

PHILADELPHIA

1 MINUTE/1 HOUR/1 DAY GETAWAY

Philadelphia boasts an historical richness like no other city in America. Not only can you discover it as a city of “firsts,” from the nation’s first capital to hospitals and libraries, but you’ll delight in what Philly offers its visitors today: vibrant arts, celebrated cuisine and unforgettable character.

1 MINUTE

Love Park 15th St. & JFK Pkwy.

You’ve seen Robert Indiana’s block-letter LOVE design on everything from jewelry to one of the best-selling stamps ever printed—now you can see the sculpture. Also, enjoy the fountain and unobstructed views of the Art Museum and City Hall.

City Hall Broad & Market Sts.

Standing at the top of the clock tower is William Penn. In keeping with his plan for Philly, this 1901 building marks the center of town, and houses all three city government branches. Enjoy French Renaissance architecture around the perimeter, marvel at 32-foot-tall Penn and keep your eyes peeled for over 250 original sculptures lining the rooftops and windows.

1 HOUR

Independence Mall Around Market St. bet. 6th & 2nd Sts.

This significant square-mile includes Independence Hall, the Liberty Bell, the Constitution Center and many other landmarks. Visit TheConstitutional.com for a map of the walking tour, and enjoy the history without having to be tested on it.

Philadelphia Museum of Art Benjamin Franklin Pkwy. At 26th St. • 215-763-8100

The life-sized statue of Rocky may inspire you to sprint up the steps to the main entrance, but once you’re inside, slow down and for the 225,000+ treasures the museum has to offer. You’ll find a bit of everything here, from Renaissance paintings to modern and contemporary art to period rooms from around the world—including a Medieval French cloister, a thatched Japanese teahouse and a 16th-century Hindu temple. Afterward, stroll along the Parkway and check out the incredible fountains and sculptures—not to mention the Rodin Museum, one of Philly’s best-kept secrets.

Walnut Street Shopping Broad St. to 20th St.

Stroll along Walnut to browse in Philly’s premier shopping district—Banana Republic, Tiffany, Urban Outfitters, Coach, Knit Wit, Anthropologie, Joan Shepp, Burberry’s Ltd., Ralph Lauren Polo and more.

1 HOUR (CON’T)

Italian Market S. 9th St., from Washington Ave. to Fitzwater St.

For generations, the dozens of family-owned businesses in this neighborhood have sold every Old World delicacy imaginable. Be sure to hit Claudio’s and DiBruno’s for imported olives, oils, meats and cheeses, and enjoy a cannoli at Isgro Pasticceri, whose customers include the likes of Frank Sinatra, Mario Lanza and Luciano Pavarotti.

Galleries in Old City Old City • 215-625-9200

Nestled in one of the nation’s most historic districts is a series of lofts and storefronts. Inside, they feature local to international emerging and established artists’ works on display. If you’re in town for a First Friday (of any given month), enjoy the ever-popular open house hosted by the affiliated galleries. The evening begins at 5; start at the large concentration of galleries on and around 3rd St. at Race, and make your way down 2nd at Arch.

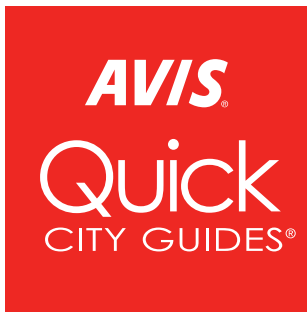
1 DAY

Longwood Gardens 95S to 322W to 1S

Just north of the Delaware state line, Longwood Gardens offers countless opportunities to get lost amidst 1,000 acres of gardens, fountains, woodlands and meadows. It’s open every day of the year and, with a full events calendar, there’s always an excuse to visit.

New Hope and Lambertville 95N to exit 51

Nestled opposite one another of the banks of the Delaware River, New Hope and Lambertville have become havens for artists and former city dwellers eager to bask in the pastoral beauty an hour north of Philly. Both feature stunning examples of historic architecture, ranging from Federal style row homes to Victorian mansions. Wander the quaint streets in either berg, and you’ll find charming B&Bs, antique shops, art galleries, eclectic boutiques and cafes and restaurants galore.



PHILADELPHIA

GOURMET DINING AND LOCAL FAVORITES

GOURMET DINING

Le Bec-Fin

One of very few five-star restaurants, Le Bec-Fin is like dining with royalty. Lunch over three courses or treat yourself to the six-course prix-fixe dinner. Starters include the signature galette de crab, while entrées range from rack of lamb to black sea bass.

1523 Walnut St. • 215-567-1000

Rae

Minimalist contemporary décor sets the stage for this enormous upscale multi-level upscale restaurant, lounge and private event space next to 30th Street Station. The bold New American menu is big on seafood and fine meats, and entrées include baked snapper, braised short ribs and smoked rabbit. The main dining room and lounge are equipped with state-of-the-art audio/visual equipment and wireless Internet access, and the restaurant can host groups of up to 350 guests.

Cira Centre, 2929 Arch St. • 215-922-3839

Barclay Prime

How about a Kobe cheesesteak at \$100 a pop? Set in marble and walnut, Barclay's has all the steakhouse staples, plus other formal, but fun, choices including seafood, chicken and duck.

237 S. 18th St. • 215-732-7560

Buddakan

It's a fusion of east-meets-west dining. Eat under the 10-foot Buddha statue at the community table, passing around plates of raw tuna and Asian Caesar salad to start and spicy shrimp pad Thai, tempura lump crab and the "Angry Lobster" to round out the meal. Or, opt for a private table and marvel at the waterfall walls. Save room for the dessert sampler for minis of every sweet on the menu.

325 Chestnut St. • 215-574-9440

James Restaurant

Modern and elegant, James features a soft, sophisticated color palette in the dining room, and an inviting lounge complete with love seats, cocktail tables and a glowing fireplace. The fare focuses on the fresh local produce, humanely raised meats, wild seafood and artisan cheeses, and accordingly, the menu changes seasonally. Winter offerings include carnaroli risotto or sautéed diver scallops with a curried cauliflower cream. Chef's tastings are offered in five, seven, nine and 12 course versions.

824 S. 8th St. • 215-629-4980

LOCAL FAVORITES

The Continental

How about a renovated 60's diner/martini bar that cooks up real diner food with a modern twist? Enjoy wasabi mashed potatoes, Szechuan shoestring fries and grilled Thai chicken skewers, all built for sharing. Plus the banana split, complete with warm brownie croutons, is enough to make you feel like a kid again. Try the Continental Mid-town, too, for more cool fare.

The Continental:

138 Market St. • 215-923-6069

The Continental Mid-town:

1801 Chestnut St. • 215-567-1800

Amada

Black cabinetry, a pale marble-top bar and rough-hewn wood accent tables make a bold backdrop for Amada's inventive, meticulously presented Spanish cuisine. Order a pitcher of white sangria and try a few tapas, like a selection of imported meats and cheeses, a rustic clay pot of garlic shrimp or flatbread slathered with artichoke, truffles and manchego cheese. Or go all out and indulge in Amada's lobster paella for two. Call ahead for reservations and info about weekly flamenco performances.

217-219 Chestnut St. • 215-625-2450

Gayle

With accolades from *Wine Spectator* and *Bon Appetit*, chef Daniel Stern's Queen Village neighborhood gem serves up intricate New American cuisine with entrées like pork cheeks with lentils and black bass with quince and romaine. For a real splurge, try his tasting menu, which may include cheese or wild mushroom samplings.

617 S. Third St. • 215-922-3850

Lolita

Exposed brick, rolled-steel mirrors, flickering votives and an open kitchen set the scene for Mexican cuisine that builds on tradition by incorporating artisanally-farmed local ingredients with a twist, like the shitake and Lancaster cheese enchilada with shrimp. Lolita is also Philly's first BYOT—bring-your-own tequila. Do so, and they'll blend it with fruit puree and herbs for a margarita that's truly extraordinary. Try the watermelon and mint.

106 S. 13th St. • 215-546-7100

Tony Luke's

With raves from the likes of *GQ* and *Gourmet*—not to mention a triumphant Throwdown with Bobby Flay—Tony Luke's is THE Philly cheese steak destination. Here's where to discover the old style sandwich of your dreams, whether you like it down and dirty with beef, onions and American cheese or a more gourmand version featuring roast pork, sharp provolone and broccoli rabe. No matter how you cut it, with fresh baked bread, garlic galore and the best Italian ingredients available, Tony Luke has it all sewn up.

39 East Oregon Ave. • 215-551-5725