

TRAVEL

Top 10 Places to Travel for Foodies

JULY 5, 2017 – 5:00 AM – 0 COMMENTS

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What are the 10 best places to visit and vacation if you're a foodie, including the top cities in America and abroad? As the editors at [SELECT: Your City's Secrets Unlocked](#) note, you may be surprised at just what several of this year's hottest travel destinations have cooking. Fancy yourself a food lover? Following, you'll find 10 of the best places for foodies to visit and vacation that will make you swoon and keep you dreaming about the signature meals they serve for weeks, months and years to come.

Madrid, Spain

Barcelona might get more press as *the* foodie capital of Spain because **Albert Adrià** (Ferran's brother) opened Tickets and plenty of ElBulli alums started top-ranked places in this popular Catalan city. However, for a true taste of local cuisine (including mind-blowing molecular gastronomy establishments), head to Madrid. Not only does the Spanish capital boast restaurants featuring delicacies from every region of the country, but it has the best tapas (start your walking feast in the Puerta del Sol), ensuring you'll find inventive small plates everywhere.

New Orleans, Louisiana

From Cajun and Creole restaurants that'll knock your socks off to French gourmet grand dames, this is a city that knows how to eat. Po'boys, crawfish and beignets, oh my! New Orleans knows its drinks too, as it's the city where both the sazerac and the hurricane were invented. Thousands of bartenders, who flock here each year for Tales of the Cocktail, not to mention the millions of tourists who visit to experience its culinary delights, can't be wrong.

Hong Kong, China

Swanky, Michelin-starred restaurants rise high in high rises throughout this former British territory. But there's also plenty of can't-miss dim sum joints to hit here as well—just give us some of those steamed barbecue buns now. If gastropubs are your thing, you'll find them here too, along with crafty craft cocktail bars and plenty of other drinkable delights.

Florence, Italy

Rumor has it that it's hard to get a bad meal anywhere in Italy. But as a dining destination, this Tuscan city's pretty spectacular, even in a country filled with world-class stopovers. Classic Tuscan cuisine is farm-fresh (pioneering the farm-to-table movement before it was even a thing), and cooked from scratch. From the simplest pasta dish to the most complicated entrée, you can expect meals done to perfection. And yes, just in case you were wondering, the gelato here is amazing as well.

Buenos Aires, Argentina

Grilled meat and red wine, what could be a more perfect pairing? One of the most burgeoning gourmet scenes in South America also delivers when it comes to farm-to-table, nouveau and inventive dining experiences, including meals set inside chefs' homes. More affordable than many destinations as well, it's also one steeped in culture and rife with top attractions to visit, making it a must-see for travelers of all interest.

Chicago, Illinois

Grant Achatz's inventive restaurant Alinea was enough of a reason to visit the Windy City. But then he had to go and reinvent cocktails at Aviary, not to mention Next, where the concept is always changing (at present it's Hollywood, but it's also been Paris circa 1900). Michelin-starred restos, farmers' markets and deep dish pizza are just a few of the highlights you can expect here. Plus, in the summer, you can enjoy an ideal pairing of gourmet food and music at Taste of Chicago.

Montreal, Canada

This Canadian city is almost as Parisian as Paris itself when it comes to culinary influences. From open-air markets to refined restaurants to gastropubs featuring perfect poutine (fries topped with cheese curds, gravy and sometimes foie gras), it's a veritable foodie paradise. When it comes to gourmet cuisine, Montreal has it in the bag. And, oh yeah, it's also got some of the world's best bagels.

Copenhagen, Denmark

Besides playing home to Noma, which was ranked the No. 1 restaurant in the world for four years, more than a dozen Michelin-starred restaurants can be found within the capital of Denmark. The city boasts plenty of places that specialize in smorrebrod—the original open-faced sandwich—as well as a thriving food truck scene and plenty of farm-to-table offerings.

Tokyo, Japan

Yes, Tokyo is a great choice for sushi and sake. And it's also got the largest number of restaurants that boast Michelin and Bib Gourmand status alone—400 to be exact. Add to that its famed fish market, ramen and udon noodle shops, plus any kind of gourmet bistro you'd imagine, and you've got ample reasons to make the trip out east.

Paris, France

It goes without saying that Paris is home to some of the world's best food. Some French cuisine purists will argue that smaller cities and towns offer more authentic or better fare, but c'mon, even the museums here serve up some fantastic eats. Not to mention the markets, wine bars, bistros and cheese shops to browse—including some of the world's best chocolate shops, where you won't want to pass up dessert.