

FORAGING | VIENNA

Vintage Frocks and Chocolate, Too

Neubaugasse Street in Vienna's seventh district, an enclave near the tourist-frequented Museumsquartier, where both longtime residents and young professionals live, has emerged as a go-to for innovative shopping. Boutiques, housed mostly in three- and four-story 19th-century buildings on this charming and quiet street, sell everything from trendy clothes and accessories to food, and stand out for their personable feel.

SHIVANI VORA



PHOTOGRAPHS BY JOSEF POLLERROSS FOR THE NEW YORK TIMES

A SHOPPING DISTRICT IS POPULAR WITH TOURISTS AND LOCALS ALIKE.

Burggasse24

Just off Neubaugasse but considered a part of its retail fabric, this six-room, bilevel spot is a trove of eye-catching and mostly European vintage clothing for both sexes from the 1970s to the '90s. Marco Pauer, the owner, carries edgy pieces such as a dark blue short-sleeved cropped polyester ladies' jacket from France that fuses classic gold embroidery with Western-style fringes, and a men's faded green leather bomber jacket from England. Prices from 10 euros. Burggasse 24; 43-644-442-9598; no website.

Wald & Wiese

Honey and products related to it are the stars at this family-run business. More than 30 varieties are for sale, such as a honey infused with lavender and another made with chestnuts. There are also chewy translucent candy, lollipops and whiskey with honey, and a good selection of honey soaps, candles and essential oils. Prices from 1 euro. Neubaugasse 26; 43-1-907-8107; waldundwiese.at.



Art Point

Lena Kvadrat, a Moscow-born clothing designer, moved to Vienna 15 years ago with dreams of opening her own shop, and this airy space is it. Her creations are inspired by men's wear, such as a gray tweed skirt with red stitching made with suit fabric, an orange silk scarf with a white flower pattern made from a tie and a black cotton jacket with a tailcoat. Prices from 75 euros. Neubaugasse 35; 43-1-522-0425; artpoint.eu.



Bonbons

This shop is a homage to chocolate. The selection emphasizes Austrian brands such as the bean-to-bar Zotter, famous for dark bars in exotic combinations like pear and cardamom. Local artisans supply the pralines, nut-studded barks and dipped fruit like orange peel encased in white chocolate. Prices from .30 euros (32 cents). Neubaugasse 18/2; 43-1-523-6360; bonbons-neubaugasse.at.



Ina Kent

This high-ceilinged space is where the eponymous Viennese designer with a local following sells her women's and unisex leather bags. They usually come in muted tones such as dark gold and brown, and many can be worn in multiple ways, like as a clutch, cross-body and backpack. From 70 euros. Neubaugasse 34; 43-699-1954-1090; inakent.com.



HEADS UP | VANCOUVER ISLAND, BRITISH COLUMBIA

A Spectacular Setting, With Food to Match

Tiny Tofino offers high-end and roadside dining options, many featuring fresh seafood.

By SHIVANI VORA

Tofino, an enclave on the western edge of Vancouver Island in Canada, has long been a draw for its spectacular setting between the Pacific Ocean, with its surfer-magnet waves, and the Pacific Rim National Park Reserve. Now, the growing number of restaurants is another reason to visit this British Columbia district, with a population of less than 1,900. The thriving culinary scene here is led by transplants who were attracted to the area's idyllic surroundings and easygoing way of life.

Outsiders might be driving the movement, but it began when a native, Charles McDiarmid, opened the Wickaninnish Inn, a Relais & Châteaux property, and its upscale dining space, the Pointe, more than a decade ago.

Mr. McDiarmid, 58, grew up in town but left to attend the Cornell University School of Hotel Administration and worked at luxury hotels before returning home to create a high-end tourist experience like the 75-room Wickaninnish. "The stunning scenery and really great ingredients were always there, but there wasn't a nice environment to enjoy them in," he said.

The restaurant continues to be at the top of high-end dining destinations in the area. The 85-seat space has floor-to-ceiling windows overlooking the water, a gas fireplace and thick wood tables made from recycled Douglas fir trees. The 4,000-bottle wine list and frequently changing menu are also compelling. Selections rely mainly on local ingredients and might include seared albacore tuna with sweet pepper, fennel and honey water, or crisp pork belly with garlic snails in a mustard sauce.

Over the years, Mr. McDiarmid has recruited notable chefs to run the Pointe, several of whom have left to make their own local imprint. The latest is Nicholas Nutting, a 35-year-old Victoria native who opened Wolf in the Fog in June in Tofino. "My idea was a place where people can eat at a few times a week with food that uses the best ingredients I can find locally," Mr. Nutting said.

Housed in a two-story former art gallery with cedar beams and windows that face the sea, the restaurant serves dishes ranging from a hamburger made with beef from a nearby farm to a seafood plate for two, which includes scallops, black cod and mixed shellfish in a saffron coconut curry, accompanied by a hunk of turmeric-flavored focaccia.

In this outdoorsy area, formal meals like



PHOTOGRAPHS BY JEREMY KORESKI FOR THE NEW YORK TIMES

these are only a small part of Tofino's epicurean highlights. Wildside Grill, for example, is a shack in a gravel parking lot about a mile outside of the main district where customers pick up seafood bites such as halibut tacos and oyster burgers with sweet chile mayo.

Jeff Mikus, a 43-year-old fisherman from Vancouver who co-owns the 200-square-foot space, had sold his catch to renowned restaurants in North America for several years but was looking for a way to keep more of it closer to home. He supplies the Wickaninnish Inn, for one.

Another grab-and-go option is Picnic Charcuterie, where an Ontario native, Tina Windsor, 28, uses the island's meats, edible plants and herbs. Opened last June, her long and compact deli includes a small back

room where she ages and smokes her creations, such as ham cured with a kelp stout from Tofino Brewing Company and pancetta cured with thyme and hemlock tips. A seven-foot-long counter at the entryway displays her dozen varieties.

Twice the size of her shop is the Tofino Coffee Roasting Company, an 800-square-foot cafe that Michael Farrow, 45, opened in 2013 after living in Tofino for two decades and not finding a way to get his morning caffeine fix. "There was no one selling really good coffee so I decided to do it myself," he said.

A one-time photographer, he invested his life savings of \$35,000 into a professional roaster, hired an expert from Vancouver to teach him the craft and now sources mostly organic fair trade beans for his four blends,

Top, a rainy day on Chesterman Beach near Tofino. Above, from left, the dining room at the Pointe at the Wickaninnish Inn; coffee and pastry from Tofino Coffee Roasting; cod tacos from Wildside Grill; a seafood plate for two at Wolf in the Fog; Picnic Charcuterie, which is run by an Ontario native, Tina Windsor.

including the toffee- and chocolate-tasting Old Growth Medium Dark. His idea was an instant hit: He has served at least a few hundred customers a day ever since he opened, he said.

Individual establishments aside, the ideal snapshot of the gastronomy here might be found at Feast Tofino, a monthlong festival that will enter its fifth year in May. Jay Gildenhuys, 48, a fisherman and owner of the casual restaurant Shelter, started it as a way to celebrate the newfound culinary enthusiasm of this tiny seaside haven.

The more than 25 activities offered have consistently sold out, including the Dockside Festival, where many of the popular spots set up tasting stalls so visitors — about 700 last year — can sample a bit of everything.