

# A FAR

WHERE TRAVEL CAN TAKE YOU

A FAR.COM

**FOOD  
IN AMERICA**  
ROAD TRIPS,  
LOCAL CLASSICS,  
MEALS TO  
REMEMBER

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the  
FAR  
issue

## the Good Life

WHERE TO  
TRAVEL,  
EAT WELL  
& RELAX



**ITALY  
OFF THE  
BEATEN  
PATH**

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**THE REAL  
TASTE OF  
MEXICO**

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*Hasland  
Duster Company is  
a perfect day trip  
in northern  
California. For more  
great American  
food destinations,  
go to p. 82.*





THE  
SINGULAR  
PATAGONIA  
Puerto Bories,  
Chile

## Hotels Fit for a Chef

Chefs are in the business of pleasing customers, so they know which hotels treat guests well. Here, cooks share the spots they seek out for comfort, great food, and unparalleled service.

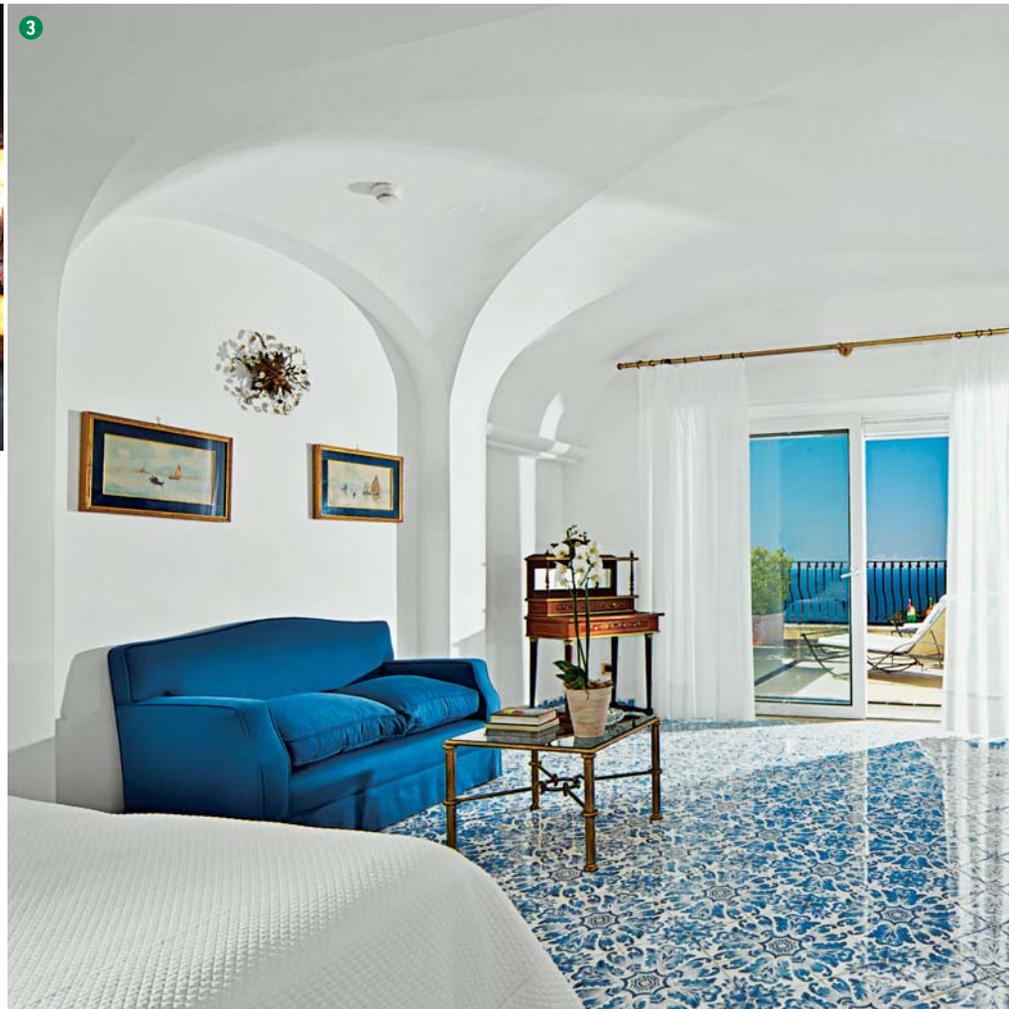
by JEN MURPHY



1



2



3

**1**  
**THE SINGULAR PATAGONIA**  
*Puerto Bories, Chile*  
 When **Rodolfo Guzmán** forages ingredients to use in his Santiago restaurant, Boragó, he likes to stay at the Singular, an adventure lodge on the outskirts of Torres del Paine National Park in Patagonia. Once a sheep-processing factory, the 57-room Singular underwent a decade-long restoration that kept the original

brickwork and boilers on display. The tannery was turned into a restaurant that serves king crab and Patagonian hare, and last year, the blacksmith shop became a second restaurant, El Asador, with a wood-burning grill. During the day, guests fly-fish, trek, kayak, and ride horses.  
*From \$360. 56/(0) 61-272-2030, thesingular.com*

**2**  
**PARK HYATT PARIS- VENDÔME**  
*Paris, France*  
**Virgilio Martínez**, the chef of Central Restaurante in Lima, Peru, stays at the Park Hyatt when he visits Paris. “The concierge here is incredible at getting tables at impossible-to-get-into restaurants,” he says. Located on Rue de la Paix, which runs from Opéra to Place Vendôme, the Park Hyatt is an ideal base for shopping

and museum-hopping. The grand exterior leads to 196 rooms that have a stylish, comfortable pied-à-terre feel. Book a seat at the chef’s table of the hotel’s Michelin-starred restaurant for decadent dishes such as preserved duck foie gras shabu-shabu and scallops with seaweed butter.  
*From \$948. 5 Rue de la Paix, 33/(0) 1-58-71-12-34, paris.vendome.hyatt.com*

**3**  
**LA SCALINATELLA**  
*Capri, Italy*  
 “It’s not just the spectacular view or the bar’s perfectly executed Aperol spritz cocktail that makes this hotel so special,” says **Nancy Silverton**, chef at Osteria Mozza in Los Angeles. “It’s the attentive but not overbearing staff. You probably aren’t their most important guest, but they truly make you feel like you are.” The intimate hotel feels more like a private

villa and books up quickly during summer months. Breakfasts are served on bedroom terraces that overlook the Tyrrhenian Sea. The poolside restaurant serves local specialties such as seafood antipasti and grilled sea bass.  
*From \$445. Via Tragara, 8, 39/(0) 81-837-0633, scalinatella.com*

CLOCKWISE FROM TOP LEFT: COURTESY OF THE SINGULAR PATAGONIA. COURTESY OF LA SCALINATELLA. COURTESY OF PARK HYATT PARIS-VENDÔME