

THE SAVVY TRAVELLER » BY MERCEDEH SANATI

Prairie pampering

Saskatoon – The James Hotel, pictured here, has the slick look of a big-city boutique hotel with down-to-earth Prairies hospitality. Decked in a neutral palette that was inspired by the vast wheat fields and pale blue skies of Saskatchewan, its 59 guest rooms boast polished walnut floors, swank marble bathrooms with L'Occitane bath products, and furniture made by local artisans. Stop by the lobby bar for a shot of 18-year-old Highland Park scotch and peruse the collection of contemporary paintings and photographs by such homegrown artists as Adrian Stimson, Michael Batty and Michael Levin. thejameshotel.ca

Harbour by Starck

Majorca, Spain – Renowned French designer Philippe Starck has spruced up Port Adriano, turning the once humdrum mooring spot for mega-yachts into a destination for shoppers and people watchers. Starck applied his minimalist touch, concealing esthetically unappealing elements like the parking lot and showcasing a sleek structure with an impressive main staircase, multiple terraces, concrete columns and a wooden roof draped in greenery. Inside, you'll find bars, restaurants and boutiques where you can rub elbows with the well-heeled Mediterranean nautical set. portadriano.com



A Brooklyn aerie

New York – Classy cocktails and panoramic views are on offer at the Ides, an open-air watering hole at Brooklyn's Wythe Hotel. Have an aperitif at the rooftop bar, which from a distance looks like a giant glass cube sitting atop a 1901-era factory. Then descend to Reynards, the hotel's main-floor bistro, for some locavore dining (wood-roasted olives, grass-fed burgers and rabbit meatballs are on the menu). If you want to spend the night, the Manhattan skyline-facing room has impressive views from its from floor-to-13-foot-high-ceiling windows. wythehotel.com

Follow the pizza

San Francisco – Housed in a six metre-long shipping container with an Italian-made wood-burning pizza oven and glass doors, Del Popolo is no ordinary food truck. The supersized mobile pizzeria is manned by pizzaiolo Jon Darsky who roams around town cooking up \$10 (U.S.) Neopolitan-inspired pizzas made with locally sourced ingredients. Purists will savour the basic margherita with tomato, fresh mozzarella, basil, olive oil and sea salt. Follow @pizzadelpopolo on Twitter for the truck's location and arrive early. Darsky has a following and his pies sell out quickly. delpopolosf.com

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