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NESTLED IN THE HEART OF *BURGUNDY*, the *Domaine de Cromey* is not merely an estate; it is a sanctuary where the art of fine living intertwines seamlessly with the timeless allure of the French countryside. From the moment we arrived, we were enveloped in an atmosphere of warmth and elegance, setting the stage for a truly unforgettable experience.



Our days at *Domaine de Cromey* were a celebration of the region's unparalleled viticulture. Burgundy, with its storied vineyards and exquisite terroir, offers some of the finest wines in the world, and our sojourn included curated tours of exclusive wineries that showcased the passion and dedication of the men and women who cultivate this fertile land. Each sip was a revelation, an exquisite testament to the region's rich legacy.



The estate's unique approach to hospitality caters to small groups, often bringing together strangers who quickly become friends over shared experiences. The dining room, adorned with fine linens and a rustic old wine press, exudes an inviting charm, especially when accompanied by the warmth of a roaring fireplace. Here, we indulged

in a gastronomic adventure orchestrated by an exceptionally talented chef. Each meal was a symphony of flavors, featuring local delights such as duck confit, slow-cooked pork belly on smoked eggplant purée, and the renowned beef from the Charolais cattle, all thoughtfully paired with the estate's own fresh herbs and vegetables. The dining experience was further elevated by an exquisite selection of regional cheeses, each a rare delight available only from local artisans.



Our culinary journey was exquisitely rounded out with decadent desserts, including a sumptuous pear soufflé drizzled with chocolate and Grand Marnier sauce, a velvety passionfruit curd ice cream, and, without a doubt, the best crème brûlée we have ever savored—it's perfectly caramelized top yielding to a luxuriously creamy custard beneath. Evenings at Domaine de Cromey unfolded



like a serene vignette from a novel, as we gathered around the fireplace, cocktails in hand, the ambiance enriched by laughter and camaraderie. The staff, with their impeccable attention to detail, ensured that every moment was infused with grace, even all gathering at the gate to wave goodbye each time we departed the property. Their profound knowledge of the region's wines enhanced our experience, transforming each meal into an educational journey through Burgundy's illustrious wine history.

The accommodations are a harmonious blend of luxury and rustic charm. Our room, adorned in soft muted tones and terracotta tiles, felt like a sanctuary, inviting us to relax and unwind after a day of exploration. The thoughtful design captured the essence of a traditional Burgundian farmhouse while providing all the modern comforts one could desire.

In summary, Domaine de Cromey is a treasure in the heart of wine country—a place where the art of hospitality meets the joys of fine cuisine and wine, creating a symphony of experiences that linger long after one has left its embrace. There are six en-suite and air-conditioned rooms at Cromey around a courtyard within the acres of a walled park. A maximum of 12 guests is the rule and they all arrive on a Sunday, depart the following Saturday. Families are welcome and if you have special interests to suit your group, Cromey is happy to design a customized itinerary to suit you. Best news: the high-speed train to and from Paris is only a two-hour trip. www.domainedecromey.com



LONGING FOR A TASTE OF HISTORY, CULTURE, AND gastronomy intertwined with an enchanting tapestry of people that embody charm and grace, we recently escaped to *Salzburg*.

Located amidst the breathtaking Austrian Alps, Salzburg stands as a picturesque city filled with impressive past significance and undeniable appeal. Its streets are adorned with elegant Baroque architecture, each building telling tales of a rich past filled with royalty and cultural prominence. We wandered through its winding alleys, and happily stumbled upon landmarks such as the birthplace of Wolfgang Amadeus Mozart, the famous composer who is present at every corner of the city. We highly suggest you buy a *Salzburg Card* upon arrival, a pass that will enable you an easygoing and untroubled stay by giving you the opportunity of a single free admission to all sights and attractions, to the *Untersberg* mountain cable car and all public transports.



But Salzburg is more than just its past architectural splendor; it's a vibrant bricolage of artistic expression and celebration. This city is truly the stage of the world. As a UNESCO World Heritage Site, it proudly showcases its cultural heritage through events like the world-famous Salzburg Festival, where music, theater, and dance converge to create unforgettable experiences. And let's not forget about the culinary delights that Salzburg has to offer. Indulge in the iconic *Mozartkugeln* chocolates, a sweet homage to the city's most famous son, or savor the airy goodness of *Salzburger Nockerl*, a local delicacy which stands for the three city mountains.

Our pleasant stay was at *The Hyperion* in Salzburg. It exceeded all our expectations and boosted our amour propre. The hotel is situated in a prime location, directly across from a beautiful park and within walking distance to the shopping district of Salzburg. It's also just a five-minute walk to the river, making it incredibly convenient for sightseeing. One of the standout features of this hotel are its stunning views. From our room, we had an unobstructed view of the snow-capped mountains and the iconic *Salzburg Castle*, which made every caliginous morning feel magical. The room itself was extremely spacious and designed with total comfort in mind. The soft sheets and down pillows made for a luxurious night's sleep, and the room was also very quiet thanks to the double-paned windows. Every detail was carefully considered from the automatic floor lighting when you step out of your bed to



the free mini bar, which was replenished daily, adding to the overall value of our stay. The hotel also offers free parking in the courtyard, which is a rare find in such a central location. The breakfast was top-notch.



The staff at The Hyperion were exceptionally friendly and welcoming, always ready to assist with any request. Overall, we had an amazing stay and ENTREE would highly recommend this hotel to anyone visiting Salzburg. It truly offers a perfect blend of comfort, convenience, and scenic beauty. It is also good for a large group. A great blend of tradition and modernity, a fine choice for the sedulous traveler. *Hotel Hyperion, Rainerstrasse 4, 5020 Salzburg. T: 00800 87 333 737. hyperion.salzburg@h-hotels.com*



As we had cenatory time for only one dinner, we chose the *St. Peter Stiftskulinarium Restaurant*, the oldest restaurant in Europe and we dare say, one of the best. St. Peter has been looking after guests and serving up culinary delights for more than 1200 years—since 803! We enjoyed a perfect blend of gourmet cuisine, good vibes, and the cultures of wine and music all the ancient walls of Salzburg’s old town. Hosts *Veronika Kirchmair* and *Claus Haslauer* skillfully span the gap between then and now and inspire all guests of good taste. They serve the finest dishes and wines and together invite dinners to write history together. This is a special place for special moments: there is something magical about dinner in a grand Baroque dining hall softly lit by candlelight. We indulged in both traditional specialties and modern ones: lusty carrot soup, warm bread with salted caramel butter, oysters so fresh they winced at the lemon juice, creamy tart steak tartare, piquant chicken piccata and, naturally, sapid wiener schnitzel. The desserts stole the show. The Austrian wines selected for us were perfectly chosen. Both Faust and Mozart were habitues of St. Peter and we are certain they had as marvelous a time as we did. *St. Peter Stiftskulinarium, St. Peter Bezirk 1/4, 5020 Salzburg, Tel. 43 662 84 12 68-0.*



Useful information for Salzburg:

www.salzburg.info/en/salzburg

www.salzburg.info/en/sights/top10

www.salzburg.info/en/salzburg/the-sound-of-music

www.salzburg.info/en/sights/salzburgcard

www.salzburg.info/en/salzburg/72-hours

www.salzburg.info/en/events/highlights

IN COPENHAGEN, A REMARKABLE CITY OF innumerable fine restaurants, on a friend's recommendation we chose to wander into the Meatpacking District in *Vesterbro* and visit *Superbon* for which we were handsomely rewarded. We found a restaurant packed and full of energy, a spacious and vibrant atmosphere that draws inspiration from traditional Asian cuisine. But the cooking is anything but traditional—this is inventive, fusion cooking, full of electrifying, exotic flavors. The menu offers everything from steaming bao buns and grilled lobster with lemongrass, lime leaves and green chili to crispy soft-shell crab with green papaya and lemongrass sauce. There's gyoza with pork, chives, cabbage and ginger; squid lab with chili; bao with beef; chicken satay grilled and seabass with red curry, mango and Chinese broccoli. and Plus, there's a large bar serving up a wide selection of creative cocktails.



Entranced by the music, we plopped down and on the waiter's kind suggestion ordered a bottle of Eros de Vincent, Les Vins Pirouettes 2023 from Alsace, a Pinot Gris, Riesling, Auxerrois and Gewurtraminer orange fruity blend. It



paired very well with the spiced delights that came from the kitchen. Then came the menu beckoning us to try oysters with nam jim, mango, coriander, ponzu, chives and sesame, tempura fried eggplant with red curry sauce and sweet corn, crispy soft shell crabs, lobster, aromatic jasmine rice, watermelon basil salad with mint, roasted rice and sesame, and a long list of many more delicately constricted dishes like bao withy shrimp cakes, springroll with pak choi, pork with a herb salad and sambal mata. We nibbled on it all and were deliriously happy. Service was razor-sharp and kind and if the ingredients and combinations sound challenging, do not despair: the staff were always at the ready to explain all to us in a most pleasant and patient way.

Superbon's inviting interior design combines elegant Asian design elements with the Meatpacking District's raw, industrial charm. We feel it is the perfect place for everything from a quick a quick dinner before a festive night in the city calls, a long evening in good company or an intimate moment at the bar with cocktails and snackable dishes. A salubrious experience, highly recommended. Superbon is located at *Halmtorvet 19, 1700 København, Denmark; Phone: +45 48 80 87 80; <https://cofoco.dk/en/superbon>*

STEP ASIDE ROSES, BECAUSE CAMELLIAS ARE TODAY EMBRACED AS ONE OF and the world's most romantic flowers. They have a very deep meaning of romantic love, devotion, adoration and care. Perhaps that is why we are drawn to *Le Camélia* whenever we are in *Paris*. Nestled within the honored doors of the *Mandarin Oriental Hotel* on the prestigious *Rue Saint-Honoré*, this is a dining experience that is both refined and transcendent. Upon entering, guests are greeted by a stunning display of chef *Julien Dugourd's* signature pastries and thoughtfully arranged floral bouquets, setting the tone for an evening of culinary artistry. The decor is sleek and contemporary, with clean, modern lines that contrast beautifully with the rich, lush outdoor courtyard, where serene water features and an oriental aesthetic create an oasis of calm amid the city's vibrant energy.



With chef *Maxime Gilbert* at the helm, our culinary journey began with the *Salade de truffes de Bourgogne*, *pommes de terre grenailles*, *roquette*, *épinards* (Burgundy truffle salad, new potatoes, arugula, spinach), which was quite simply the finest salad we have ever tasted. The Burgundy truffles were extraor-



dinarily fresh, their earthy aroma permeating each bite, while the new potatoes, peppery arugula, and tender spinach formed a perfect harmony of flavors and textures. The truffles themselves, artfully arranged and shimmering, added a visual elegance that was as enticing as their taste. We indulged in the *Cèpes cuits en papillote*, *céleri*, *noisettes* (Porcini mushrooms, celery, hazelnuts—the buttery sauce was excellent), a dish that was pure comfort elevated by finesse. The porcini mushrooms were rich and meaty, their natural flavors heightened by a velvety, buttery sauce. The addition of celery and hazelnuts brought a subtle earthiness and crunch, balancing the richness of the mushrooms.

The *moules Morisseau marinières*, *frites Morisseau* (mussels *marinière*, french fries) were equally impressive. The mussels, served in a generous portion, were plump and succulent, bathed in a delicate *marinière* sauce that carried the essence of the sea. The accompanying crispy *frites* were a delightful contrast, golden and perfectly salted, making this a memorable and substantial dish. The *Côtes d'agneau de lait rôties*, *jus court* (roasted milk-fed lamb cutlets, jus) was another standout. The lamb cutlets, tender and flavorful, were cooked to perfection, with a deeply savory jus that enhanced the natural sweetness of the

milk-fed lamb. Each bite was a masterclass in balance, with the meat's delicate texture melting in the mouth.

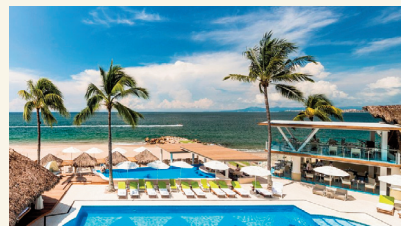


For dessert, we sampled Chef Dugourd's exceptional pastries. The Paris-Brest à la pistache (Choux pastry, pistachio praline, orange blossom ganache) was a revelation, its light choux pastry filled with a pistachio praline and orange blossom ganache that sang with floral and nutty notes. The Sainte-Honoré au Jasmin (Choux pastry, vanilla and Jasmine whipped cream) was equally divine, with the whipped cream's hint of jasmine adding an ethereal quality to the vanilla-scented pastry. These delicate creations were as beautiful to look at, as they were to savor. To complement our meal, we enjoyed a fresh and lively *Roederer Collection*



245 Champagne, with tantalizing notes of smoke and honeysuckle that added depth to the dining experience. *Le Camélia's* impeccable service, coupled with the elegant, peaceful ambiance, made for a truly memorable evening. Whether dining indoors amidst the restaurant's modern decor or outside in the tranquil courtyard, each moment felt like a luxurious escape, perfectly in tune with the spirit of Paris. *251 Rue Saint Honoré, Paris 75001.* www.mandarinoriental.com/en/paris/place-vendome/dine/camelia

A JAUNT TO *PUERTO VALLARTA* WAS JUST what the doctor ordered for rest, relaxation, fine cooking and congenial company among this fine Mexican city of tall palms, jungle, art, ocean breezes and charming colonial architecture. We bon vivants chose to spend our days and nights at the *Villa Premiere Boutique Hotel*, a romantic, adults-only beachfront gem of sublime luxury, offering a serene ambiance for an unforgettable getaway, a proud recipient of prestigious international awards for its personalized service. In all of its surroundings, this beautiful boutique oasis rewards guests with a contemporary interpretation of the traditional hospitality of Mexico.



Located in the heart of Puerto Vallarta, just a few blocks from the iconic Malecón boardwalk, the focus at Villa Premiere is dreamy service with tender care, good taste and relaxation in mind, whether you wish to have a romantic rendezvous, a friend's reunion, or an unforgettable wedding. This is an ideal haven to bolt to from life's vicissitudes. We

arrived after a short flight from L.A. to be greeted by fragrant pillows, a restorative five-minute massage and sparkling wine. Dios mios, after a few minutes we were feeling human again. As we gazed about, we noticed the attention to detail exceeded all expectations. The hotel was in tip top shape, tile floors gleaming, quality art work everywhere. Villa Premiere truly cares you get a good night's sleep: that's why they offer a Pillow Menu so you can find the perfect pillow. They offer your choice of six specialized pillows including Essence, Eurostar, Naturelle, Pleasure, Encompass and Orthopedic. We were very happy with Pleasure.

We checked out the multiple pools, beachside bar and oceanfront restaurants. All were on the agenda. Because Villa Premiere is a not a chain hotel, obedience to corporate rules do not exist and the effort to perform like a five—star property was evident. The staff is alert, professional and attractive, locals who take pride in providing memorable experiences for their treasured guests.

We were whisked to our Honeymoon Suite, an oceanfront aerie with well-thought-out amenities galore in addition to the superior bedding, pillows, shampoos and the like. The lighting was superb and the outdoor jacuzzi overlooking the ocean perfect for an afternoon dunk. Nothing has been left to chance at Villa Premiere—each of the 80 rooms and suites has an ocean view.



After a brief ocean swim to get the cobwebs cleared, we decided it was time for a cocktail and a dish or two. The drink menu is creative and courageous. Even more *peligroso* is the tequila selection. The hotel is proud of their signature cocktails and wine list. The chef *Rogelio Dominguez* is innovative and the delightful staff moves like ballet dancers as they attend to every wish. There are three on—site restaurants all are offering different types of food experiences and the chef takes his responsibility quite seriously in offering world class meals. Every meal we tasted was a total delight.

La Ceiba is for breakfast, lunches and romantic dinners, where your senses will be delighted with an evolution of Mexican and worldwide flavors in a magnificent al fresco setting. *La Corona* will wow you with gourmet sophistication. We savored refined, sophisticated, trend-setting cuisine inspired by traditional varieties, unique dishes with meticulous attention to



detail. The chef selects captivating flavors, adding a personal touch to this refined gourmet experience. *La Perla Cantina de Costa* invites you on a culinary journey steeped in the whispers of time. Here, every dish and cocktail is a masterpiece that tells stories: the vibrant flavors of aguachile and chamorro in mestizo mole, the crispness of hibiscus flower tacos, and the ocean-inspired crunch of fish cracklings. From the gold and silver veins of the mountains to the freshness of the sea that wraps mahi mahi in a creamy beer sauce, every bite celebrates the soul of the Mexican Pacific. With dazzling presentations and



unparalleled creativity, La Perla blends the passion of its heritage with the vibrant essence of Puerto Vallarta, transforming every visit into an experience that awakens the senses and captures the heart. Two bars offer up the best national and international cocktails, great music, premium beverages, and delicious dishes.

At the end of our stay, we indulged in a romantic chef's dinner on the beach pier, harmonized with the sound of the waves and an incredible sunset as a witness. Tacos never tasted so good. To burn off calories we were regulars at the spa and gym plus there is daily yoga lessons on beach and close enough to walk to the Malecon which is enhanced by street vendors and cute stores.

This is a five-star experience, no question about it. Puerto Vallarta has always sung a siren's song to us beckoning with languid days and nights among the beaches, bosky jungles and this hotel is stunning, blending innovative approaches with a genuine local touch. The staff, clearly passionate about their work, goes above and beyond to create an unforgettable stay. Relaxation is guaranteed. We assure you a stay here is more rewarding than being invited to join the world's best mariachi band. *Villa Premiere Boutique Hotel & Romantic Getaway*, (adults only 18+), *San Salvador St. 117, Col.5 de Diciembre, Puerto Vallarta, Jalisco, 48350 MX*, callcenter@buenaventuraboteles.com, MX. Call center: (800) 611-0265, US Toll free: (888) 232 8925, hotel operator: (322) 226 7040. www.premiereonline.com.mx



A NEW HOTEL IN *SANTA MONICA* IS CAUSE FOR A REAL CELEBRATION IN our books and the *Sandbourne* deserves fanfares galore. In fact, we say with a nod to Gershwin, let the drums roll out, let the trumpet call, while the people shout, strike up the band! The old *Le Merigot* has been magically transformed into a very stylish coastal oasis where urban



meets beach to perfect effect. The Sandbourne Santa Monica, just steps from the ocean and the famous pier, has a vibe like no other: a natural ebb and flow from morning to night, a place where the sand, sun, breezes, ocean, all coalesce effortlessly into a familiar nostalgic yet completely new experience of sensations. The hotel has been meticulously designed so that guests can feel every moment, physically and emotionally.

Take the welcome, for example. All guests are warmly greeted with a cocktail and invited to “feel the moment.” The 175 spacious rooms, 330 sq ft at a minimum, are refreshingly done in soft beachy colors and muted relaxing shades. Esteemed designer *Gulla Jónsdóttir* has artfully used woven fibers and soft linens that coexist harmoniously with sleek, polished surfaces, contemporary art pieces, and minimalist accents. The color palette echoes the natural tones of the sand and sea, punctuated by vibrant hues reflecting the vivacity of city life. Many rooms feature private balconies to step out and take in the picturesque ocean views. Pets are welcome and are treated with special perks.

Marelle, the pretty dining room, where an exquisite culinary experience by chef *Raphael Lunetta* awaits to offer incredibly good food, and a lush outdoor patio provides a place of serenity and a coastal embrace. We dined like



royals on prime Snake River beef carpaccio, spiced chicken meatballs, beet and goat cheese salad, pan roasted rack of lamb and Ora King salmon with sides of mac & cheese, sauteed rapini and crispy Brussels sprouts. The cocktail list is a delight, we recommend an Out in the Cosmos, a zaftig blend of vodka, aloe liqueur

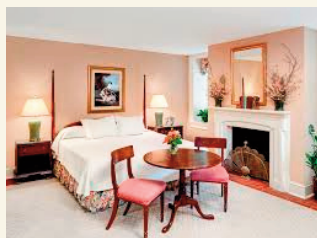


eucalyptus bitters, cranberry, lime juice, agave and glitter oil. To their credit the wine list is not a challenge, short and sweet, and well-priced with a glass of Cloudy Bay Sauvignon Blanc at just \$18 and a good bottle of Knuttel Pinot Noir at \$80.

An upscale, ceramic-ornamented pool, lounge, and cabanas create an idyllic setting for basking in the California sun, while the indoor/outdoor fitness center caters to active wellness. A spa will soon open and given the attention to detail that we have seen, we foresee it being spectacular. This is a balanced retreat of sand and city, delivering a harmonious world-class stay where traditional hospitality is at the beating heart of it all, thanks to people like veteran

genius hotelier *Bill Doak* who masterminded the project, *Alberico Nunziata*, the gracious manager who epitomizes Italian dolce vita, eagle-eyed *Enrique* and *Benni* in the dining room and the lovely *Alina*, server non pareil. We bedizened viators are apodictic in our praise of this caravansary. The Sandbourne Santa Monica, 1740 Ocean Avenue, (310) 395-9700. www.sandbournesantamonica.com

IF YOU KNOCKED ON THE DOOR OF 116 BROAD St. Charleston, South Carolina in 1776 you would probably have been greeted by the following ...” I am sorry sir, but Master Rutledge is not available. He happens to be in Washington, signing the new U.S. Constitution” That house on Broad Street Is now the *John Rutledge House Inn* and is as charming now as it was when JR built it in 1763 for his new bride. The house was designed in the Neo Georgia style of the time, with a facade of deep green wrought iron balconies and a white marble entryway. From the moment we arrived, we were captivated by its historic charm and elegant decor.



The Inn, located in the heart of Charleston is a beautifully restored 18th century home that offers a glimpse into the city’s rich history. The magnificent inside is little changed to the great delight of history buffs. Today, it caters to ladies get-aways, traditionalists, honeymooners, even to entire families who rent the two carriage houses in back. Our room was spacious, tastefully furnished and equipped with modern amenities while maintaining its historic charm. It was incredibly comfortable and the atmosphere was serene, allowing for a perfect night’s sleep. Rooms are modernized where it counts. You get solid comfort with timeless aesthetics. Other upgrades include a full Jacuzzi tub behind a walk-in glass shower. Of course, you have to have a king-sized canopy bed. We’re pretty sure those were not available in 1776. Each morning, we looked forward to the gourmet breakfast served either in the dining room or in the guest’s room. The selection was delightful, featuring local ingredients and a variety of options to satisfy any palate. Afternoon tea consists of canapés and lemonade. We must admit to enjoying the ports and brandies after a long day of exploring. The staff at the inn were exceptional. They were friendly, attentive, and went out of their way to make our stay enjoyable. From the warm welcome at check-in to the personalized recommendations for local attractions, their hospitality truly stood out. This was true Southern hospitality. Rates start at \$299. 116 Broad St, (843) 723-7999, www.johnrutledgehouseinn.com



There are two restaurants a block away from the Inn. *Gaulart & Maliclet Fast and French* is a bustling bistro with good sandwiches and salads at a moderate price and *Sorelle*, the best new restaurant in Charleston, is sublime mercato and dining room where Southern Italy meets Lowcountry twists serving robust regional old world cuisine, including wood-fired pizzas, hand-made pastas, classic piatti and offers a fine wine list.



Charleston is irresistible, a city that seems untouched by the ravages of time where a 300-year-old culture of Europeans and Africans permeates and where history and heritage are still very much a part of everyday life. Founded in 1670, this graceful city is defined by its cobblestone streets, horse-drawn carriages and pastel antebellum houses, particularly in the elegant French Quarter and Battery districts. The promenade and Waterfront Park both overlook Charleston Harbor, while Fort Sumter, a federal stronghold where the first shots of the Civil War rang out, lies across the water. Strolling this graceful city which will celebrate its 355th anniversary next year, is like a walk through history with *Rainbow Row, the French Quarter, Old Exchange Building, Four Corners of Law, St. Michael's Church, historic Fort Sumter* and *White Point Gardens*, and the *Battery* must sites to see. andDiscover Charleston's essential historic and cultural sites with a local or one of the many fine tour operators. andFrom 1670 through the Civil War and up to the Charleston Modern Renaissance period, guides have personally curated each routes to maximize your experience. Charleston stands as a model of historic preservation, restoration, and artistic expression. The *Old and Historic District* contains some 3,000 historic buildings, so wear comfortable shoes. An *Essential Charleston Passport* is a must to experience the best of Charleston and gives complimentary admission to over 8 different museums, attractions, and historical sites. You will save on regular admission with the nice folks at the *Charleston CVB* when you purchase an Essential Charleston Passport. Visit their website at www.charlestoncvb.com/heritage-federation.

WE WOULDN'T DARE VISIT AND WITHOUT LOOKING in on *The Pierre NY, a Taj Hotel*, an icon that has set the standard for timeless elegance and unrivaled hospitality for 95 years and situated on Central Park, The Pierre has remained an Upper East Side landmark treasured by visitors and New Yorkers alike since opening in 1930. We spent a very comfortable night in one of



hotel's 189 rooms (49 of which are suites). They provide a sublime escape from the city's 24/7 hustle and bustle and all offer classic design with couture touches, abundant natural light, and high ceilings. The bathrooms glow with rare Turkish marble.



First-rate amenities include white-gloved elevator attendants (as rare as the dodo bird these days), and a superb, razor-sharp Les Clefs d'Or Concierge team. We even had time to indulge in a shampoo and trim (tea served with their compliments) at the classic in-house hair salon, *Suite Reyad*, which has been modeled after a posh Parisian apartment.

Exquisite entertaining is synonymous with The Pierre, and its opulent newly reimagined Grand Ballroom, Cotillion Room, and Rotunda continue to host New York's most unforgettable events, while chic, multi-functional meeting rooms welcome private gatherings, from intimate closing dinners to annual shareholder meetings. The Pierre's robust food and beverage program boasts gourmet room service, and a bespoke cocktail program in the *TwoE Lounge*. We especially enjoyed the live jazz program in TwoE running Thursday-Saturday and then Tuesday-Saturday in April. The talent rotates every night and features The American Songbook, Latin Jazz and Soul/Punk/Rock Jazz.

We love *Perrine*, the hotel's acclaimed signature restaurant where seasonal, indulgent fare is elegantly served. The kitchen's approach tilts to France with plateau de fruits de mer, soupe et salade, charcuterie beckon for attention alongside such plat principaux as saumon meuniere, filet Rossini and poulet roti au miel. and There are often creative Indian and Italian specialties on the menu. Weather permitting, there is refreshing outdoor seating. We also never miss a chance to have tea or a cocktail in the whimsical Rotunda, as romantic and graceful as a Tiffany engagement ring.



Hotels in The Big Apple come and go but The Pierre NY, A Taj Hotel is timeless, a quintessential monument to New York City grandeur and an outstanding archetype of service excellence. While it has continually evolved through the decades, all updates at The Pierre are made to stay in alignment with enduring core values of timeless opulence and exceptional hospitality. *The Pierre NY, a Taj Hotel, 2 East 61st Street, New York, (212) 838-8000, www.thepierreny.com*. Follow The Pierre on Instagram, Facebook, & X @thepierreny

NO VISIT TO *LAS VEGAS* CAN BE CONSIDERED COMPLETE WITHOUT seeing *Absinthe*, a madcap, rollicking show that jolts and defies both the andimagination and description. It is the ideal tonic for postprandial torpor. Head for the colorful tent at Caesars, that's



where you'll find all the action, an 80-minute explosion of acrobatics, dirty jokes, magic, humor and a dash of naughtiness. We were seated next to super chef Bobby Flay, who laughed along with us as we were mesmerized by the talented troupe of performers who dazzle, amuse and razzamatazz the audience with their antics. A rather bawdy master of ceremonies, the filthy rich (and just plain filthy) *Gazillionaire*, hosts this clever, intoxicating jaw-dropping cocktail of racy, adults-only comedy, cabaret, circus and burlesque, remixed and reimagined to delight savvy, seen-it-all modern audiences. Like the drink, Absinthe will please even the most cynical but unlike absinthe it is a million times safer, unapologetically outrageous and undeniably absurd. We'd call it the number 1 show in Las Vegas, perfect for seeing over and over again.

WE DISCOVERED THE MOST GLORIOUS retreat in the rural countryside of *Fredericksburg, Virginia*: The blissful *Lodge at Moss Neck*. Set on 1200 acres of family-owned private property, this premier destination just outside Metro D.C. is perfect for weddings, corporate meetings, family reunions and social events. We'd rate it unparalleled for luxury with world-class cuisine, blissful accommodations and personalized, curated activities in complete privacy. The warm, inviting and intimate Lodge (only 15 rooms) is valued for its total exclusivity. This is a most serene and breathtaking desmesne with a unique working farm, spa, and heated saltwater pool, ATVs and miles of scenic trails. Practically everything is included in one price.



Our charming room with a four-poster bed had meticulous details and was the epitome of luxurious warmth. Rocking chairs and quilts were mixed with quality antiques and the highly polished wood floors glowed. Guests indulge in the finest farm-to-table cuisine with multiple culinary journeys crafted by Executive Chef *Joel Alvarado* and his team. Chef Alvarado uses the farm's fresh fruits, vegetables, eggs, herbs, edible flowers and even the farm's own honey to feature in daily menus. This seamless

integration of the on-site farm into the dining experience ensures that each meal is a testament to flavor, quality and sustainability. Since joining The Lodge at Moss Neck in 2018, Chef Alvarado has infused his diverse culinary expertise and passion for perfection into every event. His custom-crafted menus, tailored to accommodate a range of cuisines and dietary needs, elevate each wedding, corporate retreat, social gathering, and family escape into an unforgettable experience. His total commitment to the farm-to-table philosophy is evident as he collaborates with the farm team to select seasonal crops, ensuring freshness and inspiration in every dish.



Set just steps from the main Lodge, The Spa at Moss Neck is an ideal oasis for relaxation. This quiet escape offers a retreat for both men and women with a range of pampering treatments available. The Spa at Moss Neck is complete getaway boasting a fireside relaxation lounge, an outdoor lanai, spacious changing rooms equipped with showers and vanity stations, and three serene treatment rooms including one for couples' treatments. Changing rooms also feature a dry sauna and steam room for detoxification and relaxation. Wellness offerings such as yoga and meditation are available. The Lodge at Moss Neck has a six-room and two-night minimum with rates starting from \$1250 per person per night based on double occupancy per room. Rates include individually curated cuisine including coffee, tea and pastries, full breakfast, lunch and dinner, as well as unlimited premium beer, wine and spirits, as well as assorted beverages and snacks. A wide range of on-site activities like relic hunting, petting zoo, horseback riding, bikes, skeet shooting, fishing, and kayaking are also included in the rate. The public spaces and tent can accommodate 250 are ideal for hosting large parties and events provided guests of that size book accommodations elsewhere Visit thelodgeatmossneck.com

OUR AFFECTION FOR THE LOVELY BEACHSIDE TOWN OF *VERO BEACH* is well known. With gentle climes, soft, clean beaches, great golf, fine restaurants, Spanish moss—festooned live oaks, fabulous shopping, and superb banking, medical and legal assets, it is the ideal place in Florida. Best of all, it is populated by nice, charity-minded people who are enjoying life in a very civilized way.

We urge you to consider Vero if Florida is in your future plans. And when you're looking for a real estate agent to help you with a purchase, rental or sale, the individual and how they do business matters. We stand by our strong

recommendation for *Dale Sorensen* and his wife *Matilde* whose company of true professionals, *Dale Sorensen Real Estate*, can make a difference.

We've known the Sorensens for over 50 years and they have never disappointed us—or anyone who is interested in Vero Beach. They know the town inside and out, its values and hidden treasures. Their privately-owned family company has true insider knowledge and powerful marketing, sales support systems, training, mentorship, and tools and technology that make them number one in this competitive real estate environment. They are highly respected members of the community with powerful contacts.



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