

SPECIAL REPORT The 28 Travel Web Sites You Need to Know

TRAVEL + LEISURE

APRIL 2006

ISLAND DREAMS

**An Exclusive
Look at the Caribbean's
Newest Hot Spot**

PLUS
A Taste of
Brittany
Costa Rica,
Five Ways
Beijing Now
Spain's
Next Wine
Country



HOT SPOTS

RESTAURANTS

From
New York

to Bangkok, we've got the dish. Here, four of the best new tables across the globe.

TELEPAN, NEW YORK

Chef Bill Telepan has taken Manhattan's Upper West Side by storm with innovative American dishes such as caramelized Nantucket Bay scallops and black truffle pierogi with chives. 212/580-4300; dinner for two \$100.

REDD, NAPA VALLEY

Richard Reddington, formerly of Auberge du Soleil, breaks out on his own in nearby Yountville. The menu of seasonal preparations (quail flavored with ham-hock emulsion) continues the chef's tradition of rustic but refined California cuisine. 650/933-0015; dinner for two \$100.

GAYA RÎVE GAUCHE, PARIS

The playful Pop interior belies chef Pierre Gagnaire's complex cuisine: delicately fried scampi with minted crawfish, or coquilles St. Jacques with crisp turnips. 33-1/45-44-73-73; dinner for two \$143.

VINO DI ZANOTTI, BANGKOK

In the frenetic Thai capital, bankers, diplomats, and the style crowd get their fix of *cucina italiana* by ordering tapas and pasta beneath Luigi Rinciotti paintings at this bistro and jazz bar. 66-1/937-1178; dinner for two \$40.