



**SAVVY TRAVELLER » BY MERCEDEH SANATI**

**Well-dressed  
Scots on a train**

**Scotland** – Get kitted out in tailored tartans on the Orient Express. Before climbing aboard, travellers on the luxury rail line's Royal Scotsman service can get sized up for kilts, argyle cut jackets, waistcoats and tea skirts at the posh showroom of royal kilt-maker Kinloch Anderson. If you don't have a family tartan, the Royal Scotsman's own navy, plum and mulberry-toned motif is used as a base. The only hitch: It takes eight to 10 weeks to handcraft each order, so you won't be able to do the Highland fling in your new outfit until you get back home. However, Kinloch Anderson does have a set of loaners on hand that can be worn on formal evenings on the train. Prices start from \$298 (£190). [royalscotsman.com/web/rs/the\\_royal\\_scotsman\\_highland\\_dress.jsp](http://royalscotsman.com/web/rs/the_royal_scotsman_highland_dress.jsp)

**Slideshows and  
smoking ice cream**

**Miami** – One of South Beach's hottest new restaurants is making a style statement with its ever-changing digital decor. The drab grey walls at Haven – a 120-seat gastro-lounge on Lincoln Road – are the backdrop for images that shift from nature shots to vintage black and whites of the Beatles and the Rolling Stones. On the ceiling, ice-cube-like lights change tone like a chameleon. The menu isn't as flighty. Under the eye of Culinary Institute of America alum Todd Erickson, the bustling open kitchen sticks to locally sourced organic ingredients in its small-plate meals. Finger-food favourites include Jamaican jerk chicken skewers, crab cakes and lobster scallop ceviche, followed by liquid nitrogen ice cream that literally smokes as it arrives at the table. [havenlounge.com](http://havenlounge.com)

**Foraging with  
Jamie Kennedy**

**Graham Island, B.C.** – Epicureans can learn how to scale, season and sauté the catch of the day alongside restaurateur and celebrity chef Jamie Kennedy at The Outpost, a luxury lodge on the west coast of Haida Gwaii. Kennedy is not only treating travellers to one-on-one cooking demonstrations, but he's leading the charge in foraging excursions along the shorelines of Graham Island to search for ingredients. The menu will feature the region's abundant salmon and halibut with specially chosen wines to match. With limited space on the trip, it's best to plan ahead and book early. Fish, Forage & Fun with Jamie Kennedy runs July 4 to 8, starting from \$5,500 a person. [westcoastfishingclub.com](http://westcoastfishingclub.com)

*Special to The Globe and Mail*