

GLOBAL

Walk This Way

Inspired by the success of Manhattan's almost two-mile-long High Line, a former elevated railway turned walkway and lush park, other cities are converting underused infrastructure into scenic paths.

Tearooms, greenhouses and an arboretum filled with 254 types of Korean trees and shrubs—smartly planted in alphabetical order so visitors can find their favorites—line the pretty **Seoul Skygarden** (*mrvdv.com*), a converted 1,026-yard overpass in South Korea.

Stateside, 22 miles of onetime railway are becoming the **Atlanta BeltLine** (*beltline.org*), a route with 2,000 acres of parks and new segments of the Atlanta Streetcar. The project is slated to be done by 2030, but large swaths are already open and offering free events, such as sunset hikes and art tours. Look out for sculptures of ordinary people on pedestals by Blue Ridge Mountain artist Charlie Brouwer.

Coming to Miami as soon as 2019, **The Underline** (*theunderline.org*) will be a 10-mile path for biking and hiking beneath the city's elevated Metrorail. Though it's still being designed, plans include a butterfly garden, game tables and a few firsts for the city, like a bike parking garage and a porch swing that will seat up to 20 (BYO iced tea).

—KATHRYN O'SHEA-EVANS

South Korea's
Seoul Skygarden.



Cambridge's Pagu. Inset: A piping hot bowl of ramen at Berkeley's outpost of Ippudo.



UNITED STATES

A+ Eats

These college-town restaurants make the grade.

CAMBRIDGE, MA

Chef Michael Pagliarini's latest, **Benedetto** (*benedettocambridge.com*), bridges traditional and modern Italian. One example: a red-wine-braised duck leg stuffed into tortellini pasta. Or try the curry crab croquettes at **Pagu** (*gopagu.com*), a Japanese-Spanish fusion eatery that opened in January 2017.

(*estrellonrestaurant.com*).

The menu lists highbrow bar snacks, such as smoked-salmon *rillettes* and poblano sausages.

BOULDER, CO

Restaurant-slash-market **Blackbelly** (*blackbelly.com*) now serves breakfast and lunch inside the butcher shop (don't miss the tater-tot-packed Butcher's Breakfast Burrito). Over at **Arcana** (*arcanarestaurant.com*), chef Kyle Mendenhall collaborates with Colorado ranches and farms on American-heritage recipes, such as elk carpaccio garnished with pickled cherries.

LEXINGTON, KY

Corto Lima (*cortolima.com*) nods to Mexico (with adobo-chicken tacos), Peru (popcorn-topped shrimp ceviche) and Brazil (pork *feijoada*). Another great option: **Carson's Food & Drink** (*carsonsfoodanddrink.com*) for its mammoth bourbon-glazed pork chop and Prohibition-style cocktails. And at the months-old **Honeywood**, (*honeywoodrestaurant.com*) diners chow down on fluffy grits and slow-cooked pork roast.

BERKELEY, CA

Produce from the owners' garden tops many of the blistered Neapolitan pizzas at **Lucia's** (2016 *Shattuck Ave.*). Pies range from an indulgent four-cheese to the Lips of Fire with ghost-pepper maple syrup. Nearby, **Ippudo** (2011 *Shattuck Ave.*) brings devotion-inspiring ramen and seasoned pork buns to its first West Coast location.

MADISON, WI

Tapas joint **Estrellón**—helmed by James Beard Award winner Tory Miller—has reimaged **The Bar at Estrellón**

—CHADNER NAVARRO