

salon

The 5 best food destinations in the Americas: In a new book, the travel pros at Fathom get you fed

Traveling in the Americas doesn't always mean great food, if these places are on your itinerary you are all set

When having amazing meals is at the top of your vacation agenda, consider this handful of hotel restaurants throughout the Americas. More than hotels with nice rooms and impressive menus, these resorts offer immersive culinary experiences, the kinds of places where you'll bump into the chef coming back from the garden with the day's bounty – or where you could help harvest that bounty yourself.

This list was excerpted from *Travel Anywhere (and avoid being a tourist)*, the new book from Jeralyn Gerba and Pavia Rosati, the founders of the travel website [Fathom](#). In addition to the chapter The World's Best Escapes for Foodies, the inspiring and useful book covers such timely travel themes as wellness, voluntourism, and getting off-grid. But now, to the food.

VIK CHILE

Millahue Valley, Chile

A wine connoisseur's dream, Alex and Carrie Vik's secluded luxury hotel revolves around the 11,000-acre vineyard where some of the country's finest wines are being produced. Revel in one of 22 light-filled rooms or in the cantilevered, panoramic pool or in the spa, where treatments incorporate ingredients taken from the terroir. Enlist one of the wonderful *huasos* (horsemen) for a bespoke tour of the vineyards, attend a barbecue among the vines, and pair house wines with gastronomic treats at the contemporary, art-inflected Milla Milla restaurant. A cast of local characters provides the best-of-the-best raw ingredients – figs, tomatoes, sea salt sourced from the local 400-year-old salt farm Los Cisnes – and tell the full story of the destination.

House specialty: Slow-cooked lamb shanks, Chilean eel, and wild boar served a la plancha in an unfussy family-style setting.