



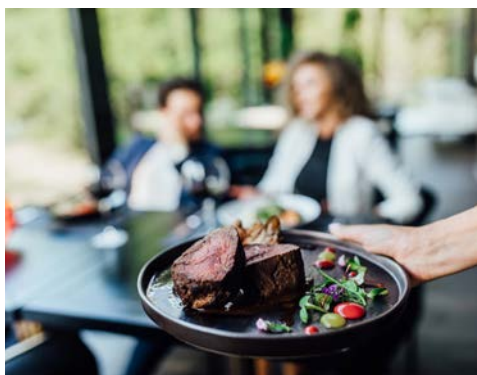
JOURNESE®

CURATORS of FINE TRAVEL®

UNITED STATES CULINARY DELIGHTS

With a melting pot of flavors from around the world and cuisines created right here in the United States, gourmands, foodies and typical diners alike will discover a wealth of culinary star delights, Michelin star award-winning restaurants, celebrity-chef venues, craft breweries and renowned wineries. Savor everything from neighborhood bistros, quaint cafés and storied hangouts to southern barbecues, trendy hot spots and organic eateries with daily menus and year-round food, wine and dessert events across the country.

Fun fact: Beginning in 1889 in France, the Michelin guide was actually founded by Michelin Tire Company who wanted to get more people on the road to boost tire sales. They created a small red book with handy information for travelers, from maps and where to fuel up to places to eat and stay. In the 1920s, they noticed a growing interest in the restaurant section and created a team of inspectors to review fine dining establishments and award stars, growing the guide into what it is today with a three-star maximum rating.



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Culinary Delights in Las Vegas

Bright lights, vibrant casinos, star-studded entertainment and celebrity-chef dining is what Vegas is all about. Home to endless attractions and delectable fare from dinner shows and themed restaurants to haute cuisine and all-you-can-eat buffets, a world of epicurean perfection and an exhilarating desert playground awaits.

Below is just a sample of the immersive itineraries our Destination Specialists can create.

DAY 1 | Upon arrival, pick up your full size car for your drive to the famous Las Vegas Strip and *The Cosmopolitan of Las Vegas* where you will stay for four nights in an exquisite terrace one-bedroom fountain view suite. With panoramic views of the skyline, revel in inviting luxury with superb amenities including an expansive private terrace. Delight in more than a dozen world-class restaurants; Sahra Spa & Hammam; three distinct pool experiences, including summer dive-in movies; live entertainment; and casino action.

Start your evening fun with a signature drink at The Chandelier, adorned with an exquisite glass-beaded chandelier. Then, elevate your dining experience with an array of global cuisine at the hotel. From a speakeasy-like setting with Chef Santo's innovative share plates in Beauty & Essex, oysters on the half shell at Blue Ribbon Las Vegas to Spanish tapas at Jaleo or chef David Chang's world-renowned Momofuku Restaurant and more, the choices are endless.

DAY 2 | Enjoy the day on a delectable and thrilling *Savory Bites & Neon Lights Experience* with exclusive tastings at four acclaimed restaurants with VIP seating and tastings of signature dishes. Then, board your helicopter for an adventurous ride over Las Vegas, viewing the bright lights and panoramic views.

Tonight, let the lights of the Strip inspire you. Enjoy countless celebrity-chef restaurants such as the Michelin-star Joël Robuchon in the MGM Grand serving unparalleled French cuisine; Emerile Lagasse's signature New Orleans flair at The Palazzo; and famed Japanese dining at Nobu at Caesars Palace, offering exquisite sushi and the popular miso black cod.

DAY 3 | Wake up this morning with your favorite coffee beverage at Va Bene Caffè, a signature cold-pressed juice or nut milk from Juice Standard, or taste modern comfort food favorites at The Henry.

This evening, immerse in the lively spirit and renaissance of downtown with an informative dining experience on the guided *Lip Smacking Foodie Tours: Downtown Experience*. Embedded with distinctive urban character, skip the lines as you savor signature dishes at the most exhilarating neighborhood restaurants devoted to farm-to-table, artisanal-crafted fare. Enjoy chic ambience, comfort food, swanky dishes and Indian flavors, plus the nationally acclaimed Carson Kitchen serving whimsical American dishes.



DAYS 4 - 5 | Rev up your appetite with a visit to the 18b Arts District, a mecca for artists, both culinary and mixed media. Sample appetizers, endless signature dishes and desserts prepared by acclaimed chefs on the self-guided *Finger Licking Foodie Delights: Arts District*. This casual afternoon at your leisure will prepare you for your evening finale.

Before you enjoy an exciting show or live entertainment tonight, dine at one of the many resort options. Try modern Japanese cuisine at Zuma, featuring informal izakaya dining style, a sushi counter and robata grill. Holsteins offers deliciously crafted burgers, riffs on American snacks and a list of Bam-Boozled milkshakes, head to a É By José Andrés for a creative tasting menu of innovative Spanish dishes, or be tempted by the American Psychedelic menu paying tribute to Old World Italian cooks at Superfrico.

In the morning, depart from this incredible gastronomic experience to the airport where you will board your homebound flight and plan your next epicurean escape.

CULINARY TIDBITS

There are nearly 200 Michelin star restaurants across the United States and currently 13 holding the coveted three-star rating. Looking to eat at one of these three-star venues? You'll find five in New York, six in California and one each in Washington and Chicago.

America's favorite cinema snack, popcorn, was the first food to be microwaved. Though popcorn has been around for thousands of years, in 1946, a scientist experimenting with a magnetron held a kernel close to it and it popped, this breakthrough helped conceive the first microwave.

Deep-fried, spicy, sauce-covered wings are an American favorite and during Superbowl Sunday, the country consumes a whopping 1.4 billion of them.

Community, cultural heritage and copious amounts of tasty treats, the United States is home to more than 7,500 food-related festivals and events per year, with The Taste of Chicago considered to be the largest in the country.

continued

JOURNESE' CULINARY RECOMMENDATIONS



ELOTE



NAVAJO TACO



FISHERMAN'S WHARF, MONTEREY

CULINARY TIDBITS

ARIZONA | Navajo tacos are found at festivals, powwows, roadside stands and Indigenous communities. Served on golden fry bread and layered with beans, chili, beef and toppings, this local favorite is a must.

ARIZONA | Many believe the Chimichanga was invented in Tucson at El Charro Café when chef Monica Flin accidentally dropped a burrito into hot oil. When it splashed, she nearly blurted out a common Spanish swear word but with children around instead cried out "Chimichanga!"

CALIFORNIA | Visit Cannery Row in Monterey. Originally a factory canning nearly a quarter million tons of sardines a year, the street was renamed in 1958 after a John Steinbeck novel. It's now home to enticing restaurants, tasting rooms, captivating boutiques and a world-famous aquarium.

ARIZONA

PHOENIX

Bacanora | Set on Grand Avenue, this informal Mexican venue doles out Sonoran specialties from grilled favorites including fish collars, tomahawk ribeye and pinto beans served with fragrant tortillas, plus charred cauliflower, hearty birria and delectable elote.

Little Miss BBQ | With a retro-vibe in two locations, savor Texas-style barbecued meats, including their signature brisket, prepared in oak and pecan wood Camelback smokers for an authentic flavor.

Lo-Lo's Phoenix | Juicy and flavorful fried chicken atop the fluffiest, melt-in-your-mouth waffles await. Arizona native Larry "Lo-Lo" serves soulful classics including Uncle Brotha's shrimp and gris or Ya-Ya's honey butta chicken biscuit.

SCOTTSDALE

Café Monarch | Romantic and posh in Old Town, delight in premium wines, inventive cocktails and evolving organic menu including a four-course tasting menu with exquisitely plated dishes.

Los Sombreros | Casual and vibrant, savor an elevated contemporary Oaxacan cuisine in their comfortable patio dining area. Start with queso fundido, then feast on classic street tacos or wood-fired steak, chicken, pork and seafood specialties.

The Mexicano | With roving cocktail carts, a build-your-own margarita bar, sizzling fajitas served on hot rocks, a guac and salsa sampler served in a mini ferris wheel and a three-foot-long quesadilla, this fun and festive modern Mexican eatery dazzles guests and is a favorite spot for larger groups.



OLD FISHERMAN'S GROTTO



THE MEXICANO



RIVA GRILL ON THE LAKE

SEDONA

ChocolaTree Organic Oasis | Top notch vegan and vegetarian fare with 100% organic, gluten-free and house-made dishes, this Route 89A venue is situated in a beautiful property with indoor or garden dining and handmade chocolates, coffees, teas and treats to take to go.

Elote Cafe | Overlooking the Red Rocks, timeless recipes from Mexico meet the bold, fresh flavors of the Southwest, highlighted by the finest mezcal. Sample the elote, nopales salad, lamb adobo or brisket enchiladas.

TUCSON

Big Nose Kate's Saloon | Be transported back to the Old West at this Tombstone District venue with toe-tapping live country entertainment, 1/3 pound burgers, calzones, pizzas and tortas.

BK Carne Asada & Hot Dogs | The Sonoran hot dog has gained international fame and here is where the locals go. Try this grilled bacon-wrapped hot dog in a soft bolillo roll topped with pinto beans, tomatoes, mustard, mayo and a chili for those who like their spice.

CALIFORNIA

CARMEL & MONTEREY

Carmel Belle | Set on Ocean Avenue in Carmel this trendy farm-fabulous venue sources its high-quality ingredients from local purveyors. Be sure to try the green eggs and ham or the ooey-gooey grilled chocolate sandwich.

From Scratch Restaurant | Featured on *Diners, Drive-Ins & Dives*, expect a homemade meal prepared with the freshest ingredients and cooked to perfection in Carmel. Enjoy all-day breakfast specialties like the Huevos Rancheros or classic soups, salads and sandwiches for lunch.

Old Fisherman's Grotto | Located on Fisherman's Wharf in Monterey, they've been named best Monterey-style clam chowder for 15 years straight. Savor the grilled artichokes, sourced from nearby Castroville, a delectable crab meat tower or the crispy calamari.

LAKE TAHOE

Fire Sign Café | Serving fresh, homemade food in Tahoe City, enjoy breakfast and lunch all day, egg and griddled favorites, fresh juices, salads and sandwiches for a true home style experience.

Riva Grill on the Lake | Offering a prime south shore beachfront location with spectacular lake views, be tempted by local fare and innovative cocktails from the ahi poke stack and pomegranate glazed pork ribs to Dungeness crab cakes, scampi or wild mushroom risotto.

The Beacon Bar & Grill | With a deck so close to the water you can almost dip your toes in, bask in amazing views while dining on award-winning dishes and their signature Rum Runner cocktail.

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CALIFORNIA CULINARY TIDBITS

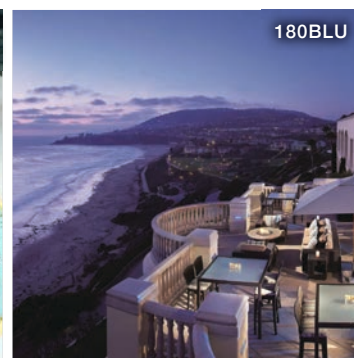
Delight in the aroma of fermenting grapes, colorful vineyards, tastings and stomping events, during the fall harvest - the best season to visit Napa Valley and Sonoma.

Typically hosted in September, unleash your inner foodie at San Diego's Restaurant Week, featuring more than 180 culinary participants offering discounted set menus for lunch and dinner.

California grows 100% of the artichokes for the entire country. Fun fact, in 1948, Marilyn Monroe was the first Artichoke Queen, its annual festival is now hosted (typically in June) in Monterey.

In addition, California grows 99% of the country's almonds, dates, figs, grapes, kiwis, olives, peaches, pistachios, plums, pomegranates, rice and walnuts, plus most of the country's broccoli, garlic, avocados, lettuce, tomatoes, strawberries and spinach.

With the pier as a backdrop, Santa Monica's Latin Food Fest (March) shouldn't be missed. Beyond tacos and burritos, you'll find dishes from Salvador, Cuba, Bolivia and more. Also hosted in San Diego in August and Orange County in November.



CALIFORNIA CONTINUED

LOS ANGELES AREA

Bestia | Set in the heart of L.A., this trendy Italian restaurant creates from scratch house-made charcuterie, handmade pastas, Acunto-oven baked pizza, antipasti and superbly-crafted desserts.

Private Downtown L.A. Foodie Experience | Get to know the city's foods, history and culture at Olvera Street Market with mouth-watering Mexican tastings, Union Station and Grand Park, then relish more tasty bites at the Grand Central Market.

PUMP Restaurant Lounge | TV celebrity Lisa Vanderpump's Tuscan-inspired garden venue with her signature pink flowers in West Hollywood is THE place to be for classic California fare with world-wide influences and an extensive handcrafted cocktail menu.

Rustic Canyon | For a romantic night out, delight in the seasonally changing, sustainable menu at this Michelin star Santa Monica gem. Savor the Mt. Lassen trout in grape leaf, a red lentil dal or the Lamb merguez with a delectable honeycomb ice cream finalé.

THE Blvd at Beverly Wilshire, A Four Seasons Hotel | Sit on the open-air patio for the ultimate people-watching spot in Beverly Hills and overlooking Rodeo Drive. Indulge in local Californian plates including a chilled seafood tower or roasted cauliflower.

The Butcher, The Baker, The Cappuccino Maker | This popular West Hollywood spot offers modern California cuisine with European influences. Enjoy their artistic colorburst coffee drinks, mimosa flights and all-day brunch menu.

NAPA & SONOMA

Gott's Roadside | This classic roadside burger shack is a local favorite, featuring Niman Ranch beef patties with familiar and unique toppings. Try the kimchi burger, a western bacon blue ring or green chili cheese, along with sandwich, salad and taco options.

La Taberna | Head to the heart of downtown to this Spanish-inspired tapas bar with a wide array of Latin flavors from Jamón Ibérico and little gem salad a la plancha to patatas bravas with chili purée, ceviche and crispy pork belly.

Oxbow Public Market | A gathering place for all types of food, wine and vendors, enjoy everything from Hog Island Oyster Co, Live Fire Pizza and empanadas at El Porteno to Kara's Cupcakes, charcuterie platters at Oxbow Cheese & Wine and much more.

NAPA & SONOMA CONTINUED

The French Laundry | Chef Thomas Keller's brings refined French meals to this three Michelin star stone farmhouse. Changing daily, choose from the Chef's Tasting Menu or Tasting Menu of Vegetables utilizing the finest local ingredients.

Kenzo | Upscale Japanese dishes, seasonal sushi and Kaiseki delicacies are created with ingredients flown in daily from the world's most acclaimed fish market in Japan at this intimate, Michelin star restaurant in downtown Napa.

ORANGE COUNTY

180blu at The Ritz-Carlton, Laguna Niguel | Bask in panoramic ocean views and blue skies from this oceanfront lounge perched 150-feet above Salt Creek Beach. Savor refreshing Pan-Latin coastal small plates with sustainable seafood, local product and organic meats.

Marché Moderne | Delivering modern dishes with French flair, this elegant establishment in Newport Beach has a glassed-in show kitchen. Savor classic including coq au vin and poached lobster flambéed in courvoisier, concluding with a cheese plate or baba au rum.

Sealegs at the Beach | Part beachside concert venue, part favorite kid-friendly yet adult playground, take in the Huntington Beach views while listening to the live music and feasting on casual bites of burgers, dogs, tortas, tacos and nachos with craft brews and wines.

ZeroZero39 Pizzeria | Offering a slice of Rome in Surf City Huntington Beach, be tempted by the best pizza and Southern Italian cuisine in town. Enjoy pizza by the slice or as a pie, plus delight in pastas, sandwiches, calzones, salads and desserts.

PALM SPRINGS AREA

King's Highway | This roadside diner showcases an eclectic Cal-Mexican menu with locally sourced ingredients. With a bohemian spirit, dine in or outdoors on breakfast burritos, acai bowls and eggs benedict for brunch or specials of strip steak, roasted chicken and stripped bass.

Rooster and the Pig | Just a few blocks from downtown, this Vietnamese-inspired hot spot features crispy pork rolls, fish sauce wings, chicken-stuffed curry balls, five spice braised beef stew and more.

Sandfish Sushi & Whiskey | Upscale modern Japanese delicacies are served within a hip location. Begin with spicy edamame and beef gyoza with signature Sandfish or California Dreamin' rolls, shashimi bites, albacore tataki and hamachi kama and an expansive whiskey menu.

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SAN DIEGO AREA

Café Coyote | Seek out your Mexican favorites at this Old Town popular eatery with a festive atmosphere and strolling Mariachis. Handmade tortillas are made daily, while margarita shrimp tacos, chipotle camarones, albondigas soup and more fill out the menu.

Firefly Eatery & Bar | Overlooking sparkling Mission Bay and marina, enjoy a blend of shareable bits and hearty entrees. Known for their daily brunch, artisan cheese plates and tiki-style cocktails.

Hodad's | Boasting fresh toppings, great portions and good times, and touted as serving the world's best burgers, indulge in beef, chicken and veggie options in Ocean Beach and San Diego.

Rei do Gado | The only Mesquite charcoal grill around, this Gaslamp Quarter Brazilian vibe venue roasts skewers of meat, poultry and seafood and slices it right at your table.

Serêa at Hotel del Coronado | An elegant sea-to-table experience with endless ocean views, indulge in robust seafood, a raw bar and seasonal produce. Start with the tuna tartare and daily oysters, followed by the flash fried whole fish prepared tableside.

The Naked Cafe | Simple, clean and natural dishes await in Carlsbad, with a perfected balance of wholesome grains, herbs, spices and fresh produce creating flavorful breakfast and lunches.

SAN FRANCISCO AREA

Acquerello | With a name meaning "watercolor" this Nob Hill restaurant exhibits artistry in both cuisine and appearance. The serene ambiance offers contemporary Italian tasting menus.

Bistro Boudin | Taste the original sourdough bread that put San Francisco on the map; they've nurtured this recipe since 1849. Enjoy bay views with a clam chowder bowl or try the oysters, tapas and raw bar.

Fog Harbor Fish House | A centerpiece of bustling Pier 39, marvel at majestic bay as you dig in to freshly baked sour dough, creamy clam chowder, hearty cioppino, and whole roasted dungeness crab.

Kin Khao | Located in Union Square, this Michelin star restaurant has a robust list of traditional Thai dishes and innovated fusion plates. Sample the som tum papaya salad, Thai drunken noodles or pork belly.

Private Walking Food Experience: Chinatown & North Beach | Begin at world-famous Chinatown with a fortune cookie making factory tour, indulge in calzones and pizzas in Little Italy, then visit North Beach's street markets, bakeries and cafés.

The Garden Court at Palace Hotel, A Luxury Collection Hotel | Casual yet classic, sit under the 110-year-old glass dome and Austrian chandeliers for delectable meals, chic cocktails, high tea and Sunday brunch with elegant menus and live entertainment.



PRIVATE WALKING FOOD EXPERIENCE:
CHINATOWN & NORTH BEACH



CAFÉ COYOTE



NOISETTE

COLORADO CULINARY TIDBITS

Colorado is well-known for bison, considered a healthy alternative to beef since the fat content is 25% less and has a more delicate taste. Try everything from bison burgers, steaks and jerky to pastrami and chili.

Celebrate a Taste of Vail for three days in early April, serving cuisine prepared by notable chefs and offering signature events, premium wines, gourmet fare, tastings, cooking demonstrations and more.

SANTA BARBARA

La Super-Rica Taqueria | A casual and budget-friendly eatery boasting rave reviews from Julia Child, authentic and flavorful Mexican fare awaits. Sit on the patio and savor fish tacos, tamales, chorizo quesadillas and their famous al pastor.

Secret Bao | This hidden gem offers locally sourced Asian-fusion plates. The diverse menu includes a mouth-watering selection of bao buns, rotating noodle dishes and seasonal dumplings.

The Lark | Situated in the heart of the Funk Zone and celebrating the bounty of the Central Coast, casual and inviting, sit at communal tables to share family-style plates, artisan wines and modern craft cocktails.

COLORADO

ASPEN & SNOWMASS

Cloud Nine Alpine Bistro | With a Maroon Bells backdrop, this European-style cabin creates a warm and welcoming environment. Come for the fondue but stay for the après, DJ and champagne showers.

Pine Creek Cookhouse | Nestled at the base of Elk Mountain, Alpine wild game and fresh fish are brought to life with organic, locally sourced ingredients made from scratch each day.

BEAVER CREEK & VAIL

8100 Mountainside Bar & Grill at Park Hyatt Beaver Creek Resort & Spa | Delight in endless Vail Valley Mountain Range views with Colorado's bold flavors including beef, elk and trout prepared in an open-kitchen, plus an ever-changing craft cocktail menu.

Beano's Cabin | Situated on-mountain at Larkspur Bowl, this luxurious log hideaway is accessible only by sleigh or snowcat in the winter and wagon or horseback during the summer. Enjoy a blanket and hot chocolate welcome, then savor a five-course pre-fixed menu.

DENVER

Annette | Helmed by a James Beard Foundation winner, delight in the elevated casual vibe as you feast on beef tongue with pickled carrots, pork schnitzel with adobo vinaigrette or pork tenderloin with tetra squash.

Casa Bonita | Just reopened, this legendary pink Colorado palace was purchased by South Park creators who rebuilt the icon and are bringing back the fun with roaming mariachi, cliff divers and Black Bart's Cave, plus a new James Beard nominated chef crafting Mexican favorites.

Noisette | Dine under brass candelabras on antique floral plates at this fine dining French restaurant. The nuanced menu features foie gras, Dover sole and exquisitely prepared duck served before a delectable baked dessert.



PINE CREEK COOKHOUSE

continued



STONE CRABS



BUCCAN



BOURBON STEAK



HOGFISH BAR & GRILL

FLORIDA

AMELIA ISLAND & ST. AUGUSTINE

Harry's Seafood Bar & Grill | A casual and festive space awaits with bayfront views and cajun-style foods from crawfish etouffee, and jambalaya to po'boy sandwiches with Mardi Gras beads for the kids.

Verandah Restaurant | Offering elevated seafood, coastal Mediterranean favorites and epicurean Southern cuisine, this Amelia Island fine dining venue features an impressive modern design.

AVENTURA, BAL HARBOUR & MIAMI

Azucar | Miami's warm weather inspires this speciality ice cream shop in Little Havana. Enjoy Italian gelato, Argentine helado, Coney Island frozen custard and Cuban flavors of plantain and coconut flan plus signature Abuela Maria with guava and cookies.

Bourbon Steak at JW Marriott Miami Turnberry Resort & Spa | An elevated American steakhouse with rich décor, the James Beard award-winning chef serves an ice-cold shellfish tower and tantalizing menu of glazed beef short ribs, Wagyu strip and Maine lobster.

Carpaccio | This Bal Harbour staples is known for its delicious Italian fare. Sit on the palm-fringed patio sampling razor-thin salmon, succulent beef and tuna along with pizzas and pastas.

El Rey de las Fritas | One of the best places to try a frita, a Cuban riff on the hamburger with a "secret formula of spices", papas fritas and crisp Cuban bread, enjoy these favorites and four locations across Miami and from their roaming food truck.

Joe's Stone Crab | Since 1913, before Miami Beach was even a city, Joe's has been serving top-knot fish and chilled crab from its cute little bungalow for eager locals and travelers to devour.

BOCA RATON, PALM BEACH & DELRAY

AlleyCat | Designed as a Japanese ixakaya (casual spot for drinks and small plates), this Boca Raton gem dishes out creative sushi, excellent omakase and innovative Asian fusion plates with whimsical elements.

Buccan | Delight in small plates with big flavors at this hip bistro just a few minutes from the beach. Daily happy hour and a weekend DJ create a lively joint where celebs are often seen at the Chef's Table.

Cactus Grille & Tequila Bar | Colorful murals and playful décor create a lively venue to this newcomer to the Palm Beach Gardens. Enjoy Tex-Mex bites, tequila-forward libations and all-day fiesta vibes.

Lionfish | Situated on Delray Beach's Atlantic Avenue and recognized as a James Beard Foundation Smart Catch Leader, savor sustainable, modern coastal cuisine including a daily selection of oysters, grass-fed meats and seasonal, organic ingredients in a causal setting.

FORT LAUDERDALE, HOLLYWOOD BEACH & SUNNY ISLES

Casa Sensei | Dine waterside on Las Olas Boulevard with a blend of Japanese and Latin cuisines. Local favorites include the bao buns, blue crab Rangoon, Mongolian duck and charred octopus. They also have an option to enjoy your meal on the water with Riverfront Gondola.

S3 | Where Sun, Surf and Sand meet ... marvel at breathtaking ocean views from the outdoor patio featuring DJs and firepits, coastal cuisine with fresh catch-of-the-day seafood, premium meats, locally sourced produce and a one-of-a-kind sushi bar.

Shooters Waterfront | A relaxing environment with dockside views, this icon on the water features fresh seafood, weekend brunch and lively events including Yoga & Yolks, sushi classes and wine dinners.

FLORIDA KEYS

Alabama Jack's | Sitting along Card Sound Road since the 1950s, this Key Largo shack is famed for its conch fritters. Very casual and relaxed, be tempted by the fish sandwiches, burgers and local beers.

Hogfish Bar & Grill | Step back in time with fresh seafood, strong drinks, panoramic waterfront views, live music and plenty of local characters. Fish straight from the boat, try the mixed ceviche, conch and grouper fritters, crab cakes and house speciality fried hogfish.

El Siboney | Owned by a Cuban family and found in the Old Town neighborhood of Key West, awaken your tastebuds with Cuban favorites including picadillo, roast pork, ropa vieja with sticky yellow rice and sweet plantains, alongside a homemade sangria.

continued

FLORIDA CULINARY TIDBITS

A South Florida landmark, Robert is Here was started when Robert was just six years old selling cucumbers from his father's farm since 1959. This open-air markets is the ideal place to pick up the state fruit, oranges, or exotic fruits like lychees, dragonfruit and guanabana.

Throughout the state, you'll find fried gator. Fresh alligator meat is usually from the meat in the tail and soaked in cornmeal, fried and served as a fritter. Other popular versions include stewed, blackened, in a chowder and for the more daring, it's even in cheesecake.

FLORIDA CONTINUED

FORT MYERS, NAPLES & MARCO ISLAND

Dixie Fish Co. | Opening in 1937 as a fish market and now home to delicious seafood dishes, watch the pink sunset while dining on tasty crab sliders, shrimp tacos and a bloody mary with bacon.

Gumbo Limbo at *The Ritz-Carlton, Naples* | Boasting stunning sunset views over the Gulf, delight in an ever-changing classic American menu and creative cocktail list with a beach vibe.

Marco Prime Steaks & Seafood | In the heart of Marco Island, unique interpretations of surf and turf dishes are served with hints of French, Italian and Asian twists in a casual atmosphere.

Osteria Celli | Watch the chefs create your Italian dish in their open-kitchen with authentic favorites from a bruschetta starter paired with Linguine al Granchio and a tiramisu finale.

ORLANDO

Domu | Situated in the East End Market with cheerful murals and edgy fixtures, house-made noodles, rice bowls, lobster buns and slow-cooked broths make this ramen joint a standout.

Knife & Spoon at *The Ritz-Carlton Orlando, Grande Lakes* | Contemporary steakhouse fare, fresh seafood, extensive wine list and decadent desserts await at this Michelin star awarded venue.

Pizza Bruno | This downtown pizzeria features wood-fired favorites and more unique options such as the New Haven Clam Pie with clams, cream and bacon and Crimson Ghost with mozzarella, soppressata, basil and Mike's Hot Honey.

The Ravenous Pig | Be tempted by modern American food with a Southern flair from deviled eggs and gruyère biscuits to lamb pita sandwiches, hanger steak with shrimp and grits and an epic cinnamon-sugar Pig Tail dessert. Plus, visit the onsite brewery.

SARASOTA, TAMPA, CLEARWATER & ST. PETERSBURG

Rumba Island Bar & Grill | Located in downtown Clearwater, this island oasis features Jamaican zest, a tiki bar, deck and live music. Local favorites include the island quesadillas, jerk chicken wings, Caribbean pulled pork and the Runaway Bay crab cakes.

Venezia | Overlooking St. Armands Circle in Sarasota, sip on an Aperol spritz as you feast upon perfectly al dente prepared pastas, paninis, salads and your favorite Italian entrees including the risotto di mare loaded with mussels, shrimp, calamari and clams.

Wicked Oak Barbeque | Smoked meats, wicked eats and homemade sauces bring this family-owned Tampa spot to life. Try the dirty dog with jalapeno and cheddar, loaded mac, smoked sausage sandwich or the famed brisket and rib platter.

CULINARY TIDBITS

FLORIDA | The Epcot International Festival of the Holidays celebrates worldwide favorite traditional dishes with dozens of holiday kitchens, plus enjoy a cookie stroll, stunning décor, massive Christmas tree and international entertainment.

GEORGIA | The *Peach State* delivers this fruit in every way possible from pies, jams, salads and salsas to ice cream, syrup, fruit leather, spiced and in your favorite tea or cocktail.

GEORGIA | Follow the steps of the stars of the hit 1991 movie *Fried Green Tomatoes* at The Whistle Stop Café in Juliette, a quaint town just outside of Atlanta, Georgia.

GEORGIA

JEKYLL ISLAND

Driftwood Bistro | Minutes from Driftwood Beach and known for its Southern flair and old family recipes, delight in casual comfort food including the Wild Georgia shrimp and grits, pot roast, stuffed flounder and sides of squash casserole and fried okra, and famed bread pudding.

The Wharf | This waterfront gem is located on the historic district pier and dishes out Southern delights. Relish the nautical-themed decor, watch the sun set and enjoy the live music as you sample craft cocktails paired with oysters, poached shrimp, low country boil and po'boys.

SAVANNAH

Flock to the Wok | A hip space with a bar overlooking the open kitchen, the menu pulls from influences across Asia including meat and seafood wok dishes, dumplings, fried rice and drunken noodles.

Husk Savannah | Residing in one of the most famous haunted houses in the historic district, fine dining dishes prevail. Southern classics are creative, interpreted based on the ever-changing seasonal ingredient

Rancho Alegre Cuban Restaurant | Be welcomed with live Cuban-influenced jazz and bright colors, then toast your mojito or cubre libre over plates of lechon asado, ropa vieja and milanesa de pollo.

The Collins Quarter | Located in the heart of the city and beloved for their all-day brunch menu, savor speciality coffees, avo smash, Moroccan scramble, bananas foster french toast and short rib hash. Dinners feature dishes focused on the owner's Australian background.

The Olde Pink House | Unmistakably Southern and set within an elegant Colonial mansion with large columns and pink hues, innovative classics are delivered to candlelit tables. Plus, step below to the cellar to visit Planters Tavern with its live piano music and romantic vibe.

continued



FRIEND GREEN TOMATOES



DIXIE'S FISH CO.



THE OLDE PINK HOUSE



GUMBO LIMBO



GIRL & THE GOAT



SELF-GUIDED DEEP DISH PIZZA EXPERIENCE



GUMBO



Café du Monde

ILLINOIS

CHICAGO

Eden | Inspired by nature, European cafés and California-coastal style, fresh and sustainable fare awaits. An onsite greenhouse provides the herbs, greens and edible flowers paired with locally sourced meats and seafoods for delectable, clean cuisine.

Girl & the Goat | Set in a casual, hip industrial setting, share small plates as you excite your taste buds with fun craft drinks, Chicago's finest beers, adventurous flavors and decadent endings from Top Chef winner Stephanie Izard.

GT Prime Steakhouse | More fine dining than traditional steakhouse, here you'll find top-class wagyu strip steak, grass-fed bison, mixed grill options and creative small plates, served alongside a selection of elegant sides, soups, salads and cocktails.

Oriole | With a Scandinavian vibe and elegant-yet-stripped down design, this two Michelin star venue offers a small bites menu of smoked roe, sablefish belly, raw oysters in pork consomme and seared loup de mer, all displayed like fine art on your plate.

Pequod's Pizza | In the competitive Chicago pizza scene, this mainstay is a legend for its focaccia-style crust baked in cast-iron pans and oozing with cheese and your favorite toppings.

Self-Guided Deep Dish Pizza Experience | A pizza experience that cannot be missed, visit three Magnificent Mile pizzeria landmarks that put deep-dish pizza on the map. Includes a slice at each stop, VIP seating immediately upon arrival, virtual guide with commentary about each stop and gratuities.

Superdawg Drive-In | An old-school drive-in with hot dog mascots Maurie and Flauri, carhops, thick shakes and golden crinkle-cut fries, savor Chicago-style dogs piled high with toppings including their namesake Superdawg.

Valhalla | Located on the second floor of bustling Time Out Market, an open kitchen serves as the backdrop for an 11-course tasting menu or a la carte dining. Be tempted by the black truffle biscuits, wagyu arrachera, kombu cured fluke or crab arroz caldo.

LOUISIANA

NEW ORLEANS

Antoine's Restaurant | With a menu that's remained mostly unchanged from more than 100 years, this historic gem introduced the world to Oysters Rockefeller in 1889 and the same guarded recipe is used to this day.

Cochon | Rustic and contemporary, delight in traditional southern Cajun dishes utilizing locally sourced pork, fresh produce and seafood to create the authentic flavors of Cajun country.

Commandere's Palace | An 1893 landmark in the Garden District, diners are treated to a glimpse of the city's storied past in a lively atmosphere. Winner of seven James Beard Foundation Awards, celebrate Haute Creole cuisine amid whimsical Louisiana charm.

Criollo Restaurant | Set inside the historic Hotel Monteleone, this ingredient-driven cuisine features Louisiana and the Gulf South's regional bounty in creative dishes for contemporary tastes.

Domilise's Po-Boy and Bar | This Po-Boy sandwich opened in 1918 and is the king of Po-Boys in New Orleans. Not a fancy place, everything is served on a paper plate – but the sandwiches are amazing and completely affordable.

GW Fins | Inspired by the theme "Nature writes our menu," the renowned chef utilizes the freshest seafood and seasonal ingredients combined with subtle culinary techniques to create artful and flavorful dishes including the Scalibut, an original dish.

Liuzza's by the Track | Known for its fiery Cajun and Creole flavors, the tongue-tingling gumbo is a city stand-out. The spice-laden stock and robust Cajun roux combined with okra, chicken thighs, andouille sausage and shrimp and served over rice creates the perfect bite.

The Joint | Slow cooked pulled pork, tender beef brisket, saucy chicken, ribs, and locally-made sausage plus a host of sides and fixins await in this acclaimed New Orleans barbecue diner.

CULINARY TIDBITS

ILLINOIS | You can't mention Chicago food without deep-dish pizza, believed to have first appeared in 1943 at Pizzeria Uno, this favorite has three characteristics: enormous amounts of cheese on a thick, sweet pastry shell, high oven temperatures and long cooking times.

ILLINOIS | Try the Original Rainbow Cone at two locations, the original Beverly neighborhood or Navy Pier. This classic piles chocolate, strawberry, Palmer House vanilla (with cherries and walnuts), pistachios and orange sherbet (in that order) on a cake cone.

LOUISIANA | Of course there is nothing more exciting than getting a beignet at Café du Monde on Jackson Square – but you can wait for an hour or more to enjoy this tasty treat. If your goal is to have the best beignets in town without the wait, hit up their location in the Riverwalk Outlet Mall. There is never more than a 15 minute wait.

LOUISIANA | For breakfast off-the-beaten path, enjoy Willa Jean's farm-fresh seasonal menu with Southern roots. Order absolutely anything with their "pimento cheese" and your day will shine as bright as the sun! Oh, and if you have room – get the banana pudding cup for the best banana pudding you'll ever taste.

CULINARY TIDBITS

MAINE | Dubbed as "x marks the spot" for the sweetest, most succulent lobster, Maine produces 40 million pounds annually, or about 90% of the nation's lobster supply.

MARYLAND | Baltimore Restaurant Week takes place for 10 days each January and features approximately 100 dining venues with special promotions and menus.

MASSACHUSETTS | For a portable twist on the original Boston Cream Pie, head to Union Square Donuts for a fried donut version or to Veggie Galaxy for a delicious vegan pie.

MICHIGAN | Be sure to try the world famous Mackinac Island fudge. With more than a dozen fudge shops on the island, you'll find this sugary treat everywhere.

MINNESOTA | Home to more than 10,000 lakes, fresh-water fish including walleye, crappie and northern pike are found on menus across the state.

MISSOURI | Created by accident, the St. Louis Goopy Butter Cake is a mouth-watering coffee cake made with cream cheese, yellow cake and signature goopy butter smear.



BOONE'S FISH HOUSE
& OYSTER ROOM



WOODS RESTAURANT



THE BLUE DOOR PUB



SALT + SMOKE

MAINE

PORTLAND

Boone's Fish House & Oyster Room | Situated on the waterfront and fusing upscale dining with a classic Portland feel, their lobster bake cannot be missed. And, indulge a little further with a lobster Bloody Mary featuring an entire lobster claw.

Highroller Lobster Co. | Beginning as a food cart and now a neighborhood shop on Exchange Street, sample the creative and signature lobster cheese crisp taco or the lobby pop, a tail skewered and deep-fried for a corndog-like feel and served with warm butter.

Hot Suppa | Comfort food at its best, delight in an all-day brunch of eggs benedict with BBQ pulled pork, sweet Belgian waffles and southern favorites fried green tomatoes or grits. Or, enjoy dinner featuring crispy friend catfish or fiery Nashville hot chicken.

MARYLAND

BALTIMORE

Alexander's Tavern | A casual tavern with a twist on old school favorites, lively bar and 60 microbrews on tap, taste sharable bites of Fells Point crab dip, pickle fries or cheese curds. Then, enjoy a tavern pizza, decadent burger or grill-pressed panini.

Captain James Landing | Offering waterfront seating and popular with the locals, get your all-you-can-eat steamed Maryland blue crabs cooked to perfection. Plus, savor raw bar and steamer specialties.

MASSACHUSETTS

BOSTON

James Hook + Co. | Established in 1925, this family-owned, urban lobster shack is dedicated to the freshest local seafood. Relish a selection of lobster rolls, shrimp cocktail, crab cakes and chowders for Bostonian seafood in its purest expression.

Salty Girl | A fast-casual, restaurant in Back Bay, the clam chowder is a must have. Utilizing three types of clams (quahogs, whole cockles and steamed manilas), the unique twist of house-cured, charred pork belly in the base provides a note of smokiness to this local favorite.

Season to Taste | Celebrating seasonal local ingredients with influences of Southern fare and traditional European cuisine, the prix fixe menu features everything from handmade pasta and fresh catch-of-the-day to fritters, tarts and elegant entrées.

MICHIGAN

MACKINAC ISLAND

Horn's Gaslight Bar & Restaurant | Established in 1933 with a friendly 19th-century saloon atmosphere, delight in Southwestern and American fare with evening DJ or live entertainment.

Woods Restaurant at Grand Hotel, Mackinac Island | Dress in your finest to dine at this tudor-style mansion with Bavarian charm and refined indoor seating or an outdoor lush forest setting. Celebrate the Midwest legacy of ingredients foraged from field and farm.

MINNESOTA

BLOOMINGTON

Twin City Grill | Located on the first floor of the Mall of America and serving up Minnesota classics, start with their quality cheese curds, then dive in to almond-crusted walleye and steakhouse classics.

MINNEAPOLIS

6Smith | Set on the shores of Lake Minnetonka, dine on the upstairs patio for incredible views as you indulge in miso marinated seabass, hanger steak chimichurri or a kobe and venison version of the Juicy Lucy stuffed with smoked gouda and topped with bacon, onions and mushrooms.

The Blue Door Pub | Offering two locations and taking the Juicy Lucy burger to a new level, delve in to a "Blucy" filled with fresh combos such as pepper jack cheese and jalapenos, swiss and caramelized onions or their signature blue cheese and garlic, paired with a cold, crisp brew.

MISSOURI

ST. LOUIS

Salt + Smoke | Serving a crafted slow-smoked barbecue menu, discover innovative dishes such as a brisket sandwich with burnt-end mayo and tobacco onions, fried housemade pickles, St. Louis cut ribs or mouth watering pulled pork, paired with an extensive beer and whiskey list.

Sidney Street Café | Winner of Best Chef: Midwest James Beard Award, Chef Kevin Nashan offers a sophisticated culinary experience with influences from around the world, begin with the lobster turnovers or veal dumplings, followed by the beef tenderloin and a strawberry rhubarb cheesecake finale.

continued

CULINARY TIDBITS

MONTANA | With an extensive wild bison population, be sure to try a hearty freshly grilled bison burger; the leaner texture offers a big kick of flavor and juicy patty.

NEVADA | 18b Arts District is an urban cultural hub packed with artsy shops a mouth watering culinary scene. Indulge in 18BIN's artisan cheese platters, vegan options, Cornish Pastry Co.'s sweet and savory bites and more than a dozen tap rooms.

NEVADA | Showcasing dozens of celebrity chefs, you'll find every cuisine imaginable. Vegas currently has 10 restaurants with Michelin stars including three Michelin star awarded French restaurant Joël Robuchon, located in MGM Grand.

NEVADA | Don't miss the swinging tomahawk ribeye at Smith and Wollensky, 44 oz. of delicious beefiness, charred with garlic butter and carved at your table with a side of beef-fat potatoes.

NEW JERSEY | Be sure to bring home a box of Fralinger's Salt Water Taffy, born on the Boardwalk in 1885, these long-shaped taffy's come in delectable flavors including banana, chocolate, lemon, molasses, orange, peppermint, licorice and more!



MONTANA

BOZEMAN

Backcountry Burger Bar | Montana raised beef and bison, dozens of brews, great service, lively atmosphere and reasonable prices await at this burger joint. Must-tries include the calamity jane, trapper and wildfire burgers with a design your own mac 'n' cheese side.

Plonk Wine | Fine dining in a comfortable atmosphere, enjoy the magical union of food, wine and music in a stunning venue. Sip a crafted cocktail as you feast on tempura black cod, grilled elk chop or lobster linguini, followed by a decadent dark chocolate cheesecake.

NEVADA

LAKE TAHOE

Austin's Restaurant & Bar | Located in Incline Village and featuring comfort food for the soul, the freshest ingredients are prepared daily to make signature dishes from scratch. Savor the pan-friend mountain rainbow trout, smothered meatloaf or grilled ribeye.

Bite | Gather with friends for sharable eats, tapas with an American twist and hand-crafted cocktails. Don't miss out on the deviled eggs with crispy prosciutto, unique BLT sliders with bacon, lobster and roasted tomato or the Moroccan spiced meatballs.

LAS VEGAS

Bazaar Meat by José Andrés | More than just a steakhouse, start at the raw bar with ceviches and carpaccios, then savor wood-grilled and rotisserie meats. Fan-favs include the cotton candy foie gras, caviar flights or Kobe beef grilled on an ishiyaki stone at your table.

Heart Attack Grill | Head to Fremont Street for an indulgent and gluttonous experience. Don your hospital gown as you feast on single to octuple burgers drowned in bacon, chili, onions and more, served by "nurses" and washed down with a shot of liquor served in a prescription bottle.

Hell's Kitchen at Caesars Palace | Turn up the heat and feel like you are on the set of the hit reality TV show starring Gordon Ramsay. Red and Blue kitchens serve up modern lunch and dinner menus including many of the show's signature dishes paired with crafted cocktails.

Lip Smacking Flavors of the Strip | A glamorous foodie extravaganza, visit five highly acclaimed restaurants, sampling 15+ artsy plates, appetizers and desserts from acclaimed chefs.

LAS VEGAS *CONTINUED*

Nobu Restaurant Las Vegas at NOBU Hotel Caesars Palace | Sip rare sakes as you feast on acclaimed Chef Nobu's Japanese cuisine featuring seafood, sushi rolls and exotic delicacies including the signature Black Cod with sweet miso and a teppanyaki tasting menu.

Tacos El Gordo | Wildly popular and extremely casual, this is the place to pick up your Tijuana-style tacos bursting with spice and flavor. Arrive hungry and sample a few varieties from the traditional carne asada to the al pastor with extra pineapple or mulas with melted cheese.

The Mayfair Supper Club at Bellagio | Return to the glamorous era of old New York with a feast for the senses and impeccable presentations. Plus, delight in captivating late-night performances during Mayfair After Dark on Friday and Saturday evenings.

Wing Lei | As the first Chinese restaurant in the United States to be awarded a Michelin star, celebrate in style with must-have dishes including the table-side carved Imperial Peking duck, Wok-friend Maine lobster, Sichuan beef short ribs or the Alaskan geoduck clam.

RENO

Beaujolais Bistro | Bringing charming French style to downtown Reno, this fine dining venue puts a twist on the classics from France. Pair your wine with the escargots de bourgogne, slow-cooked duck confit or the decadent monkfish, shrimp and mussels in saffron.

Mellow Fellow | Across the street from the AAA ballpark and specializing in American craft beers, fresh-made sandwiches and tasty snacks for the whole family. Share the pork belly tacos or giant soft pretzel, followed by the smoked bacon mac 'n' cheese or cubano.

NEW JERSEY

ATLANTIC CITY

Knife & Fork Inn | For more than a century this historic establishment has featured steaks, chops and seafood. Along with classics like lobster thermidor, filet mignon and veal chops, enjoy the option to "Oscar" your dish, adding lump crab meat, bearnaise sauce and grilled asparagus.

Tony Boloney's | Tossing out tradition and serving up delicious, experimental grub, this inspired pizza joint is home to the Instagram-famous Taco Taco Taco Pizza. Or, sample a slice of pie covered in burnt-end brisket, buffalo chicken mac 'n' cheese or smash burgers.

continued

NEW MEXICO

ALBUQUERQUE

Green Jeans Farmery | Quintessentially "Albuquerque" with laid-back vibes, the buildings are constructed from shipping containers. Options range from Amore Neapolitan Pizzeria, Rockin' Taco and Chumly's Southwestern to liquid nitrogen ice cream at Nitro Fog Creamery.

Mary & Tito's Cafe | A local favorite, this restaurant earned an America's Classics Award from the James Beard Foundation for its classic New Mexican dishes. The stuffed sopaipillas (puffy deep fried dough) and carne adovada specials top the list of must-tries.

SANTA FE

Cafe Pasqual's | Combining the best things about Santa Fe, the food and the art, delight in a mix of New Mexican favorites, from corn pancakes and breakfast burritos for brunch to cochinita pibil Yucatán style and mole enchiladas, then shop the gallery next door.

Kakawa Chocolate House | Celebrating the art of chocolate making, stop by for an afternoon pick-me-up or sweet treats to take home. Sip a chocolate elixir based on ancient Mesoamerican recipes or dig in to a brownie sundae, with to-go truffles, caramels and more.

Sazón | James Beard awarded Chef Olea creates dishes with Aztec roots and indigenous ingredients. His seasonal moles are renowned and unique small plates include huitlacoche (a corn fungus) and taquitos with grasshoppers. Also, enjoy the mezcaleria and tequileria.

NEW YORK

NEW YORK CITY

Balthazar Restaurant | A bustling brasserie in SoHo, savor traditional French fare featuring fresh seafood, meats and chicken, plus bread and pastries that are baked daily, with a phenomenal weekend brunch menu.

Bar 54 at Hyatt Centric Times Square | Marvel at endless views at this stunning rooftop bar, sipping sumptuous libations and light gourmet fare made from farm-fresh ingredients.

Cote | Serving Korean barbecue with the hallmarks of a classic steakhouse and interactive atmosphere, be sure to try the prix-fixe Butcher's Feast featuring seasonal ban-chan, savory egg soufflé, spicy kimchi stew and a selection of beef cooked at the table.

Dhamaka | Described as "Unapologetic Indian" and full of abundance and exuberance, enjoy shareable plates of 48-hour marinated rabbit, doh khleh, a chili-laced pork salad or chhena poda, a baked cheese dessert.

CULINARY TIDBITS

NEW MEXICO | Red, green or Christmas? If you're asked this while eating out, they are asking you if you want a red chili sauce, green chili sauce or a combination of the two.

NEW YORK | In 2013, a SoHo bakery, French pastry wizard at Dominique Ansel Bakery married the croissant with the doughnut creating the oh-so-delicious and now popular "Cronut."

NEW YORK | Created in Taiwan in the 50s, as Chinese immigrants migrated to the US, General Tso's Chicken began showing up on NYC menus. The sticky-sweet, deep-fried concoction can still be tasted at original's China Gourmet or Shun Lee Palace.

NEW YORK CITY *CONTINUED*

Don Angie | Husband and wife chefs serve updated quality Italian-American fare. Start with the cheese-stuffed garlic flatbread, then dig in to a Chrysanthemum salad, garganelli giganti cooked in guanciale and pecorino ragu, as you sip on a Nonna's Little Nip cocktail.

Locanda Verde | Located in Robert De Niro's TriBeCa hotel, The Greenwich, delight in urban Italian cuisine and home-style desserts by Chef Andrew Carmellini, an all-day bakery counter by Pastry Chef Deborah Racicot and handcrafted cocktails.

The Lambs Club at The Chatwal - Unbound Collection by Hyatt | With a distinguished club history and luxe art-deco ambiance, indulge in Iron Chef Geoffrey Zakarians' modern American cuisine and signature approach to culinary excellence.

Victor's Cafe | Family-owned since 1963, immerse in colorful original art, palm trees and live music in an enchanting skylit room for an authentic Cuban experience, with healthy signature dishes, modern flavors and delicious cocktails.

NIAGARA FALLS

Griffon Brewery & Gastropub | With four locations including one in Niagara Falls and one on Water Street in Lewiston, the menus feature classics with a unique twist including a PB&J burger, fried grilled cheese or the hala wallah, complete with more than 200 beers on tap.

Top of the Falls Restaurant | Boasting jaw-dropping views of Horseshoe Falls and situated in Niagara Falls State Park, enjoy signature New York cuisine from fish and chips, beer-battered haddock plus classic burgers, salads and sandwiches with a Buffalo-brewed ale and cheesecake finalé.

continued





CÚRATE



VOODOO DOUGHNUTS



FRIDA



FRIDAY, SATURDAY, SUNDAY



SALT & STRAW

NORTH CAROLINA

ASHEVILLE

Cucina 24 | A contemporary and polished setting on Wall Street, choose a la carte options or the four-course dinner for the table. Savor bounty of fresh, seasonal Appalachian ingredients.

Cúrate | This hip Spanish café, market and wine bar is helmed by James Beard Awarded Chef Katie Button and features a sangria, cider and vermouth tap bar, a Jamoneria station and decadent small plates.

OKLAHOMA

OKLAHOMA CITY

Frida | Whipping up elevated Southwest cuisine and expansive patio seating, be tempted by the queso fundido and short-rib empanada, followed by the sugarcane-skewed scallops, spiced pork chops and tamales with a Mexican hot chocolate cheesecake dessert.

The Jones Assembly | An industrial chic venue anchoring the arts district near downtown, this hot spot offers live music, specialty menus during concerts and fairs, and contemporary American bites of Nashville hot chicken, herb frites, wood-fired pizzas and more.

TULSA

Elmer's BBQ | For more than 40 years, Elmer's has dished out genuine Oklahoma pit barbecue favorites. Rubbed with signature spices, create a combo of beef, smoked bologna, sausage, ribs, pulled pork or chicken with cole slaw, baked beans or roasted corn.

Tally's Café | Serving roadside diners along Route 66, this retro, 50s-style diner is famous for its chicken-fried steak. Plus, enjoy daily specials of meatloaf, smoked brisket and grilled talapia.

OREGON

PORTLAND

Kann | James Beard Best New Restaurant in 2023, celebrate Chef Gregory Gourdet's humble yet reimagined Haitian dishes in a casual yet swanky setting. Begin with the butterfish crudo or crackling akra fritters, followed by smoked beef rib and a Haitian coffee ice cream dessert.

Next Level Burger | America's first 100% plant-based burger joint, and now a chain, ingredients are all organic and always non-GMO. A local favorite is the quinoa and white bean patty or the chipotle black bean patty, served with pubchz fries and an organic fair trade chocolate shake.

Salt & Straw | Beginning with a dream of two cousins to create a connection within their community and now with dozens of locations including two in Portland, sample crazy combinations of pear and blue cheese, dill pickle and blood pudding or pinot poached sherbert.

Voodoo Doughnut | Originally located in downtown Portland, two friends deemed to achieve "world doughnut domination" with unconventional flavors. Nearly 20 shops later, children and adults alike rave over the grape ape, Homer, bacon maple, voodoo doll and more.

PENNSYLVANIA

PHILADELPHIA

Friday, Saturday, Sunday | Offering a great small plates menu in the downstairs bar, the defining characteristic is the eight-course tasting menu in the intimate upstairs dining room. Complex flavors paired with luxury ingredients and fine wines create a can't miss experience.

Southeast Asian Market at FDR Park | Spend your weekend afternoon strolling the stalls of Cambodian, Vietnamese, Thai, Indonesian and other vendors for native cuisine, culturally inspired dishes and fresh bites.

continued

CULINARY TIDBITS

NORTH CAROLINA | The Asheville Food & Wine Festival is held annually in August and features more than 100 local restaurants, bars and producers, plus local brews, wineries and artisan food producers for three days of mouth-watering bites.

OKLAHOMA | A favorite sweet treat, the best place to dive in to a fried pie is at the original Arbuckle Mountain Fried Pies. Be sure to sample the pecan, cherry and lemon cream or for a savory twist, be tempted by the pizza style, Tex-Mex or chicken and vegetable.

OREGON | Supplying 99% of the country's hazelnuts, this state nut can be found in the Oregon hazelnut and salted caramel ice cream at Tillamook Cheese Factory, candied or as an oil at Freddy Guys Farm or as a gluten-free flour at Holmquist Hazelnut Orchards.

PENNSYLVANIA | You can't think Philly without the Cheesesteak. Whether debating on Geno's vs. Pat's or trying the local fave at John's Roast Pork, this thinly sliced beef, with or without onions and Cheez Whiz, American or provolone topped classic is a must have while in town.

SOUTH CAROLINA

CHARLESTON

Delaney Oyster House | Head to historic downtown to this traditional oyster house with premium seafood, oysters and a raw bar. Enjoy the cheddar bay hushpuppies, peel and eat shrimp or crispy flounder, paired with a nice citrus and bubbly cocktail.

Pink Bellies | Whimsical and theatrical, Chef Thai Phi brings a Vietnamese-American viewpoint to his dishes. From his homage to L.A. with the animal burger to his cultural heritage of OG garlic noodles, bahn mi and spicy lamb dumplings, diners are in for a treat.

Rodney Scott's Whole Hog BBQ | Where customers are family and everyone has a seat, pitmasters craft a delicious whole hog over wood coals. Dive in the whole hog pork sandwich, a pulled pork shoulder and the whole hog plate served with finger-licking sides.

HILTON HEAD

Lowcountry Backyard | Specializing in local seafood, South Carolina tea and honey, delight in some of the best shrimp and grits around. Be sure to try the Lowcountry Boil with shrimp, smoked sausage, corn on the cob, crab and Old Bay butter.

The Jazz Corner | An acclaimed jazz club and restaurant on Hilton Head Island, celebrate world class music, oversized martinis and Southern gourmet cuisine in an intimate, elegant atmosphere.

MYRTLE BEACH

Aspen Grille | An unforgettable fine dining experience with Southern hospitality, a fresh menu of prime steaks, exemplary wine list and stylish surrounds. Classic favorites include the shrimp cocktail, perfectly seared scallops and rack of lamb.

Blueberry's Grill | Warm hospitality and elevated dishes are served for breakfast, brunch and lunch. Entice your palette with banana fosters french toast, the famed monte cristo, an Atlantic seafood omelette or a delectable crab cake benedict.

TENNESSEE

MEMPHIS

Central BBQ | A statewide favorite with four rules to follow - slow smoke over hickory and pecan, a secret combination of dry-rub spices, a 24-hour all-day meat marinade and absolutely no sauce in the pit - creating the most tender meat you've ever eaten.

HILDA | A chic downtown restaurant with stained glass mosaics and Art Nouveau design, relish beautifully plated Hungarian classics utilizing seasonal and organic local ingredients. Enjoy the Hungarian pelmenyi followed by slow-roasted lamb orf goulash.

CULINARY TIDBITS

SOUTH CAROLINA | The birthplace of Sweet Tea, be sure to visit the Sweet Tea Trail in Summerville with the world's largest sweet tea glass standing 15 feet tall and holding 2,524 gallons.

TENNESSEE | Typically hosted in July, the Music City Hot Chicken Festival celebrates the creation of Nashville Hot Chicken with a "hottest" competition, local bands and ice-cold beers.

TEXAS | Home to the International Chili Cook-Off since 1967 and its official state dish, Chili must be bean free. Try the "bowl of red" at the iconic Texas Chili Parlor in Austin, enjoy it as a Frito pie, on a hot dog, burger, fries or just on its own.

NASHVILLE

Etch | Creating innovative flavors from an open-kitchen in Nashville's SoBo district, Chef Deb Paquette and Pastry Chef Megan Williams present colorful plates and wine pairings suited for every palate.

Loveless Cafe | Known affectionately as the Biscuit Lady, Carol Fay Ellison has tested her skills against Bobby Flay and Martha Stewart. Today, she serves upwards of 10,000 mouth-watering biscuits a day. Enjoy them with gravy, country ham, pulled pork or homemade jam.

Prince's Hot Chicken Shack | Legend has it Thornton Prince's wife concocted the wildfire chicken recipe to teach him a lesson for being a lady's man. Plans backfired when Prince loved it and began serving it to all his diners ... and it is still served today by his great niece.

Uncle Bud's Catfish, Chicken & Such | All-you-can-eat fried catfish, chicken, gator tails, frog legs, country-fried steak and southern sides are the fixtures for this down-home, friendly restaurant with playful décor and good ol' Southern hospitality.

TEXAS

AUSTIN

Franklin Barbecue | Cravable and delicious, Aaron Franklin fires up flavor-packed 'Q. From his famous brisket to mouth-watering smoked meats and fall-off-the-bone ribs, diners leave full and satisfied.

Launderette | Tucked away in the Holly neighborhood, this cafe features vibrant and global flavors, patio dining and a friendly staff. But, their most popular item is the oh-so-fun birthday cake ice cream sandwich.

Veracruz All Natural | Austin's king of taco trailers showcases the most-savory corn tortillas in town. Be sure to try the breakfast tacos, in particular the migas taco with egg, jalapenos, tomatoes and melted cheese or the shrimp macha taco with rice and salsa.

continued



LAUNDERETTE



VERACRUZ ALL NATURAL



RODNEY SCOTT'S WHOLE HOG BBQ



NASHVILLE HOT CHICKEN

CULINARY TIDBITS

TEXAS | The State Fair of Texas held for three weeks in October features everything deep-fried, powdered or wrapped in bacon. Recent winners include fried Jell-o, deep-fried bacon burger dog slider on a stick, deep-fried chicken pot pie and cookie fries.

UTAH | In the 1950s Arctic Circle, a popular burger chain claims to have elevated the dipping sauce with Fry Sauce, a ketchup, eggs, lemon juice and secret ingredient concoction.

UTAH | Wowing tastebuds with award-winning cured meats and cheeses, the charcuterie board at Creminelli Fine Meats farm is not to be missed. The locally grown meats and handmade cheeses are paired with the perfect accompaniments.



TEXAS CONTINUED

DALLAS / FORT WORTH

Knife at The Highlands, Curio Collection by Hilton | Reinventing the steakhouse experience and committed to the best sourced and Texas-raised beef, pork and lamb, enjoy dry-aged cuts, Wagyu skirt steak, beef cheeks, pork belly, oxtail and exotic Akaushi beef.

Mister Charles | Located in the landmarked former Highland Park Soda Fountain Building with 38-foot ceilings and elegant design, indulge in innovative French and Italian dishes from lobster thermidor and lamb wellington to the flaming baked Alaska finalé.

Margaret's | Head to the Arts District and inspired by local ingredients and a seasonal menu, artfully prepared dishes range from beef carpaccio and golden kaluga caviar to bourbon braised pork belly, 21-day aged rack of lamb and Ibérico carbonara.

Tequila Social | Set on the Katy Trail, this tacos and marg hotspot is full of Tex-Mex favorites from fajitas, enchiladas, flautas and chimichangas to and extensive tequila and Mezcal selection.

HOUSTON

Amrina | A modern Indian restaurant helmed by one of the best Indian chefs in the world, Jassi Bindra, a playful and whimsical menu is featured along side cocktails in unique vessels, with live music on the weekends. For a special night, consider the Chef's Table.

Gatlin's Fins & Feathers | This rustic basement kitchen in Old Town features vaulted ceilings, brick walls and hearty meat dishes. The portions are large and the Pilsen and Kozlo beers are brewed onsite.

Snooze an A.M.Eatery | Delight in flights of syrup-drenched pancakes, breakfast pastas or plant-based bowls along with brunch time treats of mimosas, bloody marys and eggs for days.

SAN ANTONIO

Clementine | A family-owned neighborhood restaurant, this hidden gem provides a fine dining experience with new Texan dishes and a Southern touch. The often changing menu features quail and pheasant, spatchcock chickens and fresh seafoods.

Ray's Drive In | Home of the original puffy taco, a deep-fried tortilla with beef picadillo, tomato and lettuce, this family-friendly venue and drive-through is a part of San Antonio history.

UTAH

DEER VALLEY & PARK CITY

Riverhorse on Main | A critically acclaimed restaurant with a trendy urban vibe, live music and historic setting in Park City, indulge in seasonal and creative offerings of upscale, eclectic American cuisine.

The Brass Tag | Featuring the best locally sourced ingredients and accompaniments, savor creative small plates, fresh salads, brick-oven pizza, pasta entrées, lamb, steak and burgers. Plus, they offer a Meadowlark Double Cream Brie platter that is pure joy.

MOAB

Jailhouse Café | Once Moab's official County Courthouse, this historic dinner is known as "Moab's Breakfast Place." Can't miss dishes include the chorizo scramble, Swedish pancakes, the Southwest eggs benny and the sweet Jailhouse waffle with fresh fruit.

Moab Food Truck Park | A wide-variety of food truck fare is available with shaded and misted seating and live music. There is a truck for every palate including Red Wok Express, Street Dogs, Paninis Plus, Miss Gelato, Big Don's Pizza & Pasta, Tacos El Gordo and more.

SALT LAKE CITY

Beer Bar & Bar X | Co-owned by Ty Burrell of *Modern Family* fame, Bar X is an intimate prohibition style bar serving craft cocktails. While Beer Bar is reminiscent of a German beer garden with a menu of bratwursts, locally sourced bison and elk and Belgian-style fries.

Pretty Bird Hot Chicken | Known for winning *Iron Chef America* and *Beat Bobby Flay*, Chef Viet Pham elevates fast-casual dining with this fried chicken establishment. Delight in sandwiches, tenders and rolls with crinkle cut fries and the famed Pretty Bird sauce.

Red Iguana | Visit one of three downtown locations for standout Mexican plates, many utilizing housemade corn tortillas and moles. Be sure to try the puntas de filete a la nortena (sirloin tips atop an almond mole) or the enchilada suiza with a complex mole poblano.

SPRINGDALE / ZION NATIONAL PARK

Bit N' Spur Restaurant & Saloon | Savor Southwestern fare and a large selection of micro-brews and fresh fruit margaritas. Sit indoors or out on the patio with plates of ribeye, pork chops, shrimp tacos and vegetarian options such as tofu tacos and brie quesadillas.

continued



AMOO'S RESTAURANT



PITCHFORK FONDUE



MATT'S IN THE MARKET



L'ARDEnte

CULINARY TIDBITS

VIRGINIA | Claiming the origins of Brunswick stew, Virginian's believe it was first made during the frontier days with squirrel. Today, chicken is the star of this savory classic

WASHINGTON | Late nights usually lead to the local favorite Seattle Dog, especially after a game. Pick up this beef frank smothered with cream cheese and grilled onions from street vendors everywhere.

WASHINGTON, D.C. | Mumbo sauce is found everywhere in D.C. This sweet, thick, barbecue-like sauce smothers everything from fries, rice and ramen to Chinese food and chicken. Visit Good Hope Carry Out which specializes in mumbo-sauce wings.

WYOMING | Partake in an authentic Chuck Wagon style dinner for a glimpse of cowboy life back in the day. Pitchfork Fondue's Western cookout experience offers views of the Wind River Mountains and you savor steak, buffalo bratwurst, deep-fried onions and more.

VIRGINIA

ALEXANDRIA & ARLINGTON

Amoo's Restaurant | Displaying eclectic décor, this Persian Fusion venue offers an inventive mixture of Persian, Jamaican, Argentine and American ingredients. Enjoy the fesenjan, chicken in a braised pomegranate-walnut sauce or the succulent flame-grilled kebabs.

Buena Vida Gastrolounge | A haven of Mexican excellence in the heart of Arlington, sit indoor or on the rooftop patio as you feast on salt-cured cecina steak with housemade tortillas, fresh tuna ceviche or a huitlacoche enchilada with a goat cheese flan dessert.

Old Steakhouse Alexandria | Bringing farm-to-table sensibilities and a unique steakhouse to Old Town, begin with the ceviche of the day or roasted bone marrow, followed by New York strip or prime filet with smoked mac 'n' cheese or crispy brussel sprouts.

WASHINGTON

SEATTLE

Frelard Tamales | Come hungry to this popular Mexican spot searing up half-pound tamales packed with rich flavors. Dig in to the salsa roja pork or salsa verde chicken or be tempted by the veggie options filled with sweet potato and homemade mole.

Kamonegi | Bringing scratch-made soba noodles to the Seattle scene, enjoy traditional options of seiro soba (cold with dipping sauce) and crunchy shrimp tempura or creative choices such as noodles topped with tri tip or oreo tempura with warm sake.

Lupo | A cozy Italian venue dishing out Neapolitan-style pizzas, antipasti and pasta. The blistered sourdough pies stand out complete with all your favorite toppings of burrata, coppa, calabrian chili hot honey, whipped ricotta, mushrooms and more.

Matt's in the Market | Located inside the iconic Pike Place Market, all seafood is sourced from local coastal farms and inspired by the flavors of Spain. Don't miss the seafood paella with mussels, clams, octopus and prawns, oysters on the half shell or the king salmon.

Off the Rez Cafe | Head inside the Burke Museum for Native American sweet and savory fry bread tacos and sides. Enjoy toppings of 12-hour smoked pulled pork, braised bison or vegetarian chili, finishing with a lemon curd or nutella treat.

The Walrus and the Carpenter | Helmed by a James Beard Award Winning chef, dine in the airy interior or on the string lit patio on seafood and steakhouse favorites. Delight in raw albacore tuna with lemon, beef shank terrine and oysters with a thoughtful cocktail.

WASHINGTON D.C.

WASHINGTON, D.C.

Astro doughnuts & friend chicken | While their sticky, caramelized and vanilla cream filled crème brûlée doughnut was crowned the city's best, they are well-knowns for their perfectly fried chicken. Try the spicy Old Bay, chicken BLT or Classic South with honey butter.

Ben's Chili Bowl | Claiming to have D.C.'s original half-smoke, a beef and pork sausage with hot pepper and fiery spices incased and served on a soft bun with homemade chili, mustard and onions, visit its first location on U Street or other venues including at the airport.

El Tamarindo | Extremely popular throughout D.C., pupusas are similar to pancakes made with corn flour and stuffed with chicharrón, refried beans, Oaxacan cheese or crispy-pork skin cracklings, and some of the best in the city are served up here.

L'Ardente | Elegant Italian dining awaits under crystal chandeliers, a gold-plated pizza oven fires up signature pies. But it's the 40-layer lasagna that is the true Instagramable moment with delicate layers of short rib sugo, truffle mornay and sottocenere cheese.

Old Ebbitt Grill | A landmark hot spot steps from the White House, this turn-of-the-century presidential favorite serves upscale American saloon food plus an acclaimed wine list and Oyster Bar.

Pizza Bolis | When you are craving a jumbo slice of specialty pizza, this is the place. First choose your crust: hand-tossed, crispy, thin, gluten-free or whole wheat; next pick your sauce: secret recipe, garlic herb, alfredo, tzatziki or BBQ and then pile on any of their 20 topping options.

Rose's Luxury | Farmhouse-style dining at its finest on Capitol Hill, lines form early for innovative American small plates and upstairs bar, and 25 cents of every meal is donated to the World Food Program to help feed children around the world.

WYOMING

JACKSON & JACKSON HOLE

Million Dollar Cowboy Bar | Head to the Town Square to this modern, speakeasy-style joint for a meltingly tender buffalo steak and wild-game offerings including elk and boar. Plus, enjoy live music, billiards, line dancing and cowboy memorabilia.

Snake River Grill | A quintessential fine-dining venue in the Town Square specializing in morels when they are in season in Teton Valley. The chef forages for the coveted wild mushrooms in spring and summer and allows them to shine in a delectable butter and herb sauce.

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