



 **Philippine Airlines**
The Heart of the Filipino

mabuhay

JANUARY 2019

HIT THE
SLOPES IN
SAPPORO



A weekend
with the family
in Singapore

The cool factor
of Toronto's
Junction Triangle

A slow-paced
road trip around
West Bali




Look out for Spoon & Pork, a popular Filipino food truck that's slated to open a 120m² brick-and-mortar outlet early this year in Silver Lake - complete with patio dining along Sunset Boulevard. Expect modern fusion favorites such as the Chori Burger, with house-made Filipino pork chorizo, and new additions like deep-fried short ribs and *pancit* (stir-fried Filipino rice noodles). spoonandpork.com

"We're surrounded by edible plants that are considered weeds," he says. "We should be eating them. That's the best way to help the environment." After studying the sometimes-deadly but more often medicinal and nutritious plants, we sit down for a picnic, using twigs as chopsticks. Intensely sour, bitter, spicy, salty and earthy flavors are washed down with sagebrush and mugwort beer and elderberry wine.

The foraging trip with Baudar is part of Be Epicurean, a two-night program offered by the SLS hotel in Beverly Hills which also includes mixology and culinary classes, plus dinner at Somni, headed by Spanish-American chef José Andrés

At the curved blonde wood counter of the tasting-menu-only eatery, a team of chefs serves 10 guests more than 20 courses, preparing and presenting each dish with panache before us. Every course is Instagrammable – and the lighting is perfect for photos – like the caviar infused with white truffle, which you eat off a wooden palm with moveable fingers. Meanwhile, savory Mallorcan *ensaimada* pastries and a dessert of dark chocolate Catalan *xuixo* pay homage to the chefs' Spanish roots.

It's a far cry from my morning spent digging around in the dirt. But the two experiences aren't unrelated. Before opening, the Somni team took a course with Baudar, so they apply a similar ethos to their cooking, albeit with a more refined touch. *Muy buena.* slshotels.com/beverlyhills/ – Amber Gibson

Los Angeles

Be our guest

From foraging in a national park to an immersive fine dining experience, a new hotel package helps travelers experience the best of Beverly Hills' foodie scene



HOTELS "Food surrounds us," says Pascal Baudar (pictured), gesturing around us. "It's everywhere. Right now, we're between seasons, but the dead stuff you see is all food." The Belgian naturalist and I are foraging in Angeles National Forest on a balmy day in early October. Baudar grew up in a rural 16th-century farmhouse – where he harvested wild spinach, nettles and walnuts as a kid – and now teaches traditional food preservation techniques in the hills of Los Angeles. But his focus is finding culinary uses for invasive plants.

"I became obsessed with cooking with wild plants," says Baudar, who leads regular foraging expeditions through the park and makes hummus and vegan cheese from acorns, grills wild boar sausage and bakes crackers with buckwheat, ash and seeds, among other things.

