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## insider CRUIIING




## I OVERHEAR ONE PASSENGER DESCRIBE THE SHIP AS 'FIT FOR AN OLD HOLLYWOOD SCREEN SET,' WHICH IS TRUE-IT CALLS TO MIND SCENES FROM AN AFFAIR TO REMEMBER.


his own passions (a self-professed Chowhound groupie, he is also starting a Napa winery). While many cruise lines stick to conventional dishes with mild flavors, Binder took some chances. For his homage to the East, the pan-Asian Red Ginger, he hired Ricky Pang from Nobu London. Together they developed a menu reminiscent of the Slanted Door, in San Francisco, one of Binder's favorite restaurants: duck-and-watermelon salad laced with bright mint; chocolate-lemongrass crème brûlée. -People at Oceania were giving it six months and saying it would be replaced by a seafood restaurant," Binder says, looking around at the packed room.

Just across the deck, Jacques is an equally ambitious concept it's the first restaurant for star chef Jacques Pépin. Fittingly, the space is filled with all things Jacques-from one of his 11 James Beard Awards to his bowling trophies-and the oak floors were inspired by barns near his Provençal hometown. Pépin is even serving a childhood favorite, Lyonnaise sausage with pistachios. "The sausages are specially packed and delivered by air," Pépin marvels. "It is a herculean

task, and I do not know of any other team that would be willing to do this on a regular basis."

Activities on board also go a step beyond. On other lines, cooking classes are typically "stand and stir"-a teacher demonstrating the dish, with the ingredients already made. But on the Marina, I am surprised to see that the 24 -station school has induction cooktops, real chef's knives, and teachers from the Culinary Institute of America (on later sailings, master chefs, including Pépin, are scheduled to lead the class). There are also market tours and opportunities to meet local artisanal producers on shore excursions.

In addition to art courses (line drawing; photography), the Marina has made a serious investment in painting and sculpture, all handpicked by Binder and Del Rio. Look for works by Joan Miró and Picasso in the Casino Bar and a Damien Hirst in the Canyon Ranch spa lobby (a 10,000 -squarefoot space with ocean-inspired treatments and private decks overlooking the sea).

And yet, the classic activities remain, and they have their place, too. My last morning at breakfast in the main dining room, two women at the next
 Preparing lobster pad thai at Red Ginger; the 2,000-volume library. Opposite: The grand staircase, with etched Lalique crystal details.


