

MEN'S JOURNAL

How to Travel With Famous Chefs to the World's Best Culinary Destinations



Courtesy of Black Tomato

by Ian Centrone



When it comes to food-focused TV shows, few series have been able to capture audiences' attention the same way *Chef's Table*. For those who haven't burned through all five mouth-watering seasons, the show is filled with [awe-inspiring creations](#) and features a selection of the world's leading chefs and culinary personalities, giving viewers an intimate glimpse into their lives. Between the gripping storytelling and stunning cinematography, it's hard to watch without binging an entire season (or giving in to an inevitable case of the munchies).

During his Chef's Table episode, fans got to see inside **Central**, his Lima-based eatery (that's currently ranked the fifth best restaurant in the world). Since then, he's opened **Mil**, a new concept that overlooks the concentric terraces of Moray, perched high in Peru's Sacred Valley. Participants not only get to dine at Mil, but they also enjoy a traditional Pago a la Tierra ceremony led by a local shaman; learn local cooking techniques utilized by Martínez himself (such as cooking lunch in a hand-built huatia oven); and discover the religious, cultural, and economic significance of Andean spirits during a private tour to his favorite Peruvian distillery.



Courtesy of Black Tomato

Switching gears, an alternative itinerary brings travelers to Central Europe to unearth the staple dishes of Slovenia. Devised alongside **Janez Bratovž**—regarded as the father of modern Slovenian fine dining—the trip winds through some of country's most popular regions including Piran, Ljubljana, and Lake Bled. Along the way, guests have the chance to witness all of the regions and institutions that are positioning Slovenia as an on-the-rise culinary hot spot to watch. Highlights include truffle hunting in Istria; cycling through Gorsika Brda's vineyards for private wine tastings; and accompanying Chef Bratovž to Ljubljana's famed food market to source ingredients for a one-of-kind cooking class.



Courtesy of Black Tomato

The portfolio currently houses a total of five distinct trips across five mouth-watering destinations. In addition to Peru and Slovenia, Tasting Notes also encompasses itineraries to Spain's Basque Country with Chef **Dani López**; throughout Argentina with **Chef Fernando Trocca**; and in the land Down Under with **Chef Maggie Beer** (nicknamed the matriarch of Australian cuisine).

But the Black Tomato team isn't stopping there. In fact, they're already gearing up to expand the concept to new locales including destinations like New York, Los Angeles, and the United Kingdom.