

Asheville, NC

Feasting in the Foothills

Asheville has emerged as one of the South's top destinations and the food scene is a big reason why. Its restaurants rival those of larger metropolitan areas, both in terms of creativity and quality of ingredients. And while this quirky city in the Blue Ridge Mountains honors its regional heritage with barbecue and biscuits, it has also embraced global cuisines, ushering in a new era for Appalachian dining tourism. –M.M.



Chai Pani (chaipaniasheville. com) brings India's street

ALM BEACH

ood culture indoors, offering a modern take on chaat savory snacks) in colorful surrounds. Chef Meherwan Irani's creations are so addictive that you'll yearn to return for such flavor bombs as kale pakora, aloo tiki chaat, and sev potato dahi puri (pictured), all washed down with a mango lassi. For something totally different yet equally worldly, visit White Duck Taco Shop whiteducktacoshop.com), where unconventional fillings perplex and please a devoted clientele. Travel via

your taste buds-stamping your passport in Vietnam, Korea, and Thailand with banh mi tofu, beef bulgogi, and Bangkok shrimp-or stick with new-world eats like jerk or spicy buffalo chicken.

PAIRED WITH MEATY OR VEGETARIAN GRAVIES. FOR A FULL ON BREAKFAST OF CHAMPIONS, OPT FOR THE ASHEVILLE BENEDICT SERVED WITH SCALLION DRINK Craft beer is a religion in Asheville, and there are dozens of taprooms

FORGET CALORIES

BEST VERSIONS OF

DECADENT MORN-

BY BISCUIT HEAD

FOR ITS EPONY-

ING FAVORITES. STOP

(BISCUITHEADS.COM)

MOUS QUICK BREAD

AND RELISH THE

to choose from. Make a sudsy day of it, hitting up breweries around town including Wicked Weed (wicked weedbrewing.com), Wedge (wedgebrewing.com),Green Man (greenmanbrewery. com), and One World (one

worldbrewing.com).

YEAST DOUGHNUTS, WE RECOMMEND THE **TOASTED ALMOND SESAME CINNAMON** WHEN IT COMES TO SEASONAL VARI-ETIES, THE TEAM **EXPERIMENTS WITH UNEXPECTED HERBS,** SPICES, FRUITS, AND FLORALS, SUCH AS ORANGE CLOVE, CRANBERRY GINGER, AND HIBISCUS.

CLOCKWISE FROM TOP LEFT: FOOD AND SCENE AT BUXTON HALL BARBECUE; PULLED PORK BISCUIT AT BISCUIT HEAD: COCKLES IN VERMUT SAUCE AT CÚRATE.

ROASTED RED PEP-

PERS. ON THE SWEET-

ER SIDE OF THE CARB

SPECTRUM, HOLE

DOUGHNUTS (HOLE-

DOUGHNUTS.COM)

CRAFTS CIRCULAR

DROPS OF HEAVEN.

OF ITS THREE STAN-

DARD FRESHLY FRIED



Cúrate (katiebuttonrestaurants.com/curate) is always packed with sophisticated diners sampling authentic Spanish tapas that recall idle afternoons spent imbibing and indulging. The seasonal menu is heavy on jamón in the form of croquetas

and charcuterie, but there are plenty of non-ham options, too, including a veggie-forward paella. To embrace meat in all its Southern glory, make a beeline to Buxton Hall Barbecue (buxtonhall.com). Chai Pani's chef Irani teamed up with fellow James Beard nominee Elliott Moss

to launch this down-home eatery that marries an urban atmosphere with country classics like whole hog pulled pork with a vinegar-based sauce, as well as dynamite baby lima and butter beans.





Part of Winter Park's growth was due to the establishment of Rollins College. Today, The Alfond Inn

(thealfondinn.com) is supporting Rollins students by directing its profits toward full scholarships for incoming liberal arts majors. While this mission is reason enough to book a room, The Alfond Inn also offers an unparalleled location and stylish surrounds. Guests can easily enjoy the city's main street, Park Avenue, located two blocks away. They're also invited to explore The Alfond Collection of Contemporary Art for Rollins College, which appears throughout the boutique hotel. Attend a happy hour art tour, held every first Wednesday, or peruse the pieces on your own and snap your favorite to share on social media.



ENOUS PIG: CHOCOLATE ONYX PASTRY AT THE GLASS KNIFE: THE CHARLES

In between all that eating, take advantage of the city's landscape and museums. Learn the local history by

setting sail with Winter Park Scenic Boat Tour (scenicboattours. com). Afterward, head over to The Charles Hosmer Morse Museum of American Art (morsemuseum.org), a treasure trove of all things Tiffany & Co. In addition to Tiffany jewelry, pottery, lamps, and more, it also houses objects from Louis Comfort Tiffany's Long Island home, including a restored version of his Daffodil Terrace. The museum's pièce de résistance, however, is the interior of the chapel Tiffany created for the 1893 Chicago World's Fair.



Old-World Oasis

Although founded as a vacation destination in the 1800s, this idyllic city nestled north of Orlando feels quainter than its hustle-and-bustle neighbor. Winter Park has the vibe and walkability of a European village, complete with restaurants that celebrate Florida's bounty through myriad culinary languages, as well as a wealth of art, museums, and natural beauty that's next to none. –M.M.





CLOCKWISE FROM TOP RIGHT: THE RAV-HOSMER MORSE MUSEUM OF AMERICAN ART; WINTER PARK SCENIC BOAT TOUR.

EATERY ANCHORED BY A COLLECTION OF ITS NAME SAKE KITCHEN TOOL. THE MENU BALANCES SWEET AND SAVORY, INCLUDING FRESH **DOUGHNUTS, PASTRIES,** AND DESSERTS. CONTINUE ON TO PRATO (PRATO-WP. COM), WHICH CRAFTS ITAL-IAN CUISINE FROM STATE-SOURCED INGREDIENTS. THE **MENU CHANGES DAILY, BUT** A RELIABLE FAVORITE IS THE MEATBALL FINISHED WITH CIPOLLINI AGRODOLCE AND POLENTA, NO TOUR IS COM-PLETE WITHOUT A MEAL-OR MORE—AT THE RAVENOUS PIG (THERAVENOUSPIG.COM) THE SEASONAL MENU IS A STUDY IN FAMILIAR CON-CEPTS ELEVATED TO THE FLA-**VORS OF FINE DINING YET** PRESENTED IN A DOWN-TO-**EARTH MANNER. SAVE ROOM** FOR THE SIGNATURE PIG TAILS, A SPIN ON CHURROS.

BEGIN AT THE GLASS KNIFE

(THEGLASSKNIFE.COM), A

QUIRKY-MEETS-ELEGANT

52 PALM BEACH ILLUSTRATED PALMBEACHILLUSTRATED.COM | JULY/AUGUST 2019 53

DON'T MISS

On your way into Winter Park, stop at East

Highlights include La Femme du Fromage,

End Market (eastendmkt.com), a food

hall situated just outside the city limits.

which specializes in innovative grilled

cheeses, and Gideon's Bakery, whose gi-

ant cookies have earned a cult following