

Virtuoso Traveler

EXPECT THE WORLD

OCTOBER | NOVEMBER 2018

BUON APPETITO!

ITALY'S REGIONAL SPECIALTIES
FROM PIEDMONT TO PUGLIA

ALSO ON THE MENU

GERMANY'S FRANCONIA
WINE REGION

CHEF-HOSTED CRUISES

NAPA VALLEY,
TWO WAYS

ORGANIC WINE BARS

ON-THE-GO
GOURMET GEAR

* Your table is ready: Grotto dining
in Puglia's Polignano a Mare.



HAIL TO THE CHEF

Hit the high seas on these culinary-themed cruises that salute some of the world's top toques.



Clockwise from left: Chef Pedro Miguel Schiaffino, *Aria Amazon*, and the chef's *patarashca* (leaf-wrapped fish) *de doncella*.



Oprah's Favorite *Nieuw Thing*

Oprah Winfrey is set to crack the Champagne when the 2,666-passenger *Nieuw Statendam* launches this December. The media mogul and modern-day renaissance woman will be godmother to **Holland America Line's** newest ship, the second in its Pinnacle class. Among the highlights: O's Reading Room, select "Oprah's Favorite Things" for sale in the onboard O Shop, and a new program of life-celebrating activities created with *O, The Oprah Magazine* (available fleetwide by year's end), including healthy-eating workshops and **daily meditation and intention setting**.

PRINCESS AND THE PEACE



Count on a tranquil night's sleep aboard the 3,080-passenger *Crown Princess*. **Princess Cruises** recently added new **luxury beds** – created with sleep expert Dr. Michael Breus and HGTV designer Candice Olson – to all the ship's staterooms during an extensive makeover.

1 CARIBBEAN WINDSTAR CRUISES

Chef: Puerto Rican-born José Mendin weds molecular gastronomy with Spanish comfort food in his hip Miami restaurants, including Habitat and Pubblelly. **Spices of Life:** Mendin hosts two gala dinners and a visit to Grenada's Saint George's Market to scour stalls heaped with spices and fresh produce. **The Dish:** Expect the chef's trademark pops of Asian, Latin, and Spanish flavors in favorites like corn soup agnolotti dim sum topped with truffle bubbles. **Details:** Mendin returns to his hometown of San Juan on a seven-day cruise sailing round-trip from the capital aboard the 212-passenger *Star Pride*. *Departure: December 15, 2018; from \$1,799.*

2 PERUVIAN AMAZON AQUA EXPEDITIONS

Chef: Pedro Miguel Schiaffino showcases native ingredients at Malabar and Ámaz, two of Lima's most innovative restaurants. **Bearing Fruit:** Schiaffino leads a tour to Iquitos' Belen Market, which displays Amazonian riches that include more than 50 varieties of fruit. **The Dish:** Learn the secrets of ceviche during a cooking class with the chef, who also demos local dishes such as *patarashca*. **Details:** Aqua Expeditions' consulting chef takes over the galley on the 32-passenger *Aria Amazon* during a five-day round-trip Iquitos voyage. *Departures: March 18 and November 18, 2019; from \$5,400.*

3 EUROPE OCEANIA CRUISES

Chef: Oceania touts some of the finest cuisine at sea, thanks to famed French culinarian and PBS host Jacques Pépin, who serves as the line's executive chef. **Master Strokes:** Guests can glean techniques while watching the maestro work his magic preparing such dishes as Tahitian *poisson cru* (Polynesian ceviche). **The Dish:** *Pannequet de saumon en tartare* (salmon tartare wrapped in gravlax with cucumber) is just one of the signature dishes featured on Pépin's specially designed menus. **Details:** Pépin joins the 1,252-passenger *Marina* on a 12-day Amsterdam to Lisbon sailing. *Departure: September 17, 2019; from \$3,199.*

(CHEF: ARIA AMAZON, AND FOOD: AQUA EXPEDITIONS. (ICON) ARTDABANA/DESIGN/THE NOUN PROJECT