

TRAVEL + LEISURE



Ultimate Foodie Getaways

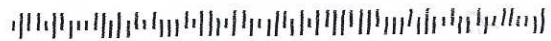


WHERE TO EAT NOW IN
PARIS
NEW YORK
MADRID
HAWAII
NEW ORLEANS

Street Food 101 A Global Guide

THE FOOD ISSUE

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OCT12



HOTEL HOT SPOTS

OUR EDITORS PICK THE BUZZIEST HOTEL RESTAURANTS, FROM SOUTH BEACH TO VEGAS. **BY JAIME GILLIN**



THE DUTCH

W South Beach, Miami

At his second Dutch outpost (the NYC original debuted in 2011), chef Andrew Carmellini uses Floridian ingredients in his inventive seafood dishes (the cornmeal-dusted-oyster sandwiches are addictive). Old-timey ephemera, including vintage cookware, adorn the airy dining room. *2201 Collins Ave.; 305/938-3111; dinner for two \$110.*

PARALLEL 37

Ritz-Carlton, San Francisco

The once-formal restaurant (heavy draperies; starched white linens) got a contemporary makeover last year, with an open layout and communal tables that encourage diners to dish about chef Ron Siegel's hyper-local preparations and potent cocktails courtesy of mixologist Camber Lay. *600 Stockton St.; 415/773-6168; dinner for two \$110.*



WOLFGANG PUCK

Hotel Bel-Air, Los Angeles

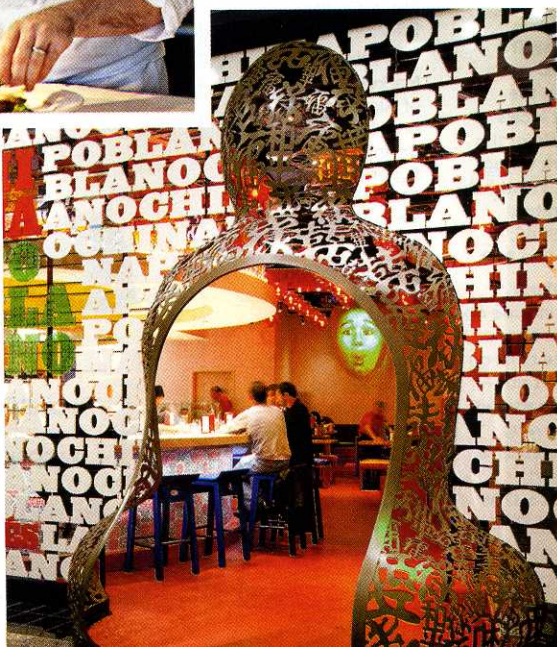
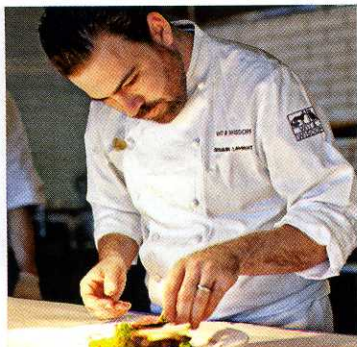
The iconic hideaway recently reopened after a two-year hiatus—and the restaurant is already a star. The Mediterranean-inflected California cuisine, such as the baby beet, celery root, and goat cheese salad (left), is a magnet for the likes of Justin Timberlake and Ryan Seacrest. Hiding from the paparazzi? Reserve a secluded patio alcove. *701 Stone Canyon Rd.; 310/909-1644; dinner for two \$180.*



WIT & WISDOM

Four Seasons Hotel Baltimore

It's hard to decide what draws more attention in Michael Mina's new harborside venue: the central display kitchen—complete with a wood-fired grill and rotisserie—or the regionally inspired dishes created by executive chef Benjamin Lambert (above). Order the Maryland crab cakes griddled in a cast-iron skillet for a true taste of the Chesapeake. *200 International Dr.; 410/576-5800; dinner for two \$104.*



CHINA POBLANO

Cosmopolitan of Las Vegas

Chef José Andrés' casual outpost unites Chinese and Mexican food under one high-design roof. Here, ceviche and 10 varieties of tacos perfectly coexist with *har gau* (shrimp dumplings) and hand-cut noodles. *3708 Las Vegas Blvd. S.; 702/698-7900; dinner for two \$80. +*