

REBECCA RECOMMENDS

Inspirational destinations & properties of excellence



At The Goring, perfection in every detail is always on the menu in the Michelin-starred Dining Room.

Dear Friends,

The tastes of travel linger with me long after I return home – and I often find myself with Charlie, trying to recreate in our own kitchen the elusive flavor of a dish nibbled in a world-famous city restaurant or a table under the trees in the Indian countryside.

While sometimes we do come close, nothing is more satisfying than getting the chance to return to these favorite eateries – whether a food truck in bustling Bombay or a tucked-away brasserie in Paris – to again indulge in these sublime flavors.

I am fortunate in that our clients offer so many culinary surprises, from chefs inspired by their own mum's traditional recipes in Sri Lanka to the most refined creations served at Michelin-starred restaurants like those at [The Goring](#) and [Great Fosters](#).

But food doesn't have to be fancy to satisfy: I can enjoy the decadent lobster omelet at The Goring for breakfast, lunch or dinner. At [The Torridon](#), I delight in the burgers made with beef from their own Scottish Highland herds. Whenever I'm at [The Nare](#), I add a dollop of its rich clotted cream to anything sweet.

I truly believe that the sensory experience that comes along with dining throughout the world is one of travel's greatest gifts. I can be taken back in a heartbeat with even the slightest scent or taste of a meal I loved.

The kind of meal that makes you close your eyes, sit back and just take a moment to ... be. These are the richest life experiences we can have.

We hope your next meal is not only in a magical spot, but is magic for your soul.

Fondly,

Like :

G+1

Share

Tweet

Share this Page: +

powered by iContact

vip@r-recommends.com

FRANCE



The great châteaux of Bordeaux are a perfect destination for fine wine lovers.

Decouvertes: Webinars on Food and Wine Coming Soon

France is truly the cradle of gastronomy, and all dedicated foodies undertake a pilgrimage at least once in their lifetime. [Decouvertes](#) can help you create authentic French itineraries for the savviest of gourmands with upcoming webinars, covering all the best culinary experiences available.

On Thursday, May 18th, at 11 a.m. EST, **All About Wines** goes into depth on tastings and visits to the best and most beautiful châteaux in Bordeaux and other famous growing regions, such as the Loire Valley, Alsace, Burgundy, Champagne and Provence. We encourage you to [register now for this wine-themed webinar](#) so you don't miss out.

Coming up in the next few months are two other valuable webinars: in July, **The Art of Living and Food** will be dedicated to gastronomy, outdoor activities and not-to-miss wellness experiences. If there's one thing France does as well as food, it's style and culture, so **Fashion and Exhibitions** is

ENGLAND



The Galloping Major is set in the former ballroom of a 19th century Gothic Revival mansion.

Oddfellows on the Park: Merriment in Manchester

One big draw at the newly opened luxury hotel [Oddfellows on the Park](#) is [The Galloping Major](#), named for the eccentric local legend who was the second owner of Bruntwood Hall. Head Chef Ian Moss takes particular pride in sourcing local foods from the rich Cheshire soil and using his own special secrets, like a “beer vinegar” that has been influenced by Icelandic cookery. Another secret: The Galloping Major, indeed the entire hotel, is all about laughter and fun.

The philosophy comes from the owner of Oddfellows Management Company (and Rebecca's dad), [Jonathan Slater](#), who shared his favorite meal from the restaurant [in a recent Travel Notebook story](#). Sneak preview: it's venison carpaccio with pickled mushrooms, mushroom purée and crispy shallots as an appetizer, followed by pork belly, Scottish langoustines, peas and broad beans for an entree. He tops it all off with a decadent salted caramel parfait and granola and honey – and some merriment.

Meanwhile, [Oddfellows Chester](#) is proud to announce [Daniel Beech](#), one of the best young chefs on the Northwest food scene, as head chef. He is also passionate about ingredients and spends a great deal of time sourcing them personally. “I’ve never really been impressed by the so-called theatre of food and the novelty ways it can be served. As far as I’m concerned, simplicity of presentation allow the food to shine through,” Beech says.

Oddfellows Chester offers an outstanding afternoon tea with delightful finger sandwiches, delicious cakes and the all-important melt-in-the-mouth scone with jam and clotted cream. Summer brings the opportunity to enjoy afternoon tea in the enclaves of The Secret Garden, amidst beautiful seasonal plantings.



This summer, people in London can enjoy the fresh flavors of Cornwall without fighting traffic to get there.

The Goring: A Taste of Cornwall. . .Complete with Beach

This summer, the Cornish Riviera comes to Belgravia as [The Goring](#) brings the best fish, lobsters, produce, wines and even the best local chefs up the M5 for the summer. Launching on June 2nd, "A Taste of Cornwall" will see the hotel's gardens and veranda transformed into a Cornish fish restaurant with a stylish yet relaxed summer vibe. And the beach? That will be taken care of, too.

Michelin-starred Chef Shay Cooper is working with celebrity chef Rick Stein (famous for The Seafood Restaurant in Padstow and television programs) and his son, Jack Stein (now The Seafood Restaurant's executive chef), to create a scrumptious Cornish-inspired menu, bursting with lobster, crab and the freshest fish imaginable, all served in the sunshine with a glass of rosé. Close your eyes and you can almost hear the sea.

The Goring's Chief Executive, Jeremy Goring, has roots in Cornwall – his mother is from St Ives – and a great love of the region. "It's so important to all my family, so to bring it to London is fab! We may not have the sea, but we will have the essence of Cornwall right here in our back garden. I can't wait."



The cheese course is a not-to-miss feature of dining in the acclaimed Tudor Room at Great Fosters.

Just three years after opening, [The Tudor Room](#) at [Great Fosters](#) received both a Michelin star and three AA Rosettes last year, within a week of each other. Kudos go to Head Chef Douglas Balish, a Scot affectionately known as Dougie.

Dougie has a passion for superlative ingredients and intense flavors, and is lucky to be able to harvest aubergines, beetroot, lettuce, tomatoes, squash, onion, courgettes, fennel and more from Great Fosters' own kitchen garden. "There is something about eating great food that always makes people smile and feel happy. That has to be the greatest reward for any chef."

[The Estate Grill](#) is more informal, but Executive Chef Marc Hardiman has the same straightforward, honest approach to food. Many of the dishes are made using produce from the garden and its Butcher's Block uses pork from pigs reared on the estate. Another favorite: chicken and smoked hock pie with young leeks.



*On OTUK's foodie radar is The Orangery, which offers botanically themed menus in a glass-walled setting.
Photo: Cliff at Lyons*

Original Travel UK: Uncovering the Finest Foodie Pleasures

Epicurean delights abound within the UK and Ireland, and [Original Travel UK](#) knows every single one. The team can arrange for chocolatier visits in rural Kerry, Ireland; diving for fresh mussels in Scotland; classes at the country's best cookery schools; and just about any other culinary fantasy your clients might wish to indulge.

Every foodie must make a visit to Borough Market, London's oldest food market, which is even better when your clients enjoy a walking tour with a famous food writer. Stall vendors will pay special attention as your clients sample and learn about fine cheeses, fresh fish, olives and unusual wines.

In Scotland, an OTUK guide (and Scottish Ambassador for the World Food Travel Association) will lead guests through Glasgow as they stop for tasty treats in local delis and markets, taste traditional Scottish delicacies and expand their palates with Asian-Scottish fusion cuisine, matcha tea and Italian-style fish-n-chips.

Ireland is a favorite for foraging for wild produce with a specialist guide on a cliff-side walk, where with some luck, they'll glimpse dolphins playing below in the bay. Head to the famous Ballymaloe Cookery School for a day with a chef to hone kitchen skills, or enjoy an afternoon tea cookery class in a castle.



Robby is the Scottish Highland bull who fathers the The Torridon's herd.

The Torridon: Field to Fork in the Scottish Highlands

We've heard time and time again how impressed travel advisors are by the menu and well-appointed wine list (and yes, whisky list) at [The Torridon's 3 AA Rosette dining room](#). The three-, four- and seven-course menus are changed daily by Chef David Barnett and always draw heavily upon the two-acre kitchen garden and meats from the Torridon Farm.

Foodies would do well to indulge in the seven-course tasting menu, with such delights as Isle of Ewe smoked salmon, Torridon ham from their own farm, Scrabster halibut and Dornoch lamb. One of Barnett's signature dishes is roast West Coast John Dory with razor clam gratin, and all of his creations combine Scottish ingredients with a French flair.

Chef Barnett cites Martin Wishart, one of Scotland's best-known chefs, as his great influence. In fact, after a gastronomic odyssey throughout Europe in a camper van, picking up many an inspiration, Barnett returned to work for Wishart as a sous chef on Loch Lomond. He later won 3 AA Rosettes while head chef at Airds Hotel at Port Appin.

When one tucks into a delicious Highland beef burger, steak and ale pie, sirloin of beef or mixed plate of Tamworth pork at [the more casual Inn](#), one can be sure of its provenance – from just down the road. Guests are invited to observe Scottish Highland cattle in their natural habitat at the farm and watch them feasting on leftover vegetable peelings from the kitchen.

Like :

G+1

Share

Tweet

Share this Page: +

powered by iContact



Cucina serves up local ingredients with Italian flavors for lunch and dinner, and a full Scottish breakfast.

G&V Royal Mile Hotel: Award-Winning Italian Dining in Edinburgh

The heart of [G&V Royal Mile Hotel Edinburgh](#), Cucina is a see-and-be-seen icon in historic Old Town. From Bologna, Chef Mattia Camorani combines rich Italian flavors with fresh, seasonal ingredients, resulting in an award-winning menu.

Why Italian food in Scotland? Chef Camorani aims to bring a unique take on dining to the Royal Mile by combining local Scottish ingredients with Italian flavors. The scrumptious results include traditional tagliatelle with pork ragu and deep-fried courgettes, home-baked breads and tiramisù. Old meets new in a delicious flavor mash-up.

Given a fresh new look by Timorous Beasties just last year, [Cucina](#) is open for lunch and dinner daily, and for breakfast, hotel guests are spoiled with a full Scottish spread, including honey from G&V's very own rooftop bees.

Be sure to stop in to the chic new bar, [Epicurean](#), for its fantastic selection of whiskeys and malts – some of the best mixologists in town are at work here, creating cocktails inspired by Scottish Colourists. The playful drinks' beautiful shades are achieved by combining 100% natural ingredients. The team juice herbs from the EvoGro hydroponic and fruits and vegetables on site to ensure everything is fresh and of the highest quality.

AUSTRALIA



Australia has become known as a great food, wine and beverage destination – almost everywhere.

Southern Crossings Australia: Down Under Dining

It's likely not news to you that good food and wine rank among the most important factors when selecting a vacation destination. Our friends at [Southern Crossings](#) happily have much to offer in that department, from one of the world's best restaurants in Victoria to dining on freshwater crayfish and truffles in Perth. There's an abundance of fresh, local produce, talented winemakers, world-class creative chefs and, of course, breathtaking dining locations across the continent.

A few favorite suggestions for your clients include a walking tour with a well-respected Australian foodie in Melbourne to uncover some of the city's tastiest morsels in markets, hidden alleys and trendy rooftop eateries. Or, experience an Aborigine-led walking tour in Western Australia's Margaret River wine region – guests may forage for natural ingredients and sample traditional indigenous flavors – we're certain not many of your clients have tried kangaroo, emu or salt-bush before.

Moving to the Northern Territory, adventurous palates might try crocodile kebabs and barramundi burgers while relaxing to the sounds of the didgeridoo during a dune-top dinner under Outback skies. The cities offer just as many tantalizing tastes, Sydney being no exception. There are endless waterfront tables, perfect for gazing at the sparkling harbor, for watching surfers riding the waves at a golden beach, or for taking in the beauty of a waterside national park during a memorable meal.

Southern Crossings can arrange for dining in a local private home, in the kitchen of one of Sydney's most celebrated chefs under the sails of the Sydney Opera House or helicoptering in for lunch in the Hunter Valley vineyards.

NEW ZEALAND

Like :

G+1

Share

Tweet

Share this Page: +

powered by iContact



The great luxury lodges of New Zealand have the lion's share of the country's best chefs.

Southern Crossings New Zealand: "Paddock to Plate" Luxury Lodges

With its worldwide reputation for award-winning produce and specialist chefs, New Zealand is sure to please well-traveled gourmands. Our friends at [Southern Crossings New Zealand](#) say that the country's great luxury lodges are sought-after international culinary destinations with the lion's share of the country's best chefs. They also lead the way when it comes to "Paddock to Plate" culinary experiences – in some cases there are zero food miles involved.

The properties often include large farms or stations (ranches), have their own market gardens and in some cases hunting estates. One of them is even constructing an abattoir (hidden away on the estate) to maximize the quality of the wagyu beef they hand-rear and serve in the lodge. The tariff at most of lodges includes pre-dinner drinks, dinner and breakfast, so cuisine is a key part of the experience.

Meanwhile, Auckland has a vibrant restaurant scene with a balanced mix of established dining options complemented by innovative newcomers that push the boundaries of New Zealand's evolving culinary culture. New Zealand's cafés and microbreweries are key to unlocking New Zealand's urban culture. The Flat White was born here, a Kiwi creation halfway between a latte and a cappuccino, similar to the Spanish cortado, but with a little less coffee. Microbreweries followed, using hops grown alongside grapes in New Zealand's famous wine regions.

While quality food and beverage production has long been the lynchpin of New Zealand's prosperity and a leading export earner, it's the fusion of unique, quality produce and ethnic influences that have allowed the Kiwi food identity to evolve and today be considered as a leading world cuisine contender.



Inside or out, dining is always a beautiful experience at Blanket Bay Lodge near Queenstown.

Blanket Bay: Dining in Spectacular Settings

Dining under the stars of New Zealand, next to a roaring fire, gazing out at the placid lake and ring of rugged mountain peaks, [the Blanket Bay dining experience](#) is truly sublime. Here, dinner is a special occasion every night.

Guests may choose to dine at individual tables in the elegant Evening Dining Room, with its graceful beamed ceiling and stone fireplace, or reserve the Wine Cave for a more intimate affair for up to six people. And, of course, there's the alfresco experience mentioned above, on The Terrace in the warmer months.

The five-course degustation menu changes nightly and is complemented by the best of New Zealand wines. Blanket Bay is especially proud to offer award-winning Pinot Noirs, Chardonnays, Sauvignon Blancs and Rieslings grown and bottled nearby in Central Otago. Martinborough and Marlborough's finest vintages also feature on its extensive wine list.

SRI LANKA



Dining with unbelievable ocean views is a favorite at Sri Lanka's finest luxury resort, Cape Weligama.

Resplendent Ceylon: Seaside Dining with Sri Lankan Flavors

Gastronomy has long been a focal point of the [Resplendent Ceylon](#) philosophy. They continue to work with famous Sri Lankan/Australian Master Chef Peter Kuruvita to develop iconic dishes with a Sri Lankan twist. Chef Kuruvita taps into his grandmother's traditional kitchen in Colombo and creates a truly localized menu with out-of-the-box flavors and presentations. Guests are offered vegetarian, healthy-living and Ayurvedic menus based on their own requirements, and are given the opportunity to take Sri Lankan cooking classes with the culinary team.

A new dinner menu at [Cape Weligama](#) shines with ceviche of local red snapper, a delicious combo of lime-marinated snapper, onion, tomato, jalapeno and coriander, as well as the Weligama Cape lobster bisque. Breakfast in bed is always an option, and becomes a favorite way to start the day when it's with a Sri Lankan omelet of capsicum, green chili, onion, tomato and mushrooms.

Candlelit dinners are easily arranged in intimate settings, such as "Lookout Blue" overlooking the Laccadive Sea, with a special menu that might include local specialties like pan-seared Trincomalee Barramundi steak, topped off with chocolate brandy fudge and raspberry coulis. We can taste it already.

There's not much more glorious than having a private meal, catering to your own tastes and boasting the flavors of the region, cooked up in your private bungalow and then served by a gracious staff. Resplendent Ceylon offers this incredible experience in their Tea Trails bungalows, as well as a fabulous Dilma Signature High Tea Experience with Ceylon tea from the surrounding estates.

INDIA



Ventours creates a special outdoors dining experience in India.

Ventours: There's More to Indian Cuisine than Curry

When guests travel with [Ventours](#), it's the tastes of India, as much as the culture, the people and the scenery that linger in their soul. So much more than curry, India is predominantly about its street food, with the chance for a quick meal, or to wait patiently in line to savor the heritage and tradition of an eatery, and its recipes, that has been passed down through generations.

From Bombay's acclaimed *chaat* to Lucknow's *Nawabi era finesse*, to Jodhpur's mouthwatering *kachoris* and decadent *lassi*, flavors burst from every region of the country. South India is particularly famous for its traditional breakfasts of *idlis*, *dosas* and *chutneys* – and if visiting during Onam, the region's harvest festival, one must indulge in a delicious meal served on a banana leaf. In Goa, the fresh seafood reigns supreme, as well as the pork vindaloo and chorizo pao.

The dwindling Parsi community of Bombay delights with their loud cackles and clinking beer bottles as they invite travelers to "*Jamva chaalo ji!*" (Come dine!) on mutton, chicken and anything *per eedu* (with egg).

Rajasthan offers exceptional dining experiences, from Champagne breakfasts while elephants wander in the distance in the Aravalli range to an ancient step well dinner in quaint Narlai. Chef Floyd Cardoz's cuisine is the star attraction at The Bombay Canteen (he was the genius behind Tabla, New York), and New Delhi boasts the famous Indian Accent, Masala Library and Bukhara.

MEXICO AND THE YUCATÁN

Like :

G+1

Share

Tweet

Share this Page: +

powered by iContact



Beautifully prepared, authentic meals in unusual locations is a specialty of Catherwood Travels.

Catherwood Travels: The Flavors of the Maya

[Our friends at Catherwood Travels](#) advise that foodies will find the flavors of the Yucatán to be a mix of Maya ingredients with influences from Spain and the Caribbean. Menus emphasize corn, handmade tortillas, beans, pork, Chaya (similar to spinach and considered sacred to the ancient Maya), lime soup, *salbutes* and *panuchos*, to name a few.

At the [Private Haciendas](#), guests can expect menus crafted to their individual tastes, based on the answers to a questionnaire sent before arrival. There might be kinich salad, an exotic combination of ground squash seeds, tomatoes and avocado, fish with tamarind or mango sauce, and coconut cremitas, a milk-based gelatin with dusted cinnamon.

Cooking classes are always available, starting with a visit to the local market to taste, smell and buy the ingredients. The lesson continues at the guests' private rental with a local Maya cook (perhaps renowned local chef Roberto Solis), and they'll return home with recipes and a kitchen apron.

One last bit of news: Top Chef Mexico has chosen Catherwood Travels' Tekik de Regil and Temozon haciendas for the location for the final episodes of the show. A grand finale in grand settings! Plus, foodies likely know that top chef Rene Redzepi has opened a pop-up Noma at Tulum until May 28th.

Redzepi has long been a visitor to the Yucatán, investigating the flavor of the Maya world, and runs yearly culinary workshops at the [Private Haciendas](#). In turn, the Maya cooks at these haciendas collaborate and exchange knowledge with him, and then impart those techniques on the cuisine they cook for your clients.

REBECCA RECOMMENDS
Inspirational destinations & properties of excellence



rebecca-recommends.com
