

GLAMPING • SIMON PEGG • SUMMER IN MAINE



This magazine has been treated with an antimicrobial process

Hemispheres

JULY 2023

THREE
PERFECT
DAYS

Melbourne



Where you
can admire
the city skyline
from the
St. Kilda Pier



Halva-topped
oat milk-tahini
soft serve at
Shukette in
New York City



Soft Serve Grows Up

The childhood treat graduates to sit-down restaurant menus



Forget chocolate and vanilla swirls and rainbow sprinkles; this summer, nostalgia-inspiring soft serve is going from Mister Softee to Michelin stars, as decorated chefs around the U.S. concoct grown-up sweets using global flavors and high-end ingredients.

At The Venetian Resort Las Vegas, two-Michelin-starred chef Tetsuya Wakuda offers a sweet and salty miso soft serve with an appropriately blingy topping—edible gold leaf—at his restaurant, **Wakuda**. Across the country, at the buzzy New York City Middle Eastern place **Shukette**, Ayesha Nurdjaja uses a Levantine staple, tahini, in her oat milk-tahini soft serve. The only dessert on the menu, the vegan treat is dressed up with toasted hazelnuts and a flurry of cotton candy-esque halva floss.



“Who doesn’t love soft serve?” Nurdjaja asks. “It’s a playful way to end the meal, and it’s not as labor-intensive for us. The approachability is something that chefs are finding fun without feeling constrained by fine dining.”

Another Mediterranean version of the dish appears on the menu at Chicago’s **Andros Taverna**, where pastry chef Hsing Chen concocts a baklava soft-serve frozen yogurt smothered with crunchy walnut-pistachio toasted baklava crumbles, pistachio sauce, and local honey. “It’s fun to present something that reminds so many people of childhood, but in a totally new way,” she says.

At Downtown Los Angeles’s **Yangban Society**, meanwhile, Korean

Clockwise from above left: Andros Taverna’s baklava frozen yogurt; Puesto’s vegan melon soft serve; Wakuda’s edible gold leaf-topped miso ice cream; Yangban Society’s *fior di latte* dessert

American chefs Katianna and John Hong make a pure *fior di latte* soft serve, using buffalo milk from Double 8 Dairy in Petaluma, California. “The simplicity of the buffalo milk really shines through,” Katianna Hong says. “It’s intensely creamy and delicate, and a great canvas to add any top-

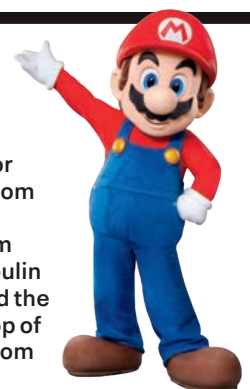
plings that you want.” To finish the dish, diners can choose among *doenjang* (fermented soybean paste) caramel, dark chocolate shavings, toasted soybean powder, cinnamon-sugar puffed rice, and fresh fruit jam.

Prefer a Mexican twist? **Puesto** in San Diego offers a vegan melon soft serve topped with tangy *chamoy*, a sprinkle of Tajín, and a drizzle of Del Maguey Chichicapa mezcal. Inspired by Mexican fruit cups, a popular street snack, it’s the perfect palate cleanser after spicy tacos—or anything, really.

THE INSIDE SCOOP

A Super Nintendo World Cheat Code

This past February, Universal Studios Hollywood opened Super Nintendo World to much fanfare—and many, many fans. The usual workaround for lines in the park is the Universal Express ticket, and that does the trick for all the rides except one—Mario Kart: Bowser’s Challenge, the only ride in the immaculately designed Mushroom Kingdom. Looking for a power-up to beat the wait (140 minutes when we went in April!)? Book the **Universal Studios VIP Experience**. Is it expensive? Yes, \$369. Is it worth it? One hundred percent. The perks, aside from not having to hear your child ask “how much longer?” 10,000 times, include a delicious buffet lunch in the Moulin Rouge private restaurant and an insider version of the famed Studio Tour. Groups are limited to 12 people, and the guides are total movie buffs, full of arcane Hitchcock trivia and *Jurassic Park* jokes (shout-out to Brian!). On top of that, the guides weave you through the park, sometimes through backdoor entrances, as if you’re traveling from ride to ride through a warp zone. You’ll feel like a princess ... or a plumber. —Ellen Carpenter



Courtesy of Andros Taverna (baklava); courtesy of Puesto (melon with chamoy); courtesy of The Venetian Resort Las Vegas (gold leaf); courtesy of Yangban (*fior di latte*); courtesy of Universal Studios Hollywood/Super Nintendo World (Mario)