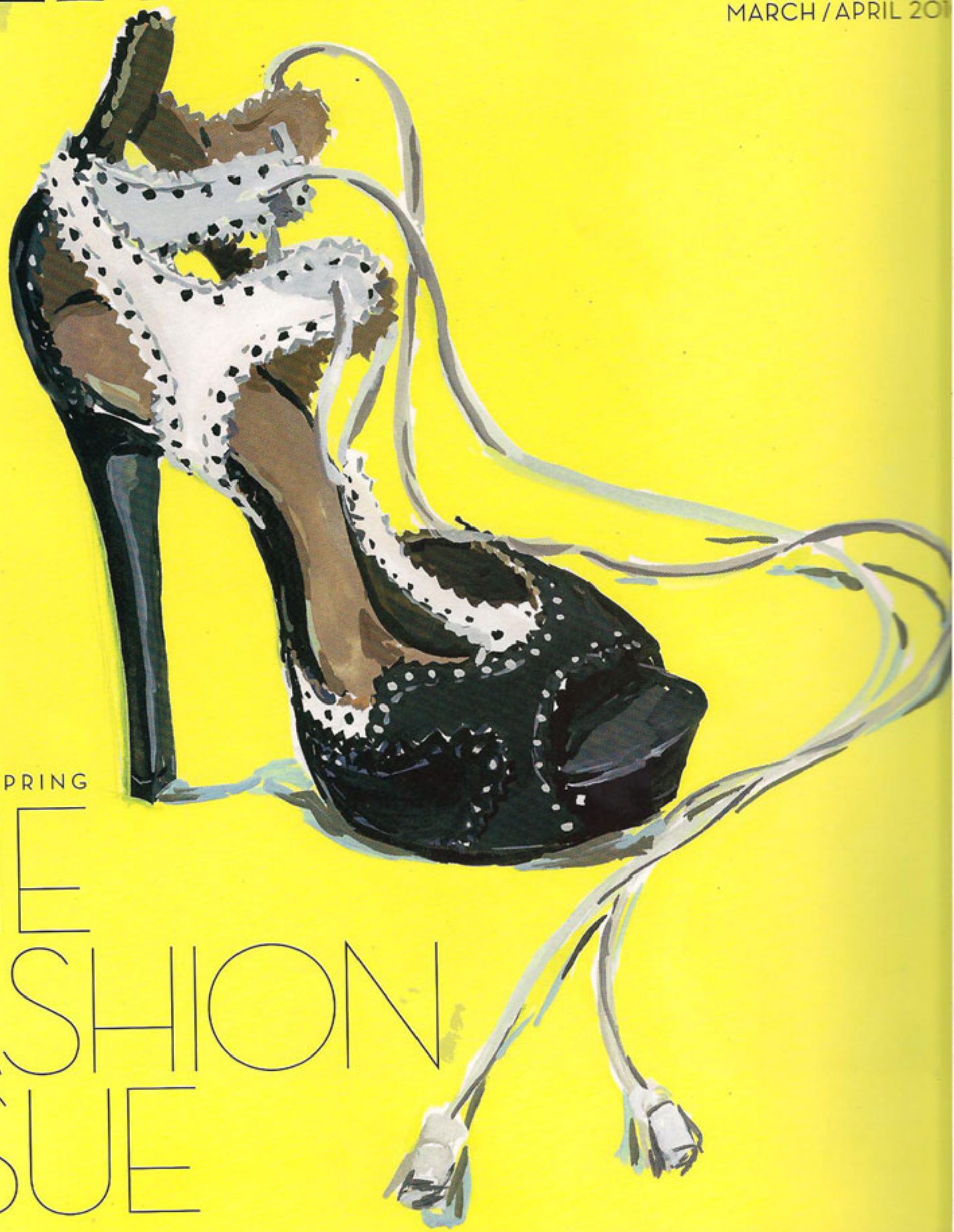


# DEPARTURES

MARCH / APRIL 2011



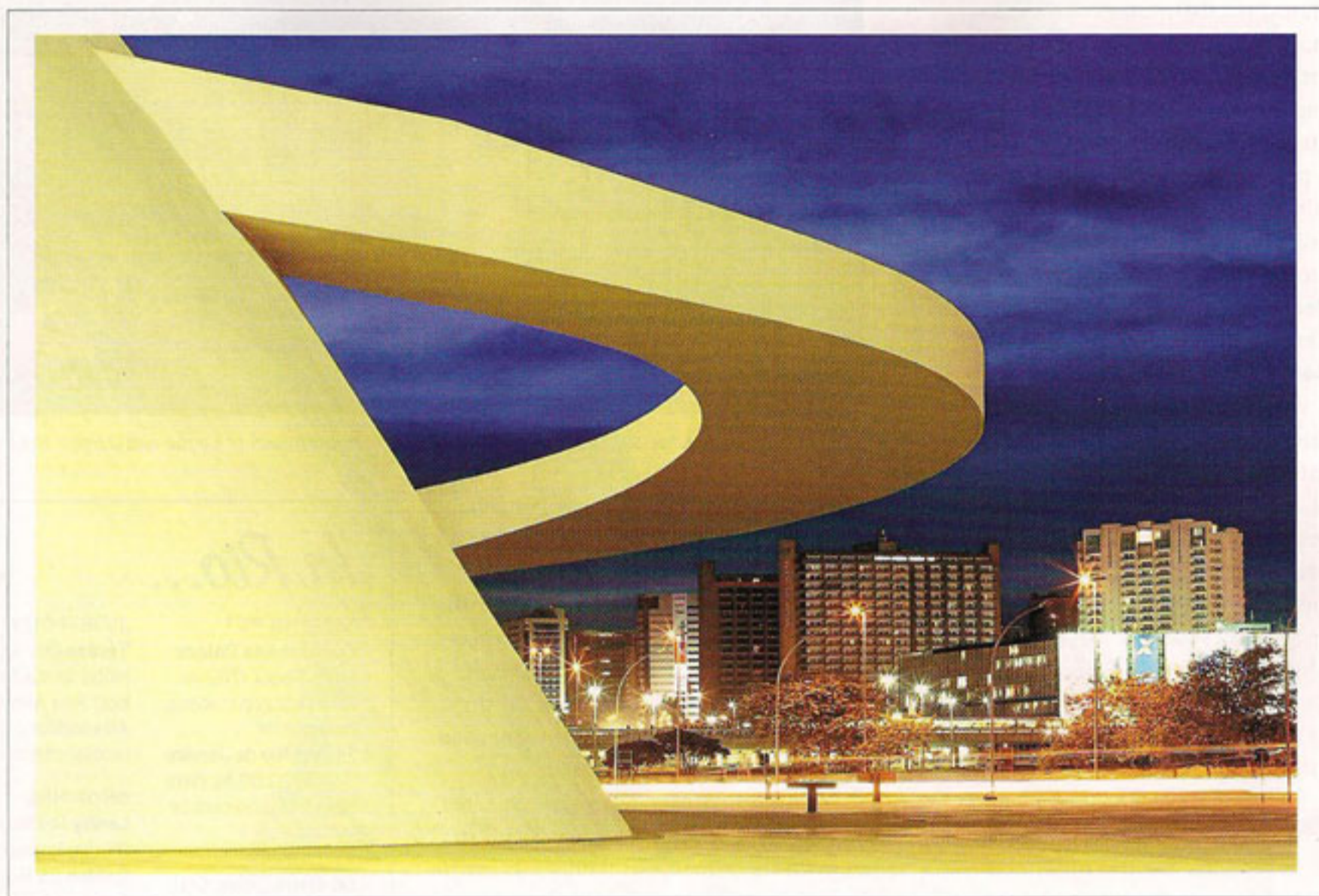
STEP INTO SPRING

THE  
FASHION  
ISSUE

# BLACKBOOK

A GUIDE FOR THE SOPHISTICATED TRAVELER HERE & ABROAD

EDITED BY ANDREW SESSA



The sensuous curves of architect Oscar Niemeyer's Museu Nacional, in Brasília

Update

## The Buzz from Brazil

All the latest on Rio de Janeiro, Brasília, and São Paulo. **BY ALEX ROBINSON**

**PLUS:** News from three of the country's chicest beaches.

As the rest of the world limps through the recession, Brazil is booming, its \$1.6 trillion economy growing, and its currency, the *real*, rising 34 percent against the dollar in 2009. Works by Brazilian artists like Adriana Varejão and Tunga command high prices at international auctions, and conceptual artist Cildo Meireles showed at London's Tate Modern last year. The country increasingly exports its architecture, too: Bernardes Jacobsen Arquitetura, the firm Triptyque, and Pritzker Prize-winner

Paulo Mendes da Rocha have projects in China, Spain, and the Middle East. And, of course, Rio de Janeiro will host the 2016 Summer Olympics, two years after Brazil holds soccer's World Cup.

Not that there isn't still a dark side here. Gangs and gun crime remain problems in the big cities. But the hope is that the country's prosperity will bring the political will to resolve them so travelers will brave Brazil and discover the new restaurants, hotels, shops, and cultural happenings that make Rio de Janeiro, Brasília, and São Paulo top destinations for the months ahead. **CONTINUED »**

Roberto Burle Marx designed and built the city in just five years in the late fifties, creating a government complex of concrete and glass buildings as well as a Corbusier-inspired urban plan. Niemeyer's extraordinary original buildings sit along the Eixo Monumental, the five-mile central boulevard crowned by his Congresso Nacional, with its iconic saucer-shaped senate and domed congress chambers.

The 102-year-old architect—who still goes to the office and pursues new commissions—hardly finished 50 years ago, however. Since 2006, two new Niemeyer buildings have opened on the south side of the Eixo Monumental. The **Museu Nacional** is a brilliant white 150-foot-high hemisphere with a curving cantilevered balcony partially encircling it, and a long, grand ramp leading to its gaping entrance. In contrast to those sweeping forms, the adjacent **Biblioteca Nacional de Brasília** is a 390-foot-long wedge faced with intricate concrete screening. Again in gleaming white, it watches over a series of inky pools.

With these landmarks' arrival have come restaurant news and openings, the first flurry of chic boutique shopping, and an overall sense of the city as a destination for adventures beyond the political. Nowhere is this more obvious than in **Patú Anú's** kitchen, which Argentinean chef Lucas Fernandes Arteaga took over

BRAND-NEW BAG

HIDE & SEEK

The Diva bag by Ana Paula Avila e Silva is the Birkin of Brasília. Sold at the designer's shop **Confraria** for \$1,000, it combines mahogany and gold-plated fittings with calfskin sourced from southern Brazil.



last April, transforming the restaurant from a favorite lunch spot for staid diplomats into *the* fine-dining location in Brasília. Arteaga once worked at the Michelin three-star Martín Berasategui, outside San Sebastián, Spain, and his degustation menu fuses molecular gastronomy with Latin panache. The sauce he serves with the roast duck literally tingles on the tongue. The restaurant itself, a 30-person aerie decorated in riotous *Tropicália*, is hidden away in a forest on the city's eastern out-

skirts, and the glass-sided dining room looks out over the distant city, whose reflection twinkles in Lake Paranoá.

A few doors down is **Aquavit**, which opened five years ago in another glass-walled dining room, this one set in a tropical garden. Here Danish architect-turned-chef Simon Lau Cederholm combines Scandinavian and French techniques with Brazilian ingredients in dishes like grilled foie gras with caramelized pineapple, sugarcane juice sorbet, and corn brioche.

The six-year-old Brazilian Slow Food spot **Zuu a.Z d.Z** is the restaurant of choice for society couples, while the three-year-old **Alice Brasserie** offers more conservative French home cooking.

In their plan for Brasília, Costa and Niemeyer divided the city into a series of zones, separating the commercial, administrative, and residential areas. Brasília's

2

BUZZWORTHY BEACHES

Paraty

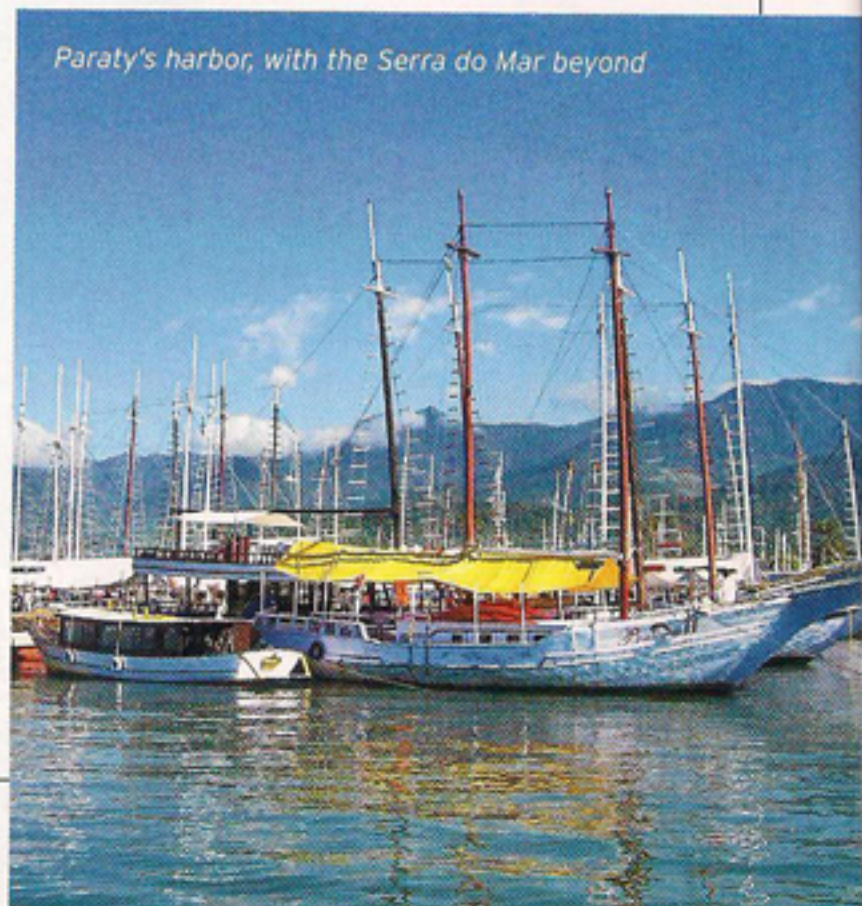
Enchantingly situated on the Ilha Grande bay, surrounded by the lush Serra do Mar, the once-forgotten port of Paraty became a popular beach spot starting in the seventies, when roads linking it to Rio and São Paulo were completed. But recent changes to this town of pristine beaches, perfectly preserved colonial buildings, and cobblestoned streets have raised its profile among wealthy Brazilians and international travelers—aided by the **Paraty International Literary Festival** ([flip.org.br](http://flip.org.br)), which brings in big-name writers each August. Nowhere is Paraty's new sophistication more evident than at the nine-room pousada **Casa Turquesa** (from \$450; [casaturquesa.com.br](http://casaturquesa.com.br)), which opened its signature turquoise doors two years ago and quickly became the best stay in town, offering a quality of English-speaking service not always found here. Located near the water in the Centro Histórico, the hotel was built on the foundation of an 18th-century house, but its sensibility is decidedly contemporary.

There's plenty of blue and lots of white (soft Trussardi linens, inviting lounge cushions by the courtyard pool). Owner Tetê Etrusco and her charming manager, Francisco Baenninger, assist in arranging boat trips (a must), scuba dives, and hikes to forest waterfalls. They'll suggest shops like **Armazem** (55-24/3371-2082), one of Paraty's latest additions, for jewelry and crafts from native Brazilian communities, and direct you to restaurants such as **Santa Trindade** (dinner, \$17; 55-24/3371-1445), a smart new spot for cocktails, wine, live music, dancing, and tapas-like *petiscos*.

—STEPHEN WALLIS

→ Car service to Paraty is best booked through your hotel—from Rio (four hours) it's \$320, and from São Paulo (five hours), \$350. **DS Táxi Aéreo** offers helicopter service from Rio (\$2,310 for up to four people; 55-21/9982-1410), and **Helimarte Táxi Aéreo**, from São Paulo (\$2,425 for up to three people; [helimarte.com.br](http://helimarte.com.br)).

Paraty's harbor, with the Serra do Mar beyond



In Brasília...

STAYING PUT

**Royal Tulip Brasília Alvorada** From \$125. SHTN, Trecho 1, Cj. 1B, Bl. C; [royaltulipbrasilialvorada.com](http://royaltulipbrasilialvorada.com)

AT TABLE

**Alice Brasserie** Dinner, \$60. SHIS, Q. 1, Comércio Local 17, Lj.

201-204, Ed Fashion Park, Lago Sul; 55-61/3248-7743

**Aquavit** Dinner, \$80. SMLN, Trecho 12, Cj. 1, Cs. 5; 55-61/9167-0000

**Patú Anú** Dinner, \$85. SMLN Trecho 12, Cj. 1, Cs. 7; 55-61/3369-2788

**Zuu a.Z d.Z** Dinner, \$70. SCLS, Q. 210, Bl. A, Lj. 38; 55-61/3244-1039

SHOPPING

**Confraria** SHIS, Q1 9, Bl.A, Lj. 6, Lago Sul; [confrariastudio.com.br](http://confrariastudio.com.br)

**Magrella** SHIS, Comércio Local 3, Bl. F, Lago Sul; 55-61/3364-4977

ARTS & CULTURE

**Biblioteca Nacional de Brasília** SCS, Lt. 2, Esplanada dos Ministérios; 55-61/3325-6257

**Espaço Cultural Contemporâneo** SCN, Q. 3, Bl. C, Lj. 5; 55-61/3327-2027

**Museu Nacional** SCS, Lt. 2, Esplanada dos Ministérios; 55-61/3325-5220