor penguins, flying to the geographic South Pole (seen by fewer people each year than the summit of Mount Everest), or simply grabbing a highball at the world's most remote ice bar.

This region is among the last truly untouched landscapes on earth—Wolf's Fang guests will have access to hiking areas never before trekked by humans—which is, of course, part of the appeal. But it's also why White Desert must adhere to stringent conservation codes. The company uses semipermanent structures that can be quickly broken down while leaving almost no trace. And in recent weeks, it rolled out sustainable aviation fuel across its entire air fleet, significantly reducing its carbon output. *white-desert.com*; trips from \$45,000 for eight days.



Clockwise from left: The dining tent at Wolf's Fang Camp, which can seat up to 12; landing at White Desert's private jet runway, with the peak of Wolf's Fang in the distance; a signpost on the blue ice.

All About ABQ

Albuquerque might be best known as the setting for *Breaking Bad*, but the city also has an abundance of only-in-New Mexico food, art, and design. Here, T+L's picks in Old Town—the city's historic adobe heart—and the new Sawmill District development next door. **By Hannah Walhout**



1 SAWMILL MARKET

This food hall occupies the soaring former warehouse of the Frank Paxton Lumber Co. Stop by for snacks (from arepas and banh mi to a classic New Mexico breakfast burrito), plus local beers and wines, live music in the courtyard, and even mixology and culinary classes. sawmillmarket.com.

2 HOTEL CHACO

The design mission of this 118-key property is to pay tribute to New Mexico at every possible turn. The lobby calls to mind the kivas—circular rooms used for ceremonial purposes—at Chaco Canyon, a massive Puebloan archaeological complex northwest of the city. Common spaces are filled with art from each of the state's 19 pueblos; flights of regional wine are served in the lounge; and in case you need a reminder of where you are, the rooftop restaurant has some of the best views in town. hotelchaco.com; doubles from \$199.

3 TINY GROCER ABQ

Opened during the pandemic, this store offers locally roasted Moons Coffee and small-batch food products from the surrounding region. Stock up on lavender seltzer from BlueFly Farms, in Peralta; flavored vinegars from Artemisia Herbs, in Dixon; and kimchi from Mi Young's Farm, in Jaconita. tinygrocerabq.com.

4 SILVER ARTICHOKE

Silver and turquoise abound in New Mexico, but it's sometimes hard to judge quality or know who made (and who's getting paid for) the jewelry for sale. Owned by fourth-generation Navajo silversmith Nicholas Jackson, the Silver Artichoke displays his and other Native artists' work, from classic bolo ties and pendants to inventive pieces like cuff links made from old Buffalo nickels. thesilverartichoke.com.

5 ALBUQUERQUE MUSEUM

The permanent collection explores the state's intersecting cultural and artistic influences—threading a narrative between ancient artifacts, colonial religious iconography, 20th-century masters like Georgia O'Keeffe and Raymond Jonson, and contemporary Native artists like beadworker Teri Greeves and ceramist Janice Ortiz. cabq.gov.

6 NIZHÓNÍ SOAP COMPANY

The brainchild of 13-year-old Kamia Begay, this vegan bath-products company opened up in Albuquerque earlier this year. Nizhóní's flagship product is a fragrant soap infused

with Navajo tea—dried green thread, a desert plant—and other ingredients harvested within the Navajo Nation. nizhonisoaps.com.

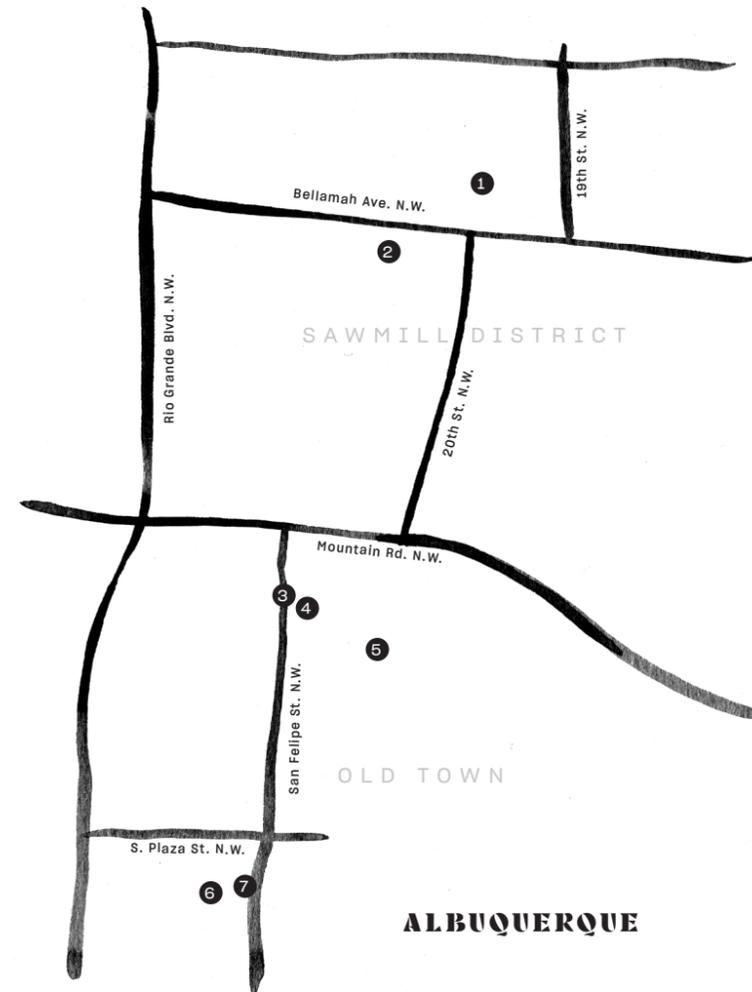
7 BACK ALLEY BRUJAS

A new shop filled with surprising finds like hand-painted Ghanaian movie posters and screen-printed *Thelma & Louise* tees, plus Southwestern-inspired accessories and plenty of crystal-and-candle vibes. instagram.com/backalleybrujas.



Clockwise from above: The 18th-century San Felipe de Neri Church, in Old Town Albuquerque; tacos at Sawmill Market; turquoise jewelry at the Silver Artichoke; Level 5, the rooftop restaurant at Hotel Chaco.

CLOCKWISE FROM TOP RIGHT: COURTESY OF EXPLORA PATAGONIA NATIONAL PARK; RYAN GOBUTY/COURTESY OF HOTEL CHACO; DOUGLAS MERRIAM; JEN JUDGE; DOUGLAS MERRIAM; ILLUSTRATION BY LARA COSTAFREDA



A guided bike tour through Patagonia National Park, now managed by luxury travel company Explora.

WIDE-OPEN SPACES

With new management and a revamped lodge, one of Chile's crown-jewel parks reaches even greater heights. **By Elizabeth Cantrell**

IN THE 1990S, outdoor-world power couple Kristine McDivitt Tompkins (former CEO of clothing brand Patagonia) and Douglas Tompkins (founder of the North Face and Esprit) began buying large swaths of land in Chile and Argentina for conservation purposes. In 2018, three years after Douglas's death, the couple's non-profit, Tompkins Conservation, struck a deal with the Chilean government: it would donate more than 1 million acres of its land back to the public, as long as the government promised to set aside additional territory and create a chain of national parks.

Chile ended up matching the contribution ninefold—

and five new parks were born, including Patagonia National Park, a stretch of 750,000 pristine acres of mountains, glaciers, lakes, and grasslands along the country's southern tip. As of October, the park is operated by Explora, the hotel group that operates luxury properties in some of the continent's most remote areas, including Chile's Torres del Paine and El Chaltén, in Argentina.

"Explora was born in Patagonia nearly thirty years ago," CEO Gonzalo Undurraga says. "So this is a dream come true." The company was awarded a 25-year contract and will put millions into infrastructure upgrades. In fact, Explora has already renovated a 10-room lodge in the Chacabuco Valley, a grassy steppe that's still home to traditional ranchers and farmers. Guests can spend their days on adventures mapped by dedicated guides, including kayaking and trekking the High Lagoons Trail, where it's common to spot condors and eagles. explora.com; doubles from \$927 per person, all-inclusive.



◀ The courtyard pool at Parker Beach Lodge, a Cape Cod inn from the new brand Bluebird by Lark.

▶ A guest room at Spa City Motor Lodge, another Bluebird property, in Saratoga Springs, New York.



On the Road Again

Boutique brands and independent hoteliers are breathing new life into the American motor lodge.
By Hannah Selinger

“THERE’S SOMETHING SO nostalgic about the road trip,” says Rob Blood, founder and president of Lark Hotels. “Roll down the windows, turn up the music, let your hair blow back.” He cites these fond memories of childhood family vacations as inspiration for his company’s new sub-brand, Bluebird by Lark, which launched in June with the goal of reviving the roadside inn.

Bluebird purchases and renovates old properties and renovates old properties Blood describes as “memory-making spots” that are dated or in disrepair. The brand’s first opening was the 42-room **Spa City Motor Lodge** (bluebirdhotels.com); doubles from \$119 in Saratoga Springs, New York—formerly the 1963 Saratoga Downtowner Motel. It was quickly followed by the 50-key **Parker Beach Lodge** (doubles from \$199) on Cape Cod, in Massachusetts, built in 1970 as the Windjammer Motor Inn. The newest acquisition is the former Mountaineer Inn, a 1960 ski chalet in Stowe, Vermont. It reopened in October as the 51-room **Tälta Lodge** (doubles from \$129), offering mountain-inspired design, a hot tub, and a gear shed stocked with bikes and fishing supplies.

Blood is just one of many who are hoping to rescue these treasures of American driving culture. The outdoors-focused **Skyline Lodge** (skyline-lodge.com; doubles from \$179) in Highlands, North Carolina—conceived in the 1920s as a hilltop casino and reborn in 1965 as a motel—reopened under new ownership in July. The 40-room inn off U.S. Route 64 follows the classic model

of exterior-entry rooms arranged around a communal gathering space; extensive renovations have replaced the courtyard swimming pool with a lawn outfitted with lounge seating, firepits, and games. “A motor lodge should be clean, cozy, and easy to find,” says Adriana Farmiga, co-owner, with Alix Umen, reimagined it with airy rooms and

FROM LEFT: READ MCKENDREE/COURTESY OF PARKER BEACH LODGE; READ MCKENDREE/COURTESY OF SPA CITY MOTOR LODGE



◀ The courtyard lawn at the Skyline Lodge, in Highlands, North Carolina.

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“A motor lodge should be clean, cozy, and easy to find,” says Adriana Farmiga, co-owner, with Alix Umen,

reimagined it with airy rooms and of the 16-key **Starlite Motel** (thestarlite-motel.com; doubles from \$200), in Kerhonkson, New York. Built in 1958, the property, on the Catskills’ Route 209, is another textbook motor lodge, with exterior room access, a pool, and an outdoor lounge area. Farmiga and Umen purchased the Starlite and

a canteen that will spotlight local wines and spirits.

And travelers taking to the open road in Texas can head to the town of Salado and the 48-room **Shady Villa Hotel** (shadyvillahotel.com; doubles from \$149), a new project from the Austin-based Bunkhouse Group. First built in 1861 and expanded in the 1950s, this revamped property (formerly the Stagecoach Inn) features a swimming pool lined with native flora and a Texan-inspired restaurant.

Getting to any of these places requires getting behind the wheel. But for Blood, that’s exactly the point. “A motor lodge is about how you can celebrate the entire journey,” he says. Travelers, start your engines.

BEYOND THE BOREALIS

Long known for stunning aurora skies, Fairbanks is earning cred for something more down-to-earth: craft liquors.
By Summer Rylander

IN THE HEART of Alaska, Fairbanks is one of the world’s best places to view the northern lights: the aurora is generally visible four out of five nights from late August to late April. But this gateway to the Arctic is also making a name for itself as a small-batch spirits destination, thanks to distillers who use local ingredients and harness the region’s unique climate and growing conditions. Here are four labels to seek out.



URSA MAJOR DISTILLING

Rob Borland started the city’s first legal distillery, releasing his original vodka in 2013. Using homemade stills, Borland now produces a range of flavored clear liquors, including Summer Harvest gin, an aquavit (a type of flavored clear spirit typical of Scandinavia) he calls “AKavit,” and Fairbanks Sourdough rum, made with a 60-year-old starter. ursamajordistilling.com.



FAIRBANKS DISTILLING CO.

Owner-distiller Patrick Levy is a wine collector who dreamed of owning a vineyard in a warmer state, but family ties kept him, happily, in Fairbanks. In lieu of wine, Levy makes vodka in the Old City Hall building, sourcing Alaska-grown potatoes. Named for the lowest temperature Levy ever saw on his thermometer at home, 68 Below is his signature offering. fairbanksdistilling.com.



ARCTIC HARVEST

On a 450-acre farm near the city of North Pole (no, not that North Pole), Kelly Eggleston and her team grow, harvest, malt, ferment, and distill all the ingredients used in each of the brand’s spirits. The focus is on whiskey: Solstice Shine moonshine, Moonlit Winter malt, Raven Rye, and AK Northern Light are some of the varieties currently on offer. akgrownspirits.com.



HOARFROST DISTILLING

Alaskan-born Toivo Luick and his wife, Natalya Medvedeva, who’s from Moscow, make their vodkas with Alaskan-grown barley. Each step is completed in-house, from grinding the barley to designing and sealing the bottles. Though they make infused vodkas and berry liqueurs (like chokecherry), Hoarfrost Premium Crystal is the flagship vodka. hoarfrostvodka.com.



Paradise Found

Five innovative retreats in Costa Rica put the country's natural wonders front and center.

By Jennifer Flowers

▲ The three-bedroom Villa Vertigo at Costa Rica's Origins Lodge looks out over the cloud forest.

JUST HOURS after landing in Costa Rica, I found myself on a shaded yoga platform at **Origins Lodge** (*originslodge.com*; villas from \$910), in the cloud forest of the country's north. As my teacher, Manuel Guevara, guided me through downward dog and warrior poses, I began to notice the drama unfolding around me. Blue skies morphed into clouds, then rain, and the soft beat of distant thunder; then just minutes later, the sun returned.

Lime-green parrots darted past, a yellow-breasted toucan emerged from the tree line, and tiny poison-dart frogs chirped from hidden corners of the jungle. As I focused on this swirl of life, my jumble of anxieties—travel logistics, looming deadlines, family obligations—seemed to vanish as quickly as the rain.

Costa Rica is home to 6 percent of the world's biodiversity, and with each passing day at Origins I found more comfort in the multisensory orchestra of howler monkeys, birds, and amphibians that seemed to surround me at all times. Composed of six hillside lodges and the three-bedroom Villa Vertigo, Origins—one of the newest additions to the South Africa-based Mantis resort collection—ensures that guests are fully immersed in the environment.

While ensconced in my large villa, with its high bamboo ceilings and white-curtained canopy bed, I was cooled by the abundant breezes—no air-conditioning necessary. In my volcanic-stone outdoor shower, I washed with bath products made on the property from fragrant ylang-ylang flowers. After a guided nature walk

COURTESY OF ORIGINS LODGE



▲ Clockwise from above: The menu at Origins's open-air El Salto restaurant was designed by award-winning French chef Jean-Luc L'Hourre; Hacienda Barrigona, on Costa Rica's Pacific coast; a safari tent at Zunya; Zunya offers plant-based meals like "tuna" nigiri made with marinated watermelon, nori, and rice.



As I focused on the swirl of life around me, my jumble of anxieties seemed to vanish as quickly as the rain.

where we spotted fresh ocelot tracks, I spent an afternoon on my veranda next to a private plunge pool that was heated by a nearby woodstove, taking in views that stretched all the way to neighboring Nicaragua. The coffee I drank at breakfast came from a local producer, and every meal at El Salto restaurant contained ingredients grown on site—like castana, a type of chestnut, and arazá, a fruit used in juices and marmalades.

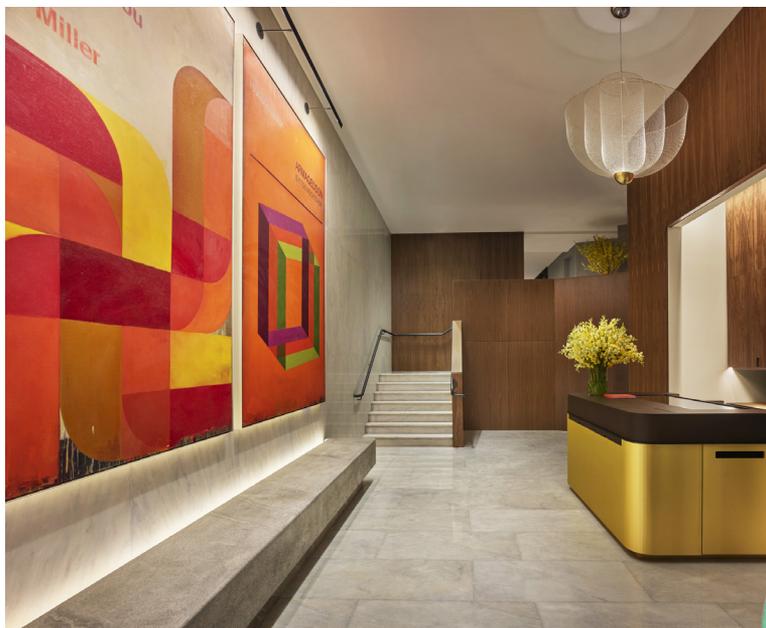
Costa Rica has long been a global leader in sustainable tourism, so it's no surprise that four boutique hotels sharing Origins's ethos have recently opened there. About a hundred miles south, in the Pérez Zeledón mountains, sits **Hacienda AltaGracia, Auberge Resorts Collection** (*aubergeresorts.com*; casitas from \$1,550). The retreat—composed of one- and two-bedroom casitas designed by New York-based Nina Gotlieb—has on-site naturalists who lead expeditions to nearby trails, rivers, and coffee farms. The hotel is also the site of the first non-U.S. outpost of holistic wellness brand the Well; guests can indulge in therapies inspired by local

CLOCKWISE FROM TOP RIGHT: COURTESY OF HACIENDA BARRIGONA; COURTESY OF ZUNYA (2); COURTESY OF ORIGINS LODGE



healing traditions. To the west, along the Nicoya Peninsula on the Pacific Ocean, the 10-room **Hacienda Barrigona** (*haciendabarrigona.com*; doubles from \$395) is set within three villas on more than 500 acres. Guests can hit the waves, paddle through mangroves, or go diving at the property's secluded beach.

Also on the Nicoya Peninsula, near Santa Teresa, **Zunya** (*zunya.com*; tents from \$95, casitas from \$330) holds wellness retreats during which guests stay in sustainably built casitas or canvas tents; activities include contributing to permaculture projects or helping clean up nearby beaches and rivers. Close to Panama on the Golfo Dulce, **Cielo Lodge** (*cielolodge.com*; suites from \$970) has large stilted suites that run on hydro and solar power. The resort is partnering with the government to preserve rain forest on its property, and guests can experience that work firsthand on guided walks.



Downtown on the Upswing

As New York bounces back, we've got your guide to the latest and greatest in Lower Manhattan. **By Scott Bay**

THE BLOCKS south of 14th Street may have felt unusually quiet of late, with fewer tourists and office-goers on the streets. But New York has faced crises before—and the city always endures. This time, downtown is returning to life with new draws that speak to this spirit of resilience.

One of the most notable debuts is **Great Jones Distilling Co.** (greatjonesdistillingco.com), the first whiskey distillery in Manhattan since Prohibition. The 28,000-square-foot facility debuted in NoHo in August and offers tastings, tours, and three separate dining venues. In TriBeCa, **One White Street** (onewhitestreetnyc.com; entrées \$12–\$45) is a town house transformed into a three-story restaurant and wine bar. Chef Austin Johnson, formerly of the Michelin-starred Frenchie, in Paris, uses produce from the restaurant's dedicated farm in upstate New York.

In the West Village, restaurateurs John McDonald (Lure Fishbar, Bowery Meat Co.) and Serge Becker (La Esquina, Miss Lily's) joined forces in the fall to create

Hancock Street (hancockst.com; entrées \$28–\$61), an American bistro with outstanding steaks and pastas. Nearby, **Saint Theo's** (sainttheos.com; entrées \$38–\$58) serves up a grand tour of Italy—and has quickly become a hangout for the style set.

SoHo's identity as a premier shopping hub has taken a serious knock in the past 18 months, but shoppers are once again hitting the pavement. A new boutique from **Versace** (boutiques.versace.com), which opened in July, adds the label's signature glitz to the cobblestones of Greene Street. New York staple **Tory Burch** (toryburch.com) has opened a shop on Mercer Street, and next door, a new location of Mallorca, Spain-based brand **Meermin** (meermin.com) offers sustainably made, hand-welted shoes at affordable prices. The iconic **Pearl River Mart** (pearlriver.com), considered the first Chinese American department store, has just reopened in a new location—celebrating its 50th year as a favorite destination for homewares, décor, and foods from across Asia.

New on the hotel scene, the 114-key **ModernHaus SoHo** (modernhaushotel.com; doubles from \$525) has an impressive art collection—Jean Dubuffet, Nicolas Party, and Kaws, to name a few—spread across the property. On the ground floor, chef George Mendes (of the Michelin-starred Aldea) serves a globally inspired menu at **Veranda** (verandasoho.com; entrées \$27–\$49); on the roof, grab a Manhattan at the redesigned **Jimmy** (jimmysoho.com) and raise a glass to the Big Apple.

▲ Clockwise from top left: Pieces by Harland Miller hanging in the lobby of the ModernHaus SoHo; foie gras with walnut and plum at One White Street, in TriBeCa; La Medusa bag (from \$1,875) by Versace, which recently opened a new SoHo boutique.



From Sardinia, with Love

Three pasta shapes you never knew you needed. *Buon appetito!*
By Hannah Walhout

CULINARILY SPEAKING, Sardinia is probably best known stateside for its Moorish-inflected seafood dishes and distinctive wines. But this Mediterranean island also has several unique pasta styles—many of which are still relatively obscure beyond its shores. That's why specialty-food company Bona Furtuna, which focuses on indigenous varieties and heritage foodways, has partnered with Sardinian producer Pastificio Pais for a limited-edition set of three labor-intensive shapes. Each is handmade from Karalis, a natural hybrid Sardinian wheat, and is best enjoyed with plenty of Pecorino Sardo. bonafurtuna.com; \$75.



ANDARINOS

This twisted pasta is produced mostly in Usini, a town in northern Sardinia that holds a festival in its honor each June. The corkscrew shape, made by folding dough four

times around a reed or dowel, is ideal for holding on to the sauce it's traditionally served with, the mixed-meat *ragù su ghisadu*.



LORIGHITTAS

These oblong braided loops—"iron rings" in Sardinian—hail from Morgongiori, on the southern slopes of the Monte

Arci massif. They were historically prepared on All Saints' Day, when kids were taught to fear Maria Pungi Pungi: the witch who would pierce the stomach of any child who ate too many.



CICCIONEDDUS

Sardinia's answer to gnocchi, these compact, ridged dumplings are traditional wedding fare in the northwestern town of Ittiri. They're often served with a lamb sauce fragrant with herbs—a common accompaniment on an island where sheep outnumber people two to one.

Liquid Sunshine

L'Orangerie, a Monegasque liqueur that's newly available stateside, bottles the taste of the Côte d'Azur.

By Julekha Dash

FOR MOST TRAVELERS, Monaco conjures up images of casinos, mega-yachts, and the Grand Prix. But spirits entrepreneur Philip Culazzo wants the glamorous destination to be known for something else: bitter oranges.

This Mediterranean citrus was a staple of Monaco's agricultural economy before the principality ceded most of its land to France in 1861—and remains somewhat of a national symbol, growing in parks and residential areas around the 480-acre country. Most of the fruits are discarded, too bitter to be eaten raw. But in 2017, Culazzo founded La Distillerie de Monaco, the country's only distillery, with the goal of turning them into something delicious.

"The idea was to create something that is authentically from Monaco," he says. "Something that connects with the past." **L'Orangerie** (*orangerie.mc*), its flagship bitter-orange liqueur, is now available in the U.S. for the first time, in select spirits shops in major cities. It will be available online by the end of 2022, along with the distillery's Gin Aux Agrumes—made from seven citrus fruits, including bergamot and citron.

Home bartenders can swap L'Orangerie for triple sec or Grand Marnier, or, for a Monaco-style Spritz, top it with sparkling wine and a slice of orange. Culazzo prefers to drink it chilled on its own as a digestif. Visitors can also find the liqueur at local bars and restaurants, including Le Crystal Bar at the opulent **Hôtel Hermitage Monte-Carlo** (*montecarlosbm.com*; doubles from \$450).

Le Crystal Bar's "From Monaco"

6 parts L'Orangerie
2 parts gin
2 parts passion-fruit juice
1 part lime juice

Shake ingredients with ice in a cocktail shaker and strain into a large martini glass. Serve with an orange twist.



Hot-air ballooning above Sweden's Råne River Valley.



Up and Away

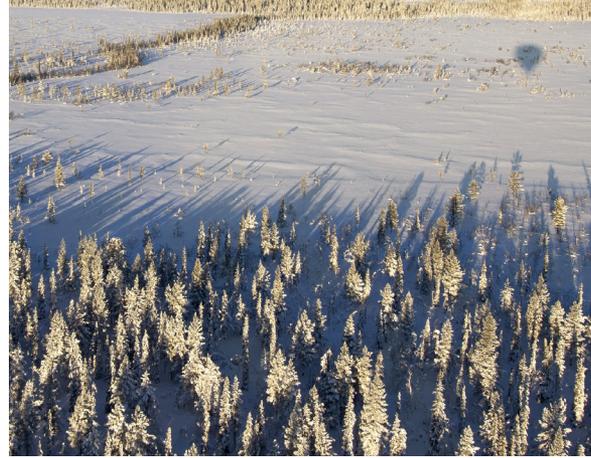
A thrilling new adventure takes place high above the snowy plains of Swedish Lapland.

By Ellen Himelfarb

ON THE FROZEN surface of Lake Degersælet, you'll find a small group of heated canvas *lávvu*, or traditional tents, and a sauna set on lake ice three feet thick. Inspired by 15 years of working in African bush camps, Fredrik Broman opened the Aurora Safari Camp there in 2013, hoping to translate the concept of luxury lodging to the Arctic climate. Aurora can outfit visitors for all sorts of wintry pursuits, like

dog-sledding, cross-country skiing, and snowshoeing—but this February Broman will launch something entirely new to the region: hot-air balloon rides.

"Because there are no upwinds in winter, we can fly all day," Broman says. While soaring above the frozen landscape is undoubtedly a delight, the best part might be touching down. Guests are whisked back to camp on snowmobiles to wait for northern-



light-charged skies with a glass of champagne.

With seasonal direct flights now scheduled from London to the airport in nearby Luleå,

this wonderland is more accessible than ever.

aurorasafaricamp.com; from \$742 per person per night; balloon rides from \$222 per person.

TREASURES FROM 10,000 FEET

With record numbers of planes being retired, a new design trend is taking off: aviation upcycling. By Jonathan Thompson

DURING THE pandemic, many airlines pulled aircraft from service. In April 2020, Lufthansa said it would withdraw its A380s and 747-400s and speed up retirement for those already scheduled to leave the fleet. In the next few months, Delta and British Airways followed suit.

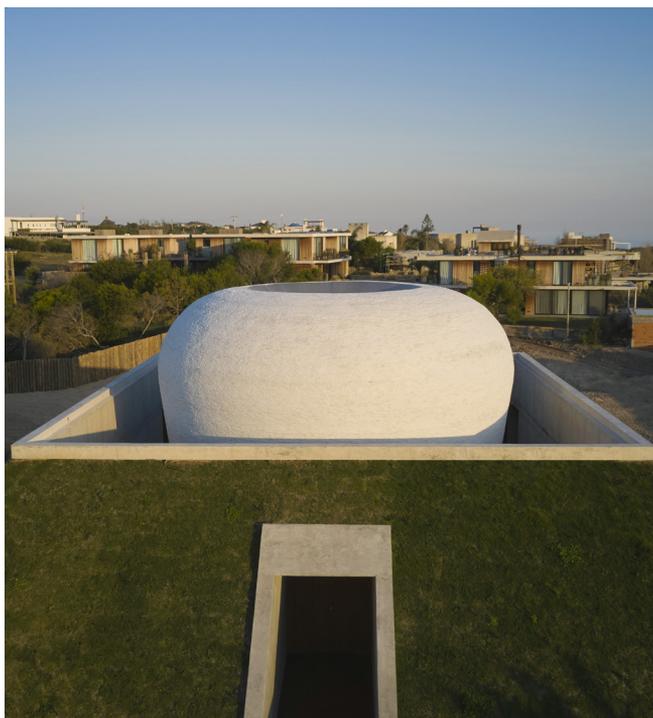
With the surge in used aircraft inventory, design companies are transforming usable parts into furniture and decorative objects. **Plane Industries** (planeindustries.com) makes fuselage wall clocks and engine-casing chairs, while **Intrepid**

Design (intrepid-design.co.uk) turns engine cylinders into table lights and 747 windows into mirrors.

MotoArt (motoart.com) creates tables from Gulfstream wings and beds from DC-9 rear stabilizers, and **Dappr Aviation** (dappraviation.com) crafts homewares like seat-belt key racks. "We thought our market would just be plane junkies, but it's far bigger than that. It's travel junkies," says Plane Industries cofounder Ben Tucker. "If you can't travel internationally, this is a way for international travel to come to you."



▲ A BAE-146 cowling chair (\$9,345) and Airbus A320 fuselage table (\$16,354) by Plane Industries.



Eye to the Sky

James Turrell arrives in Uruguay—and debuts his latest installation on the grounds of a chic new hotel. **By Michaela Trimble**

WITH ITS BOUTIQUE beach resorts and sand-floored restaurants spread along an idyllic stretch of windswept Uruguayan coastline, José Ignacio has long been one of the most desirable escapes in South America. But as high season begins in the Southern Hemisphere, this former fishing village is also in the spotlight of the international art world. In late November, James Turrell unveiled *Ta Khut* (his



first freestanding Skyspace on the continent) on the grounds of Posada Ayana, a new 17-room hotel just steps from José Ignacio's Mansa Beach. Commissioned by the property's owners, Robert and Edda Kofler (who encountered the artist's work at the James Turrell Museum in Salta, Argentina), the temple-like structure is topped with a 20-foot dome—made of nearly 90,000 pounds of white marble, sourced from the Laas Valley in Italy's South Tyrol—nesting inside a grass-covered rectangular structure. Turrell says he was inspired by the ancient Egyptians, and their reverence for light, in the creation of the work: visitors walk through towering lapacho-wood doors into a Merlot-granite passageway, as if entering the inner chambers of a pyramid (or the earth itself). Inside they'll find a blue-marble relief of the Galactic Center, the brightest portion of the Milky Way, embedded in the floor—then, on a clear night, look up to see the same galaxy framed through Turrell's oculus. posada-ayana.com; doubles from \$435.

Views of *Ta Khut*, James Turrell's newest Skyspace. Below: Posada Ayana, a new hotel in José Ignacio, Uruguay.