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Andean weavers in Peru. *JourneYou*

In Transit

By SHIVANI VORA

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CULTURE AND COOKING IN PERU

Travelers can get close to Peru and its heritage on the nine-day “Peru, Andean Living Culture” trip from the South American travel specialist [JourneYou](#). The itinerary begins and ends in Lima and includes an internal flight to Cuzco. Highlights along the way are a show in Lima of Peruvian dance and music, horseback riding in the Andes, visiting Machu Picchu and climbing to the top of the Mount Huayna Picchu, a llama trek through the Patacancha Valley, a seven course-lunch where travelers learn about the importance of corn in Andean agriculture and a cooking lesson hosted by a family in the countryside. There are seven departures scheduled for next year from March through September. Prices from \$2,000 a person. Includes accommodations, transfers, domestic flights, some meals, guided excursions and entrance fees to sights.

FROM NEW YORK CHEFS, RESTAURANTS IN LAS VEGAS, TAMPA AND MIAMI BEACH

Several New York City restaurants and chefs have recently opened or are getting ready to introduce out-of-town outposts.

-After a significant renovation, Daniel Boulud's Café Boulud recently reopened at the [Four Seasons Hotel Toronto](#). The space now resembles a midcentury modern French brasserie with a long counter, green and tan leather banquettes and wood paneling throughout. Mr. Boulud and the chef de cuisine, Sylvain Assié, designed the traditional French menu together; it includes dishes both grew up with in the French countryside like quenelle de brochet (pike with cognac lobster sauce), and boudin blanc (white sausage with caramelized onions, apple and mashed potatoes). The rotisserie, where chicken, lamb, lobster, potatoes and pineapple cook over the open flames, is a highlight.

Marc Murphy, the chef behind Landmarc, Ditch Plains and Kingside, is scheduled to open the Mediterranean-inspired Grey Salt at the [Seminole Hard Rock Hotel & Casino Tampa](#), in November. The space will have 250 seats and a menu of dishes like grilled gulf shrimp with charred lemon and scallion and spicy lamb and tzatziki grilled flatbread. The restaurant is Mr. Murphy's first venture outside of New York City.

Major Food Group's high-end Italian-American restaurant Carbone opened at [Aria Resort and Casino](#) in Las Vegas this week. Major's managing partner Jeff Zalaznick says that the menu will be similar to the one in Manhattan with dishes such as lobster fra diavolo, chicken scarpariello and veal Parmesan. There's another Carbone in Hong Kong, which opened just over a year ago, but this is Major's first expansion in the United States. Mr. Zalaznick says that the company has no plans to expand to other markets.

LDV Hospitality is opening two branches of its Tribeca steakhouse, [American Cut](#). American Cut Bar and Grill is expected to open in November at the Mall of San Juan in San Juan, Puerto Rico. The 8,000-square-foot space will have an outdoor terrace overlooking the city skyline. Also in November, American Cut is opening in Atlanta. The three-level space has a rooftop lounge and a menu of the chef Marc Forgione's signature dishes such as the 28-day dry-aged 48-ounce steak and chili lobster.

[Talde](#), the Asian-American restaurant in Brooklyn from the chef Dale Talde, is opening this November at the Thompson Miami Beach. Like the location in New York, the menu will have items such as pretzel pork and chive dumplings with tahini mustard and Korean fried chicken with spicy kimchi yogurt sauce.

The steakhouse [STK](#) opened in Chicago on Oct. 1. It's the restaurant's tenth location. Other recent STK openings include restaurants in Milan and Los Angeles, and Denver and Orlando venues are scheduled to debut early next year.