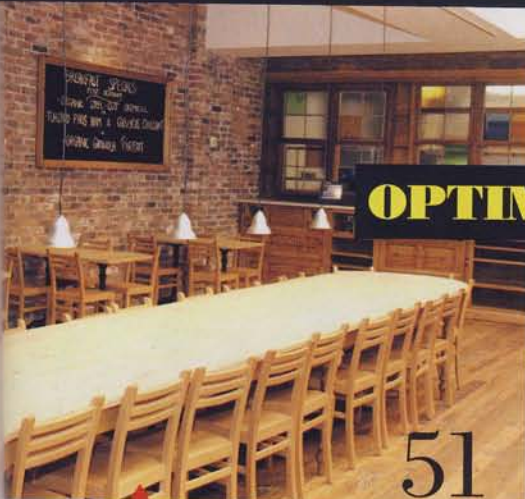


mats (\$78 to
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OPTIMIST VS. REALIST

51

DINING Don't be afraid to talk to strangers. Communal dining is à la mode at Le Pain Quotidien, which has three locations in Toronto.

53 LIQUOR Match your bar order with your bubbly personality with the new carbonated Camitz vodka.



55

TV SHOW CELEB CHEF DAVID ROCCO EATS HIS WAY ACROSS ITALY IN *DOLCE VITA*, AIRING ON THE FOOD NETWORK.

57 TREND Biodynamic wine is created in harmony with phases of the moon and is completely in tune with nature, says Toronto-based wine expert Tony Aspler. Life is so much easier when you go with the flow.

DRINK Iceland's entire infrastructure is melting, but that's no reason to stop drinking. At The Algonquin Hotel in New York, order a gin martini garnished with only the best carbon matter for \$13,000. (Or, you could just buy Iceland.)

59



61 EXPERIENCE Gulf Air promises to take you higher, with a first-class menu that defies even the lofty expectations of the latest wife of a sheik. A highlight? The handmade chocolates crafted in Bahrain.

52

DINING Gawd, people! You need to say "please" and "thank you." What a bother! At 's Baggers in Germany, the world's first fully mechanized restaurant, you can order via touch screen and SMS until your food arrives on a conveyor belt.



54 LIQUOR Long a favourite of hard-drinking artistes, small-batch bourbon, aged in oak casks, is the *demier cri* among discerning boozers, according to Albert Trummer, bar chef and owner of Apotheke Bar in New York. Drown your sorrows!

56 TV SHOW *CHOPPED*, AIRING ON THE FOOD NETWORK, IS A FUSION OF *IRON CHEF* AND *SURVIVOR*.



58 TREND Food triage at The Clinic in Singapore, which is designed like a hospital, complete with audience participation: Guests drink and dine in wheelchairs.

60

DRINK Glanced at your RRSP and felt a bit faint? Chris Robertson with the LCBO recommends the Electrolyte (3 cups puréed watermelon, 8 tbsp sugar, 12 oz pineapple juice, 3 oz lemon juice and 12 oz gin). Cost: \$2.54.

62 EXPERIENCE Go undercover at foodie happenings arranged by A-list cooks. The guerrilla-style meals take place at surprise venues across San Francisco. ▷



CUISINE

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