

ENTREE

AN UNCOMPROMISING
AND CONFIDENTIAL
TRAVELERS NEWSLETTER
• AN INSIDER'S LOOK AT
HOTELS, RESTAURANTS &
TRAVEL AROUND THE WORLD

Fall 2019

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Founded 1981...our 38th year

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WE'VE NEVER BEEN TO *GEORGE CLOONEY'S* PLACE IN *CABO*. NOR DO we need to. Not when we have *Blue Desert*, a collection of private, rentable beachside homes tucked into a gated community between San Jose del Cabo and Cabo San Lucas. The houses are big, private, beautiful and to paraphrase Stefon from SNL, "These places have everything."



To begin, the property picked us up at the airport in a regal black SUV. Entering through a garden and through the giant doors of *Casa Edwards Too*, our three-story Spanish-style abode, it was hard to believe our ears when we were told this entire gorgeous manor would be ours for a few days.

A vast sunken living room fitted with plush sofas awaited us under whirling ceiling fans and a massive TV and stereo set-up on the wall. Beyond it, wide stone balconies with built-in nooks and rocking chairs had unobstructed views of the blue ocean and crescent-shaped beach on which we would soon be dallying.



A third-floor master bedroom, right past a home gym with recumbent bike, stair climber, weights and treadmill, lay upstairs. Down on the lowest floor were three spare bedrooms separated by a library, each hand-painted with birds, flowers and vines. In

the kitchen we met Maria, a cook we'd reserved to fix us *chilaquiles* in the morning and delightful fish tacos at lunch. We passed on the opportunity of having our own bartender but appreciated the option.



After a quick lunch with endless guacamole, we ran down to the beach, stopping to inspect the infinity pool, hot tub, lawn and palapa-topped margarita bar overlooking the beach. We played in the sand and walked along the coastline towards an outcropping of desert rocks capped with a lone vulture watching the ocean. Returning to Casa Edwards Too, we plopped down in a pair of chaise-lounges to deepen our relaxation under the sun. The sound of crashing waves and the reggae we put on the stereo, interconnected through a system of outdoor speakers, was all we could hear, a welcome departure from the noisy city we'd fled that morning. As the afternoon eased into dusk, we took a quick drive out of the gated private community to the impressive supermarket that's practically across the street. We brought meat, tortillas, chorizo verde and mezcal back to Casa Edwards Too to take advantage of a fully stocked, outdoor grill and the aforementioned margarita bar with its professional-grade blender.

In the evening, after more icy cocktails, we ventured back down the lighted stairs to the hot tub and nearby day-beds to soak in the stars and bright moon. When one third of us retired to a comfortable, air-conditioned guest room on the ground floor, we climbed to the master bedroom for a great night's sleep, serenaded by the cannon-like booms of the crashing surf.

The next day, the staff at Blue Desert, who mostly stay out of sight, helped arrange a day trip to Todos Santos. The staff is eager to help guests book all kinds of adventures, including whale watching, kayaking, stand-up paddle boarding, yoga, surfing and SCUBA diving in the Sea of Cortez. But mostly we just wanted to kick back, and with everything thoughtfully provided, Blue Desert made that a snap. The overall experience was smooth, relaxing and comfortable. While we were only three people, the house can easily accommodate large parties here for bachelorette parties, retreats and friends' getaways. We truly enjoyed staying at Casa Edwards Too, free of the frenetic energy, sterile mechanics and random crowds one finds in a hotel. We were the only people ever on the beach, always felt taken care of and had total privacy as we frolicked around the spacious house, beach and beautiful surrounding neighborhood. Blue Desert



currently has several privately-owned houses for rent, each one able to accommodate parties of different sizes. So, until Clooney sends that long-delayed invite, we know where we're staying for maximum comfort and luxury when we come to Cabo. www.bluedesertcabo.com.

RENOWNED FOR ITS PASSIONATE STAFF AND THOUGHTFUL SERVICE, THE *Red Carnation Hotel Collection* is to open a hotel in Scotland for the first time, with the aim of making it the number one hotel in Edinburgh. The luxury hotel collection has announced plans to respectfully renovate *100 Princes Street*, transforming it into a highly exclusive retreat on Edinburgh's most famous street. With uninterrupted views of *Edinburgh Castle*, the property will replicate the boutique atmosphere of Forbes Five Star-rated sister property Hotel 41, which has retained the position of TripAdvisor's number one hotel in London for over ten years as well as the TripAdvisor Traveller's Choice Best Hotel in the UK for the last three.



The award-winning hotel company behind the loving restoration of Ireland's *Ashford Castle*, once home to the Guinness family, will bring the same meticulous care and attention to the listed building's interior, embracing its history and heritage and using the finest local artisans and suppliers. 100 Princes Street will reopen in 2020 as Red Carnation Hotels' 19th property worldwide.

Jonathan Raggett, Managing Director of Red Carnation Hotels, said: "It has been a dream of ours to open a hotel in Edinburgh for some time, and with the best address in the city, it was well worth the wait. Guests at 100 Princes Street will enjoy everything that makes Red Carnation so special, from our individually designed interiors to the signature dishes of our President and Founder *Beatrice Tollman*, delivered with passionate service, generous hospitality and a genuine commitment to the environment and communities in which we operate."



ABOUT RED CARNATION HOTELS

President & Founder Beatrice Tollman has built Red Carnation Hotels with a vision for service excellence and a passion for generous hospitality. Today the collection proudly stands at 19 exceptional properties around the world, each unique and special, whilst sharing the

founding values that define the family-owned and run business.

The hotel collection is lovingly named after the signature flower Mrs. Tollman's husband always wears, and this symbol of hospitality is also worn by every member of the team.

The guest experience is always at the heart of Red Carnation, where talented teams exceed expectations with warm and caring service, delicious cuisine and thoughtful touches. Red Carnation also connect guests with the local destination



through authentic and meaningful experiences, beautiful and restorative design and curated art collections. These hotels are truly the art of hospitality.

Red Carnation Hotels is committed to helping protect the natural and cultural heritage found in each location. This is a company dedicated to building a sustainable future for the surrounding communities and wildlife, in order to maintain a sense of place for staff and guests for many years to come. www.redcarnationhotels.com

JOIN *STEVE CLIFTON*, WINEMAKER AND OWNER OF *PALMINA WINES*, ON A Best of Italy cruise. Palmina produces a full range of top wines crafted from Italian varietals grown in Santa Barbara County and this is a unique chance to experience 9 nights from Rome to Venice on *Celebrity Constellation* in the company of a much-admired wine professional.



This extraordinary adventure departs: October 3 - 12, 2020 with cruise only fares for a Veranda Stateroom priced at \$2,842 per person due to an exclusive collaboration with *Santa Barbara Travel Bureau*.

Exclusive Palmina onboard amenities include:

- Private Palmina welcome reception
- Two (2) Palmina wine tasting seminars
- A special 4-course wine-pairing luncheon in Tuscan Grille or Lawn Club Grille
- Plus select two Celebrity perks.



Pre-paid gratuities, a \$150 shipboard credit, Wi-Fi package, Classic Beverage Package, and specially planned Palmina wine events in the comfort of the recently renovated Celebrity Constellation which boasts reimagined restaurants, lounges, newly designed staterooms, completely new bathroom modernizations and other upgrades sure to enhance your onboard experience.

This is an opportunity to immerse yourself in the incredible history, culture, cuisine, and undeniable beauty of the Old World on this Celebrity European wine cruise vacation. Relax in a gondola as you glide through ancient waterways in Venice, marvel at Michelangelo's "David" in Florence, and take a drive on the Amalfi Coast in Southern Italy, where picturesque villages, lush gardens and incredible ocean views have inspired artists for centuries.

Here's the itinerary:

Oct 3 Rome (Civitavecchia), Italy 5:00 PM

Oct 4 Florence/Pisa (La Spezia), Italy 7:00 AM 7:00 PM

Oct 5 Portofino, Italy 8:00 AM 9:00 PM

Oct 6 At Sea - Cruising

Oct 7 Naples, Italy 7:00 AM 6:30 PM

Oct 8 Sicily (Messina), Italy 8:00 AM 6:00 PM

Oct 9 At Sea - Cruising

Oct 10 Kotor, Montenegro 7:00 AM 4:00 PM

Oct 11 Zadar, Croatia 10:00 AM 6:00 PM

Oct 12 Venice, Italy Disembark AM



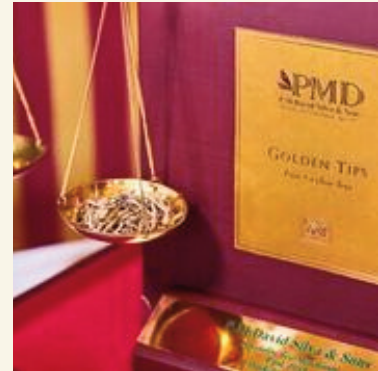
To sail on this special Palmina Wine Cruise or for more information, contact *Kathy Reimer* of *Santa Barbara Travel Bureau*, (805) 969-7746, kreimer@sbtravel.com.



LONDON'S FIVE-STAR *RUBENS AT THE Palace* hotel serves its Royal Afternoon Tea in London's most regal location, overlooking The Royal Mews at Buckingham Palace. Adding to this already illustrious experience is now serving its

freshly baked scones, pastries and finger sandwiches alongside the UK's most expensive cup of tea. In collaboration with specialist tea merchants *PMD Tea*, The Rubens is exclusively offering its guests PMD's fine Ceylon Golden Tips, a rare tea blend produced in the highlands of Sri Lanka. Titled 'The Rubens Golden Tips Tea', a pot serving three cups is priced at £500.

Ceylon Golden Tips has a history of exclusivity and high prices in London. In 1891, a pound of Golden Tips was sold for the equivalent of £1,260. Over a century later, PMD Tea is bringing the special hand-picked blend back to London, exclusively available at The Rubens. Expert tea pluckers skillfully hand pick the tips of the small, succulent shoots of a special tea plant at sunrise. The buds are then sun-dried on a velvet cloth with the utmost care, turning the buds from silver to gold.



The Rubens Golden Tips Tea has a smooth, light, mellow texture with hints of fruity notes. The tea leaves can be infused up to three times, with the flavor profile changing each time for the drinker to enjoy a new depth of flavor.

The Rubens' afternoon tea team is giving the Golden Tips Tea the five-star treatment—gold tweezers will be used to pick the leaves and weigh them with precision. The tea will be infused using still natural mineral water and poured from a special silver tea set with white glove service. The Rubens recommends sipping on the tea before tucking into sandwiches and scones in order to truly savor its delicate flavor.



The Royal Afternoon Tea is served in The Rubens' Palace Lounge daily from midday – 5 p.m. (and until 6 p.m. on Saturday). The Afternoon Tea is priced from £45 per person, and The Rubens Golden Tips Tea is priced at an additional £500 per pot. For more information about The Rubens Golden Tips Tea blend and the hotel's Royal

Afternoon Tea, visit www.rubenshotel.com. The *Tollmans*, who proudly own this palace of a hotel, understand the smallest finest details make the biggest difference

PEOPLE, PLACES AND THINGS THAT ARE CAPABLE OF LIFTING US OUT OF life's dreary reality and launching us into the realm of dreamy delight:

Sorbatto, a new frozen dessert, has our taste buds dancing. The *Weijohn* family, who grow blueberries in Washington, have advanced their fresh frozen blueberries to make Sorbatto. With up to 90% fruit, Sorbatto shares their passion for fresh frozen fruit in six delicious flavors, all with a homegrown blueberry base: Blue Passion, Grape, Dark Blue (with infusions of dark chocolate), Blackberry, Lemon and Raspberry. www.sorbatto.com. A happy and healthy dessert that does not leave anyone out: no dairy, no gluten, no nuts, plant-based, impact-conscious and quite obviously made with love.

Lose the sugar, keep the bubbles! With *Drinkmate* you can be creative and get healthy. Add fizz to anything! Drinkmate's specially engineered system lets you carbonate almost any drink. Now you can easily add tasty sparkle to water, juice, iced tea, cocktails, wine, mocktails, and even flat soda or beer. With Drinkmate, you can innovate and explore new sparkling drinks that weren't even possible to make before. And you control what goes in them, so you can avoid excessive sugar and harmful chemicals. To order, visit www.idrinkproducts.com. Priced at approximately \$100.

L.A. hotel impresario *Jeff Klein*, a man with the Golden Touch. This masterful hotelier really knows how to treat his very fortunate clientele. One need only stay at the *Sunset Tower*, his landmark, Art Deco hotel on the Sunset Strip in vibrant West Hollywood, to see how much attention he gives to each and every detail. Mr. Klein's newest creation, *850 SVB*, is *West Hollywood's* chicest B&B. It was designed by British interior designer *Rita König* and is full of homey touches, with fireplaces in the bedrooms, an honor bar and a wine and mezze hour on the roof terrace. Rooms start at an affordable \$190 and that includes a lovely breakfast in the morning. Set along a tree-lined street, this sophisticated bungalow hotel in a 1918 building on San Vicente 2 is ideally located just two miles from both the Original Farmers Market and the Los Angeles County Museum of Art. We were bowled over by the crispness of the linens and sparkling clean rooms, the amenities like toothbrush and toothpaste, and the innovatively stocked mini bar. It seems that Mr. Klein has thought of everything. www.hotel850svb.com



The Mark Hotel, New York, steps away from Central Park and the Metropolitan Museum, an exclusive hotel in an exclusive neighborhood. Imagine a hotel conjured by sybarites for sybarites and you've got the idea: The Mark has it all—a salon by celebrated hairstylist *Frederic Fekkai*, *The Mark Restaurant* by *Jean-Georges*, whose unbridled passion for classic and innovative dishes is widely admired, an avant-garde chic bar, state-of-the-art fitness center with resident personal trainer, a stylish fleet of custom bicycles, bespoke pedicabs to enjoy by private driver and a luxurious 40-foot sailboat for guests to charter from Tribeca around Manhattan. They've even partnered with *John Lobb*, the world's finest custom makers of men's shoes to create a shoeshine kiosk to keep guests' shoes properly buffed. Art Deco-inspired polished rooms have free Wi-Fi, custom furniture and marble bathrooms with mirrored flat-screen TVs; suites add extra living space. Some rooms and suites also come with granite bars and kitchens with designer appliances. Originally constructed in 1927 in the Renaissance Revival style, the building's interiors were reimaged by preeminent French designer *Jacques Grange* in 2009. Monsieur Grange commissioned seven international artists and artisans, including *Ron Arad*, *Eric Schmitt*, *Paul Mathieu*, *Mattia Bonetti*, and *Vladimir Kagan* to create exclusive furnishings and artwork for The Mark collection. It's all very glamorous and very comfortable with orchestrated, carefully curated treasure-trove spaces that seem to coalesce organically, all fit for the most discerning guests.

www.themarkhotel.com



Key/Smart Urban Slim Rugged RFID Protected Wallet: simplicity meets security. With a cash pocket, card barriers and easy slide card slots, this little gem holds up to six cards and is made of Tectuff leather. We love the Tile Slim design. www.getkeysmart.com

Combine this with *Tile Slim* to find your wallet, phone or anything—it slides into pockets or adheres to flat surfaces. Simply double tap to make your phone ring...or listen to the melody when Tile Slim is close. This is a thin, powerful way to never lose your things. www.thetileapp.com

Majorelle Restaurant, for an elegant menu of French classics with Mediterranean influences from the Riviera to Morocco, in the glorious *Lowell Hotel*, with a subtly lit French oak paneled bar and skylit garden.

The staff at *Santa Monica's Casa del Mar*, all eager to please each and every guest. This wonderful 1926 Renaissance Revival hotel near the beach is a 7-minute drive from Montana Avenue's elegant eateries and shops. Serene rooms (some with ocean views) feature free Wi-Fi and flat-screen TVs, plus four-poster beds with Italian linens, and whirlpool tubs. Suites provide up to four bedrooms, and add living areas and iPads. Amenities include use of a hotel car, a fitness room, and an oceanfront seafood restaurant offering indoor and poolside dining. There's also a relaxed Italian eatery with handmade ceramic tile flooring, a wellness spa, and a funky bar featuring light bites and live entertainment.



Kivu Noir Rwandan Single Estate Arabica Whole Bean Coffee, the world's freshest coffee from the heart of Africa, grown at 4800 ft above sea level, info@kivunoir.coffee.

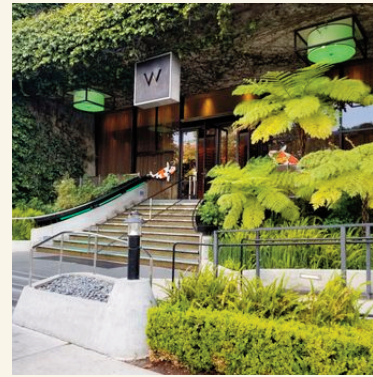
Viking's six-piece steak knife set with gift box will give you professional performance at home, a wonderful gift for those with a passion for cooking. 5-inch high quality German steel blades are corrosion and stain resistant, double riveted for a seamless finish and comfortable grip. The blade is partially serrated for easy slicing through any cut of meat or fish. Pakkawood (a renewable resource) handles give a unique stylish look and are water and stain resistant. Full tang construction combined with a thick bolster provides strength and durability as well as balance and control. These steak knives come in a handsome, fabric-lined wood box which is in itself an attractive addition to any counter top. Viking steak knives are backed by a limited lifetime warranty which is what we've come to expect from this terrific company started over 25 years ago to combine elegance and quality to cookware and kitchenware to meet the demands of today's discerning modern home chef. Priced at \$99.99. www.vikingculinaryproducts.com

Sofitel Los Angeles at Beverly Hills, conveniently located opposite upscale shopping at the *Beverly Center*, a high-end, very French contemporary hotel just 1.6 miles from Los Angeles County Museum of Art and 4 miles from TCL Chinese Theatre. Warm, modern rooms feature minibars and custom-designed beds, plus free Wi-Fi, flat-screen TVs and Bose sound systems. Ooo la la...there's *Le Monde* in the lobby, Chanel products in the bathrooms, flowers galore, fine art in the public



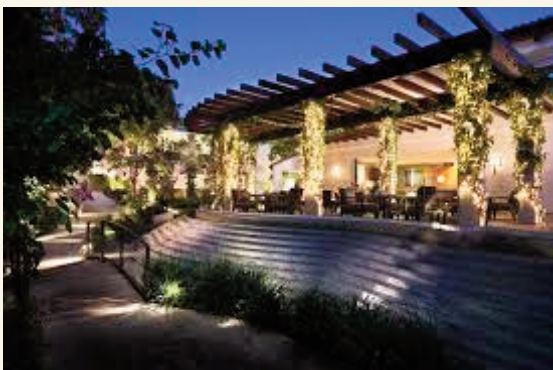
rooms and the door men wish you a genuine “*Bon Jour.*” Some chambres add views of the Hollywood Hills and/or private patios. Suites include living rooms with pull-out sofas. There's an upscale restaurant serving classic French cuisine, a chic lounge bar and a terrace, as well as a full-service spa, a heated outdoor pool and a fitness center. Cheaper than a trip to Paris and with many thoughtful Gallic touches.

The overall clean and modern vibe at the *W Los Angeles West Beverly Hills*, a pleasant six-minute walk from the Hammer Museum, a hip hotel just 3 miles from upscale shops on Rodeo Drive and five miles from the Getty Center. Sleek studios and suites feature designer furniture, plus flat-screen TVs, DVD players and free Wi-Fi. Suites have separate living rooms, while some also have extra bedrooms and bathrooms, offices and/or dining areas and wet bars. An upgraded suite also features a screening room. Dining options include an inviting steakhouse, a breezy poolside lounge and a lively bar with regular DJs. Other amenities include an outdoor pool with cabanas, plus a spa, a gym, and meeting and event space.



Bellamy's, London, a Mayfair establishment where everyone feels at home because the charming owner *Gavin Rankin* really cares about every detail at this very pretty contemporary brasserie and oyster bar. The French wine list can't be beat, the service is crisp and the simple French dishes are of the highest quality. We'd say it is London's best restaurant, certainly our favorite.

Ocean Prime Beverly Hills, an oasis for the smart set of Beverly Hills who come here for very comfortable seating and lighting, ownership's policy of sustainability, nicely done steaks and fish and a general feeling that you've arrived at a sensible place where grown ups are treated with respect. A *Cameron Mitchell* restaurant, known for outstanding cuisine complemented by genuine hospitality. Cameron Mitchell founded the company in 1993 on the powerful guest philosophy, “The answer is yes. What is the question?”



Cavatina, created by James Beard Award winning Chef *Michael Schlow*, with menus curated by Executive Chef *Luis Morales*, is one of Los Angeles' most magical dining destinations. Located in the legendary *Sunset Marquis Hotel*, it's an oasis for anyone searching out that perfect, unpre-

tentious al fresco dining experience. Just steps away from the famous Sunset Strip, the restaurant's setting offers an inspiring and creative energy found nowhere else. It features an intimate bar where guests can sip cocktails, meet fascinating people from all over the world, and engage in stimulating conversation all while enjoying the beautiful Southern California weather. Anyone who has been to a Farmers Market here can't help but be inspired by the quality and variety of what's available. And Chef Morales uses the very best of what's in season, preparing beautifully presented and delicious dishes, making sure every menu has a little something for everyone. Cavatina also has one of the best wine lists in the area. The friendly and very knowledgeable service staff will happily guide your experience ensuring that Cavatina becomes your regular "go-to" place. Say hello to the koi fish as you enter this jungle-y oasis. And try to ignore the celebs.

Spago, the flagship restaurant of the genius *Wolfgang Puck*, a *Beverly Hills* institution where tip-top quality and genial hospitality reign. Sitting on the outdoor patio among the well-dressed swells of town downing fresh, relevant California cuisine simply can't be beat. Spago is an L.A.



treasure, a restaurant that has stood the test of time and one that continues to evolve. For several decades now, super chef Puck has kept this flagship relevant and enticing by maintaining the highest of quality while constantly innovating.



21, the legendary bar and restaurant in *New York City* that's quite unlike any other. This upscale former speakeasy is where wining and dining meet pure theatre. Reliable and often inspired cuisine in an unforgettable comfy setting served by true professionals.

George's At the Cove, *San Diego's* best restaurant, a *La Jolla* waterfront jewel where renowned chef *Trey Foshee's* New American cuisine is served in a sophisticated setting with to-die-for views.

Pane e Vino in our hometown of *Montecito*, a classic Italian trattoria for Santa Barbara locals, perhaps as much for the food as for sightings of celebrity Montecito star residents. Not to mention its appealing outdoor seating shaded by trellised grapevines and towering trees. True rustic dishes made from scratch and with regional ingredients from all over Italy. We favor the wild white salmon with grilled vegetables and the handmade ravioli, generously stuffed

with veal, prosciutto, ricotta and mushrooms. The wine list showcases tough-to-find Italians, many made by owner *Pietro Bernardi's* boyhood friends in his native village of *Asolo* in northeastern Italy.

We could go on and on: seasonally inspired, sustainably sourced New American fare and daily specials of vintage classics at *Perrine's* in New York's landmark



Pierre Hotel, a white-gloved oasis for the discriminating. Known for sophisticated decor, celebrated cuisine and unforgettable events, The Pierre, a Taj Hotel, continues to set the standard for timeless elegance and unrivaled hospitality;

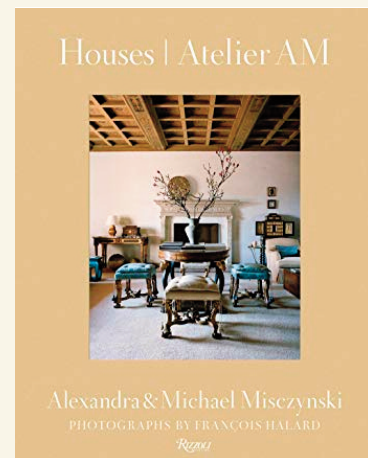
polished, high-end English dining with white-clothed tables, comfort food menu and carving trolley at *Butler's* in *Mayfair*, *London's Chesterfield Hotel*, an impeccable place to stay and dine; delectable dining at *Cheneston's* in the 5-star *Milestone Hotel, London*, where an obvious passion for fine wines and gourmet cuisine is the driving force behind everything served.

WE CAN EASILY RECOMMEND THESE EXCELLENT WINES FROM *Cameron Hughes: Lot 631 2017 Willamette Valley Pinot Gris*. Priced at \$12, this is Cameron Hughes Wine's first Pinot Gris release in almost a decade. Recently awarded a Gold Medal, 90-point score and Varietal Wine of the Year (Pinot Gris/Pinot Grigio) at the Sommeliers Choice Awards 2019. Sourced from an iconic family-owned Oregon estate with certified biodynamic vineyards, Lot 631 was fermented in stainless steel and received four months of sur lie aging, resulting in a gorgeous, mouth-watering expression of one of Oregon's signature varietals:

Lot 639 2017 Arroyo Seco Rosé: Priced at \$13, this is one of the most popular Rosé offerings Cameron Hughes Wine has ever acquired. Recently awarded a Gold Medal and 91-point score at the 2019 San Diego International Wine Competition. This wine is sourced from certified sustainable estate vineyards on the Central Coast that showcases one of the rarest plantings in California: the Valdiguié grape—typically only found in the south of France.



LIT: HOUSES: ATELIER AM PUBLISHED BY THE GENIUSES AT *RIZZOLI* is a masterpiece of a book, a gorgeous celebration of the work of interior designers *Alexandra* and *Michael Misczynski* with dramatic photos by *Francois Halard*. This large format book follows up on their much-heralded first volume of interiors and it presents the next evolution of Atelier AM virtuoso mixing of antiques and museum-quality artworks with pedigreed design. Alexandra and Michael are the wife-and-husband team behind the Los Angeles-based AD100 design firm Atelier AM, are standard-bearers for these concepts of quality and connoisseurship. In an image-driven culture, where novelty and extravagance so often masquerade as virtues, the Misczynskis remain steadfast in their belief that true style can emerge only from substance. Atelier AM has been the go-to designers for true connoisseurs since they opened their office in 2002. Taking on very few projects each year, each Atelier AM home is a complete masterwork—where design and art are fully integrated into the architecture and landscape for a rich and immersive experience. Eight new homes are featured in this new volume, and each features Atelier AM's signature reverence for patina mixed with the new: reclaimed wood beams and well-loved vintage modern furniture pieces mingles comfortably with century-old artifacts and antiques. The projects in this volume show a deep understanding of design history--from Spanish Colonial and English Classicism to contemporary. The mix of modern and ancient acknowledges and celebrates both the past and the future of design. With insightful texts by *Mayer Rus*, HOUSES: Atelier AM is as rich and satisfying as an Atelier AM home itself.



MADE IN MEXICO: THE COOKBOOK, Classic and Contemporary Recipes from Mexico City, *Rizzoli*, by *Danny Mena* and *Nils Bernstein* is a delicious love letter to Mexico City's exuberant dining scene, a treasure trove of recipes and restaurants, an in-depth culinary adventure into the authentic fondas, loncherias, taco stands and world class fine dining establishments that makes this vibrant capital such an exciting food destination. Dazzling photography by *Aaron Adler* and *Brent Herrig* burst with creativity and innovation just like this regional cuisine.

IN COMFORT AND STYLE by *Estee Stanley*, another *Rizzoli* gem, invites you into Estee's magic world of her distinctive interiors infused with her eclectic but tailored, effortlessly chic style. A beautiful book that reveals her secrets to true luxurious living, and having a home that blends comfort with personality, elegance with ease.

SANTA MONICA NEVER FAILS TO AMAZE US: this coastal city is constantly revealing secret charms. We recently discovered the *Channel Road Inn*, just 15 comfy rooms blessed with sea breezes in a charming restored Colonial Revival house that dates to 1910. Although extensive renovations have been done throughout the years, the house still boasts many of the original Craftsman accents such as the massive oak front door and Batchelder tiles in the living room fireplace. This upscale bed-and-breakfast is a just a four-minute walk from the beach, and two miles from Santa Monica Pier and Third Street Promenade mall.



The comfortable and spanking clean rooms come with free, speedy Wi-Fi and TVs. Upgraded rooms and suites add whirlpool tubs, fireplaces and/or balconies. Kids age five and under stay at no charge with a parent. Accommodations are ideal for the business traveler, some are practical for families traveling with children, and all are perfect for a memorable getaway.

The Inn goes above and beyond to please its happy guests and the congenial staff works hard to please. They serve wine, cheese, nuts and other savories in the afternoon and a delicious and bountiful hot breakfast buffet every morning in the dining room or on the porch. All is complimentary, as is parking, a rarity in Los Angeles.

Other amenities include a cozy lounge with a fireplace, and a library. Bikes, books, beach umbrellas and boogie boards can be borrowed at no charge.



Massages are available for a fee. And all guests get freshly-baked chocolate chip cookies on arrival. More details on this very friendly and well-run little inn in a terrific location at www.channelroadinn.com.



We should have known this was a quality place to stay: it is run by *Four Sisters Inns*, a remarkable collection of 16 extraordinary boutique inns and hotels located in the most spectacular destinations of California including Wine Country, Southern California and the Northern California Coast. Visit www.foursisters.com

EVEN THOUGH THEY ARE CELEBRATING THEIR 70TH YEAR, *SANTA BARBARA Travel* is no set-in-their-ways, run-of-the-mill travel agency. They are travel planners extraordinaire; you could call them “travel designers”—who do far more than simply book trips. They manage the travel portfolios of their lucky clients with great care and efficiency. They are ENTREE’s top rated travel agency. We recommend no one else because we feel no one gives as much thought to research and mapping out a schedule quite like they do. Be it mother-daughter weekends in the Caribbean, father-son heli-skiing, a romantic husband-and-wife weekend getaway, an elaborate summer trip for the whole family or simply a business jaunt, every detail is dealt with at Santa Barbara Travel with precision. Led by *Charles* and *David de L’Arbre*, they carefully get a read on personal and family dynamics and make suggestions about possible destinations—often places that aren’t even on their clients’ radar. They also do reconnaissance, the better to make recommendations on lodging, tour guides and special excursions. This level of planning and involvement is at the cutting edge of today’s superior travel agency. The de L’Arbres initial meetings with new clients amount to an intake. They aren’t interested solely in where clients would like to go, but in where they have been, their “style” (large hotel or boutique? adventurous or not so much? sedentary or active?), the ages of their children, the length of time they are willing to spend on a plane, the number of days they have available, is cruising on their list and the money they want to allot to travel annually. It’s all about setting people up for travel success, according to Charles de L’Arbre: “There are no do-overs in travel, we have to get it right the first time.”



Brothers Charles and
David de L’Arbre

The men and women of Santa Barbara Travel deal in solutions. They have a wealth of good ideas and can easily eliminate the bad ones. Imagine having the

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ENTREE is published monthly by ENTREE Travel, 695 Olive Road, Santa Barbara, California 93108, (805) 969-5848, Fax (805) 969-5849, William Tomicki, Editor and Publisher, wtomicki@gmail.com. Managing Editor: Hadley Tomicki. Associate Publisher: Edward L. Stephenson. Senior Executive Editor: Syd Summerhill. Executive Editors: Barbara Daugherty, Kameron Seagren. Senior Editors: Tom Buhl, Ron Green, Randall Shulman. Contributing Editors: Alan Porter, Theron Tomicki, Karen Robertson. In Memoriam: Senior Contributing Editor Mark Birley; Special Senior Executive Editor Elizabeth F. Kagan; Executive Editor Tom Landau. Subscriptions are \$75 per year, satisfaction guaranteed. Back issues are available at \$10 per copy. See ENTREE online at www.entreenews.com. ENTREE endorses the services of Luggage Forward www.luggageforward.com when you want to meet your luggage there and avoid all stress and hassles by shipping your bags ahead of time. We also exclusively use Presidential Luxury Limousine for the best chauffeured cars, drivers and service possible, (718) 707-9999, www.presidentialluxurylimo.com. You deserve more than than cheap airport parking. When flying out of Los Angeles and many other major airports, ENTREE always entrusts their car to The Parking Spot. As the leading near-airport parking company in the nation, The Parking Spot provides full service parking to 21 major airports in the U.S., with a total of 34 parking lots. When you reserve a space with The Parking Spot, you can expect more than ordinary airport parking. Go to www.theparkingspot.com for a list of all their parking locations.