

SPECIAL REPORT: LIFE-CHANGING TRIPS THAT HELP THE WORLD

Condé Nast Traveler

WIN!
\$25,000
DREAM
TRIP
Page 76

TRUTH IN TRAVEL

MAY 2008

INTRODUCING
QUICK TRIPS

3 PERFECT DAYS
IN AUSTIN,
PALM SPRINGS,
MINNEAPOLIS,
AND MORE

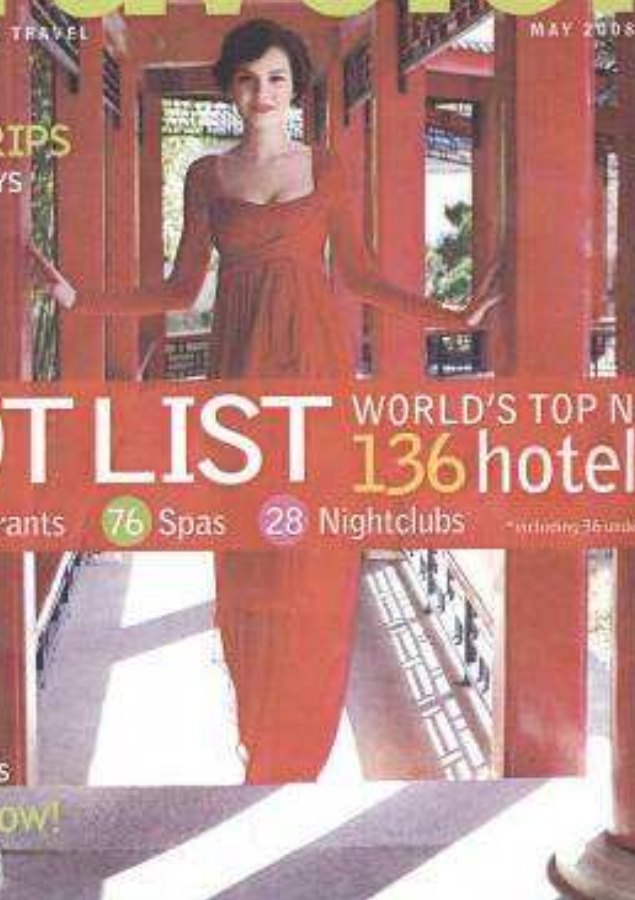
2008 **HOT LIST** WORLD'S TOP NEW
136 hotels*

105 Restaurants 76 Spas 28 Nightclubs *including 36 under \$250

ULTIMATE
HAWAII
STEP-BY-STEP
ITINERARY

BRAZIL'S
SECRET BEACHES

SYDNEY NOW!
WHERE TO STAY,
EAT, SHOP, PLAY



105 HOT TABLES

ARGENTINA Café Diego Lillo Rosario, Argentina	AUSTRALIA Spirits Restaurant Tullahoma, Victoria	BELGIUM Café de l'Europe Brussels, Belgium	CANADA Café de l'Europe Ottawa, Ontario	CARIBBEAN Spirits Restaurant Tullahoma, Victoria	CHILE Café de l'Europe Santiago, Chile	CHINA Café de l'Europe Beijing, China	CZECH REPUBLIC Café de l'Europe Prague, Czech Republic	DENMARK Café de l'Europe Copenhagen, Denmark	ENGLAND Café de l'Europe London, England	FRANCE Café de l'Europe Paris, France	GERMANY Café de l'Europe Berlin, Germany	HUNGARY Café de l'Europe Budapest, Hungary	ICELAND Café de l'Europe Reykjavik, Iceland	INDIA Café de l'Europe New Delhi, India	ISRAEL Café de l'Europe Tel Aviv, Israel	ITALY Café de l'Europe Rome, Italy	JAPAN Café de l'Europe Tokyo, Japan	MEXICO Café de l'Europe Mexico City, Mexico	NORWAY Café de l'Europe Oslo, Norway	PORTUGAL Café de l'Europe Lisbon, Portugal	RUSSIA Café de l'Europe Moscow, Russia	SOUTH AFRICA Café de l'Europe Cape Town, South Africa	SPAIN Café de l'Europe Barcelona, Spain	SWITZERLAND Café de l'Europe Zurich, Switzerland	THAILAND Café de l'Europe Bangkok, Thailand	THE NETHERLANDS Café de l'Europe Amsterdam, Netherlands	UNITED STATES Café de l'Europe New York, New York	VIETNAM Café de l'Europe Hanoi, Vietnam
--	---	---	--	---	---	--	---	---	---	--	---	---	--	--	---	---	--	--	---	---	---	--	--	---	--	--	--	--

One of only two Canadian restaurants listed!

CANADA
CS Toronto
Daniel Libeskind's glass-and-metal addition to the Royal Ontario Museum is filled with dinosaur skeletons and stuffed birds, but on the fifth floor it's food that is on display. The space resembles a postmodern art-deco vaulted ceiling, white angular walls, slashes of window soaring in odd directions—and the crisp, stark concept is followed right down to the cutlery and salt shakers. The restaurant's name is echoed in its quirky menu format—five categories, beginning at C1 and ending at C5, from which diners create their own tasting menu. For appetizers, try the raw tasting platter or the grilled octopus, followed by the roasted squid with seared foie gras. Attentive (but not overly so) staff are more than capable of pairing each dish with the ideal glass of wine (100 Queen's Park; 416-586-7928; entrees, \$28-\$38).

Colborne Lane Toronto
His collaboration between chef Gordon Apple and restaurateur Heidi Korman has won Toronto the city's most patted critics with its zany, grande gastronomy and funky, inven-

free left. Exposed concrete walls and massive mirrors with a jagged "line" of burning white neon down the center create a glam rock-and-roll aesthetic that's driven to hootie by a Bowie-heavy sound track and towering orchids. Highly inventive dishes resemble an edible painter's palette with nearly half a dozen city bits arranged on the plate: a small piece of brined beef rib, four marinated Jerusalem artichokes, a portion of stuffed artichoke mushrooms, and a beef fillet that has been awarded and cooked in soy and sake three times. Although impeculiar fancywork doesn't overpower flavors, the wily spectacle of liquid nitrogen poured tableside into a giant silver bowl of espresso and chila cream (adding instant mac-golden) never fails to elicit gasps of wonder (45 Colborne St.; 416-368-9009; entrees, \$18-\$36).

COLOMBIAN
Barbuto (Grand St.)
For the first outpost of his popular Manhattan spot, chef Jonathan Waxman could have done far worse than this idyllic tropical setting. But this is no done. Here, Waxman teams up



GOLDEN CHANDELIERS, BLOODRED WALLS, AND FAUX-ANTIQUE MIRRORS RECALL 1940S HOLLYWOOD DEPICTIONS OF SHANGHAI GLAMOUR

with local restaurateur Valerie Rosen and sources inspired more from island producers. The Italian menu has simple, well-executed pastas and antipasti as well as Caribbean-influenced dishes such as Caribbean and Croisic fricazee of octopus. His celebrated foie gras, which has been known to draw New York Times restaurant critics into fits of euphoria, appears with a generous dose of curry (Bouillabaisse Poissonniers, Deshaies; 590-590-89-87-38; entrees, \$13-\$21).

Le César (St. Barthe)
Although it sits in one of St. Barthe's oldest hotels, Le Village St-Jean, there's nothing stodgy about this new favorite. Le César has a solar mirror, a rich, lock-red beam, white walls, cathedral ceilings—and a lovely terrace. Former Eden Rock chef Christophe Cesario highlights fresh-caught seafood, such as stingray with capers and garlic, and Creole fireworks like scums (fish fritters) and salsa—made here with longnose and arguably the island's best. The wine list, though not notably short, is impressive (Coline du St-Jean; 590-590-27-64-39; entrees, \$29-\$39).

COLOMBIAN
Dali (Cayman)
The jumping-off point for most adventure trips to Pátagonia, Cayman has suffered from a chronic lack of stylish kitchens. Dali, an intimate 16-seat restaurant on the

Photo: M. S. S. / Getty Images