

METRO

Travel: An insider's guide to the best places to eat, stay, and visit—from Miami Beach to the Red Sea.



Los Angeles



Miami Beach



Cleveland, NY



Chicago

LOS ANGELES With the Metro Red Line, the latest expansion of the city's growing rail system, you can travel from the downtown civic center to Hollywood in just 15 minutes—and feel as if you've entered a theme park. Each of the five stations on this 4.6-mile stretch has been designed by teams of architects and artists. The one at Hollywood and Vine by Miralles Associates Inc. and Gilbert Lujan evokes the film industry: The plaza-level bus shelter is heralded by the iconic Brown Derby (shown), and the elevator entrance resembles a movie theater; 213/626-4455.

MIAMI BEACH Keith Space and Martin Scassera, the owners of the *Abbey Hotel*, hired New York designer Harry Schnaper to provide a major facelift. Now the lobby has a wonderfully casual white-slipcovered glamour, and the guest rooms are getting a major makeover. Space, who worked with hotelier Ian Schragger for nine years, has also signed on architect Carlos Zapata to return the sundeck to its former '40s splendor.

300 21st St., 305/531-0031.

CORNING, NY The \$65-million expansion of the *Corning Museum of Glass*, the largest major public building completed by cutting-edge New York architects Smith-Miller + Hawkinson, makes brilliant use of laminated glass. The dazzling, mullion-free walls braced by stainless steel masts get people to look at the material rather than through it. The redo work includes a new entrance building that houses an 80-seat orientation theater, a glass innovation center and a sculpture gallery; One Corning Glass Center, 607/937-5371.

CHICAGO A contemporary take on cuisine and pared-down decor are the features of choice for Windy City eateries right now as evidenced by MK, star chef Michael Kornick's always-packed new River North restaurant. Exposed brick walls and rough hewn beams are tempered with

streamlined banquettes and sleek metal fittings. The menu emphasizes market-fresh fare in atypical couplings: Entrées (\$16 to \$28) include filet mignon poached in consommé with white truffle cream. 868 N. Franklin, 312/482-9179.

LONDON The latest and trendiest restaurant in town, *Fish!*, claims to know exactly where and when its aquatic fare is caught and offers, from a list of 22 types, only those that are freshly available each day. You choose the method of cooking and the topping, from salsa to red wine sauce. Only half a minute from the banks of the Thames in an area of Southwark that still feels distinctly Dickensian, the restaurant—a spectacular curved glasshouse—is squeezed between old wrought-iron market buildings and pretty Southwark Cathedral; Cathedral St., Borough Market, SE1 9AL, 011-44+171+836-3236. >



London