

Future Flavors

Ready to eat and drink your way around Europe? Expert advisors from T+L's A-List can plan a trip meal by meal, whether in a sunny vineyard in Austria or 18 feet below the surface of the ocean in Norway. Here, the culinary experiences to bookmark this fall, throughout the Continent and into the Caucasus.
By Elizabeth Cantrell



At Kabones Estate, in Greece, guests cook zucchini fritters over an open fire (above) and stuff tomatoes (left).



GREECE

“One of my favorite things to book for travelers is a class in wood-fired cooking at **Kabones Estate** (naxianexperiences.com), on the island of Naxos, in the Cyclades. First you visit the Kouros of Flerio, an unfinished 21-foot-long fallen statue carved in the sixth century B.C. Then you go to the family farm, run by Maria Polikreti, which dates to the 16th century and still has no electricity, so everything is made over the fire. You might make zucchini and tomato fritters, slow-roasted lamb with potatoes in a lemon and herb sauce, stuffed grape leaves, and flatbread, served with feta. Anthony Bourdain had lunch with the family when he filmed there for *Parts Unknown*.” — *Petros Zissimos*, pzissimos@hellenicholidays.com

GEORGIA

“Tbilisi is one of my favorite places to eat. If you want traditional food, you can get *khinkali*, or soup dumplings; *lobio*, a hearty bean stew; and *khachapuri*, a warm, cheese-filled bread. **Iasamani** ([instagram.com/iasamanirestaurant](https://www.instagram.com/iasamanirestaurant); *entrées* \$5–\$9), which opened in the Sololaki neighborhood last year, serves lighter versions of classic dishes like *pkhali*—vegetables blended with walnuts and spices. I like the grape-juice tart with quince, which is a play on *churchkhela*, a string of walnuts coated in thickened grape juice and dried in the sun. (They’re known as Georgian Snickers.) And I always suggest **Bina 37** ([instagram.com/bina37_restaurant](https://www.instagram.com/bina37_restaurant); *tasting menu* \$52). They make their own wine using traditional earthenware amphorae.” — *Jay Ternavan*, jay@jaywaytravel.com

Walking the vines in Burgenland, Austria (right), and winery proprietor Heidi Schröck (below).



AUSTRIA

“In Austria, I work directly with **Heidi Schröck** (heidi-schroeck.com), one of the few women vintners in the Burgenland region. Visitors love to walk the vineyards near the shore of Lake Neusiedl and hear her stories. You can taste so many varieties, like Welschriesling, Furmint, Gelber Muskateller, and Blaufränkisch. But the focus isn’t on the winery itself—no one needs more lessons in production or barrel types. It’s a discovery of local winemakers who may not have large exports but do this because of tradition and love of the process. It’s a much more personal way to experience the wines.” — *Gwen Kozlowski*, gwen@exeterinternational.com

CLOCKWISE FROM LEFT: JOHN KOUKOZIS; MARK BORTON; INGER MARIE GRINI/BO; BEDRE NORGE; IVAR KVAAL; COURTESY OF CASTIGLION DEL BOSCO; JORGE VIEIRA; ASH JAMES; PHILIPP HORAK (2); COURTESY OF CASTIGLION DEL BOSCO



At Norway's Under (left), guests view the watery depths through a 36-foot-long window (right).



Harvesting Sangiovese grapes at Castiglion del Bosco, in Italy.



Activities at São Lourenço do Barrocal estate, in Portugal, include gourmet picnics (left) and mixology classes (below).



DENMARK AND NORWAY

“More and more people are booking entire one- to two-week trips based around coveted reservations like **Under** (*under.no*; tasting menu \$243), a restaurant submerged 18 feet in the North Sea in Lindesnes, Norway. I’m also building trips around a visit to **Roks** (*roks.fo*; tasting menus from \$82), in the Faroe Islands—and, as always, **Noma** (*noma.dk*; tasting menu \$414), in Copenhagen.” — *Melissa Lee, mlee@royal-travel.com*

ITALY

“To truly enjoy fall Italian-style, why not try your hand at the *vendemmia*, or wine harvest? If you stay at **Rosewood Castiglion del Bosco** (*rosewoodhotels.com*; doubles from \$2,049), in Montalcino, Tuscany, you can spend a day clipping Sangiovese Grosso vines, then enjoy a tasting accompanied by cheeses and cured meats. For something more hands-off, head north to Asti, in the Piedmont region, and check out the **Douja d’Or** (*visit.asti.it*), the wine fair held every September.” — *Joyce Falcone, jfalcone@italianconciierge.com*

PORTUGAL

“Travelers are asking for stays at farms and wine hotels in the countryside. They appreciate being away from the big cities and enjoying a relaxed dinner that can stretch two to three hours. At **São Lourenço do Barrocal** (*barrocal.pt*; doubles from \$430), you can take a cocktail class and make drinks with gin or acorn liqueur, adding lemons, oranges, and herbs like basil or mint grown on the estate. You can also walk the ‘olive trail’—where some trees are more than a thousand years old—before an olive-oil tasting.” — *Gonçalo Correia, goncalo.correia@toursforyou.pt*