

**SAVVY TRAVELLER** » BY MERCEDEH SANATI



## Good wine, great chefs

**Prince Edward County** – Getting a taste of Michael Stadlander's much-lauded cuisine requires a fair amount of patience. But you can skip the waiting lists at Elgensinn Farm and Haisai, Stadlander's hard-to-get-into restaurants, and sample his farm-to-table fare at Six Barrels for Six Chefs instead. The event (see a photo of last year's event above) pairs samples from three of Prince Edward County's top winemakers with specially made dishes from a unique sextet of chefs (including chef Jamie Kennedy, sushi master Hiro Yoshida and Irish chef Denis Cotter). Wear comfortable shoes, a hat and sunscreen, and prepare to stroll for your supper. Each chef is in charge of one course, freshly prepared at open-air food stations that are scattered across the Huff Estates vineyard. Tickets for the June 24 event are \$150 a person and on sale at [six4six.ca](http://six4six.ca)

## Van dining scene heats up

**Vancouver** – When two of the city's hottest hotels open restaurants within days of each other, there's bound to be a bit of rivalry. However, these latest additions to Vancouver's downtown dining scene are making different culinary statements. Tableau Bar Bistro ([tableaubarbistro.com](http://tableaubarbistro.com)) at The Loden combines the laid-back atmosphere of a neighbourhood French brasserie with a well-priced menu that suits business lunches and Sunday brunch (staples include steak frites, tuna Niçoise and crème caramel). A few blocks away, Vancouver-born chef David Hawksworth has opened his first namesake restaurant at the Rosewood Hotel Georgia ([hawksworthrestaurant.com](http://hawksworthrestaurant.com)). Hawksworth is more posh and contemporary in look and flavour, with four dining rooms and seasonal offerings ranging from charred octopus salad to a 22-ounce dry-aged rib-eye for \$72. Terry Threlfall, who spent more than a decade as head sommelier at London's Michelin-starred Chez Bruce, is on hand to help navigate the extensive wine list.

## Art on the island

**New York** – Monstrous beams, steel rods and steam rollers have taken up residence on the green lawns of Governors Island. But this isn't a summer construction project. Slightly delayed by the city's inclement spring weather, the much-anticipated art installation is the largest outdoor display of sculptures by National Medal of Arts winner Mark di Suvero to be shown in New York since the 1970s. With the Statue of Liberty and the Lower Manhattan skyline in the backdrop, the imposing works include some of di Suvero's early projects including *Mahatma*, a 3,175-kilogram U-shaped beam that creates shifting shadows as it sways atop a central beam. The free exhibition is on view until Sept. 25. [stormking.org](http://stormking.org)

## Beauty and the beach

**Buzios, Brazil** – Beach life has gone from barefoot simplicity to high design at the Insolito Boutique Hotel in Buzios. The chic hotel has almost doubled its capacity for overnight guests by unveiling nine new rooms, each with a unique look inspired by Brazilian literary figures, designers and artists, and with picture windows overlooking lush hillside and ocean views. Also new are a Franco-Brazilian fusion restaurant and a traditional Parilla, a beachside barbecue that specializes in grilled cuts of Argentine, Uruguayan and Brazilian meat and seafood. Make sure to stop for an aperitif at the outdoor bar, which is carved out of a 1,000-year-old tree root. [designhotels.com/insolito](http://designhotels.com/insolito)

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