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VIRTUOSO® CELEBRATES NATIONAL FOOD TRUCK DAY BY NAMING THE BEST U.S. CITIES FOR MOBILE CULINARY DELIGHTS

NEW YORK (September 26, 2017) – In honor of National Food Truck Day on October 11, Virtuoso, the leading luxury travel network, polled its advisors to determine the best cities to visit for cuisine on wheels. Though street food is nothing new, we are now living in the golden age of food trucks (pumpkin spiced waffles and sushi burritos, anyone?). While there are great trucks across the country, here are Virtuoso's picks for the top five cities that stand out from the pack.

- 1. New York City** – Once synonymous with hot dogs and chicken kebabs, New York has reinvented its mobile munchies. Think falafel sandwiches, Maine lobster rolls, and Hungarian-fried flatbread. Tacos el Bronco is a must-visit; the truck is so famous, it sends delivery guys out on scooters. Some of the city's most celebrated grub on wheels, like Mexicue, have increased in popularity so much that they now boast a brick and mortar location as well.
- 2. Los Angeles** – Rumored to be the birthplace of food trucks, long-standing taco carts are now neighbors with farm-to-table chefs, pizza trucks, and mobile donut shops. Don't miss the Kogi Korean BBQ, widely credited with re-energizing the food truck movement; and Ta Boom, the first Brazilian truck to hit the streets of LA. The city also celebrates street food with an annual week-long event in July.
- 3. Austin** – Texas' capital city has been known for supporting mobile nom machines long before other places in the country. Today, there are more than 1,000 food trucks in Austin. Head to East King Side, helmed by *Top Chef* winner Paul Qui. The truck is a vibrant and colorful work of art known for its beet home fries and curry buns. Don't miss the fried turkey, ham and cheese sandwich topped with powdered sugar and fig jam at Hey! You Gonna Eat or What, one of the most popular trucks in the city.
- 4. San Francisco** – Fried oyster and bacon sandwiches, curry goat tacos, and Vietnamese caramel ribs are just a slice of what's on offer. Food trucks are so integral to San Francisco, the city offers a number of festivals devoted to their existence. The SoMa Street Food Park features a rotating lineup of trucks and hosts DJ parties and trivia nights; and Off the Grid, a roaming food truck collective, is a popular gathering spot among locals and visitors alike.
- 5. Portland** – It's no secret that cuisine is a huge part of this city's identity, and Portland has been at the forefront of the food truck revolution. With more than 500 trucks, deciding which ones to visit is tough. In addition to crowd favorites like homemade mac and cheese, expect diverse options like Garden Monsters, serving oversized salads; and smoothie stands

including Moberi that require patrons to blend their own acai bowls by pedaling on a stationary bike.

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About Virtuoso:

Virtuoso® is the leading international travel agency network specializing in luxury and experiential travel. This by-invitation-only organization comprises over 800 travel agency partners with more than 16,000 elite travel advisors in over 45 countries throughout North America, Latin America, the Caribbean, Europe, Asia-Pacific, Africa and the Middle East. Drawing upon its preferred relationships with 1,700 of the world's best hotels and resorts, cruise lines, airlines, tour companies and premier destinations, the network provides its upscale clientele with exclusive amenities, rare experiences and privileged access. More than (U.S.) \$21.2 billion in annual travel sales makes Virtuoso a powerhouse in the luxury travel industry. For more information, visit www.virtuoso.com.

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