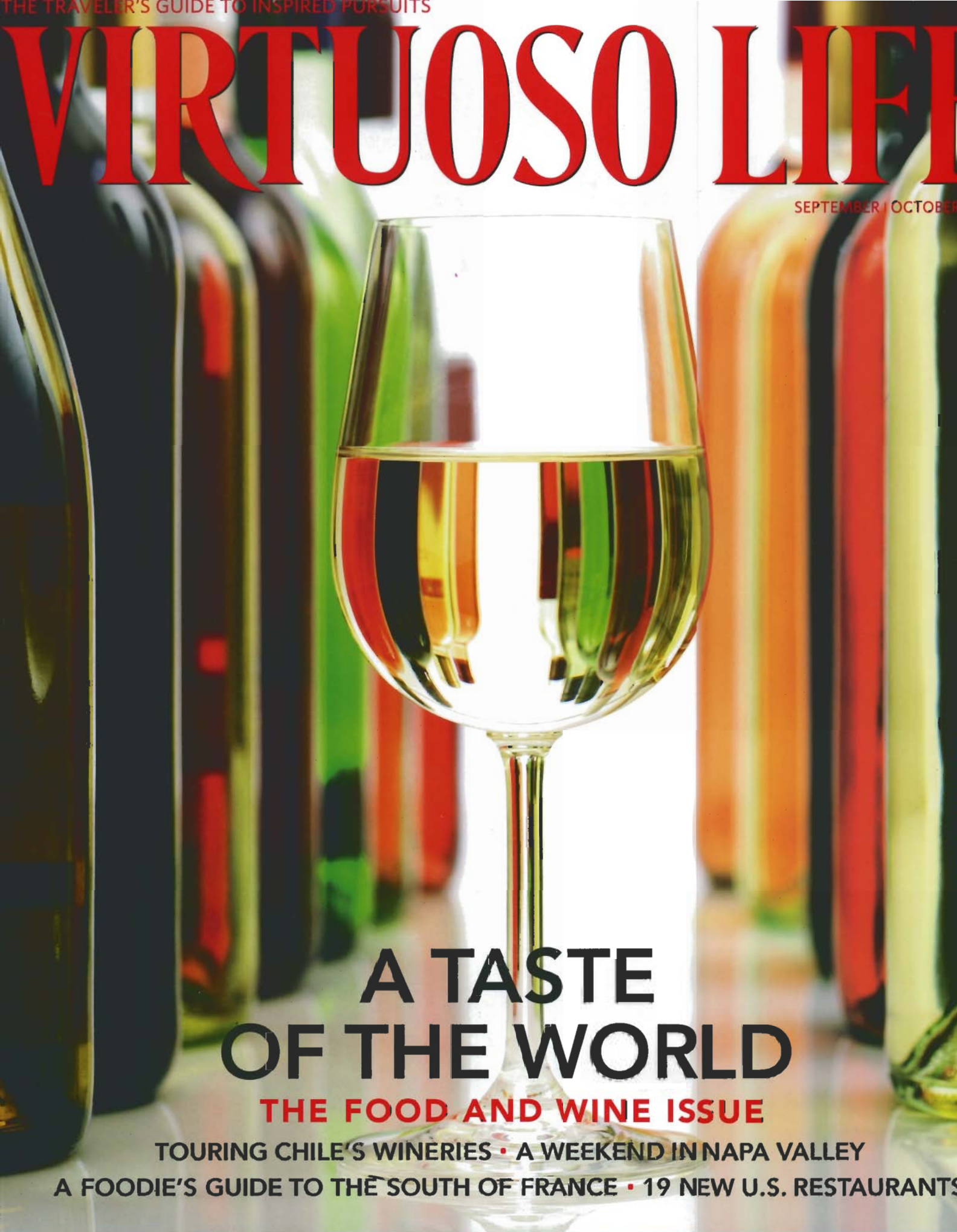


THE TRAVELER'S GUIDE TO INSPIRED PURSUITS

VIRTUOSO LIFE

SEPTEMBER | OCTOBER



A TASTE OF THE WORLD

THE FOOD AND WINE ISSUE

TOURING CHILE'S WINERIES • A WEEKEND IN NAPA VALLEY

A FOODIE'S GUIDE TO THE SOUTH OF FRANCE • 19 NEW U.S. RESTAURANTS

PASSPORT

∴ DESTINATIONS, TRENDS, CULTURE, AND STYLE ∴



Hiking the Cornisas, a warm-up for Licancabur.

HIGH TIME Chile's Atacama Desert, the driest in the world, is ringed with volcanic peaks. Now **explora en Atacama** offers guests a chance to summit one of the region's most iconic, the 19,409-foot, snowcapped Licancabur. Adventurers spend the first five of seven days acclimating while hiking volcanoes in the 17,000-foot range,

with comfortable overnights in the 50-room Hotel de Larache, where soothing amenities include four outdoor pools. The last two days are spent **navigating Inca ruins** along Licancabur's final 4,430 feet en route to the crater's lake. *Departures twice monthly; \$4,768 per person, including all meals and activities.*

BY ELAINE GLUSAC

Tasteful Travels

Fans of food and drink have had plenty to celebrate at hotels this year. From unique programs to downright curious creations, here are three to whet your appetite.

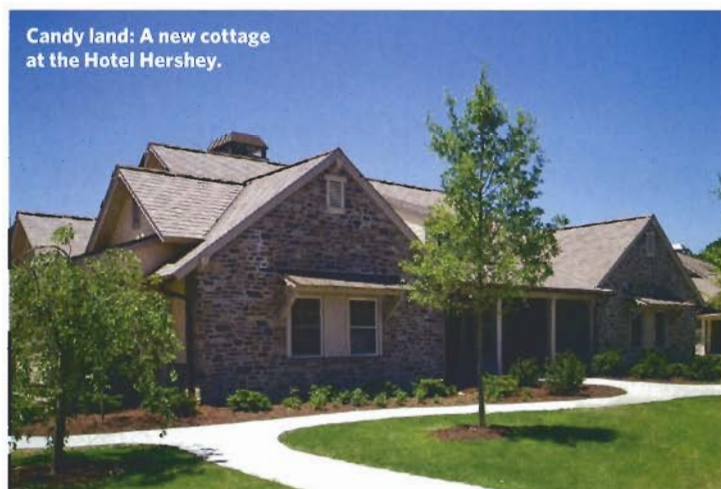
■ Caviar de Riofrío of Andalusia, Spain, bills itself as the world's only sustainable caviar producer, raising sturgeon to adulthood over the course of 20 years. Now Loja's 70-room **Barceló la Bobadilla**, a ten-minute drive away, offers guests the opportunity to **make Riofrío caviar**. After a tour of the farm, guests don waders and climb into a tank to catch a fish with their bare hands and give it an on-the-spot ultrasound to determine maturity. They then join specialists in a surgery-like lab to generously salt the batch and pack it away in caviar tins, where it receives an additional three to four months of aging on the farm before being shipped to their home. *Doubles from \$448, including breakfast and a bottle of sherry on arrival. Caviar program from \$8,444 for up to five people.*

■ On the Caribbean isle of Saint Lucia, the 49-room **Cap Maison** delivers bubbly by means of its **Champagne zipline**. The technology more commonly associated with rainforest canopy tours transports refreshments from the bar down to a private deck built on a rock above the surging waves. *Doubles from \$405, including breakfast.*

■ Making the table his farm, chef Pierre Gagnaire of restaurant Pierre in the 501-room **Mandarin Oriental, Hong Kong** recently created the world's first dish made entirely of pure compounds. Available à la carte, the plate's jellylike beads have the texture of tapioca and taste of apple. *Doubles from \$632, including breakfast and a \$100 dining credit.*



Clockwise from top: Cap Maison's Champagne zipline, Riofrío caviar, and chef Pierre Gagnaire's unique dish.



Candy land: A new cottage at the Hotel Hershey.

Sweet Times

The 278-room **Hotel Hershey** just unveiled **ten new cottages** that elaborate on the Pennsylvania resort's original 1933 dwellings, long demolished. The four- and six-bedroom additions feature stone fireplaces and great rooms with cathedral ceilings. Some \$67 million went into the resort's extensive clan-friendly expansion, which added an aquatic center with a dual-slide family pool, as well as an adult pool, an ice rink, and a new restaurant focusing on the foods of Lancaster County, which, of course, include Hershey's chocolate. *Doubles from \$379 and cottages from \$449 per room, including a \$100 spa credit.*

BY ELAINE GLUSAC