

Climatic Cuisine

There's roughly a three-month window during which you can experience Quebec's Hôtel de Glace (right), where you'll quickly learn how *chill* feasting within an ice castle can be. Critical resources: hearty grub, puffy coats and a generator. Pop-up icy dining with an Arctic atmosphere is certainly a northern thing. Kemi, Finland's Snow Castle maintains a temp of -5 Celsius while serving local salmon, perch and lamb. Austria's Kauterhof Alps is home to Alpeniglu Dorf, an igloo restaurant serving fondues and boasting an open-air snow bar, as well as an ice church.



OVER-THE-TOP EATS

In the name of total satiation, we traveled the world to dine under spectacular circumstances. BY SHIRA LEVINE

Epic food is subjective. Sometimes, a culinary adventure awaits domestically in one's very own hometown. But sometimes the most tantalizing feasts are those over-the-top experiential ones in far-flung locations. We compiled a list of global dining and imbibing spots that left tasty impressions on the mind—and better still, the palate.

HOTEL DE GLACE IMAGE © DANY VACHON.

Luxe Local Feasting



Outside of California, there's an "Alice Waters of" in a few special places. Indeed there's but one Chez Panisse, but the finest and freshest seasonal ingredients culled by successors are a gourmet challenge

worth traveling for. In southeast Wales, she's Pauline Griffiths, owner of the unsuspecting Art Shop & Chapel. Located in Abergavenny, the café with courtyard garden is tucked below an old chapel and behind a market hall. What makes Griffiths like Waters are the ingredients: beetroot, leeks, curly kale and pheasant. Favorites? Grilled cheese with hawthorn berry ketchup, turmeric

golden mylk and oat milk lattes. Back across the pond, Woodberry Kitchen (above left) tantalizes in Baltimore. Chef Spike Gjerde is Charm City's mid-Atlantic sourcing Alice Waters. The slow-cooked turkey potpie with rutabaga cream and kohlrabi, rabbit dirty rice with butter-milk fried saddle, and koshihikari rice and snake oil are swoon-worthy. Foodies at Anguilla's CuisinArt

Resort should expect nothing less than a hydroponic farm-to-table experience given, well, the gigantic on-site hydroponic garden (above right). Chef Jasper Schneider's veggies nourish the menus of five foodspots at the resort, and the Caribbean Sea's bounty of finned foods round out the fresh and local dishes: lionfish, snapper and lobster, oh my!

Sea(in)side Fare

Who doesn't love a swim-up bar? The Lagoon Bar at Iceland's Blue Lagoon (previous page) is restorative twice over courtesy of healing waters and a signature cocktail for a full detox/retox encounter. In Costa Rica, at Tabacón's Arenal Pool Bar, a ceviche dish served in waist-deep thermal waters doesn't cramp those seeking splashy crater views. The waters are rich in calcium, lithium and silica, and are naturally heated by the Arenal volcano's magma. Barbados' Crystal Cove had us (rum) punch drunk in love with the waterfall entry to a cave bar where fish from the very waters guests waded in is prepared to order. And Las Vegas' Tropicana Hotel offers noshes to those who swim up to the waterproof blackjack table. But next level al fresco comes in *acqua*. In Bora Bora's otherworldly lagoons, Tahitian tour operators curate *motu* picnics, Polynesian suckling pig feasts set in shallow sandbar'd waters.

