

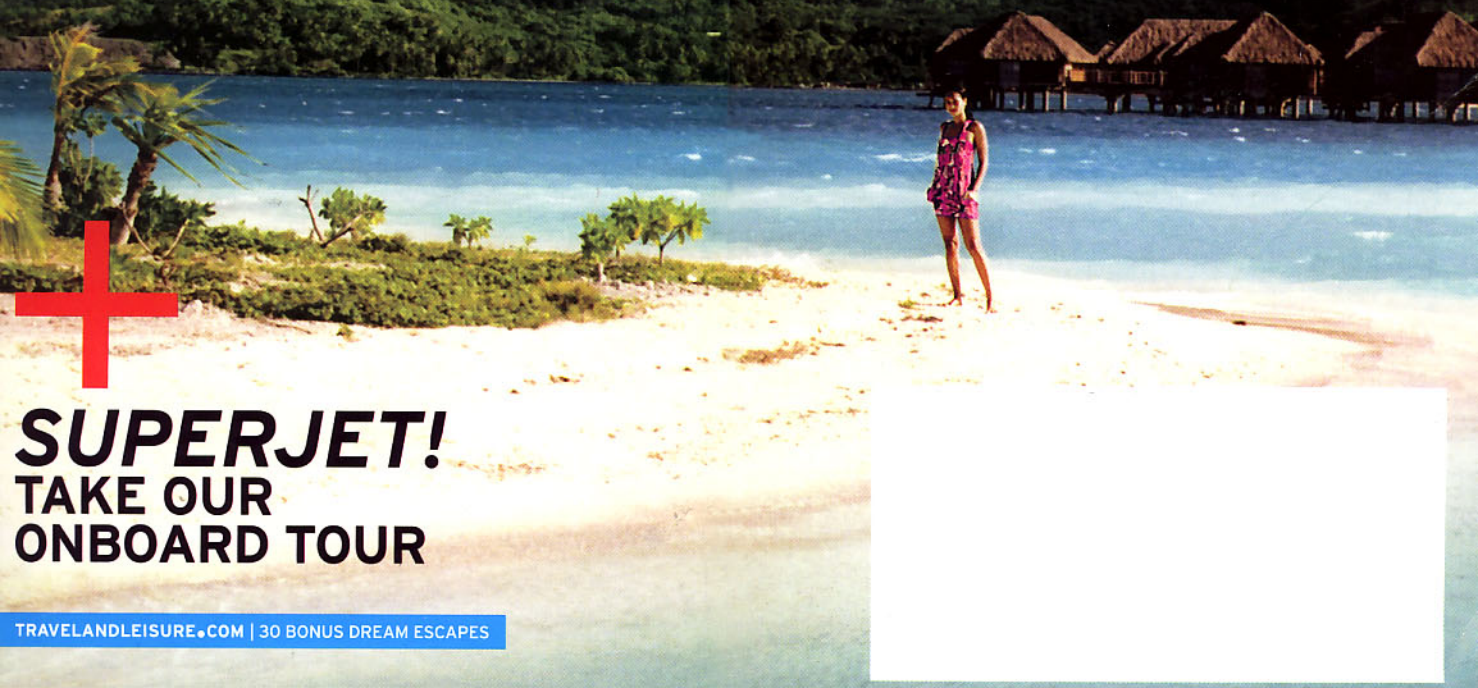
WIN A TRIP! ENTER THE T+L WORLD'S BEST SWEEPSTAKES (SEE PAGE 13)

# TRAVEL + LEISURE

## 20 Dream Escapes

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>80 The main pool  
at the Auberge du  
Soleil, in Napa Valley.

## Cover Story

### 80 20 Dream Escapes

What's your idea of romance? Exploring the sexy streets of Manhattan? Staying in a secluded overwater bungalow in Bora-Bora? Sampling local seafood on Italy's Sorrento Coast? We've spanned the globe for unique and transporting experiences.

### Also on the Cover

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**COVER** A view of the Otemanu and Pahia mountains and the overwater bungalows at the Four Seasons Resort Bora Bora. Photographed by Stewart Ferebee.

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# 20 Dream Escapes

What's your idea of romance?  
Exploring the sexy streets of Manhattan?  
Staying in a secluded overwater bungalow in Bora-Bora?  
Sampling local seafood on Italy's Sorrento Coast?  
We've spanned the globe for unique and transporting  
experiences that will put you in the mood.



A view of Manhattan and the Brooklyn Bridge. Opposite: The Oak Bar at the Plaza Hotel, in New York City. Dress by Lanvin; shoes, Dolce & Gabbana. See Buyer's Guide, page 122.



The main pool at the Auberge du Soleil hotel, in Napa Valley. Cover-up and swimsuit by Milly. Opposite, from left: *Hamachi* sashimi with ruby grapefruit and Meyer lemon vinaigrette at the Auberge du Soleil; a dining room at Angèle restaurant, set along the Napa River.







**ST. PETERSBURG** This former seat of imperial Russia has a surreal beauty, especially in the colder months when its fairy-tale architecture—the mint-green Winter Palace, the multi-striped onion domes of the Church on Spilled Blood—stands in sharp relief to the crystalline snow. The landmarks are worth a visit: the **Marinsky Theater** (*Teatrnaya Ploshchad*; 7-812/326-4141; [marinsky.ru](http://marinsky.ru)) opened a \$40 million concert hall in 2007. But save time to discover some local favorites. At the pan-Asian restaurant **Terrassa** (*3 Kazanskaya Ul.*; 7-812/337-6837; dinner for two \$85), ask for a seat on the glass-enclosed balcony overlooking Nevsky Prospekt. The less-discovered Vasilievsky Island, west of the city center, is home to the low-lit **Restoran** (*2 Tamozhenny Per.*; 7-812/327-8979; dinner for two \$80), known for its house-infused vodkas and *pelmeni*, Siberian dumplings filled with ground elk meat. Spend the night in one of the 60 new suites at the **Taleon Imperial Hotel** (*59 Nab. Recki Nev;* 7-812/324-9911; [eliseepalacehotel.com](http://eliseepalacehotel.com); doubles from \$375), a favorite of Russian high rollers. Or book a room at the recently restored Art Nouveau **Grand Hotel Europe** (*1/7 Mikhailovskaya Ul.*; 7-812/329-6000; [grandhoteleurope.com](http://grandhoteleurope.com); doubles from \$315).



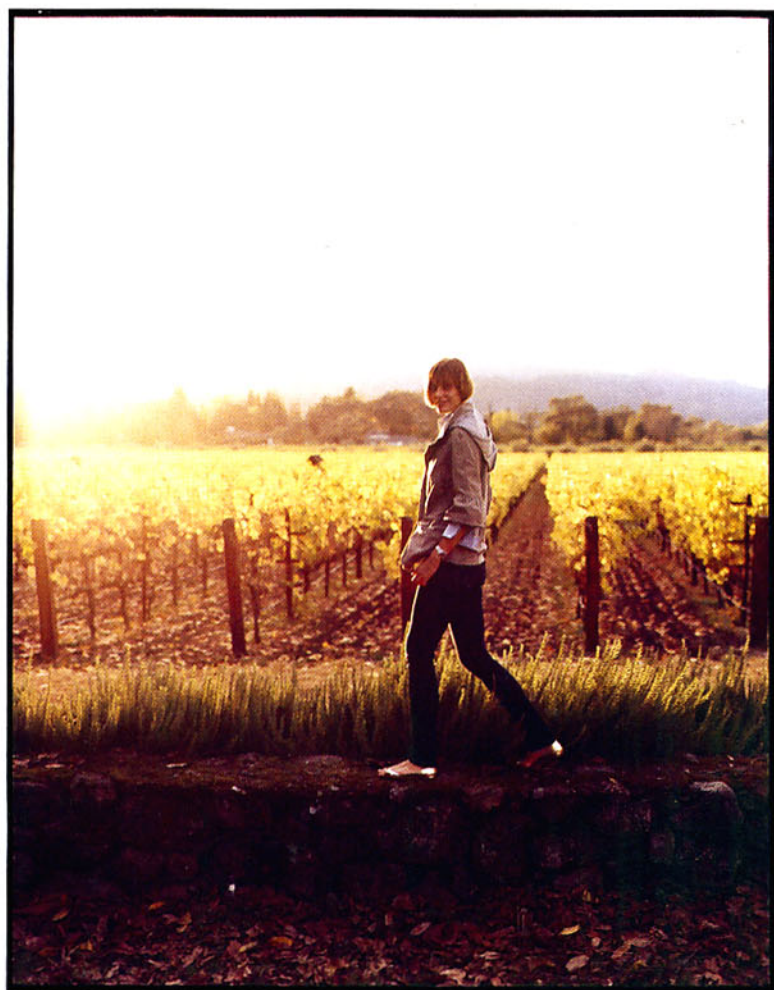
**BUENOS AIRES** Though its grand boulevards and Belle Époque-style palaces give Buenos Aires a genteel air, underneath lies an unmistakably bohemian heart. Nowhere is this more apparent than in up-and-coming San Telmo, famous for its Sunday antiques market. Along the narrow cobblestoned streets, faded mansions have been transformed into hotels, such as the sweet **Cocker** (*458 Juan de Garay*; 54-11/4362-8451; [thecocker.com](http://thecocker.com); doubles from \$100, including breakfast) and the loft-style **Moreno Buenos Aires** (*376 Moreno*; 54-11/6091-2000; [morenobuenosaires.com](http://morenobuenosaires.com); doubles from \$160, including breakfast). Restaurants run the gamut from the innovative **La Vinería de Gualterio Bolívar** (*865 Bolívar*; 54-11/4361-4709; *tapas for two \$80*), where chef Alejandro Digilio plays with foams and candied lacquering in his pint-size space, to old-school *parrillas* (grills) like **Desnivel** (*858 Defensa*; 54-11/4300-9081; dinner for two \$25). This is prime tango territory, and if you can't

make a show at the sultry **Bar Sur** (*299 Estados Unidos*; 54-11/4362-6086), catch a mini-performance in the windows of one of San Telmo's many dance schools. End the night at the atmospheric **El Federal** (*599 Carlos Calvo*; 54-11/4300-4313), a watering hole open since 1864.

## WINE COUNTRY

**NAPA VALLEY** A pitch-perfect mix of wineries, restaurants, and decidedly sybaritic hotels makes this the ultimate wine-lover's escape. But the best part: there's always something new to discover in the valley. This past fall, celebrity chef Michael Chiarello launched **Bottega Napa Valley** (*6525 Washington St.*; 707/945-1050; dinner for two \$76) in the town of Yountville. The menu is Italian, with dishes such as roast pork and





Napa Valley's Round Pond Winery, left. Jacket by Moschino Cheap & Chic; button-down, Thomas Pink; jeans, Goldsign; shoes, Anya Hindmarch. Above: The spa courtyard at the Auberge du Soleil. Opposite: A view of hillside guest rooms from the hotel's spa.

## ON THE WATERFRONT

### WHIDBEY ISLAND, WASHINGTON

Though it's only a 20-minute ferry ride from Seattle, Whidbey Island feels like the Pacific Northwest's last frontier—a lost-in-time place of towering redwoods and sparkling coves overlooking Puget Sound. Take refuge at the 28-room **Inn at Langley** (360/221-3033; [innatlangley.com](http://innatlangley.com); doubles from \$195), in Langley, a pint-size town on the island. Each suite has a Jacuzzi with views of the evergreen-lined Saratoga Passage waterway (and the gray whales that swim through in spring). In the historic center, **Lowry-James Rare Prints & Books** (101 Anthes; 360/221-0477) sells vintage maps and Audubon lithographs; the **Clyde Theatre** (217 First St.; 360/221-5525), a 1937 movie house, screens the classics. Drive 30 miles north to Ebey's Landing to walk the coastal bluffs, or make your way to Coupeville, known for its Penn Cove mussels, which no-frills **Toby's Tavern** (8 Front St.; 360/678-4222; lunch for two \$22) serves right on the waterfront.

honey-sage-roasted apples. Just a half-hour drive north, in Angwin, the new **Cade Winery** (360 Howell Mountain Rd.; 707/945-1220) produces vintages in a solar-powered steel-and-wood space. The classics are still a draw, including **Angèle** (540 Main St., Napa; 707/252-8115; dinner for two \$100), a wood-beamed bistro on the Napa River, and **Round Pond Estate** (886 Rutherford Rd., Rutherford; 888/302-2575), known for its robust Cabernets. Check in to the light-filled **Auberge du Soleil** (180 Rutherford Hill Rd., Rutherford; 800/348-5406; [aubergedusoleil.com](http://aubergedusoleil.com); doubles from \$550), where the rooms—large stone fireplaces; private hot tubs—are made for couples. Or consider the intimate **Poetry Inn** (6380 Silverado Trail, Napa; 707/944-0646; doubles from \$495, including breakfast), set on a pastoral hillside.

**COLCHAGUA VALLEY, CHILE** A 2½-hour drive north from Santiago leads to the heart of Chilean wine culture, Colchagua

Valley. More than 30 wineries are scattered among the region's colonial towns and haciendas, including **Emiliana Orgánico** (Camino Lo Moscoso, Placilla; 56-72/856-060; [emiliano.cl](http://emiliano.cl)) and **Viña Montes** (15 Parcela, Santa Cruz; 56-72/825-417). The most stunning of all is **Clos Apalta** (Km 4, Camino Apalta, Santa Cruz; 56-72/953-355; [lapostolle.com](http://lapostolle.com)), a new winery in the micro-valley of Apalta. With its rounded wood exterior and spiraling staircase, the structure resembles a deconstructed wine barrel. Clos Apalta shares a woody hillside with the **Lapostolle Residence** (56-72/321-803; [lapostolle.com](http://lapostolle.com); doubles from \$650, including meals and tour), just four 1,000-square-foot casitas with exposed beams and Cambodian silk curtains. For dinner, head to the nearby **Asador del Valle** (Los Boldos, Camino Isla Yáquil, Santa Cruz; 56-72/930-488; dinner for two \$40), a rustic restaurant where three chef brothers roast Patagonia lamb whole on the spit.



At the Auberge du Soleil, the rooms—with large stone fireplaces and private hot tubs—are made for couples.

