



Travel Awards

Fathom Travel Awards 2018: The World's 15 Best Foodie Escapes

What do we talk about when we talk about the Best Foodie Escapes?

It's a high bar, especially around here. We know that you love to Travel for the Food, which means that when we compiled this list for the **Fathom Travel Awards**, our year-long celebration of our favorite places, people, and products in the world, we had to do better find amazing hotels with even better restaurants. (For that, you could consult a Relais & Chateaux catalog and be done with it.)

No, what we wanted to deliver were unforgettable, meals-of-a-lifetime culinary immersions. Where guests have the chance to live the farm-to-table experience by staying on a working farm or winery and seeing, and sometimes participating in, the steps that lead to those spectacular meals getting to the table. Where activities between meals include foraging expeditions, wine tastings, cooking lessons, and next-level snacking. Where it's no surprise to see someone in a toque running out of the kitchen to pick a few last-minute vegetables before dinner.

These fifteen foodie escapes around the world are pilgrimages for people who truly care about food — and are maybe more than a little obsessed with their refined palates. Hope you're hungry. If you're not, you will be in a few seconds.





Vik Chile

Where: Millahue Valley, Chile

What We Love: 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](#). A cast of local characters provides the best-of-the-best raw ingredients – figs, tomatoes, sea salt sourced from a local 400-year-old salt farm – 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.