

FEBRUARY 2018

TANZANIA • SPAIN • CHARLESTON • VENICE • BHUTAN

# TRAVEL + LEISURE

## Island Getaways

THE GRENADINES

ANTIGUA

THE BAHAMAS

ST. KITTS



JAMAICA

GRAND CAYMAN

ARUBA

ST. LUCIA

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On the beach at Baha Mar, in the Bahamas.

## Reasons to Travel Now

food of the surrounding Gangwon province, inspiring travelers to explore the region long after the torch is extinguished. Getting there is easy—Pyeongchang is just 90 minutes from Seoul or around two hours from Incheon Airport via high-speed train. Once you're in Gangwon, take a cue from Korean vacationers and visit **Seoraksan National Park** ([english.knps.or.kr/knp/seoraksan](http://english.knps.or.kr/knp/seoraksan)) to see the majestic Taebaek mountain range. The Sorak cable car transports you to an overlook point and several trailheads; vendors along the trails supply proper South Korean trekking fuel like boxes of *kimbap*, or rice rolls, and soju. Nearby **Woljeongsa Temple** ([woljeongsa.org](http://woljeongsa.org)) is home to a museum of Buddhist culture from the 10th through the 14th centuries, and offers overnight and weekend stays. In Jeongseon, cavernous coal-mine shafts have been turned into the **Samtan Art Mine** ([samtanartmine.com](http://samtanartmine.com)), a contemporary art museum, and on the coast, **Haslla Art World** ([haslla.kr](http://haslla.kr)), built by the Korean artist couple Park Shin-Jung and Choi Ok-Yeung, features rotating exhibits and an on-site hotel. While Korean barbecue isn't a culinary staple in the region, some of the country's best can be had near Pyeongchang, at places like **Hanwoo Town** ([pchw.co.kr](http://pchw.co.kr)), where you can grill tender, Wagyu-like Korean beef and a locally made cheese that's reminiscent of *burrata*. In eastern Gangwon, seafood is king: go to the **Daepohang Fish Market** (64 Daepohang-gil; 82-33-639-2690) in Sokcho for *ojingeo surdae*, a local favorite consisting of boiled squid stuffed with vermicelli and vegetables, and *hwe*, raw seafood sliced thin and slathered with fiery *chojang* sauce. When in doubt about what to eat, a quality *haemul jeongol*—a broth-based hot pot filled with freshly caught abalone, mussels, and clams as well as noodles, vegetables, and tofu—is spicy, nuanced, and unlike anything you will ever taste. —Matt Rodbard



Hiking in Seoraksan National Park, in South Korea.



From left: Flaxseed chilaquiles at Atla, in New York City; the dining room at Atla.



### no. 2

## Mexico's ubiquitous all-day cafés are finally becoming a stateside staple.

In Mexico, the day-to-night restaurant—a neighborhood hangout where locals can stop for coffee or convene over *antojitos*—is a commonplace sight. Now these spots are catching on in the U.S., serving authentic, creative Mexican cooking around the clock. Visit these new and soon-to-open restaurants for *migas* in the morning or a mezcal cocktail at night, all in the same place.

### PUESTO

**Santa Clara, California**  
This month the Bay Area will get an outpost of this cheerful SoCal café, which serves Mexico City street-food favorites like chicharrones and nopalitos, along with an extensive taco selection. [eatpueblo.com](http://eatpueblo.com); entrées \$10–\$18.

### ATLA

**New York City**  
From award-winning chefs Enrique Olvera and Daniela Soto-Innes, Atla is the casual complement to the ambitious Cosme. Humble but flavor-packed plates like flaxseed chilaquiles and *enfrijoladas* rule the menu, but you'd be remiss to skip over the anything-but-basic avocado toast. [atlanyc.com](http://atlanyc.com); small plates \$11–\$28.

### QUIOTE

**Chicago**  
The plant-filled spot in Logan Square specializes in seasonal Mexican fare, with dishes like crab tostadas with black lime and mustard seed and chicken in mole with carrots and granola. [quiotechicago.com](http://quiotechicago.com); entrées \$10–\$28.

### GALLO BLANCO

**Phoenix**  
Chef-owner Doug Robson's upbringing in Mexico informs his cooking. Expect warming bowls of *pazole rojo*, a hearty pork-and-hominy stew; *migas*; and shrimp ceviche with pico de gallo and horseradish. [fb.com/galloblanco](http://fb.com/galloblanco); entrées \$9–\$15.

### EL JARDÍN

**San Diego**  
Chef Claudette Zepeda-Wilkins elevates regional home cooking at her first solo endeavor, opening soon in Point Loma. Breakfast is currently a weekends-only affair—go for the Oaxacan hot chocolate and complimentary pan dulce like *conchas*, soft, sweet rolls with a crunchy shell. [eljardinrestaurantbar.com](http://eljardinrestaurantbar.com); entrées \$18–\$30.

### ELDORADO CAFÉ

**Austin, Texas**  
The city is known for its breakfast tacos, and the ones at this comforting café do not disappoint. Try the "big papas," a taco with spicy potatoes, bacon, a fried egg, and cheese. [eldoradocafeatx.com](http://eldoradocafeatx.com); entrées \$7–\$15.  
—Priya Krishna