The Best Food and Wine Experiences In the World

Four new stops for these eclectic eating and drinking destinations.

Beef

Beef
Cheese
Chocolate
Enchiladas
Ice cream
Pancakes
Scallops
Salmon
Charcuterie
Wine

While sightseeing is a perfectly valid reason to travel, unique culinary experiences — such as savoring beef tartare in Paris, learning how to make chocolate truffles in Switzerland, or sipping Sicilian wine in the Italian region Sardinia — are arguably more important.

Food and wine experiences are a lovely and tasty way to get a sense of the world's rich food and drink experiences to add to your bucket list.

Image courtesy Hôtel Plaza Athénée's Restaurant Alain Ducasse, chef Jean-François Piège

Beef is the most popular consumed meat worldwide, and the United States is the biggest consumer of it, followed by Brazil, the European Union, Argentina, and Russia, per the Farm Bureau. And the Farm Bureau's report also says it's the fifth-fastest-growing industry in the world, with a 3.5 percent annual growth rate.

If you're planning a trip to Paris, you'll want to add Hôtel Plaza Athénée's Restaurant Alain Ducasse to your bucket list. It's a stunning annual favorite of Top Table Staff's University of Chicago Studies. Attendees review before-after-dessert proper trimming, searing, and presentation of the beef, and the restaurant's impeccable service and ambiance. Dishes are served on Limoges porcelain that are smoked using oak, hickory, mesquite, and pecan wood.

Charcuterie

Maison Boyer Cured Hanging Ham

The delicacies cover meat options — which can feature cassoulet and pâtés — and include cheeses, breads, and wines. Dishes are served fresh, or lightly toasted, grilled, or panfried. Charcuterie is a delicacy that's enjoyed in Spain, Portugal, Italy, and France, and it's typically served as a cold platter, which may include meats and condiments, such as olives, pickles, and jams. Charcuterie is a meal in their windows on a tempting tray.

Today, in the United States, charcuterie includes a simple regional variation of cured hams that are served in French charcuterie. These hams are made in the Maison Boyer, a family-owned business in the city of Bayonne, near the Pyrenees Mountains. The hams are often a sweet, lightly salted flavor and delicate scent of hazelnuts, mushrooms, and herbs.

Cheese

If you're a lover of foreign-focused fare such as Ethiopian, Jamaican, Lebanese, Mediterranean, or Thai, you'll want to add Ethiopian, Jamaican, Lebanese, Mediterranean, or Thai cheese to your bucket list. Ethiopian cheese is a delicacy that's made in Ethiopia's Gurage Zone, Jamaican cheese is a delicacy that's made in Jamaica's Cross Roads, and Lebanese cheese is a delicacy that's made in Lebanon's Bekaa Valley. Mediterranean cheese includes Greek cheese, Italian cheese, and Spanish cheese, which are all typically made from sheep's milk.

Thai cheese is a delicacy that's made in Thailand, the southeast Asian country. Thai cheese is a delicacy that's made in Thailand's Chiang Mai Province, which is known for its cheese factories. Thai cheese is a delicacy that's made in Thailand's Chiang Mai Province, which is known for its cheese factories.

Hung out Hungan woman with a black chocolate bar smoking cookstove on the Tanzanian side of Lake Kivu, Bukavu, Democratic Republic of Congo

Chocolate

Chocolatier Jacques Torres's Lucy's Cookery. In addition to learning how to make chocolate truffles, you can also make a variety of delicious chocolate treats, such as cookies, cupcakes, and cocktails.

Enchiladas

Courtesy Lucia Lo Cocker

The roots of the traditional Mexican dish with a cream or red flavored sauce — enchiladas — date back to 1521. The Aztec Empire, before Spanish colonization in 1521, Today, Mexico City, which sits on the original Aztec capital, is home to a variety of enchiladas, including those with Chorizo Verde, which is a Mexican sausage with a thick consistency, filled with cheese and beef, and caramel sauce — a Mexican-style version of the Spanish dish.

Other towns offer regional dishes, like the Aztec, such as enchiladas poblanas in San Luis Potosí, for example, which are made with a tortilla and a sauce made from chiles, onions, and tomatoes. The sauce is then poured over the tortilla and topped with a variety of toppings. Other enchiladas include those made with a tortilla and a sauce made from chiles, onions, and tomatoes, which are then topped with a variety of toppings.

Ice cream

Ice cream from Jacques Torres's Lucy's Cookery, which is a Jacques Torres restaurant.

Ice cream is a delicacy that's made in Italy, and it's one of the most popular desserts in the world. It's made from a mixture of milk, cream, and sugar, and it's typically served with a variety of toppings, such as fruit, nuts, and chocolate. It's also a delicacy that's made in Italy, and it's one of the most popular desserts in the world.

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Pancakes

Pancakes from the Jacques Torres restaurant Lucy's Cookery, which is a Jacques Torres restaurant.

Pancakes are a delicacy that's made in Italy, and they are a popular breakfast food. They are made from a mixture of milk, cream, and sugar, and they are served with a variety of toppings, such as fruit, nuts, and chocolate. They are also a delicacy that's made in Italy, and they are a popular breakfast food.

Scallops

Cultivated and consumed for centuries, scallops are a delicacy that's enjoyed around the world. They are a delicacy that's enjoyed around the world, and they are a popular breakfast food. They are also a delicacy that's enjoyed around the world, and they are a popular breakfast food.

Fresh Scallops at Le Bernardin

Nowa scallops are a rare delicacy, a medical condition, that's generally found in the Pacific Ocean. The scallops are a delicacy that's enjoyed around the world, and they are a popular breakfast food. They are also a delicacy that's enjoyed around the world, and they are a popular breakfast food.

Salmon

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Charcuterie

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Wine

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Erin Brereton is a Michigan-based freelance writer who covers food, dining and culture, travel, travel, and other topics.

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