

TRAVEL+ LEISURE

DREAM TRIPS



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50 DREAM TRIPS

If you could go anywhere in the world, where would it be? That's what we asked our followers on Facebook and Twitter and the frequent travelers we interviewed on the streets of New York. Their answers spanned the globe, from an overwater bungalow in Bora-Bora to a South African safari to the beaches of Brazil. Here, our advice on how to make these dream getaways a reality—plus, the trips that are on T+L editors' bucket lists.

EDITED BY JACQUELINE GIFFORD AND BROOKE PORTER KATZ



A macaron with ice cream flavored with *rica rica*, a flowering shrub that grows in the Atacama Desert.

SOUTH AMERICA

ARGENTINA + CHILE ↑

"I could really get into a #SouthAmerican #food tour." @IMJPRO

We've narrowed it down to two culinary capitals. Here's how to tackle them, one meal at a time.

+ BUENOS AIRES In Monserrat, Gonzalo Aramburu puts a "Nueva Cocina" spin on traditional dishes such as gnocchi soufflé and suckling pig at **Aramburu Bis** (aramburubis.com.ar; \$\$), while **Sucre Restaurant Bar & Grill** (sucrerestaurant.com.ar; \$\$\$) reflects chef Fernando Trocca's global sensibility (think risotto with Black Angus osso buco).

+ SANTIAGO, CHILE Boragó (borago.cl; \$\$\$) is the top table in a city that's just beginning to celebrate its culinary roots. Chef Rodolfo Guzman turns native ingredients—shellfish, mushrooms, herbs, and highland flowers—into edible bonsai. 99 (99restaurante.com; \$\$\$) is young, radical, and market-fresh. Don't miss the wild-boar *caldo* if it pops up on the three-course lunch menu.

PERU

"Hike the Inca Trail, see Machu Picchu, experience the Amazon, eat authentic food." @worldbefore30

T+L A-List advisor Marisol Mosquera (marisol@aracari.com; 14 days from \$5,690 per person) suggests starting in Lima, home to the country's best restaurants. Our pick: **Astrid y Gastón**, which chef Gastón Acurio recently relocated to a converted hacienda. Spend a few nights at the eco-lodge **Refugio Amazonas**, where biologists lead hikes through the surrounding rain forest. Those treks are nothing compared with the **Inca Trail**. You'll cover 26.7 miles in four days; campsites are set up along the way. The reward? Two days at the spectacular Incan ruins of Machu Picchu.



T+L Editor's Pick GALÁPAGOS ISLANDS

"The wildlife-filled archipelago in Ecuador is more alluring thanks to the carbon-neutral **PIKAIA LODGE** (pikaialodgegalapagos.com; three-night minimum; \$\$\$\$), a luxurious property that is pioneering a hybrid land- and sea-based experience. I'd spend the day visiting nearby islands. Or I'd cruise with **SILVERSEA CRUISES** (silversea.com; seven nights from \$5,450 per person) on the refurbished 100-passenger **Silver Galapagos**."

Jennifer Flowers,
Hotels & Food
Editor

"I WOULD LOVE TO SEE PENGUINS, GO HORSEBACK RIDING, AND MEET GAUCHOS IN PATAGONIA. THE MOUNTAINS ARE SO BEAUTIFUL."

ROSEMARI HERRERO, 30,
Investment Manager

The best Patagonia experience combines the Argentine and Chilean sides, according to T+L A-List advisor Jordan Harvey (jordan@knowmadadventures.com; 14 days from \$7,000 per person). His itinerary includes a stay at **Estancia Nibepo Aike**, a sheep and cattle ranch near El Calafate, Argentina; guests hike on the massive Perito Moreno Glacier and experience hacienda living. Across the border and through the Andes, **Explora Patagonia** is ideal for its location within Torres del Paine National Park and horseback-riding program (it's the only hotel in the area with its own stables). You'll canter with the cowboys across vast grasslands—and even trade stories over maté. For something newer and more modern, **Awasi Patagonia** offers similar park excursions—as well as a visit to Otway Sound, home to a colony of Magellan penguins, during the transfer out of Torres del Paine.

I want
to go to...
Patagonia

