

Worldly Delights: Opening Soon

Mary Luz Mejia

California Dreaming

Food Network celebrity chef Tyler Florence is doing his part to further entrench northern California as a gastro-tourism hotspot. His recently opened **Wayfare Tavern** (558 Sacramento Street, (415) 772-9060) is an ode to American cuisine in downtown San Francisco. Next up is **Tyler's Rotisserie & Wine** (710-740 Main Street, (707) 254-8500) in Napa, set to open near fellow culinary guru Masaharu Morimoto's **Napa Morimoto** (610 Main Street, (707) 252-1600). And soon Florence's partnership with rocker Sammy Hagar will yield a new, casual San Francisco eatery, with a focus on the state's fine wines.



Liquid Gold

For Canadian celebrity TV chef and author Christine Cushing, there's nothing that proudly proclaims Greece in all its glory more beautifully than the country's olive oils. Putting her money where her heart is, Cushing has recently launched a new USDA-certified organic extra virgin olive oil called **Christine Cushing's Vibrant**. "My Vibrant oil is from the coastal Peloponnese region of Mani on the mainland. The rugged terrain, fertile soils and plentiful water there produce an oil that is medium-bodied, forwardly fruity, round with grassy and floral notes," says Cushing. Vibrant is the best way to put a little *opa!* into almost any dish. Available online at www.christinecushing.com.

Fro Yo North

The hottest American frozen yogurt chain has just landed in Canada. **Menchie's** is the go-to spot for much of young Hollywood looking for a sweet treat without the added fat or calories. Made from Canadian milk, the fat-free, self-serve fro yo concept is winning over Canucks. With a rotating roster of 100 fun flavours, it's no wonder Justin Bieber hits up Menchie's on date nights. There are two stores in the Greater Toronto Area, with shops set to open across the country throughout 2011. Go to www.menchie.com for details.



Online-Offline Bar Lounges

Johannesburg's MiWorld Bars are taking the power of social networking and combining offline with online in chic, club-like surroundings. Guests are asked to register for MiEvents (Mi stands for Meaningful Interaction), giving them access to special happenings, launches, parties and gatherings that are technologically plugged in. Bar tables are kitted out with touch screens that allow you to interact on social media sites and with other registered users in case you need to flash mob it asap! <http://mi-world.co.za> for the high-tech guru in you.

Daniel Does It Again

Maitre of French cuisine, chef Daniel Boulud opens another of his eponymous **db Bistro Moderne** eateries, but this time he's headed south to Miami, Florida. The French-American restaurant includes a new stylish bar/lounge and is located in the JW Marriott Marquis Miami in the city's downtown core. It's a welcome addition for nearby office workers and urbanites looking to lunch with panache in the city by the sea. Go to www.danielnyc.com/dbbistromiami.html#intro for more details.



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