

Robb Report

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A★List Adventures

12

EXQUISITE EXCURSIONS IN ASPEN, PATAGONIA,
MOROCCO, NEW ZEALAND, SWITZERLAND & More



Bentley's Groundbreaker

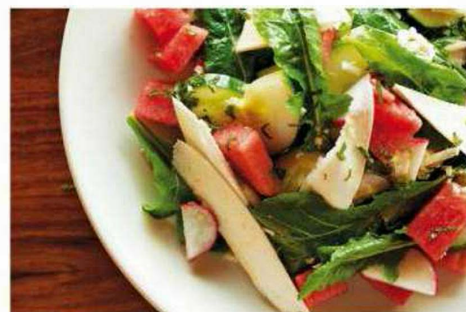
BEHIND THE WHEEL OF THE 3-TON,
190 MPH MULSANNE SPEED

Plus EXPLORING ITALY'S UNEXPECTED CULINARY CAPITAL

Slow Sundays



FEW FARMERS' MARKETS have settings that can measure up to the new **Slow Food & Living Market** (rosewoodhotels.com), which convenes on Sunday mornings in London. Set in the pillared, neoclassical courtyard of the Rosewood London hotel in Holborn, the market is a visual feast complete with cloth awnings and bales of hay. The 30 vendors—chosen by the hotel's chef, Amandine Chaignot, for the quality of their products and their commitment to sustainability and organic farming—include the city's top purveyors of raw-milk farmhouse cheeses, organic meats (among them those of the famed Irish butcher Jack O'Shea), handcrafted charcuterie, honey (and even honey beer) from London hives, thick-crust loaves of bread, extravagant flowers, and much more. Travelers without kitchens can find handmade ceramics and stylish household goods, or just proceed to the hotel's dining room for the Sunday brunch Chaignot prepares from this extraordinary market's ingredients. —ELIZABETH BLAKE



The Global Forage


The field-to-table movement has evolved into the latest travel trend.

TUSCANY, ITALY ♦ Hunt for black Périgord truffles with a Lagotto truffle hound on the forested, 4,200-acre private estate of **Castello di Casole—A Timbers Resort** (castellocasole.com). Then bring them to a cooking class and enjoy a three-course truffle lunch with Italian wines.

PUNTA GORDA, BELIZE ♦ Trek through the rain forest at **Belcampo Belize** (belcampobz.com) with a guide in search of jungle plants such as *cohune*, a palm varietal that yields hearts of palm. Back at the lodge, the chef will prepare a lunch or dinner with the foraged finds (shown).

NEW YORK CITY ♦ Fly a private seaplane to Long Island for a clamming and oystering excursion by the **Peninsula New York** (peninsula.com) that culminates in a seafood feast. Or forage for wild garlic, ramps, and morels in secret locations outside the city and learn to prepare them at Clement, the hotel's newest restaurant. —LANEE LEE

A BETTER BREW

BECAUSE OF THE equipment, setup, sterilization, and constant monitoring required, brewing beer at home can seem more like a part-time job than a hobby. The new **PicoBrew Zymatic** (\$1,999, picobrew.com) significantly eases the home-brewing burden. After as little as 10 minutes of setup, users simply select from one of more than 100 easily modifiable preprogrammed recipes (or create their own), load the grains and hops, fill the keg with water, and let the Zymatic do the rest. The 3.5-hour process is easily monitored on a mobile device via the unit's Internet connection, which also lets users track and catalog the brew's details. Once the cycle is complete, the Zymatic transfers the mashed grain slush, called wort, to the keg for fermentation. Within a few weeks, 2.5 gallons of beer is ready to drink—and the brewer can raise a glass to the Zymatic's self-cleaning system. —BAILEY S. BARNARD 

TOP LEFT: NICOLAS BUISSON; TOP RIGHT: TARA DONNIE