THE WHITE BARN GETS TASTIER
By Diane Bair and Pamela Wright
Globe Correspondents

here is a saying goes: Everyone loves lobster; no one likes change. And, no one certainly likes it when you mess with a good thing. On May 17, 2019, when Matthew Padilla took the helm of Padilla, who must play a delicate balancing act between the old and new, attending younger, more adventurous diners while still satisfying the more discerning clientele and staying true to the property’s culinary pedigree. For the former, the menu’s transformation has placed with a lighter, lobster and mushroom linguine, or a Chaco chicken, topped with creamy chicken skin cracklings, and served as a three-course appetizer. The chef’s palette is a textured stew of butter, warm, crispy shallots, sweet potato, and sautéed spinach, lightly drizzled with a parsley aioli, sprinkled with crispy sunchokes, and served with brioche. It hits all the elements of forests around the world. Led by Mashpi’s team of native rangers, activities include hands-on techniques for walking silently through the forest, using two leaves as whistles for bird calls, ways to call outlandish animals, and the use of field guides to identify insects, leaf patterns, and animal species likely to be spotted on outings. Excursions feature day highways to wild animals and bird watching, night walks to spot nocturnal animals; visit to the Life Center Butterfly Farm, ride a bicycle above the lush dense canopy; and more. Rates from $1,200 per room per night, includes shared transfer from Quito, all meals, guided activities within the reserve, 24/7. Soft drinks, and use of rubber boots and rain ponchos. 944-735-5855, www.mashpi-lodge.com/family-travel/

The Concierge
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and the role that food has still resonate in American cul-

balestry of forests around the world. Led by Mashpi’s team

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outlets. For those looking for a rugged Bluetooth speaker, there’s the DemerBox

C HIC O H TEL I N D I A N R E P U B L I C

Experience the wildly varied land-

forests, rain forests, and marina – at one of the

E C U A D O R C L O U D F O R E S T

Mashpi Lodge, set within a

T H E H O TEL

S T U D I O T H E C R E A T O R S

A leading CGI animation studio

Necker rituals, activities include hands-on techniques for walking

B O S T O N S U N D A Y G L O B E

MAY 5, 2019

Travel

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ABOVE Beef tatare features a roasted toast of warm, buttery bone marrow serving as the platter for strips of raw tenderloin, lightly dusted with a parmesan aioli, crinkled with crispy shallots, and served with brioche.

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