

January 2010

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Founded 1981...our 29th year

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LUGGAGE CONCIERGE IS, IN OUR OPINION, THE industry leader in luggage shipping. By using them, you will have a sure-fire way to avoid luggage stress and hassles. We have tried many of these services but find through personal experience that Luggage Concierge is the most dependable and cost-effective for reliable door-to-door luggage delivery. With service domestically and internationally, Luggage Concierge eliminates all hassles and makes travel enjoyable again. Whether shipping golf clubs or excess baggage, your bags are guaranteed to arrive safely and on time. This unparalleled reliability is backed by a powerful \$1500 domestic insurance policy on the contents of each bag, and \$300 per bag for international delivery. Luggage Concierge shipping provides total travel convenience—no more baggage fees, long lines, delayed bags, and heavy lugging. Luggage Concierge can accommodate same day bookings and handle baggage of any size. That means golf clubs, surfboards and skis, too. Call (800) 288-9818 or visit www.luggageconcierge.com. The booking process is streamlined to make arrangements quickly and easily. We trust this company 100% and so should you. Luggage Concierge will ship your bags to and from your destination without a hitch, allowing you to breeze through airports without the discomfort and inconvenience of carrying them.



PETER DE SAVARY NEEDS NO INTRODUCTION. The celebrated creator of some of the world's most exciting destination hotels—*Skibo Castle (Scotland)*, *Bovey Castle (Devon, England)*, *Carnegie (Newport Rhode Island)*, *The Abaco Club (Bahamas)* to name but a few—has done it again, or rather this time his wife, *Lana*, has.



The Cary Arms, on *Babbacombe Bay* in *Devon England*, perfectly represents the de Savary vision, writ small. With dazzling sea views and the values of a good English Inn, matched with the style and comfort of a high spec boutique hotel, *The Cary Arms* is a mini-triumph. Located not far from Torquay on “the English Riviera,” fictional home of *Fawlty Towers*, *The Cary Arms* offers everything but Basil Fawlty service. This 18th Century inn has eight bedrooms, all with sea views. There are also three fishermen's cottages that can accommodate two, four and eight guests. The hotel has a spa treatment room and a pub dining room that serves lunches and dinners and specializes in locally caught fish and seasonal local produce. We were surviving Swine flu in style during our weekend visit, and a more luxuriously appointed sick bay would be hard to imagine. Solicitous staff turned their hand to nursing with offerings of medicines and soothing teas, and after twenty four hours of rest and recuperation in a big airy bedroom that combines serious comfort with seaside chic, we were fully and decadently recovered. When we did venture from the womb-like luxury of our room (think Italian bed linens, bespoke fabrics and huge bathrooms) we were greeted downstairs by beamed ceilings, aged floorboards, stone walls, books, board games, in the 200 year-old heart of the inn. In the dining room there's little to better the Cary's crab sandwich or locally sourced John Dory fillet washed down with a glass of fine wine taken inside or out on the terrace. A barbecue or oven-hot pizzas around the garden-side fireplace are other ways to dine nicely al fresco. Pampering is available in the spa room where products are based on pure botanical extracts. *The Cary Arms* commands



a serene position over picturesque *Babbacombe Bay*, which was described by its biggest fan, Queen Victoria in 1846 thus—“It's a beautiful spot...red cliffs and rocks with wooded hills like Italy and reminding one of a ballet or play where nymphs appear—such rocks and grottoes, with the deepest seas on which there was no ripple.” Price guide: Single \$235-\$320, Double \$315-\$400, Suite \$560. *Babbacombe Beach, South Devon, TQ1 3LX*. Tel: 0845 36 2718. Visit www.caryarms.co.uk.

ONE OF THE WORLD'S GREATEST COOKS IS A DAZZLING, ELEGANT lady by the name of *Bea Tollman* who is also the driving force behind the superb collection of *Red Carnation Hotels*. We have known and admired Mrs. Tollman for years and been spellbound by her love of fine food and her ability to set a great table and serve lovingly-prepared cuisine. Fortunately, for all of us, Mrs. Tollman has written a book, *A LIFE IN FOOD*, which chronicles her life and its food parallels from Johannesburg to London to Dorset, New York, Geneva and Palm Beach. Mrs. Tollman is a perfectionist who injects passion and happiness into her cooking and it shows in her recipes. And her hotels. Today she oversees thirteen five and four star hotels and their esteemed kitchens on three continents and their elysian country inn in Dorset. This book gives readers a rare opportunity to learn Mrs. Tollman's 29 special dishes like her acclaimed eggs royale, sesame fried chicken, duck cottage pie and lamb in puff pastry. There are delicious snacks and desserts, too. If it gives you great pride and joy to cook savory uncomplicated comfort food, join Bea Tollman as she takes you to her glamorous hotels and imparts her heartfelt wisdom. You, your family and your guests will be amply rewarded with pleasurable taste thrills. True to her always-gracious form, she has donated all proceeds from sales of this book to her favorite charities. Priced at \$40, *A LIFE IN FOOD* is available at www.redcarnationhotels.com/offers-and-gifts/gifts/page/4.

ANOTHER GREAT BOOK FOR 2010: GIULIANO HAZAN'S THIRTY MINUTE PASTA. An unassuming title but loaded with 100 tasty recipes, the perfect "quick fix" addition to *Giuliano Hazan's* excellent Italian cookbook collection. A beautiful book that is easy to use. Visit www.amazon.com.

THE *HOTEL RIU PALACE PACIFICO* IS AN ASTOUNDINGLY AMBITIOUS and dramatic complex located in *Nuevo Vallarta, Riviera Nayarit, Mexico*. The enormous mahogany and marble tiled lobby replete with antique-looking sitting areas and slow turning ceiling fans is reminiscent of palatial properties we've only seen back in the glory days of Cuba. This massive hotel manages to retain its intimate feeling with many common areas where we made friends with guests and the affable staff. It's a 24-hour all-inclusive—when we fancied a bottle of champagne and sandwiches at 3 in the morning, it was delivered with a smile. The scope of this palatial seaside resort is staggering: five restaurants, four bars, enormous swimming pool, children's pool, Jacuzzis, and two nearby discos at sister properties. RIU

Palace Pacifico is also home to a full service spa, sauna, steam room, and modern gymnasium. Despite its size, and high occupancy, we never had a problem finding a lounge chair by the pool or getting a great table for a meal. Like so many Mexican hotels, the staff was one of the highlights. They are professional and efficient, but always have a joke or a warm greeting to lift us up a bit more. The beach at our doorstep was pristine and we even saw nesting turtles one day right in front of the property. Find out more about Riu Palace Pacifico at www.riu.com/es-mx/Paises/mexico/nuevo-vallarta-riviera-nayarit/hotel-riu-palace-pacifico/index.jsp.

THE RITZ-CARLTON, PENTAGON CITY IS A HAVEN OF SERENITY FOR busy travelers with convenient access to Ronald Reagan National Airport and Washington DC via a Metro Rail stop beneath the hotel servicing the yellow and blue Metro lines. The 366 room luxury hotel offers the state of the art facilities and impeccable service that we know is the standard at the Ritz-Carlton. *Fyve* is their restaurant and lounge where we had one of the best steaks we have had anywhere. The menu at *Fyve* is basically Modern American with a nod to French and Italian acknowledging Chef *Amy Brandwein's* extensive background. *Fyve* must refer to the five sides of the Pentagon...just a guess. Of course there is a late afternoon tea service for relaxing after a hard day of shopping at the adjacent Pentagon Fashion Center which also has a private entrance in the hotel. To recap, you can arrive and depart, shop, be entertained and eat very well, and never have a raindrop touch your head. Could it get any better? Visit their website for more information at www.ritzcarlton.com.

HEADING FOR *NEW YORK*? IF YOU HAVE TIME FOR ONLY ONE Broadway show, make it *In The Heights*, a joyous musical (winner of four Tony awards) that tells the story of a vibrant community in Manhattan's Washington Heights—a place where the coffee from the corner bodega is light and sweet, the windows are always open, and the breeze carries the rhythm of three generations of music. It's a community on the brink of change, full of hopes, dreams and pressures, where the biggest struggles can be deciding which traditions you take with you, and which ones you leave behind. For the best resource on the latest and greatest in New York, plan your trip by first going to www.nycgo.com and take note of special offers by clicking on "offers," and stop by the new state-of-the-art *NYC & Company's Official NYC Information Center* at 810 7th Avenue, between 52nd and 53rd Streets in midtown Manhattan for visitor information, attractions tickets, Metro cards, etc.

DMC LIMOUSINE SERVICE IN NEW YORK OFFERS A LUXURIOUS FLEET and chauffeurs who undergo a rigorous background check to ensure a proper, professional and safe experience. This company currently services guests at the exclusive *Hotel Plaza Athenee* as well as VIP private and corporate clients. As a client you can rest assured that your needs will be accurately and discreetly fulfilled. DMC makes excellent customer service and promptness their top priority. ENTREE considers DMC the city's most exceptional company for in-town driving and service to and from New York's airports and Teterboro airport. We highly recommend DMC Limousine Service. Run with personal care by *Donald McCann*, DMC offers brilliantly maintained sedans, SUVs, Mercedes Benz, and 14-passenger vans at rates that are the best in New York, considering their high quality of service. With DMC, expect professional, polite, discreet drivers and vehicles that are in tip top condition. Call them at (212) 481-6365 or e-mail dmclimousineservice@gmail.com.

A WONDERFUL MASSAGE SPECIFICALLY CREATED for men awaits at *The Peninsula Spa by ESPA* on the roof at *The Peninsula Hotel, New York*. *Mankind* is 90 minutes of exceptional treatment designed to revitalize and awaken the senses. Essential oils and aromatherapy massage techniques alleviate tension and tiredness stored in the neck, shoulders and back. The sense of relaxation and balance is further enhanced with an energy releasing foot massage using deep pressure point techniques that ground the mind and spirit. Also, the spa suggests arriving at least 30 minutes prior to treatment time to enjoy the Heat Experiences, including the Aromatherapy Steam Room, Sauna, Experience Shower, and Ice Fountain. Women are certainly not ignored here-there are many indulgences for them. This is a beautiful retreat in the heart of the city where the unique ESPA approach combining Asian, European and Ayurvedic philosophies achieves new standards of excellence. A tranquil and peaceful cocoon with blissful body treatments and skin care. *The ESPA Spa*, (212) 903-3910; *The Peninsula Hotel*, 700 Fifth Avenue at 55th Street, (212) 956-2888 is a classic in the heart of Fifth Avenue shopping, majestic and sophisticated highlighted by original Beaux Arts facade and Italian Renaissance detailing. Visit www.peninsula.com.



THE *PHILIP STEIN WINE WAND* IS A BEAUTIFUL TRAVEL-SIZED WAND that fits easily into a bag or pocket for any occasion and is a great item for wine lovers. Known best for creating luxury watches with wellness benefits—Philip Stein, whose watches have twice been named one of *Oprah's* “Favorite Things”—has expanded its line of luxury items with the innovative Philip Stein Wine Wand. A truly unique gift, the wand naturally aerates red wine in minutes rather than hours, allowing users to enjoy a glass or bottle of wine at its peak flavor. The Wand, a sleek elegant glass tube with encapsulated crystals, is embedded with natural frequencies including oxygen which accelerates the aeration of wine once it is placed into a glass or bottle of red wine. The Wine Wand makes for a chic and fashionable travel companion, with the travel size wands available in alligator, python, and crocodile embossed leather cases and the bottle size wands available in a sleek black carbon fiber case. They are sold at fine retailers and retail for \$325 for the travel size and \$525 for the bottle size. For more information, visit www.PhilipStein.com.

THE VERY WORTHY *COAST Restaurant* in *Santa Barbara's* pretty and popular *Canary Hotel*, a proud member of *Small Leading Hotels*, has launched a new style of Sunday brunch that includes inventive cocktail concoctions and a menu balancing breakfast and lunch to perfection. There are traditional options



like eggs Benedict, asparagus and Gruyere omelet and turkey or corned beef hash but what we like most are the Belgian waffles with fresh peach compote and whipped cream and the lemon ricotta pancakes with raspberries. To satisfy lunch cravings, a smoked bacon BLT and dry aged prime hamburger hot the spot. Coast likes innovative touches—create your own ice cream sundae from a dessert bar and order excellent Bloody Marys, Bellinis and Mimosas from a tableside “Canary Mary” cart. If you’ve sworn off the hard stuff for the new year, there is an \$9.99 bottomless sparkling wine deal sure to keep a buzz going. Three courses are just \$24. The very talented chef, *Brian Parks*, really knows what he is doing, reason enough to try Coast also for a comforting lunch and dinner any other day of the week. *Coast Restaurant and Bar, 31 West Carrillo Street, Santa Barbara, (805) 884-0300, www.canarysantabarbara.com*. The Canary is one fine hotel, owned and operated by the brilliant folks who run *Santa Monica's* legendary *Shutters on the Beach* and *Casa del Mar* hotels.

BAGRATIONI 1882 SPARKLING WINES ARE THE FIRST AND ONLY Georgian sparkling wines to be distributed and sold in the United States. Bagrationi 1882 is the best known of Georgian (country, not the state) sparkling wine makers. It used to be that Russia imported a lot of it. But that nasty little war last summer put an end to Russian imports from Georgia, and Bagrationi is now aggressively developing new markets, including the U.S. beginning this year. That's all to the benefit of the US consumer, who now has the opportunity to taste what most Russians would still like to be drinking. Georgian Prince *Ivane Bagrationi-Mukhraneli* began producing sparkling wine in Georgia in 1882 using the méthode Champenoise. Bagrationi is an historic dynasty that ruled the Georgian kingdoms until Russian annexation in the early 19th century. However, Georgian wine-making goes back a long way, eight thousand years by some accounts, and it's believed the modern word for wine stems from the Georgian word for wine, *gvhino*. Bagrationi sparkling wine is made from indigenous grapes-Tsitska, Chinuri, Goruli Mtsvane, Mtsvane Kakhuri and Saperavi—from the best winegrowing regions of Georgia-Kartli, Imereti, and Kakheti. Bagrationi's *tête de cuvée*—the 2007 Royal Cuvée—is made from grapes grown in the Kartli region in the Mtkvari River gorge. The non-vintage Bagrationi sparklers compete very well in flavor and style with Spanish Cava and Italian Prosecco. The vintage wines are more complex and layered and compare favorably with their New World counterparts. In general, these wines are very well made and clean tasting, with medium complexity and a pleasantly dry finish. Priced from \$14-\$38. Visit www.bagrationiwines.com. Another wine for the new decade: *Mattebella Vineyards's* newest addition to its collection—a Rose wine made from European clones of predominately Merlot with a small amount of Cabernet Franc. The Mattebella Rose has a salmon pink hue, mixed red berry fruit aromas and a light, dry finish. Visit www.mattebellavineyards.com.

CALL US SUPERFICIAL, BUT WE ARE FIRM AND SERIOUS ABOUT THESE rather silly resolutions for 2010: to immediately depart from any hotel or restaurant at which we are addressed as “You Guys;” to avoid hotels with staffs better looking than we are; to leave more money for the maids (does anyone believe they actually want to make beds and clean bathrooms?); to laugh loudly at any bill presented which includes an automatic tip and a option to add an additional gratuity, unless, of course, the waiter performs CPR or other heroism for us; to quickly call the general manager of any hotel and complain when the front desk does not welcome me and merely pounds away at a computer to process my registration; not to fly

commercially until it becomes a pleasant experience again; and to eat more often at *The Pierre Hotel's Le Caprice* (with best lunch companions *Herb Rose* and *Heiko Kuenstle*), at *New York's Le Colonial* (hopefully with owner *Jean Denoyer*), *Sage* (with Bobby Fanara) or *Sirio* (if only to chat with the charming *Mauro Maccioni*), both at the dramatic new *Aria Hotel* in *Las Vegas*, *The Bazaar at SLS Hotel* in *Beverly Hills* and *bbar* in *London* (with respected pals *Jonathan Raggett*, *Brett Tollman* and *David Eck*).

Great travel agents are as rare as Faberge eggs. Vivian Taylor is one great agent. What does it take to be great? A combination of personal passion for travel with real boots-on-the-ground experience and confident knowledge about destinations to exceed the clients' expectations. Deep commitment and expertise to design travel experiences that match unique hopes and ambitions with seamless execution. When you talk to Vivian, you have a pro on your case. She possesses that special quality of superior know how, quick reactions, superb followup, detail orientation, impeccable contacts and unfailing dedication to her clients-24 hours a day. At her side is Jeff Rodgers who provides equally devoted client attention. No wonder so many high profile travelers turn to Vivian Taylor for their travel needs. Her exclusive status and trade tips have remained an industry secret, reserved for only the crème de la crème for many years. But now the discriminating public too can have access to her coveted insider travel services. We are not surprised that Robert and William Carr-Hartley (www.carrhartley.com), one of the most prestigious names in customized African safaris, has chosen to work with Vivian and Jeff. If Africa is on your travel bucket list, contact Vivian to discuss a private African safari tailored to your interests and needs. Vivian is based in Delaware but is available for clients anywhere in the United States and abroad. Contact Vivian Taylor International, (302) 945-7255; mobile: (310) 497-2650; (323) 270-6748; Fax: (302) 945-7266; e-mail: vivian@vivantaylor.com.

ENTREE has always had a soft spot for the lovely town of Vero Beach on Florida's East Coast ever since that great resort community John's Island was founded there in 1970. We know of no place that can match Vero's assets: perfect weather, distinguished residents, diverse activities, upscale residential options, top golf, beautiful beaches, and more. We urge you to consider Vero Beach if Florida is in your future plans. We want to recommend Cliff Norris Real Estate to you. Cliff is the third generation of his family to be involved in South Florida real estate. He knows Vero like no one else. Cliff and his company cater to buyers, sellers and renters at John's Island but he is well-versed in all Vero Beach property. Cliff Norris Real Estate, LLC, 4853 North A1A, Vero Beach, FL 32963, (772) 231-5595.