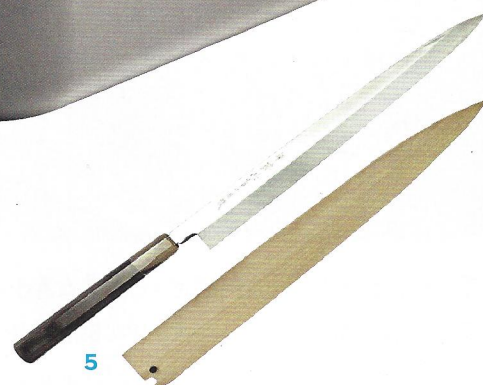
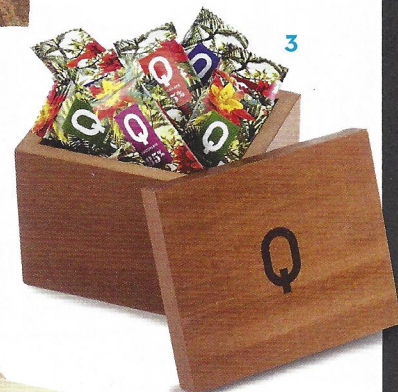




DREAM TRIP



"I'd love to go on a street food crawl through Mexico City with chef Enrique Olvera as my guide."  
—Jen Murphy, Deputy Editor



**1. PASTRY DOME** San Francisco-based glassblower Travis Sandoval's whimsical dessert stands come in five hues. \$500. [TRAVISSANDOVALSTUDIO.COM](http://TRAVISSANDOVALSTUDIO.COM) | **2. COOKIE MOLDS** Rena Thiagarajan, founder of Project Bly, discovered these traditional wooden cookie molds on the streets of Malacca, Malaysia. From \$35. [PROJECTBLY.COM](http://PROJECTBLY.COM) | **3. Q CHOCOLATE** Brazilian chef Samantha Aquim makes her chocolate bars from slow-roasted beans grown on a farm in the state of Bahia. \$12. [ATTHEMEADOW.COM](http://ATTHEMEADOW.COM) | **4. PICNIC BASKET** The New Norm Multi-Basket from Danish brand Menu is a cross between a tray and a basket. \$150. [GARDENISTA.COM](http://GARDENISTA.COM) | **5. SUSHI KNIFE** Top sushi chefs work with a *yanagi* knife such as this one, crafted from durable *ao-ko* steel. \$1,480. [KORIN.COM](http://KORIN.COM) | **6. SHAKERS** Portuguese cork house Materia teamed up with Japan's Nendo studio to create the airtight, grip-friendly Par salt-and-pepper shakers. \$50. [APLUSSTORE.COM](http://APLUSSTORE.COM) | **7. HIBIKI WHISKEY** Whiskey aged in plum liqueur casks gives Suntory's Hibiki 12-year blend a floral nose and slightly sweet taste. \$65. [KLWINES.COM](http://KLWINES.COM)