WHAT'S COOKING IN CHARLESTON, SOUTH CAROLINA?

We're bowled over by Pink Bellies' Vietnamese cuisine.

CHARLESTON / AUCKLAND / JOSÉ IGNACIO, URUGUAY
PORTLAND, MAINE / TEL AVIV / TORONTO
Contents
OCTOBER NOVEMBER 2017
OUR WINE & DINE ISSUE

11 COMPASS
12 Check-in
16 Bon Voyage
18 On Tour
20 Goods & Gadgets
21 On the Fly
22 Postcard
23 Good Reads
24 Art & Culture

26 ASK THE ADVISORS
Expert tips for staying chill in the heat of holiday travel.

28 PERSON OF INTEREST
Chatting with legendary explorer and conservationist Jean-Michel Cousteau.

30 HIGH ADVENTURE
Perfect Pairings: Trips that mix active adventures with culinary pursuits offer two vacations in one.

34 LOCAL FLAVOR
Burgundy: Even as a wave of modern winemakers brings change to eastern France’s famed wine region, its rolling vineyards and joie de vivre remain timeless.

40 NEW CULINARY CAPITALS
Our dish on great meals in unexpected cities, from Toronto to Tel Aviv.

48 PHOTO OP
Picture These Trips: Highlights from Virtuoso’s annual travel advisor and traveler photography competitions.

56 PERSPECTIVE
Rotenberg: Harvest time in southwest Germany.

ON THE COVER
A lemongrass tofu rice bowl from Pink Bellies, a Vietnamese restaurant stall at Charleston’s Workshop food emporium.
COVER PHOTO BY ANDREW CEBULKA
SAVORING SRI LANKA

The United Nations has declared 2017 as the Year of Sustainable Tourism. Here’s how one resort is working to preserve traditional foodways on the “Spice Island.”

Among the many good reasons to set your travel compass for Sri Lanka is the little-known fact that this beautiful island nation was one of the first countries to make sustainable tourism a national priority. Slightly larger than West Virginia, it’s home to an astonishing eight UNESCO World Heritage sites. And the tiny country doubles as a top wildlife destination: One of the largest elephant migrations in Asia, dubbed “The Gathering,” occurs here, while just offshore is perhaps the single best place on the planet to see the world’s largest mammal – the blue whale – up close. Cultural authenticity also reigns supreme, including the annual Hindu festival of Kataragama, attended by thousands of colorfully dressed devotees. Stunning beaches, misty mountain tea estates (think classic Ceylon), and traditional Ayurvedic wellness retreats add to the island’s allure, as does a renewed focus on its rich culinary heritage.

With the recent opening of Anantara Peace Haven Tangalle Resort on the south coast, Sri Lanka is fast emerging as a foodie hot spot. Peek into the kitchens at many of Asia’s finest resorts, and chances are you’ll find Sri Lankan chefs creating the culinary magic. On their home turf (the country was known for centuries as the Spice Island), they’re proud to show off and preserve their native cuisine. At Anantara, guests can take private cooking classes to learn how to make local dishes such as wambatu moju (an extremely tasty combination of eggplant, onions, green chilies, and lime) and Sri Lankan-style grilled red snapper (with a dry rub of garlic, ginger, cinnamon, cardamom, and other locally grown spices), followed by candlelit meals to enjoy the fruits of their labor coupled with a chilled bottle of wine.

Along with other worthy causes it funds, Anantara’s Dollars for Deeds program helps protect threatened sea turtles that visit the resort’s beach and surrounding coastline.