PALM BEACH ILLUSTRATED®

What a Season!

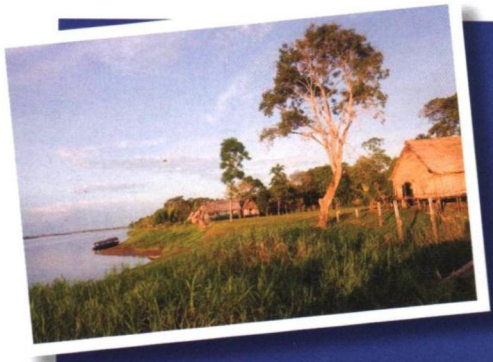
Our annual look back at the social scene, with

500+

PHOTOS OF CELEBS, PHILANTHROPISTS, MEMORABLE MOMENTS, FRESH FACES ...
AND MUCH MORE!

COLOR POP

HOT HUES TO WEAR ALL SUMMER



Escape

EXPERIENTIAL PERU

BY PAUL RUBIO

Machu Picchu and its mystic surroundings are on nearly every luxury traveler's bucket list. Here, we present three of Peru's other profound experiences—and how to explore them in style.

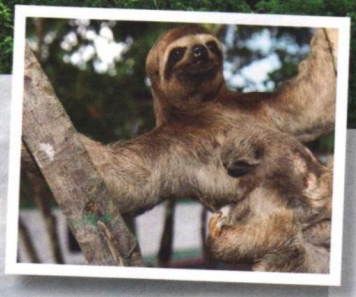
AMAZONIA

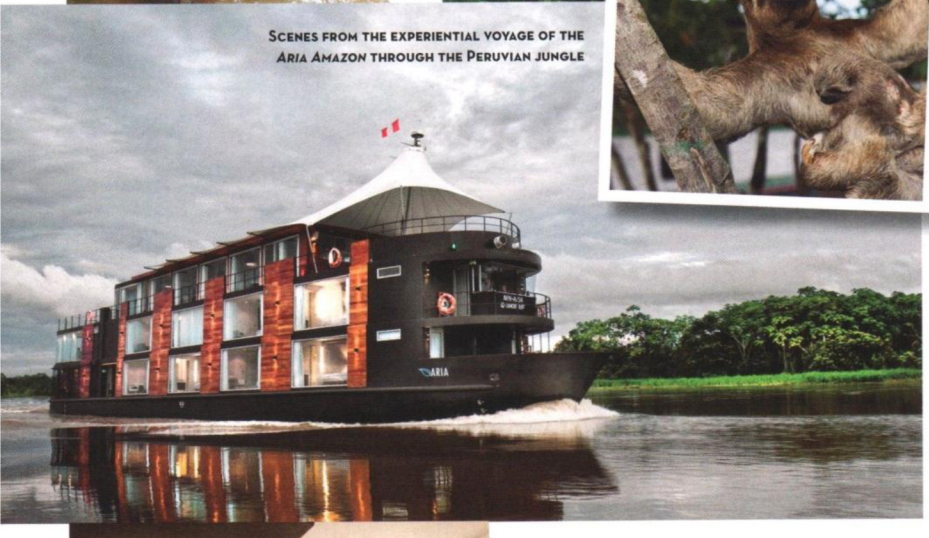
The Amazon rainforest may seem like an odd place for a five-star vacation, but luxury travelers can now access Amazonia's wild and biodiverse expanses in ultra comfort thanks to Aqua Expeditions *(aquaexpeditions.com)*. Each week, sumptuous sister ships *Aqua Amazon* and *Aria Amazon* transport 24 and 32 inquisitive adventurers, respectively, along the waterways of the Peruvian Amazon on three-, four- and seven-day sojourns.

As with the world's most exclusive small cruises, these three-story vessels offer top-of-the-line creature comforts, immaculate accommodations, stellar service and the cuisine of a celebrity chef (Peru's Pedro Miguel Schiaffino). And similar to the concept of a top-notch African safari, twice-daily excursions focus on priceless, interactive wildlife and community experiences.

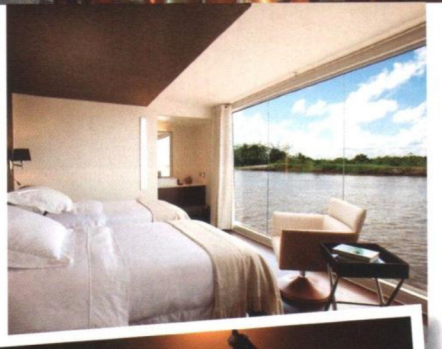
CLOCKWISE FROM TOP LEFT: A VILLAGE IN THE AMAZON; DINNER UNDER THE DESERT STARS NEAR HOTEL PARACAS; A SPIDER MONKEY IN THE AMAZON.

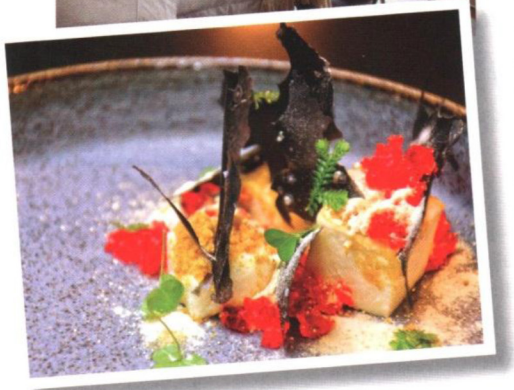
Escape





SCENES FROM THE EXPERIENTIAL VOYAGE OF THE *ARIA AMAZON* THROUGH THE PERUVIAN JUNGLE





Onboard, glass and steel exteriors mix with hard woods to create an eye-catching vessel as envisioned by Peruvian architect Jordi Puig. Each cabin flaunts a floor-to-ceiling panoramic glass wall offering a front-row seat to real-life Discovery Channel scenes (in the comfort of high thread counts and heavenly beds, of course). The communal rooftop level with a library lounge, a stylish bar and a sundeck (as well as a plunge pool on the *Aria*), surfaces as the social hub, where fellow jet-setters gather for lectures, quiet reads, libations or conversation, depending on the time of day.

Shortly after setting sail from the jungle city of Iquitos or Nauta, the sights and sounds of the Amazon ambush the senses, fostering a palpable excitement that lasts throughout the peregrination. Sloths and squirrel monkeys ham it up for the camera atop Cecropia trees, scarlet macaws light up the sky and sacred pink river dolphins splash around the tannin-rich waters. Exploration via small skiffs permits intimate interaction with the rainforests' more elusive creatures. The ships' expert guides escort guests through local villages for enlightening afternoons of cultural interaction. Later, they impart the age-old ways of piranha fishing—often a highlight for the men, who long for a photo with a large, toothy catch.

LIMA

In the growing world of "foodies," a handful of international cities have emerged as undisputed gastronomy capitals, warranting long-distance travel anchored solely by the prospect of incredible eats. Case in point: Lima, Peru.

To say Lima's food scene is great wouldn't do it justice; it's downright phenomenal. Given the diverse topographies and cultures of Peru—from the Andes to the desert to the Amazon—the cuisine is rife with unfamiliar, intriguing items such as *paiche* (the largest freshwater fish in South America), *choclo* (an extra-large kernel corn), *camu camu* (a small citrus fruit) and *cocona* (Amazon tomato), prepared as many ways as the rules of statistics allow. Lima chefs have capitalized on Peru's natural bounties to create mind-blowing gastronomy, landing top global accolades for a number of the city's kitchens.

A handful of restaurants are requisite on any foodie pilgrimage to Lima. At Central *(central restaurante.com.pe/en)*, Chef Virgilio Martínez has transformed his childhood abode into an open-kitchen restaurant where indigenous ingredients merge on the plate as edible art. At Maido *(maido.pe/en)*, Chef Mitsuharu Tsumura taps into Peru's Japanese heritage, delivering the apex of *Nikkei* cuisine (a Peruvian-Japanese fusion). Maido's 15-course degustation menu, called the "Nikkei Experience," is pure foodie nirvana with dishes like Nikkei seabass ceviche and Nikkei thick ribs (slow cooked for two days with yellow pepper, soy and sake).