



Passport

FOOD & SPIRITS

1 - 3. Racines NY's Frédéric Duca, ceviche, and interior. 4 and 5. René Redzepi and a dish at Noma. 6. Jade Mountain's Chocolate Laboratory.



CASUAL DATE

Parisian wine bar Racines hopped the pond for its next outpost, **Racines NY**. The Tribeca newcomer pairs "affordable" market-based cooking from French chef Frédéric Duca, formerly of L'Instant d'Or in Paris, with natural and organic vintages rarely uncorked stateside from small-scale French winemakers whose photos fill the rustic dining room. 94 Chambers Street; 212/227-3400; www.racinesny.com.

TWO ORDERS TO GO

London's pop-up dining

event **Mile High** will stage a New York residency for 11 nights, conjuring a *Mad Men*-evoking airline lounge as a gateway to a British men's club. Themed "Destination: London," the evenings start with Taittinger Champagne in a 1950s-style departure lounge, after which a "boarding call" summons guests into an adjacent gentlemen's club complete with a library and ample taxidermy. Chef Oliver Templeton supplies an ultra-British multicourse meal with the likes of smoked pigeon breast and treacle tart. Mile

High serves just 55 guests nightly, from September 24 through October 4. \$120; www.dinemilehigh.com.

Celebrated Copenhagen chef René Redzepi is getting in on the game with a three-week culinary residency in Japan early next year. January 9 through 31. The 178-room Mandarin Oriental, Tokyo will host a **pop-up Noma**, accommodating 50 guests per lunch and dinner seating. Look for Redzepi's signature seasonal and often foraged approach applied to Japanese ingredients. *Doubles from \$1,467,*

including breakfast daily and dinner at Noma.

SWEET IDEA

More than 1,000 cacao trees lie below the 29 hilltop rooms at Jade Mountain on **Saint Lucia**, a flora fact that inspired the resort to offer hands-on confectionery classes in its new **Chocolate Laboratory**. Guests can sign up for everything from complimentary chocolate tastings to two-hour bean-to-bar production tours, which feature a visit to the cacao estate followed by a kitchen session to roast and grind beans for a take-home organic chocolate bar.

