FOR MILLIONS OF AMERICAN WORKERS, LIVING ON TIPS HAS BECOME UNLIVABLE

THE LEFT BEHIND ECONOMY

BY ALANA SEMUELS & MALCOLM BURNLEY
To assemble our second annual list of the World’s Greatest Places, TIME solicited nominations from our correspondents around the world as well as industry experts. Then we evaluated each one based on key factors, including quality, originality, innovation and influence. The result: 100 new and newly noteworthy destinations to experience right now, from America’s hottest hometown pizzeria to a Tokyo museum bringing digital art to life.
Full steam ahead

AMERIKALINJEN
Oslo

In the early 20th century, the now defunct Norwegian America cruise line carried thousands of Norwegians in search of new lives from Oslo to New York City. The company’s old headquarters is now Amerikalinjen, a new boutique hotel (part of Preferred Hotels & Resorts) that pays homage to the historic link between the two cities. The basement club is inspired by New York’s jazz scene, while the lobby’s marble, brass and velvet decor evokes the glamour of crossing the Atlantic on a steamship. At the bar, guests can sip from glasses designed by the same company that supplied Norwegian America’s cruise ships in the 1950s. —Cara Nugent

PRESERVING NATURE

OMAANDE
Windhoek East, Namibia

Plenty of resorts sell themselves as an escape, but few can offer the near total isolation of Omaanda, a clump of 20 huts in a 22,000-acre nature reserve in Namibia. French hotelier Arnaud Zannier opened Omaanda in 2018, after philanthropist and TIME contributing editor Angelina Jolie persuaded him to join Namibia’s still developing safari scene and work with the nearby Naukluft animal sanctuary—partly funded by the Jolie-Pitt Foundation—to protect local wildlife. Now, guests can spot zebras, giraffes, rhinos and more on daily excursions, or simply relax in the hotel’s infinity pool. —C.N.

AIRSTREAM ADVENTURE

AUTO CAMP
Yosemite National Park, California

If your ideal camping trip skews more Troop Beverly Hills than Into the Wild, the glamping experience of AutoCamp may be for you. With locations in sunny California—including Santa Barbara, the Russian River and, most recently, Yosemite—AutoCamp’s campites have boutique-hotel comforts, packed into luxe Airstream trailers, cabins and tents. There are shuttle services and guided hikes for those who want to get in touch with nature, but those who don’t want to hit the trails can enjoy the site’s amenities like fire pits, heated pools, sundecks and live music. —Cady Long

DREAM COME TRUE

RUBY CITY
San Antonio

Before she died in 2007, Linda Pace, heiress to a salsa fortune, encountered a red building in a dream. She presented a sketch of the building to architect David Adjaye in hopes of creating a space that could showcase her art collection. Adjaye, now world renowned, has finally realized Pace’s dream. In October, the glittering crimson museum, dubbed Ruby City, will open down the street from Pace’s current gallery, offering the sites’ visitors the chance to see works by artists such as Alejandro Diaz and Do Ho Suh completely free of charge. —W.D.

A NEW CITY CENTER

THE SHED
New York City

The Shed’s retractable outer shell has been likened to a “bubble-clad airplane hangar.” But when the arts center opened in April, some New Yorkers saw it as something else entirely: an olive branch. The Shed is a nonprofit situated amid Hudson Yards, a $25 billion development that has become a symbol of wealth inequality in a city where rising rents can price out low-income residents. In August, after Hudson Yards developer and Shed board member Stephen Ross hosted a Trump campaign fundraiser that provoked controversy, the nonprofit released a statement underscoring its independence, saying, “At the Shed, we believe that access to art is a right, not a privilege.” Notably, while nearby apartments list for millions, tickets to the Shed’s events start at $10 and its Open Call exhibitions, of works by local artists, are free. —Cate Matthews

DIshes of a DIASPORA

BENNE ON EAGLE
Asheville, N.C.

This restaurant, which opened in December 2018, gives diners a taste of Appalachia’s diversity. Informed by the West African spirit of sankofa, which encourages living with a deep respect for history, chef Ashleigh Shanti has developed dishes that recognize the influence of the African diaspora in the Appalachian South by weaving in nods to both cultures: benne seeds, a West African staple, season hummus made from black-eyed peas, while buttermilk biscuits, a twist on a mountain specialty, accompany ojibwa pork ribs. There are personal touches from Shanti too, like a cornbread soup with pickled blueberries, made in homage to her grandmother. —Maita Gajanan