

135 TRAVEL EXPERTS WHO CAN CHANGE YOUR LIFE

(Trust Us!)

Condé Nast Traveler

HOW TO
CHOOSE THE
RIGHT
CRUISE
Pullout Extra

TRUTH IN TRAVEL

AUGUST 2010

FANTASTIC GETAWAYS!

Living the Dream in

ITALY, INDIA,
KENYA, EGYPT,
AUSTRALIA,
SOUTH AFRICA,
MEXICO, AND
THE AMERICAN
DESERT

**GREAT
DEALS NOW:**
Switzerland,
San Francisco,
Hong Kong

PLUS:
Cape Cod and The Islands

Tree House Haven:
High above Lion Sands
Private Game Reserve,
South Africa



right o... found
 in so many places. You can find
 it online, at the at the store,
 over the phone. The search
 is on for the love of your life.
 When it's a match, you know it.
 You never know if the next one
 you meet is the one you keep.

WANTED

Tech buff
 looking for
 that perfect
 partner
 who knows
 how to
 have fun,
 is open to
 new
 experiences
 and wants
 to live
 'appily ever
 after.

If it gives you chills, or makes
 you feel warm all over, or moves
 you to greater things, it's real. It
 helps to look for it in all the right
 places. Prepare to be on cloud
 nine. Different people might be
 looking for different things, but

SANTA FE

*There's no heat like desert heat... a fact well proven by this sizzling city,
 where art lovers of all sorts converge every summer*

THE BEDS

THE SPLURGE: They're only 15 minutes
 from downtown, but **Encantado's** fancy free-
 standing casitas feel many more miles away.
 Don't leave without a trip to the spa, where
 therapists balance chakras using sacred
 stones (505-946-5700; doubles, \$550-\$650).

THE STEAL: Just steps from the city's
 edgiest galleries, the **Hotel Santa Fe** has the
 terra-cotta-hued pueblo-style facade, Native
 American textiles, and cozy ambience you
 expect from the cool Southwest—plus
 special summer rates (800-825-9876;
 doubles, \$160).

THE TABLES

THE SPLURGE: It took three weeks to score
 a reservation at **A La Mesa** when it opened in
 late 2008, and hearty fare like *steak frites*,
 tagine of lamb shank, and sautéed gnocchi
 has kept this hot spot hopping with crowds
 of Manhattan expats and rabid art buyers
 (428 Agua Fria St.; 505-988-2836; entrées,
 \$20-\$25).

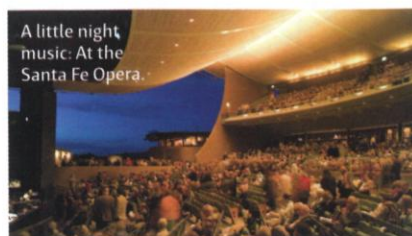
THE STEAL: A typical adobe updated by
 sheeny tiles and retro globe lamps, **Vinai-
 grette** serves produce plucked fresh from a
 ten-acre organic farm in the nearby Nambé
 Pueblo. Try the Omega salad, a mix of corn,
 bell peppers, cilantro, avocado, and toasted
 pine nuts topped with a seared tuna steak
 (709 Don Cubero Alley; 505-820-9205; en-
 trées, \$9-\$19).

THE PROWL

Brimming with dozens of contemporary
 art galleries, the burgeoning **Railyard District**
 is Santa Fe's answer to New York's Chel-
 sea—but here, gallerinas wear Crocs, not
 Christian Louboutins. The cornerstone is

Site Santa Fe, a ware-
 house of video installa-
 tions and monumental
 works by up-and-comers,
 as well as notables like
 Marilyn Minter and Kara
 Walker (1606 Paseo de
 Peralta; 505-989-1199).

Gebert Contemporary's
 Railyard outpost (there's
 a location on storied Can-
 yon Road) is another airy
 space, with room for Jun
 Kaneko's massive glazed
 ceramic heads and cutout
 stoneware sculptures by



A little night
 music: At the
 Santa Fe Opera.

Brandon Reese (544 S. Guadalupe St.; 505-
 983-3838). Nearby, **Kowboyz Used Boots** has
 5,000 vintage pairs in stock for anyone want-
 ing to go native (345 W. Manhattan Ave.;
 505-984-1256).

THE HAPPENINGS

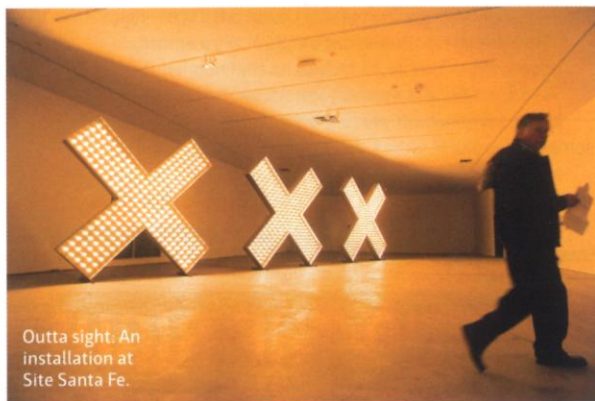
AUGUST: Santa Fe is perhaps best known
 for its glorious **open-air opera**, and this sum-
 mer, American composer Lewis Spratlan's
Life Is a Dream made its world premiere after
Madame Butterfly opened the season with a



classic, beautiful bang. *The Magic
 Flute*, *The Tales of Hoffman*, and
Albert Herring will also be
 staged throughout August (santa
 feopera.org). The superlative
Santa Fe Indian Market—the

country's largest Native American
 arts show—will attract millions of curious
 collectors to the city the weekend of August
 21 and 22 (swaia.org).

SEPTEMBER: The **Santa Fe Wine and
 Chile Fiesta** fetes its twentieth year
 with cooking demos, classes, tastings,
 and elaborate meals prepared by
 James Beard-nominated chefs and
 served (with wine from the West
 Coast's best vineyards) at the likes
 of the Eldorado and La Fonda
 hotels (santafewineandchile.org). □



Outta sight: An
 installation at
 Site Santa Fe.