

T R A V E L bon appétit

tofino
CANADA'S SECRET
SEAFOOD PARADISE

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HEAVEN

Oaxaca
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QUESADILLA CAPITAL

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IN OAXACA
WITH A
STRAWBERRY
PALETA

TAIWAN
COOKING IN
TECHNICOLOR

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THE TRAVEL ISSUE

may

FEATURES

**112
OAXACA TIME**

Where fresh-made corn tortillas, bubbling pots of beans, and creamy, salty cheese taste like nothing you've ever had yet inspire dishes you can cook in your own kitchen.

BY ALISON ROMAN

**120
ROOOOOOAD
TRIP!**

Start with a Japanese spa in Santa Fe, end with a chic hotel in Austin, and try all the incredible tamales, tequila, and Texas BBQ you can't miss along the way.

BY JAY CARROLL

**124
TECHNICOLOR
TAIWAN**

The pair behind the Brooklyn-based Taiwanese restaurant Win San help you take home their spicy, flavorful fare with lamb noodles, scallion pancakes, and more.

BY JOSH KU AND
TRIGG BROWN**134
WHERE THE
FOREST
MEETS THE SEA**

For Nick Nutting, chef at Wolf in the Fog in Tañón, a day off means foraging for mushrooms. Oh, and then crisping them up in some brown butter over a beach compote to eat with his buds.

Not bad, huh?
BY AMIEL STANEK**146
KFC**

By which we mean Korean Fried Chicken! A boozy beer-and-soju adventure goes deep into the night in search of Seoul's crunchiest, tastiest chimaek.

BY WESLEY YANG

ON THE COVER

Yola Jiménez enjoying a strawberry paleta in Oaxaca (for story, see page 112). Photograph by Peden + Munk.

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GETTING
TO THE SOUL
OF SEOUL
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