



Royal Vauxhall Tavern, London

12

DESTINATION

Prideful pioneers head to the city

Though most people are still seeking open spaces, LGBTQ travelers are poised to become pioneers in returning to the world's great cities. "We thrive in the city as an LGBTQ community, so it's super important for us to get back there as quickly as possible," says Uwern Jong, editor-in-chief of the London-based gay experiential travel magazine *OutThere*. He says 88 percent of his audience has

already traveled to smaller destinations such as Venice, Reykjavik and Dubrovnik, with properties like Venice's **Aman** and Dubrovnik's **Hotel Bellevue** welcoming LGBTQ visitors back. Major cities such as London, New York and Paris will be next, he adds. "We're said to be opinion leaders, and we can really lead the charge when it comes to going back to the city." —E.N.



Negroni on tap at Dante, New York City

13

CUISINE

Cocktails pick up speed

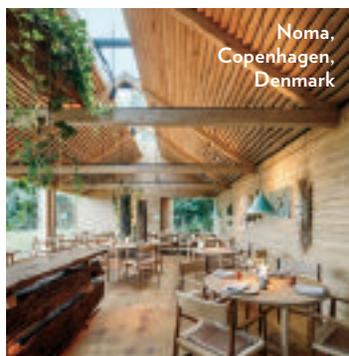
It can be jarring to place a drink order at a cocktail club only to watch the bartender pull a premixed bottle from a refrigerator, pour it over ice and slide it down the bar top. But the batch cocktail trend, where drinks are prepared before patrons arrive, has earned its stripes when it comes to speed, consistency and safety in meting out sophisticated drinks. In the coming year, "We're going to see more cocktails batched and on tap. There's a lot of pride in the to-go cocktail industry," says Kevin Alexander, the James Beard Award-winning author of *Burn the Ice*. Leading the charge are places like **Dante** in Manhattan, voted best bar in the world in 2019. Their extensive negroni menu comes premade, with drinks available for takeaway. In California, Pioneertown's **Red Dog Saloon** has put its spicy margarita and mezcal paloma on tap for an added convenience. As co-owner Mike French says: "It'll take about three seconds to get a margarita." —J.B.

14

CULTURE

Out with the Victorian, in with the Nordic

After a period of overstuffed fussiness, hotels and restaurants are returning to a more minimalist, Scandinavian-inspired design—and not merely to promote social distancing. "We'll see a turn toward a Nordic look, because people want a clean, basic space," says culinary writer Kevin Alexander. "The Edison bulb and reclaimed wood was about old, vintage, but now there will be cool cement and clean lines and whites and grays." Restaurants will continue to space patrons out through the placement of plants and screens, creating a series of private "rooms." Outdoor spaces, rooftop bars and



Noma, Copenhagen, Denmark

alfresco lounges are also in demand, exemplified by California's new **Hotel San Luis Obispo**. This pared-down sensibility will even be seen in establishment names, Alexander says: "Previously, the idea was to evoke an 1850s law firm. Now it will be one-word simplicity, right to the point, like the Gaelic or Finnish word for 'eat.'" —E.N.

15

CUISINE

Restaurants zoom in on regional flavors

"Mexican" is no longer a suitable answer to the question of what's for dinner. You'll have to be more specific: Veracruzano, Poblano or Oaxacan? The explosion of Oaxacan haunts in Los Angeles—such as the James Beard Award-winning **Guelaguetza**, the standard-bearer of mezcal, mole and chili-lime crickets—and spicy Nigerian *suya* (African shish-kebab) shops across Dallas and New York City demonstrate that among multicultural food destinations there's a focus on regional culinary traditions. "We're seeing more regionalization in cuisine," says culinary writer Kevin Alexander. "People are finally starting to pay attention to the cuisines of Africa, which has been a long time coming." —J.B. ▶



Chicken mole at Guelaguetza, Los Angeles

TOP LEFT: ALAMY; TOP RIGHT: GIADA PAOLONI; BOTTOM LEFT: COURTESY OF NOMA; BOTTOM RIGHT: COURTESY OF GUELAGUETZA