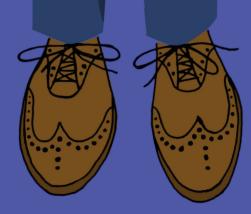
GENIUS OF GENY

Taking Advantage of the Millennial Mindset







Fast racks

PANAMA CITY, PANAMA Of the Moment and Timeless

> **Panama City is bustling.** The latest phase in the \$5.5 billion Panama Canal expansion, the filling of the new Pacific locks, is nearing completion. Zip along Avenida Balboa and Cinta Costera, the city's roller coaster-like thoroughfare system, and you'll pass many of the 150 high-rises and "supertalls" under construction, making cranes as ubiquitous as ships in the Gulf of Panama waiting to transit the canal. Also buzzing with ac

tivity? The banking and financial services sector, which has more than 80 established institutions, including insurance and reinsurance companies.

Chances are traveling to Panama City is in your future. When you go, stay in the historic, culturally rich neighborhood of Casco Viejo, which is experiencing its own period of revitalization. The Spanish and French colonial buildings are a charming setting for some of the city's best restaurants and clubs. Epitomizing this stylish past-meets-present vibe is the newish American Trade Hotel located in a white stucco building that opened as a department store during the post-canal boom days. Design features like floorto-ceiling paned windows, creamy walls and blue tiled floors combined with

custom-made modern furniture inspired by vintage Mexican and French pieces make this boutique hotel feel both of the moment and timeless.

Begin or end a night on the Old Town at the hotel, where you can catch a set by local and international jazz legends at Danilo's Jazz Club, a labor of love by Grammy-winning Panamanian pianist Danilo Perez, who has played with greats like Tito Puente. Just a short stroll away are two of the city's most impressive restaurants: Madrigal en Panamá by chef Andres Madrigal, who earned a Michelin star at his restaurant in Madrid; and Donde José by the surfing chef José Carles. In their own unique ways, they are defining Panama's farm-to-table scene with their innovative tasting menus.



President & CEO. M3

SEASONED TRAVELER MIKE VICTORSON

Michael Victorson,

Insurance. Madison. Wisconsin

What's to love >> Madisonians are passionate and innovative people with a strong sense of community. It's a small city that doesn't try too hard to be more than it is, which is a cool university town with a lot to do and see.

When to visit » The weather is great from August to October. The University of Wisconsin is buzzing with the start of a new school year and the kickoff of **Badger** game days. Spending time on the lakes, biking and golf are still in swing. For events, there's IRONMAN Wisconsin weekend and Taste of Madison.

Culinary scene » Madison's culinary scene is eclectic, evolving and strong. For a city our size, the offerings are arguably some of the best in the country. Numerous restaurants give prominence to farm-totable dining, not because it's the trendy thing to do, but because it simply makes sense and tastes good.

Favorite eats » For an old-school steakhouse feel and a great martini, I go to Tornado Steak House. For sushi with a buzz, I go to Sushi Red. For farm-to-table, Harvest. And for Italian, it's Osteria Papavero. It's simple, authentic, seasonal and local with a 15-20 table atmosphere.

Where to stay » The Edgewater hands down. It is an iconic Madison hotel that has been recently renovated and is just down the street from the capitol and by campus. It features beautiful rooms with unbeatable views of Lake Mendota and has casual and upscale dining, a spa and a seasonal ice rink.

Watering hole » Merchant is a favorite destination for drinks with a client. The restaurant has a well-deserved reputation for mixing inventive cocktails and offers an impressive beer list in a laidback and classy environment.

Don't miss » Catching a Badger football game at Camp Randall Stadium with a pregame stop at Union South and postgame victory stop at State Street Brats. It's a Madison tradition fueled by excitement and camaraderie.

BRIEFCASE

DRIVE In June, the tech savvy luxury car rental company

Silvercar opened its newest location, bringing the total number of airports where it operates to 10. The company is transforming the industry with its fleet of Audi A4s (fully loaded with a navigation system, SiriusXM satellite radio, Wi-Fi, Bluetooth, toll tracking, leather seats and roadside assistance) and paperless, no-lines experience. Download the Silvercar app and create a profile, then use the app to reserve your Audi A4 and unlock the car by swiping it in front of a barcode on the windshield. Gas sensors track fuel usage (you are only charged for what you use plus a \$5 flat fee), so just drop off the car and receive your receipt via email. www.silvercar.com

FLY JetBlue has good and not-so-good news. The good? **Amazon Prime** subscribers are now able to stream Amazon Prime's TV shows, movies and videos on

their JetBlue monitor for free. The not-so-good? JetBlue has introduced a new pricing structure. Blue, the lowest fare, charges for checked bags and has higher change fees. But Blue Plus includes one free checked bag and more frequent flyer points, and Blue Flex includes two free checked bags, more frequent flyer points, no change fees and expedited security. Since business travelers rarely check bags and the price difference between Blue and Blue Flex is only \$100, it shouldn't seriously impact the bottom line. www.jetblue.com

READ LUXE City Guides, the iconic accordion travel guides for the world's sexiest cities that are curated by in-the-know locals, has launched a new app. Jetsetters who rely on them for the skinny on the "it" places to stay, eat, shop, cocktail, spa and be, can now access that info via mobile phone. Users will also receive updated information on a monthly basis. Other digital plusses include offline maps and directions (no roaming charges) and the ability to use LUXE's curated city itineraries or create your own. www.luxecityguides.com/apps/

SLEEP/EAT/DO > PANAMA CITY

SLEEP > A MODERN CLASSIC

AMERICAN TRADE HOTEL

» In the heart of Casco Viejo, this stylish hotel makes it easy to explore the city's rich past and happening present.

- >> Thoughtful design details—wallpaper inspired by local graffiti art, Bertoia chairs in the tiled interior courtyard, vintage books lining the shelves of the library—create a sense of place.
- >> The 50 rooms vary in size but are similar in décor—with cabinetry, headboards and floors made from reclaimed wood, a table with contemporary leather chairs, plantation-style reading chairs, and plasma TVs. The marble bathrooms feature soft cotton robes and

oversized showers. Book one with a terrace, where you can enjoy morning coffee (sourced locally by the hotel's Café Unido) and views of the ships lined up to transit the canal. >> The deep-blue tiled rooftop pool is for stay-



Town views make it a peaceful place

ing cool, but the comfortable chaises and Old

to relax. www.acehotel.com/panama EAT > STYLISH EATS

THE DINING ROOM AT THE **AMERICAN TRADE HOTEL**

» Top Panama chef Clara Icaza created the modern menu of artfully presented seafood, meat and vegetarian dishes served at breakfast, dinner and lunch, which attracts a stylish local crowd.

>> Choose from international—veal and lemongrass meatballs with tamarind ketchup; Panamanian—plantain empanadas with cheese and corn filling; and classic—a hamburger.



Pulled Pork on **Plantain Chips** at the Dining Room at the ATH a whitefish ceviche made with tangy green tomatoes and spicy habanero peppers and cooled with an avocado cream.

» DON'T MISS: Cobio Tiradito.

» Detour to the Lobby Bar for an icy Panamanian lager or a cocktail plucked from the nightclub menus of Panama's past.

www.acehotel.com/panama

MADRIGAL EN PANAMÁ

>> Chef Andre Madrigal circulates with guests in the downstairs dining room—an attractive

red leather chairs—and the upstairs bar, a cavernous but cool space with high-top tables. >>> Besides showcasing Panama's seafood, game and produce, a common thread in the à la carte and prix fixe tasting menus is the creative combination of flavors, textures and presentations, e.g., crispy skinned trout with lime butter finished in a bamboo steamer basket with kale, enoki mushrooms and cashews. Exceptional. >> THE PERFECT ENDING: "Valle de Antón." spheres of cheesecake coated in crushed chocolate cookie crumbs surrounding a scoop of homemade red fruit sorbet. Reservations: +507.211.1956 or madrigalcascoviejo@gmail.com

room with stone walls, beamed ceilings and

EAT > PANAMANIAN FARM-TO-TABLE

DONDE JOSÉ

>> Chef José Carles fell in love with cooking only five years ago, but now he is on a quest to tell the story of Panamanian cuisine. >> He serves dinner to just 16 people at his edgy eatery: seven courses—five savory, two sweet—with an interesting drinks pairing menu. He prepares the dishes at the chef's table while he explains the local ingredients or tells the tale behind each. >> He plays with traditional recipes—a taco made from ground palm fruit filled with langoustines and a watercress hollandaise and dishes introduced by immigrants, like steamed buns. Courses such as Pacific tuna

sushi served on a plantain chip with garden fresh veggies are eaten with your fingers and come with instructions—one bite.

» It's an entertaining experience, drawing international foodies and local chefs. so reserve ahead. www.dondejose.com

>> Hear live jazz at Danilo's Jazz Club. The dimly lit, intimate space has an old-world feel. www.acehotel.com/panama/jazz-club



>> Visit the

Interoceanic **Canal Muse-**

um of Panama. Once the home of the Universal Interoceanic Canal Company, it's an eye-opening peek at the tumultuous backstory of the building of the Panama Canal. www.museodelcanal.com

>> See ships transit at Miraflores locks on the **Panama Canal**, a cab ride away. The methodical filling of the locks and opening of the gates is a feat of engineering one must witness. www.visitcanaldepanama.com/ panama-canal-miraflores-visitor-center/

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