

Globetrotter

ON THE RADAR



PARIS

The Peninsula's first European hotel opens in the 16th arrondissement on Aug. 1. The 19th-century building, once home to a grand hotel and later UNESCO's headquarters, has been meticulously restored and boasts the brand's signature swank amenities (a Rolls Royce fleet, page boys in pill-box hats, interactive in-room technology in 11 languages). There is also an extensive collection of contemporary art and awe-inspiring sculptures to give guests a gallery-like experience. If you prefer to admire art while sipping some Earl Grey tea, sit in the lobby for L'Heure du Thé, the hotel's traditional afternoon tea service. paris.peninsula.com



TORONTO

The Society of Beer Drinking Ladies hosts monthly gatherings – or bebies – that feature small-batch brews, gourmet street food and no men. Somewhere between a girls' night out and an official beer tasting, bebies are held on the last Friday of every month (the next one is Aug. 29) in secret locations throughout the city. There's a strong slant to all things local, with beers hailing from the likes of Etobicoke-based Black Oak Brewing Co., Flying Monkeys in Barrie, Ont., and Niagara's Oast House Brewers, and savoury pies and perogies from hip caterers. A limited number of tickets are available for each event (\$20,) but you have to follow the society on Twitter or Facebook to find out more. ladiesdrinkbeer.com



LONDON

Reservations are now being accepted at Mondrian London at Sea Containers, the first Mondrian hotel to open outside the United States. Designer Tom Dixon drew inspiration from a 1920s-era transatlantic ocean liner, outfitting the slate-coloured rooms with custom wingback chairs, brass finishes and marble bathrooms. Book a river-view suite for postcard-perfect vistas of the Thames. While there are plenty of places to eat and drink nearby, New York chef Seamus Mullen's (Tertulia, El Colmado) in-house restaurant is destined to become one of the hottest places to eat in the South Bank area. morganshotelgroup.com



TOFINO, B.C.

At Wolf in the Fog, chef Nick Nutting (formerly of Pointe Restaurant at the Wickaninnish Inn) believes forest-to-fork and ocean-to-plate dining is best savoured when shared. The wilds and waters of Vancouver Island source the ingredient-driven menu, which is a mix of comfort food (burger and fries, lamb meatballs, roast beef sandwich) and family-style servings of Spanish Picnic (cod, octopus, mussels, tomato salad, focaccia) and Stampede (flank steak, brown-mushroom vinaigrette, potatoes). Seafood lovers can sample a variety of dishes, among them charred Humboldt squid, Dungeness crab causa and potato-crust-ed oyster. wolfinthefog.com

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