

Condé Nast Traveler

MAY/JUNE 2021

THE
2021

HOT LIST

EVERYTHING NEW
IN TRAVEL

+ Marrakech
The Berkshires
Poland

HOT LIST



BRIGHT IDEA

The camp's sanitation spritzer is as easy as walking through an airport scanner—and you keep your shoes on

VISIT > ATLANTA

It's a New Day

Long before the nickname Hotlanta entered the lexicon, Atlanta was known simply as Terminus, the end of the railroad line. But if this past election season is any indication, the city is also a place of beginnings. Today, it has another moniker—the Hollywood of the South—where hits like *Ozark* and *Stranger Things* are filmed. All of this is to say that if you haven't visited in a while, it's time. It's a different place, with a palpable energy coursing through its neighborhoods. Creativity and cool are finally piercing Buckhead's corporate façade with eateries like **Garnet Gal's**, a Black-owned coffee shop that turns out organic pastries made with house-milled flour, and **Kimpton Sylvan**, a boutique hotel with a mid-century aesthetic. Further south, the flourishing Summerhill neighborhood has newcomers like **Talat Market**, which serves piquant Thai dishes made with Georgia-grown produce. In nearby Downtown, **The Bakery**, a multiuse arts center with a social justice bent, showcases Atlanta's up-and-coming creatives, from painters to drag performers. **The BeltLine**, a railroad turned walking trail, takes pedestrians from bustling Piedmont Park to residential Reynoldstown, offering skyline views and public art displays—plus plenty of places to rest and refuel. Whatever you do, you'll leave the city with your heart, and belly, full.



GRUMETI, TANZANIA

SINGITA SABORA TENTED CAMP

The fifth camp from luxury outfitter Singita strives to be in tune with what travelers want now. Those familiar with the brand will notice a departure from the usual dramatic look. Here, the decor is understated, placing guests' focus where it belongs: on the wildlife. The nine khaki canvas tents blend easily into the plains, and your living room is the outdoors; spotting the big predators that roam the 350,000-acre reserve is a special thrill, even after a day's game drive. Singita, long known for its stellar food, has also reimagined the typical safari approach to dining, forgoing the usual scheduled three square meals for more flexibility, including self-assembled picnics. Sundowners also happen on your time; the on-site sommelier can help you choose the perfect vintage to pair with the sherbet-y African skies. *From \$1,700 per person per night; singita.com*



Beantown's hotel scene is getting wicked sweet, thanks to the **The Newbury Boston**, and, fresh off a major reno, **The Langham, Boston**, welcoming guests back in style • Uniworld's **S.S. Sphinx** is setting sail on the Nile with Egyptian artwork

HOT LIST



PALM BEACH, FLORIDA

WHITE ELEPHANT PALM BEACH

This tony town has been delivering sun and sea to a distinguished clientele for ages. The result is a stately, often stuffy scene that people both love and love to hate—but are reluctant to change. So this hotel, sister to the White Elephant Nantucket, is doing it for them. At first glance, the 1924 Spanish Revival property, which just emerged from a complete restoration, is classic Palm Beach: terracotta roof tiles, tidy privets. But then the seven-foot-tall white elephant sculpture comes into view. In the lobby, avant-garde coral chandeliers and a huge circular painting of a woman wearing sunglasses shake things up further. Rooms reinterpret the area's haute-tropical aesthetic, with lots of pattern that Lilly Pulitzer would approve of, but modernized. With outdoor dining at the on-site restaurant, Lola 41, and located blocks from the Atlantic, it's all that's great about Palm Beach, just dusted off and loosened up. *Rooms from \$650; whiteelephantpalmbeach.com*



EAT > UNITED STATES

Restaurants, Reinvented

Faced with an ongoing crisis, the food world adapted in clever, creative ways. Fine-dining destinations like New York's **Eleven Madison Park** now offer finish-at-home meal kits, while renowned chefs shifted gears, including Enrique Olvera with his L.A. taco shop **Ditroit**. Big-city names ventured into the country: Daniel Boulud popped up in the Berkshires, and Michael Tusk of San Francisco's **Quince** hosted dinners on a Napa farm. Restaurants transformed into curated markets—L.A.'s **Kismet**, for one—and kick-started wine clubs, as Atlanta's **Staplehouse** did. Services like **Table22** helped restaurants find new ways of doing business (think subscriptions and virtual events), while architect David Rockwell's **DineOut NYC** initiative supplied adaptable outdoor dining setups. Chefs and cooks, including many who were laid off, found ways to harness Instagram: In Seattle, **Siembra** posted links to menus of Peruvian ceviche for preorder. Others utilized the power of crowdfunding to turn pop-ups into brick-and-mortar spots, like Omar Tate's **Honeysuckle** in West Philly, and to keep restaurants afloat, as the nationwide Power of 10 restaurant relief initiative did. They started mini culinary institutes, teaching virtual classes on everything from doughnuts (New York's **Fan-Fan**) to dumplings (Boston's **Mei Mei**) and found new ways to connect with diners: Via the platform **Demi Community**, home bakers can join Natasha Pickowicz, the pastry chef at Soho's **Altro Paradiso**, to swap tips. If nothing else, this past year has proved that our collective appetite extends beyond the bounds of restaurants as we've known them.