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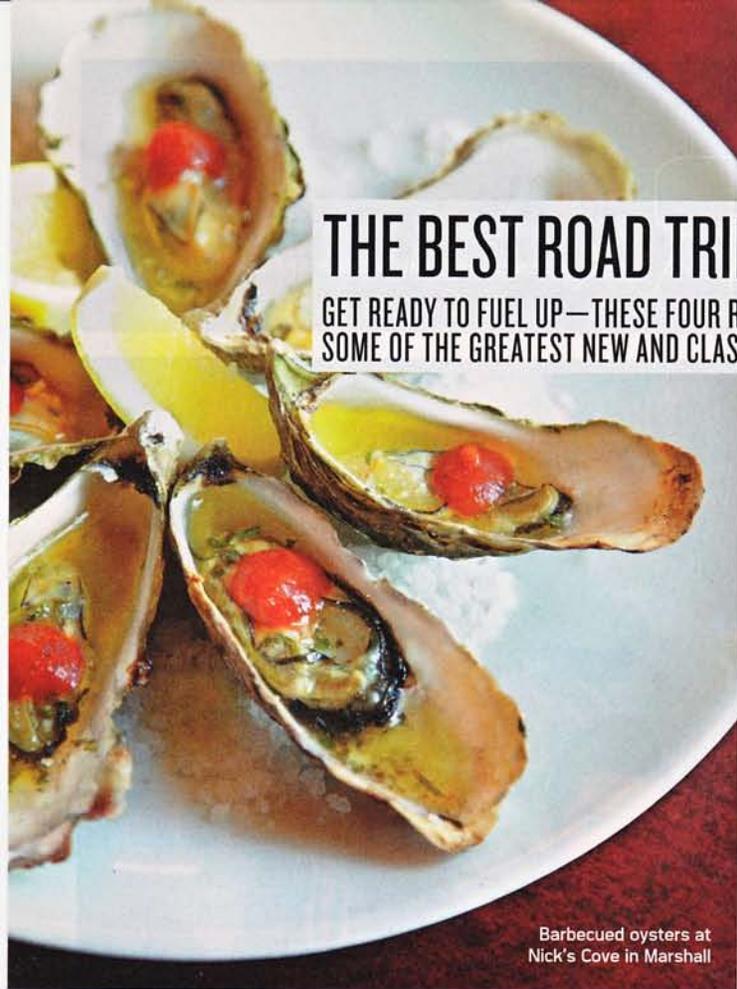


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THE BEST ROAD TRIPS FOR FOODIES

GET READY TO FUEL UP—THESE FOUR ROUTES WILL TAKE YOU TO SOME OF THE GREATEST NEW AND CLASSIC EATS IN THE COUNTRY.



Barbecued oysters at Nick's Cove in Marshall

SAN FRANCISCO TO YOUNTVILLE, CALIFORNIA

ROUTE: Fly into San Francisco and enjoy the Mission's eclectic food scene before heading over the Golden Gate and north on Route 1 to the oceanside eateries of Inverness and Point Reyes Station and then inland to the new culinary mecca, Yountville.

DAY 1 SAN FRANCISCO TO INVERNESS

Start at Mission hot spots like **Wise Sons Jewish Delicatessen**, which smokes its own pastrami; **Humphry Slocombe**, purveyor of esoteric ice creams; and gourmet bodega **Bi-Rite Market**, loading up on road snacks and heading north toward Inverness. Cap off your day with a private dinner of Wolfe Ranch squab and Bolinas broccoli at **Manka's Inverness Lodge**. **CRASH HERE:** Manka's

(mankas.com), a cluster of luxe cabins with stone fireplaces and outdoor showers.

DAY 2 INVERNESS TO MARSHALL

Order room service (goat-cheese scrambled eggs with local sausage) at the hotel but lunch at **Marin Sun Farms**, a butcher-café where you choose your own grilled-to-order grass-fed steaks. Motor to **McEvoy Ranch** for a jar of Tuscan olives, catch a cheese-tasting at **Tomales Bay Foods**, then cool off with pints of local Lagunitas IPA at turn-of-the-century **bordello** (now bar) **The Old Western Saloon**. Ease into evening with white wine and oysters at **Nick's Cove**.

CRASH HERE: Nick's Cove (nickscove.com), a gourmet oyster shack with waterside bungalows.

HOME DELIVERY

Order the Tomales Bay Deluxe five-cheese collection from **Cowgirl Creamery** (cowgirlcreamery.com).

DAY 3 MARSHALL TO YOUNTVILLE

Avoid Napa's tourist traps, sampling instead Petaluma's **Cowgirl Creamery** for cheese and Rutherford's **La Luna Market & Taqueria** for burritos as you journey to Yountville. Upon arrival, sip rosé in the **Ma(j)sonry Napa Valley** garden as you decide between fried chicken at **Ad Hoc**, wood-fired pizza at **Redd Wood**, or crab salad at **Lucy**. **CRASH HERE:** **Hotel Yountville** (hotelyountville.com), a serene wine-country retreat.

MINNEAPOLIS, MINNESOTA, TO MADISON, WISCONSIN

ROUTE: Fly into MSP Airport, enjoy the city's chic restaurant circuit, then head east, taking the back roads through Mississippi River farm towns to Madison.

DAY 1 MINNEAPOLIS

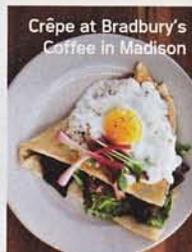
Dive in at the **World Street Kitchen** food truck for a post-flight curry-chicken bánh mì, walleye tacos at **The Tin Fish**, and a croque-monsieur with locally raised ham at **Barbette**. Spend happy hour at **Eat Street Social** sipping egg creams with Minnesota maple syrup before dining at Nordic-cool seafood joint **The Bachelor Farmer**.

CRASH HERE: **Le Meridien Chambers** (lemeridienchambers.com), a mash-up of contemporary art and landmark architecture.

DAY 2 MINNEAPOLIS TO MADISON

Fuel up at **Wise Acre Eatery** with a Half-Caff-N-Fully-Fultonated (espresso and local IPA),

then head to **Red Wing, Minnesota**—home of the heritage workwear brand and also chocolate-covered pretzel sticks from **Red Wing Confectionery**—before veering to **Stockholm, Wisconsin**. Hit **Stockholm General** for regional specialties like Bolzano salami, then



continue east to **Pepin's Harbor View Café**, gearing up for the four-hour trek to Madison with braised lamb and peach crostada.

CRASH HERE: **HotelRed** (hotelred.com), a hip inn within shouting distance of the university's stadium.

DAY 3 MADISON

Start off at **Bradbury's**

HOME DELIVERY

Order a bottle of molasses-tinged **Blackstrap Bitters** by **Bittercube** (bittercube.com).

Coffee with a flat-white and a savory crêpe, saving room for a brunch of gourmet fried cheese curds at **Graze**. The college town is bordered by two lakes, so pick up picnic eats—**Black Sheep Truffle** cheese from Carr Valley and **Washington Island Flax** crackers from **Potter's**—at **Fromagination** to tide you over until a decadent dinner at **L'Etoile**, where the James Beard Award-winning chef celebrates the state's bounty with dishes like an escargot tarte flambée with Wisconsin Cheddar.

CRASH HERE: **The American Club** (americanclubresort.com), a resort and spa with views of Lake Michigan.



The Bachelor Farmer in Minneapolis

PHOTOGRAPHS, CLOCKWISE FROM TOP LEFT: FRANKIE FRANKEN/COURTESY OF NICK'S COVE; COURTESY OF EACH LOCATION (2); BY GINA MARIE MANISCALCO; COURTESY OF EACH LOCATION (3).

NASHVILLE, TENNESSEE, TO ASHEVILLE, NORTH CAROLINA



Pies at Marché Artisan Foods in Nashville

ROUTE: Fly into Music City and feast on southern eats, updated and old-school, before heading east through the Smokies and into the artist enclave of Asheville.

DAY 1 NASHVILLE

Go "new Southern" for breakfast at **Capitol Grille** (a fried egg on Jack Daniel's-infused toast smothered in tomato gravy) and go classic for lunch—a "Meat and Two" plate of roast beef, turnip greens, and mac 'n' cheese at **Arnold's Country Kitchen**. Come nightfall, head to **City House** for Mediterranean-meets-Antebellum dishes (pizza topped with house-made belly ham) or to **The Catbird Seat** for inventive comfort food (beef short ribs

with kale ashes and black truffles). **CRASH HERE:** **Hutton Hotel** (huttonhotel.com), a sleek getaway bordering the Vanderbilt University campus.

DAY 2 NASHVILLE TO WALLAND

Wake up with egg-and-roast-pork-loin hash (and grab a slice of chocolate-walnut pie to go) at the Euro-styled **Marché Artisan Foods**, working up your courage for lunch at **Prince's Hot Chicken**: a cayenne-scorched breast speared to a slice of bread with a toothpick of pickle chips. Head east, pit-stopping at **Countryside** in Vonore for a David Chang favorite—Benton's Smoky Mountain Country Ham—served with fried okra and

coleslaw. At sunset, pull into **Blackberry Farm** for "foothills cuisine" like seared North Carolina trout with ham-hock broth. **CRASH HERE:** **Blackberry Farm** (blackberryfarm.com), a plush estate and brewery.

DAY 3 WALLAND TO ASHEVILLE

Weave your way to Asheville for fried-green-tomato napoleons at **Early Girl Eatery**, then grab a lunch of southern pub grub (roast-beef po' boy, Appalachian egg rolls) at **Tupelo Honey Cafe**. Come witching hour, hit **Cúrate** for small plates like North Carolina clams and house-cured olives before heading to **The Admiral** for a dinner of roasted quail atop cheesy grits. **CRASH HERE:** **Grand Bohemian Hotel** (bohemiannahotel.asheville.com), a sprawling Tudor lodge.

HOME DELIVERY
Order biscuit mix from **Tupelo Honey Cafe** (tupelohoneycafe.com).



Fried-chicken sandwich at Tupelo Honey Cafe in Asheville

PORTLAND TO ROCKPORT, MAINE

ROUTE: Fly into Portland and explore the city's working docks and cobblestone streets before taking Route 1 up the Atlantic coast, stopping at the fishing villages along the way.

DAY 1 PORTLAND TO SCARBOROUGH

Kick things off at the city's southside favorite **158 Pickett Street Cafe** with a sourdough bagel filled with prosciutto, eggs, and pesto. Alongside a quick noon pint at **J's Oyster**, lose yourself in a bucket of steamed mussels, then hit **Pai Men Miyake** for Maine-shrimp sushi rolls and **The Lobster Shack** at **Two Lights** for clam-cakes. Follow up with a late, wine-soaked dinner of small bites (try the seared rockfish and curry slaw) at **Bar Lola**. **CRASH HERE:** **Black Point Inn** (blackpointinn.com), located seaside on one of the most scenic spots in New England.

DAY 2 SCARBOROUGH TO TENANTS HARBOR

Begin the day at the **Standard Bakery Co.** with morning buns (croissant dough studded with walnuts), then stop at **Rosemont Market & Bakery** in Yarmouth for car-friendly provisions like house-made roast beef and a loaf of ciabatta. Follow Route 1 until you reach Wiscasset, grab a life-changing lobster roll at **Red's Eats**, then detour to Boothbay Harbor for a scoop of whoopee-pie ice cream at **Downeast Ice Cream Factory**. Return to Route 1 and wind your way to the



Red's Eats in Wiscasset

tip of the St. George Peninsula, where you can refuel on one of many delicious lobster dishes at **Cod End**, a fish market and seasonal cookhouse. **CRASH HERE:** **The East Wind Inn** (eastwindinn.com), a former town meeting hall turned bucolic hideout.

DAY 3 TENANTS HARBOR TO ROCKPORT

Breakfast on blueberry pancakes at **Port Clyde General Store**,

HOME DELIVERY
Order live lobster from **Jess's Market** (jessmarket.com).

without the vodka) at **Sweets & Meats Market**, and turn north to Belfast. Stop at rustic vegetarian café-grocery **Chase's Daily** for a house-made raspberry-lemon muffin, then grab a barstool at Rockland's



Whole fresh lobster at The Lobster Shack at Two Lights on Cape Elizabeth

but save room for the Seven-Napkin burger at **Owls Head General Store** for lunch. Jump onto Route 73, pick up roadies (like **Waldo Stone Farm's Bloody Mary mix** made with Pemaquid oyster juice; it's delicious even

popular yachter hangout **Primo** and feast on clam pizza and chicken wings from its own roost. **CRASH HERE:** **Samoset Resort** (samosetresort.com), a collection of quaint, wood-shingled cottages.