

ENTREE

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

Winter 2016

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WE MOURN DEEPLY FOR THOSE KILLED IN THE HEINOUS *PARIS* ATTACK. We take it personally as this was not just an attack on *France* but on our entire Western civilization. Terrorists want us to live in fear. We will not live in fear. To do so would be to betray all those who have sacrificed for our freedom. Let us all return to Paris and to France to savor its beauty, history and wisdom. And to honor our oldest ally. We refuse to change our travels and plan on visiting Paris soon. Winston Churchill once said "We will never surrender." If we do, these thugs will have won. We must carry on with our lives and never ever walk in fear.

HAS ANYONE ELSE NOTICED HOW MUCH TODAY THE DEFINITION OF A WAITER more and more means someone *you* have to wait for? We mean, are we mistaken, or is service getting worse and worse in our country's restaurants? There was a time in the not-so-distant past when the job of a waiter was to be at the ready, eagle-eyed, attending to your every need. Not true today. Today they talk to each other, turn their backs, and seem to do everything to



avoid our gaze. They often do nothing to anticipate a guest's needs. Then when they do finally deign to approach, they annoy us with their insipid input without being asked on their favorite dishes, eavesdrop on our conversations and finally dropping the hammer with questions about our status of "working on it." This and we have are expected to pay 15-20%? No way. Dining out is not a participation sport with the wait staff. And don't get us started on noise levels in restaurants today. It makes sense in a way that decibels are high because no one seems to be talking anymore so busy are they on their cell phones. Why does no one use their inside voices in restaurants today? People hoot, guffaw, snort, cheer, and say all sorts of disgusting things when dining out today. And they dress badly. Lastly, what ever happened to the restaurant owner-chef? Has anyone else noticed it seems a thing of the past? Here, in Santa Barbara, for example, we can count on one hand the restaurants that have a chef-owner who appears every day in the kitchen. The result of this negligence is often a sad lack of consistency and quality.

THIS WINTER, SOAK IN ONE OF THE WORLD'S MOST BELOVED CAPITALS, *Prague*, strolling among Gothic architecture in the medieval cathedral district and amidst sculptures that line bridges and adorn castles. One of the most beautiful and visited cities of Europe, this capital of 1.2 million has an incredible mix of Gothic, Romanesque, Baroque and Art Nouveau architecture. The *Vltava River* winds through this "city of a hundred spires," its riverbanks and the surrounding hills contrasting with the winding cobblestone streets of the old city centre. Prague is lively and sophisticated, drawing on its centuries-old traditions of progressive thinking in literature, music, architecture and engineering. At the crossroads of centuries-old trade routes, and now the cultural and economic centre of the Czech Republic, Prague is an art-filled jewel in the heart of Europe. Alive with music and culture, it offers elegant riverside promenades, breathtaking architecture and café-lined squares. This winter, *Four Seasons Hotel Prague* invites guests to experience the magic of picturesque Prague during the holiday season. Packages include an unforgettable shopping trip to the Christmas markets, where you can browse for unique and traditional gifts for friends and loved ones—and maybe choose a treat or two. Among the hotel's many offerings, you can experience *Don Giovanni* in the exquisite 18th-century *Estates Theatre*, the very opera house that premiered Mozart's masterpiece. We gained a deeper understanding of Mozart's genius during a private performance of *Don Giovanni* here, the majestic site of the opera's premiere in 1787. Through an exclusive arrangement



with Four Seasons Hotel Prague, you and up to five guests can experience the renowned opera in total privacy amid the neoclassical splendor of the theatre, considered one of the most beautiful in all of Europe. After the spine-tingling performance, a chauffeur will bring you back to the hotel in a vintage Rolls-Royce. Toast Mozart from the rooftop terrace as you enjoy live music from a classical quartet and a gourmet meal served under the stars.



Other attractions: browse extraordinary Bohemian crystal at *iMaterial*, located next to the *Charles Bridge* in *Mala Strana*, or at *Moser*, known for superior artistry and craftsmanship. Be transported into history while marvelling at the stunning creations at Prague's best art institutions, *Veletržní Palace & Lobkowicz Palace*. Discover *Old Town of Prague* with the help of a private guide—visit the *Jewish Quarter*, *Wenceslas Square* and the *Old Town Square*, with its fascinating mix architectural styles, including Baroque, Renaissance, Neo-Classicism, art nouveau and many others. Enjoy lunch in *Kolkovna*, a traditional Czech brewery serving Czech specialities. Take the opportunity to take in some of Prague's famous galleries—namely, the *National Gallery* and its display of Alfons Mucha's "The Slav Epic," or Museum Kampa, with private collections of Czech abstract art. And visit the *Czech Fashion Center*, see and be seen in the fashion-forward *Stare Mesto* neighborhood, featuring the shops of *Tatiana* and seven other designers nestled in the Old Town Square. Our standout memory was the extraordinary private guided tour of *Strahov Monastery*, a Premonstratensian abbey founded in 1143. We feel it is one of the best...and most beautiful...libraries in the world. The private tour was arranged for us by *Marika*, our delightful personal concierge at Four Seasons Prague. The hotel encompasses three historic structures—from the baroque, classical and Renaissance periods—united by a new, modern building with interior décor inspired by historical Czech eras. The 161 Old Town luxury hotel guest rooms, including 20 suites, are among Prague's largest. The one-of-a-kind building concept creates a variety of guest room layouts, even within the same category. Four Seasons Hotel Prague has a very welcoming restaurant, bar and lounge called *CottoCrudo*, a modern Italian oasis. Located by the Vltava River and



entered via Veleslavinova Street, expect a modern Italian chic urban setting wherein traditional and authentic Italian dishes with a modern touch are showcased. Take a savory journey through CottoCrudo with visits to the raw bar, cheese cave and wine cellar, salami and prosciutto tower and the cocktail bar. The staff at the Four Seasons Prague is sharp, polite well-groomed and friendly. They never miss a beat anticipating

guests' requests. Feeling energetic? Located just one hour from the hotel, golfers can get some tee time at one of the most beautiful golf resorts in the Czech Republic. There are great hotels in the world...and the greatest hotels in the world. We consider the Four Seasons Prague one of the greatest. Visit www.fourseasons.com/Prague for more entrancing ideas.

WE HAVE OUR CHRISTMAS PLANS ALL SET. WE'RE GOING TO *LONDON* and suggest you do, too. There's nothing more festive than London at Christmas time. We have endless ideas for fun family outings as well as things to do on Christmas Eve, Christmas Day and Boxing Day in the capital. They include an evening of Christmas carols and taking a spin around one of London's best ice skating rinks.

We will make our focus *Regent Street*, London's premier shopping street, home to more than 75 international flagship stores such as *Liberty*, *Apple*, *Banana Republic*, *Hamleys* and *Anthropologie*. Regent Street is London's ultimate shopping and lifestyle destination. Regent Street attracts more fashion, food and lifestyle brands and smaller boutiques to the north and south of the street, Conduit Street, Mortimer Street, Glasshouse Street, Regent Place, Heddon Street and Swallow Street. The distinctive Regent Street shopping experience is complemented by a selection of independent restaurants, cafés, fine dining establishments and smart in-store bars, all perfect for a pit stop, mid-shop.



There are two main alfresco food quarters located just off Regent Street: *Heddon Street*, a pedestrian oasis, and *Swallow Street*, both offering visitors a place to relax within its stylish cafés, restaurants and bars.

During our last visit to London during the summer, we shopped like mad on Regent Street. To fuel up, we ate at and can heartily endorse:

Bentleys Oyster Bar and Grill, owned by the talented *Richard Corrigan*, the Michelin-starred-chef who's been praised as one of the greatest of his generation. Bentleys Oyster Bar has been serving oysters, langoustines and any other seafood you could imagine for almost 100 years. The marble-topped bar is relaxed, yet elegant. We were enchanted by the piano player, top-hatted doorman, and outdoor terrace serving the freshest of British seafood, oysters and grills. Tradition reigns at Bentley's.



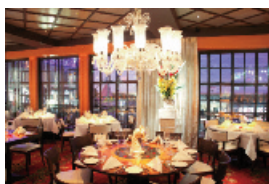


Frescobaldi, the most elegant of Italian restaurants. The Frescobaldi family is one of Italy's most renowned and celebrated wine dynasties, having been prominent for 700 years. Ristorante Frescobaldi London is the family's first standalone restaurant in London, which serves up delicious Tuscan delicacies, pulling from the region's rich gastronomic heritage and giving them a contemporary twist.

Gordon Ramsay's stylish eatery, *Heddon Street Kitchen*, is the perfect spot for a mid-shopping break. This lively, airy brasserie spans two floors and offers a sleek mix of vintage and modern interiors. Seasonal cuisine is neatly paired with fine wines and expertly crafted cocktails, offering a host of options for wine and food enthusiasts alike. Great al fresco dining and people-watching here.



World-renowned sushi master, chef *Mitsubiro Araki*, who was awarded three star Michelin status for his previous three-Michelin star restaurant in Tokyo, has opened *The Araki*, at *12 New Burlington Street*, signifying his passion for London and his quest for "new challenges." The Araki has just been awarded a prestigious Michelin star for 2016.



Swallow Street is home to the oldest Indian restaurant in the UK, *Veeraswamy*, renowned for its refined, classic, Indian cuisine. Veeraswamy is the UK's oldest Indian restaurant and serves a broad range of cuisine, from dishes prepared in Indian palaces and a selection of "street food," the dining experience is second to none. Luxurious, elegant interiors add to this experience. Veeraswamy is high-end dining and Maharajah-inspired décor at its very best.

Regent Street revealed a brand new, innovative Christmas lighting scheme at the annual switch on event in mid-November. The stunning new design uses the latest technology and will capture the essence of Regent Street's timeless elegance. The world famous Regent Street Christmas Lights are the longest running, dating back to 1954 and the switch on is a date in the diary not to be missed in the future. Shoppers are treated to a traffic-free Regent Street on the day making Christmas shopping a pleasure, as well as exclusive events, in-store promotions and entertainment. Activities start from 12 noon followed by a star-studded Christmas show for all the family. The switch-on moment concludes with a spectacular fireworks display.



Regent Street delivers retail and relaxation, diversity, style and heritage, earning its place in the top shopping destinations of the world. Regent Street ranks along with Fifth Avenue, Rodeo Drive and Champs Elysees, with its famous shopping curve designed by John Nash in 1811, as one of Europe's finest purpose built shopping streets. There are many customer service initiatives being introduced to Regent Street. The personalized Regent Street shopping app uses beacon technology to contribute to the ultimate shopping experience.

The bookends of Regent Street have welcomed expansion. *Mortimer Street*, just to the North of Regent Street's heart, is home to smaller boutique salons including fashionable *DryBy London*, the beauty bar redefining luxury for the modern woman, and *Ted's Grooming Room*, Ted Baker's barbershop. Independent coffee bar *Workshop Coffee* and *T2*, the tea brand cherished by international tea connoisseurs, offer new spots to relax and recharge.

For a stationary upgrade, *Scribbler and Moleskin*, synonymous with luxury, travel, memory and imagination, provide fresh alternatives. *Conduit Street*, running perpendicular to Regent Street, attracts more boutiques such as *GOAT*, the fashion label synonymous with understated luxury and a favorite of the Duchess of Cambridge, and *Maison Margeila's* diffusion line renowned for their innovation, *MM6*.

At the heart of Regent Street *Burberry's* flagship store has launched *Thomas's*, a sophisticated café serving breakfast, lunch and afternoon tea. *Lobster and Chips*, a *Christopher Bailey* favorite can be enjoyed whilst shopping the exquisite collection of seasonal gifts. Other newcomers to the parade include *Watches of Switzerland*, *Karl Lagerfeld*, *Hunter*, famous for their cult wellington boots, and *Michael Kors*, who are set to open their largest store in Europe on the street in 2016. Two popular Italian fashion brands, *Stefanel* known for creativity and craftsmanship, and *Coccinelle*, a stylish leather goods and accessories company founded by the Mazzieri family in Parma in 1978, are both new to the South. Spanish jewellery brand *UNO de 50*, founded in the 1990s by artistic and rebellious designers headed by *Concha Díaz del Río*, have opened their first ever UK store in the south sphere of Regent Street. The area will also be joined stylish men's grooming salon *Murdock London*, opening this autumn in the Regent Street Quadrant.

The Regent Street Gift Card is very useful and can be used at many stores, and the recently-launched *Dropit* is a great option to have your shopping purchases delivered to your door.

A most welcome addition to the allure of Regent Street and environs is the presence of internationally renowned contemporary galleries such as *Sadie Coles HQ*, *Hauser & Wirth* and *Blain Southern* which showcase *Sarah Lucas*, *Sue Noble*, *Louise Bourgeois* and *Mat Colishaw*.

There are also many original pieces of public art to see on Regent Street including the recently commissioned gates, *An Age In An Instant*, by celebrated contemporary artist, Rona Smith at the entrance to *Burlington Mews*. Additionally, *23 Heddon Street*, now the home to Regent Street's first commemorative plaque in honor of *Ziggy Stardust*, has become an international Mecca for *David Bowie* fans. The latest Regent Street plaque, dedicated to *Pink Floyd* is located on the University of Westminster, the place where the band was founded.



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GOOD LINK TO REGENT STREET SHOPPING IS www.regentstreetonline.com. We also found the following to be very useful:

Facebook.com/RegentStreetOfficial

Twitter.com/RegentStreetW1

Instagram.com/RegentStreetW1

Pinterest.com/RegentStreetW1

Google+/RegentStreetW1

YouTube.com/RegentStreetTV

Weibo.com/RegentStreetOnline

WeChat.com/RegentStreetOnline

AS WE ENTER INTO A NEW YEAR OF TRAVEL, WITH LISTS OF EMERGING destinations and bucket-list hotspots across the globe, *Robertson International Travel* reminds us to reflect on the wonders that surround us in our own backyard. America boasts over 400 national parks comprised of 84 million acres of protected, iconic and treasured land to explore. In 2016 we celebrate the 100th anniversary of the *National Parks Service*—the caretakers of these sacred, wild and monumental parks so dear to our country. What better way to honor that service than to visit the parks they work so hard to protect? The array of our National Parks offer year-round

options that will appeal to all demographics: naturalists, explorers, photographers, adrenalin junkies, and dreamers alike. They are a perfect concept for families to capture the attention of all generations by exploring waterfalls, rivers, canyons, geysers, glaciers, mountains, caves, lakes, wildlife and native cultures. And now, through their international network of preferred



travel partners, Robertson Travel can offer the option of visiting the National Parks in style. From luxury resorts to iconic lodges, with expert private guides bringing to life the majesty of your surroundings, insider knowledge of off-the-tourist track destinations and the best local restaurants, you can visit the parks like never before. Imagine exploring a famed slot canyon with not another tourist in sight, a private dinner under the desert stars with a Navajo storyteller, or a hot air balloon ride over Yellowstone. Crunched for time, but desperate to see *Yosemite*, *Yellowstone* and *Grand Canyon*? Let them arrange a private jet between parks to maximize your time. Looking to take the slow and winding road? A customized road trip along the famed Route 66 might be more your style. Robertson International Travel is the perfect adventure concierge, with attention to every detail, and will arrange the trip of a lifetime...in your own backyard. info@robertsontravel.com, (805) 969-3221, www.robertsontravel.com

THE *ST. REGIS PRINCEVILLE RESORT* IS SET LIKE A CROWN JEWEL ON *Kauai's* north shore. A sanctuary of sophistication brimming with fine-dining, tranquil leisure, and the brand's customary attention to service. ENTREE checked into the resort near midnight on a Saturday night, our nerves threadbare following a day of rote "mahalo"-spiced mistreatment from Hawaiian Airlines, who killed an early morning flight out of LAX with the industry's typical feckless follow-up. Hawaii's legendary powers of restoration would surely be put to the test in the morning. We awoke to the gentle sounds of the surf, rising to part our room's sliding windows to one of the most jaw-dropping sights we've seen. Our suite hung over an expanse of heaving blue sea, its middle dotted with a small number of surfers that never dwindled, the ocean's edges joining a wide sprawl of unmolested, emerald mountains, the entire vista crested by a sunrise-streaked firmament. Normally the biggest advocates for seeing what awaits outside one's room while traveling, we were perplexed as to how we'd ever leave this heavenly nook. No less when our own butler called to introduce herself, offering to unpack luggage (which was, unfortunately, still lost in space). Of course, this being a St. Regis, splendor abounds in every direction. The lobby, a giant indoor palapa of marble

and glass, looking out onto the Garden Isle, branches off into retreats like the *Halele'a Spa*, a blissful 10,000-square-foot paradise of couples retreats, indigenous flora-scented lomi-lomi, and tranquility. Of course, ENTREE's own devotion to St. Regis began in no a less heavenly environment: *The St. Regis Bar*. Just as New York has its famous King Cole Bar, the lobby here extends into a social gathering point distinct with polished woods, afternoon slack key performances, occasional Champagne sabering, and a striking handpainted mural depicting a royal Hawaiian ceremony above the same bay now spreading below the popular patios outside. Mornings spent in a poolside cabana, on the *Robert Trent Jones Jr.*-designed cliffside links, or in the warm, safe waters of the beach beside it, were surely as likely to be followed with evening gatherings at the bar, a jovial vibe on all guests' faces as ginger margaritas and coco mai tais were sipped.



Breakfast and lunch, when not sourced from one of the island's great seafood spots, bakeries, or juice stands, was often enjoyed downstairs at *Makana Terrace*, be it a seafood-stuffed Surfer's Omelet or a crab cake loco moco. When it comes to dining though, a superlative experience is available at *Kauai Grill*, on-property restaurant with menus from *Jean-Georges Vongrichen*. The beautiful wood-wrapped room feels like an underwater dream, with flowing chandeliers resembling jellyfish and curved booths that amplify one's privacy. ENTREE plunged boldly into a wine-paired tasting menu that provoked and satisfied the senses with unique preparations of great local flavors. Standouts included sweet and sour pork belly with ginger-shallot confit, a grilled tenderloin of 100% grassfed local Makaweli beef, and a roasted snapper called *onaga*. Our dinner merged continental modernity with Hawaii's vitality and bounty and would be a standout amongst great meals we had while visiting Hawaii. It was one of many reminders of the strength of what St Regis is doing



in Kauai. Combining its legacy with the essence of Hawaii, specifically the pristine, beautiful flavor of Kauai in a seamless combination of refinement and natural beauty. The stunning features of a further-off destination like Tahiti can be found just a few hours' flight from the mainland, with all the pampering, luxury, and excitement one desires from a world-class stay. *The St. Regis Princeville Resort*, 5520 Ka Haku Rd, Princeville, HI 96722, (808) 826-9644; www.stregisprinceville.com.

A MAJORITY OF *KAUAI* IS UNREACHABLE BY CAR. AND TO TACKLE IT BY foot would require a constitution somewhere between Bear Gryllis and Tarzan. The best way to see the glorious Garden Isle of Hawaii is with *Jack Harter Helicopters*. The company has been doing helicopter tours in Kauai since 1962, and remains the most reputable, customer-friendly helicopter tour on the island. In addition, Jack Harter offers a sensational “doors-off” helicopter flight that removes anything separating you from Kauai’s green peaks, rugged canyons, lush jungles, and dramatic waterfalls that isn’t rushing tropical air and many several thousand feet. We assembled at the Jack Harter offices and following a little friendly instruction were led to an airfield to meet our pilot. An experienced, passionate guide handled our helicopter, lifting off slowly while a White Stripes anthem built dramatically in our headphones. The smooth flight instantly carried us above majestic coastline of azure waters, tiny towns, and farmed fields, as we rushed forward to Kauai’s impenetrable mountain interior. We stared face-to-face at prehistoric peaks we could never reach as mere mortals, dipping into lush evergreen forests accented by multiple falls, circling around an especially tall one made famous from its Jurassic Park cameo. The helicopter surrounded us with natural beauty, coursing rivers and jagged peaks, crossing from the island’s drier southside to its resplendent north, and eventually entering the ruins of a dead volcano, the weather instantly changing from sunny paradise to cold, wet, and foreboding as



we circled its rocky and insurmountable face. The hour-long flight, punctuated clearly over a two-way intercom by our friendly, experienced pilot with a passion for Hawaii and flying, eventually concluded where it began, safely touching down after covering the entire dramatic span of Kauai in a flurry of beautiful landscapes that would provide amazing screensaver images for years to come.

Our journey complete, Jack Harter’s famous friendly customer service then went an extra mile, answering our requests for a quick lunch with directions to Ara’s, the greatest poke place ENTREE is yet to experience. Jack Harter Helicopters is the de facto master of unveiling Kauai’s hidden treasures. Even when not hovering thousands of feet over paradise. *Jack Harter Helicopters, 4231 Abukini Rd, Lihue, HI 96766, (808) 245-3774; www.helicopters-kauai.com.*

CENTRALLY LOCATED AND RECENTLY RESTORED, THE *SENTINEL HOTEL* is among the finest in *Portland*. We suggest that you opt for a Terrace Junior Suite on the top floor. Having an outdoor space to enjoy fresh air and city lights is delightful. The top floor Terrace

Suites are spacious, well decorated and some include a fireplace. There is the “Room at the End of the Hall” that provides some light breakfast items, a TV and newspapers. This is a historic, downtown hotel with a new name that replaces the Governor Hotel. \$6,000,000 was invested to restore the 100-room hotel and bring it into a 21st century standard for comfort and convenience. The restaurant is *Jake’s Grill*. There is no pool or spa but the hotel does have a workout room. The hallways are adorned with large black and white photos of people such as John Lennon, Steve Jobs, Muhammed Ali, Martin Luther King, Jr. and Andy Warhol’s Velvet Underground to name a few. This is a good home base from which to visit *Powell’s Bookstore*, the largest new and used bookstore in the world and a national treasure. It is two blocks away. Visit the *Portland Rose Garden*, one of the largest and most beautiful rose gardens in the country. The hotel is close to the *Portland Art Museum* and many hip restaurants of caliber. We found the turndown service to be inconsistent. Sometimes it happened and sometimes not. The staff was very helpful and kind. *Sentinel Hotel 614 11th Avenue, Portland, OR 97205 (503) 224-3400*.



THE STEPHANIE INN IN CANNON BEACH IS ONE OF THE JEWELS OF THE Oregon coast overlooking the sea, its expansive beach and *Haystack Rock*. Soothing classical music can be heard throughout all common areas of this property. Comfortable and well appointed surroundings are everywhere. We recommend a Dormer Suite overlooking the ocean. It is spacious with its high ceiling yet cozy with a fireplace and wet bar. There is a pocket door that can separate the living room from the bedroom. The outdoor deck has room for guests to share a cocktail or a glass of wine and watch the sunset. The staff is attentive and kind. Morning breakfast choices are extensive with options changing daily. Lunch is served only in your room. There is a “wine gathering” beginning in the early evening where that night’s dinner specials are announced. Later at 9 o’clock there is a nightcap offering. Dinner is outstanding. Lawrence Thomson, the dinner chef, changes the menu according to what’s fresh and in season. Whenever possible, all menu items are sourced within a 400 mile radius. We joined a group one day to learn how to make ice cream. There is a spa but no pool or gym. We walked along the sand on a very long beach to a state protected tide pool next to the imposing Haystack Rock and talked to school children on a field trip who were visiting



from British Columbia. The overall ambience is one of relaxation and serenity and is highly recommended. *Stephanie Inn 2740 S. Pacific St., Cannon Beach, OR 97110, (503) 436-2221.*

FROM THE MOMENT YOU ARRIVE AT THE *TU TU' TUN LODGE* IN *GOLD Beach, Oregon*, a feeling of well being and tranquility washes over you. This is not a hotel, it is a lodge, a very luxurious lodge. We were not allowed to tip the bell man who carried our heavy bags upstairs; he told us "it's not necessary" and he said it with authority. We said thank you. In fact we didn't see any money or credit cards being exchanged. We were told the rules of the house and to relax. We took a walk around the grounds and through a vegetable and flower garden then returned to our room. At 6:15 p.m. an old school bell rings. That tells us it's time for cocktails, wine or beer and delicious hors d'oeuvres in the lounge. There we begin to talk to strangers in the tradition of bringing guests together that is called "potlatch" who later become our new friends. We sat and nurtured our new found friendship and we learned from each other. About 7 o'clock we're called in to dinner and the lively conversation continues. This is so much fun. The food is delicious and very well prepared using regional ingredients under the skilled guidance of chef *Scott Guynn*. The wine list is extensive. The conversation is very interesting as we get to know accomplished and fascinating people. We later agreed to meet for breakfast. This is a great change from the usual hotel experience, a welcome change. What a beautiful setting just outside of the seaside village of Gold Beach, Oregon on the Rogue River. Vast verdant grounds offer a pitch and put golf course, bocce ball, kayaking, in-room massages and guided fishing tours. There is a swimming pool. We took pictures and enjoyed this tranquil and relaxing setting. The rooms are comfortable and very cozy, many with a wood burning fireplaces and private decks. For more space choose either the Steelhead or Chinook suites. The fire was ready to light for our convenience and more logs, kindling and paper are provided inside to make it easy to rebuild a fire. There is a large common area in which to sit, read and relax. There are no televisions in the rooms but if you need a TV fix, there is one in the library. The lodge is managed by the friendly and charismatic owner/innkeeper, *Kyle Ringer*. The name 'Tu Tu' Tun loosely translates in the indigenous language "the people of the place by the river." *Tu Tu' Tun Lodge, 96550 N. Bank Rogue, Gold Beach, Oregon 97444, (503) 247-6357.*



LOCATED IN *SAN FRANCISCO*'S CITY CENTER, THE GRAND *PALACE HOTEL* was originally built in 1875. At that time, it was the largest hotel in the world. Gutted by the fire caused by the 1906 earthquake, it was briefly replaced by the "Baby" Palace Hotel from 1906 to 1909. Then in 1909, the elegant Palace Hotel was reborn in the fashion of the gilded age of travel and luxury. Its footprint takes up nearly an entire city block. Newly refurbished once again this year, it retains the 1909 elegance that includes Italian Ionic marble columns and carved wood features. The opulent 110 feet long by 85 wide Garden Court—with its intricate \$7 million dome ceiling of over 72,000 individual glass panes—is stunning and is enhanced by Austrian crystal chandeliers. *The Garden Court* was designated Landmark #18 by San Francisco's Landmarks Preservation Advisory Board in 1969. The GC Lounge is for relaxing and perhaps a cocktail or two. There is a welcoming indoor pool under a doom glass ceiling and a large gym. There is no spa. The hotel's common areas are patrician in grandeur and scope. The rooms have all been redecorated with soft colors and modern features while at the same time keeping with the tradition of this grand and storied property. Even the door knobs are original to the 1909 iteration save some internal modifications to accommodate modern electronic locks. And, in the rooms and suites, the leather strapped drawer pulls give a nod to the gilded age of travel when the well to do would be gone from home for a month or more. The room's windows are large so as to provide lots of natural light and a feeling of openness with their 11 foot high ceilings. In the *Pied Piper Bar*, also serving traditional American cuisine, there hangs a painting, the *Pied Piper*, painted by *Maxfield Parrish* in 1909. It is estimated to be valued at between \$7 and \$9 million dollars. He also painted the *Old King Cole* in *New York* at the *St. Regis* and the *Sing a Song of Sixpence* in *Chicago* at the *Millennium Knickerbocker*. The hotel's central location makes it easy to walk to world class shopping, search for culinary delights, reach the financial district and attend exhibitions at the *Moscone Center*. In one of the world's most cosmopolitan and progressive cities, the Palace Hotel provides an excellent and sumptuous base from which to explore the city. *Palace Hotel, 2 New Montgomery St., San Francisco, CA 94105, (415) 512-1111.*



FOR HOLIDAY FIZZ AND SPARKLE: *SEGURA VIUDAS BRUT CAVA* IS handcrafted in the renowned *Penedès* region of *Spain*, just outside of *Barcelona*, on an estate that dates to the 11th century. Assembled from a blend of Macabeo, Parellada and Xarel-lo grapes, this crisp

wine is vinified according to *méthode champenoise* technique and is aged in the bottle for up to 2 years, yielding an exquisite palate that is complex and full of flavor. One of the most reliable Cavas at the price, Segura Viudas Brut offers aromas of white and tropical fruits, citrus and light floral notes. It's gentle and clean, priced at \$10—such a steal.

RECOMMENDED WINES FOR YOUR HOLIDAY TABLE: NAPA'S *YOUNG Inglewood*: undiscovered gems of character that are made organically and sustainably, namely 2012 Estate Cabernet Sauvignon, 2011 Right Bank Blend, 2012 Napa Valley Chardonnay, 2014 Vin Clair Rosé, and their newest Single Barrel Series wines, 2012 Estate Malbec 2nd Tranche and 2012 Estate Petit Verdot. *Record Family* wines: Paso Robles 2012 Syrah Reserve premium grapes meticulously farmed on the family's rolling estate, aged 36 months showing bright youthfulness sure to mellow well with aging. www.Recordfamilywines.com. Only 125 cases produced. Be sure and try their Merlot, Viognier, Randy's Red and Rose, too.

Sangria Lolea, made to a very high standard and very traditional, a ready-made cocktail with moderate alcohol content, frizzante in style and brimming with refreshing fruit flavors—the perfect cocktail for aperitifs, with lunch, in the afternoon and, of course, for social evenings.

Lula Cellars and Fathers & Daughters Cellars: excellence from the *Anderson Valley*. Both are specialists in Pinot Noir, while Lula Cellars also produces an excellent Zinfandel, Gewurztraminer, Sauvignon Blanc and Rosato, and F&D makes a fine Chardonnay and Sauvignon Blanc. If you are headed towards Mendocino, drop in to the Lula Cellars tasting room and say hello to Dan, the Tasting Room Manager, and his sidekick, winery dog Honey.

Madrigal Family Wines, a *Calistoga* winery of distinction now in their 20th year specializing in Cabernet Sauvignon, Petite Sirah, Gewurztraminer, Zinfandel, Sauvignon Blanc and small lots of single vineyard and estate wines, www.madrigalfamilywinery.com.

Lamole Chianti Classico 2011, aged in oak barrels for a year, complex aromas from violets to ripe fruit, spicy and closing with a grace note of autumn leaves, www.lamole.com

Kettmeir Pinot Grigio, Alto Adige-Sudtirolo, 2014, light, crisp and dry complemented by aroma notes citing lemon, green apple and blossoms.

Angry Orchard Hard Cider Stone Dry, gluten-free a twist on traditional English ciders delightful balance of the acidity of culinary apples with the tannins and dryness of bittersweet apples. A refreshing alternative to a dry wine.

BOOK IT: ATTRACTIVE UNATTRACTIVE AMERICANS — HOW The World Sees America, a collection of thoughts, opinions and observations on America from over 1,000 people around the world. Through personal experience and interviews, *Rene Zografos* has written an extensive account of how other countries view America from fashion to work to discipline and much more; THE BACKYARD HOMESTEAD BOOK OF KITCHEN KNOW-HOW, Story Publishing, all the skills you need for confidence in the kitchen for serious foodies on their way to becoming self-reliant cooks, a simple-to-follow handbook full of timeless and practical tips. MY FAT DAD, a Memoir of Food, Love, and Family, with Recipes by *Dawn Lerman* who shows us every story and every memory childhood is attached to food.

MORE HOT TYPE: THE WINE BIBLE, *WORKMAN*, BY “AMERICA’S Missionary of the Vine” and James Beard Award winner *Karen MacNeil* is most informative and entertaining. Whether you’re hosting a party, going to one and not sure what bottle to bring, or looking for the perfect gift for any wine lover in your life, THE WINE BIBLE will more than help. Filled with extensive tried and true food pairings, tips on how to choose great glassware at any price point, and fun explorations of topics such as why champagne has bubbles, the options for holiday coverage are endless. Long thought of as the most compelling, entertaining, and comprehensive book on wine, MacNeil traveled the globe for the revision, tasting over 10,000 wines in 5 years. Transporting you from the cool, forbidding landscape of China’s Sichuan Province to the warm shores of the Sicilian Mediterranean, MacNeil delves into the history, food, wines and wineries of each region. At over 1,000 pages, chapters deliver: the top regions of the world, including the well known areas such as Bordeaux, Burgundy and Tuscany, as well as up and coming producers like Japan, India, Mexico, China, and the Republic of Georgia; a helpful “Wines to Know” list for each region; history, geography, grape varieties, and how they profoundly affect a wine’s character; how to taste with focus and build a wine-tasting memory; fun and informative explorations: how many bubbles are in Champagne and why; the intricacies of Port and Sherry; what makes a great wine great?; why dogs are important in the vineyard; are women better wine tasters than men?; the myth of cabernet and chocolate;

choosing great glassware, how to read a label, the way to store wine to keep it sound, plus a descriptive taste glossary of hundreds of important wine varieties throughout the world; extensive sections on the traditional, tried-and-true food pairings for the wines of every major wine region and more. *THE WINE BIBLE* offers the ultimate education in wine from one of the most renowned experts of our time. It will inspire and educate every reader, be they new to wine or a longtime enthusiast.

Cassandra Reeder reveals real-life unofficial recipes for your favorite fantasy foods—from Doctor Who, Game of Thrones, Harry Potter, radio, television and more in *THE GEEKY CHEF COOKBOOK* from *Race Point Publishing*.

Gina Cavalier's *HOW I BECAME SANTA CLAUS* is touching holiday tale where the illustrations are as captivating as the storytelling. Follow one little boy with a big destiny...to become the next Santa Claus. The book combines beautifully hand drawn art and a captivating narrative to form a unique and meaningful holiday story that's sure to become a favorite. *Cavalier Originals Publishing*.

BRANCA: A Spirited Italian Icon, edited by the *Fernet-Branca* Chairman and CEO *Niccolò Branca di Romanico* from *Rizzoli*, is a richly illustrated history of the world-famous distillery and its legendary product filled with drink recipes, a gallery of the memorable ads illustrating the brilliant campaigns to promote Fernet-Branca, and a glimpse into the making of the liqueur. This book will be treasured by design aficionados and cocktail connoisseurs alike.

FULLY BOOKED: MORE BOOKS WE HIGHLY RECOMMEND INCLUDE: *GREEN IS GOOD*, energy guru *Brian F. Keane's* no-nonsense guide to how you, the average American, can easily make clean energy and energy efficiency part of your daily life, saving money, making money, and weaning your community off fossil fuels in the process. *Lyons Press*

Leslie Jonath's *EVERYONE LOVES NEW YORK* is a joyful and whimsical ode to one of the most dynamic metropolises in the world, showcasing an array of 85 illustrations in eclectic styles, from 60 artists. *teNeues*

Dave Broom's *GIN: THE MANUAL* explains why in recent years, gin has shed its old-fashioned image and been reborn as a hot and hip spirit. Now, with more brands available than ever before, it is the time to set out what makes gin special, what its flavors are and how to get the most out of the brands you buy. With this book as your guide, discover: How gin is made, what a botanical is

and how they impact a gin's flavor. What is the difference between Dutch, London, Scottish, Spanish and American gins. How you drink them to maximize your pleasure. Whether there is life beyond the gin & tonic (the answer is yes). The body of the book covers 120 gins which Dave has tested four ways—with tonic, with lemonade, in a negroni and in a martini—and then scored. In addition, each gin is categorized according to an ingenious flavor camp system, which highlights its core properties and allows you to understand how you can best drink it, and therefore enjoy it. Publisher: *Mitchell Beazley*

THE SIMPLE ART OF SALT BLOCK COOKING, *Ulysses Press*, a full-color cookbook that shows how to use salt blocks on the stove, in the oven and even on the grill to create delicious, perfectly seasoned meals, a unique and fun way of cooking.

ARTICA: The Vanishing North by *Sebastian Copeland* is a worthy tribute to one of the most beautiful places on earth, sure to appeal to both eco-warriors and photographic aesthetes alike. A comprehensive visual record of the North Pole from one of the world's top photographers, including a foreword by *Sir Richard Branson* and accompanying texts by *Prof. Andrew Weaver, Dr. Ted Scambos, Mayor Eric Garcetti, Sheila Watt-Cloutier* and *Børge Ousland*. Publisher: *teNeues*

CHIC AND SLEEK, IN DOWNTOWN *HOLLYWOOD*, *LOEWS HOLLYWOOD* IS ENTREE's go-to hotel when we want to visit Hollywood glitz and glamour. In the heart of Tinseltown, we settled into our room with a view of the Hollywood sign and its surrounding hillsides, while below, the busy streets hummed with action. With its 628 luxurious guestrooms and suites, this 20-story gem is part-time home to movie stars, rock bands, and the occasional touring comedian passing through town.



Hollywood is a celebrity-heavy part of Los Angeles (we caught a glimpse of the Sultan of Swing himself, Dire Straits' guitar god, *Mark Knopfler* at the hotel) and Loews Hollywood's excellent location is a short walk or taxi trip away to pay homage to our favorite past and present stars on the iconic *Walk of Fame*. Back at the hotel, we also delighted in superb cocktails and fresh California cuisine at *H2 Kitchen & Bar* and *Preston's*. New food, the *best* new cocktails, and they even have wines on tap at the bar. For more, (323) 856-1200, www.loewshotels.com/hollywood-hotel.

WE FOUND AN INCREDIBLE YOUNG ARTIST ON EBAY, OF ALL PLACES. *Jose Trujillo* is an impressionist painter of rare talent, a prolific painter whose landscapes, seascapes and still lifes are a dreamy, fantasy of colors. His brushwork is impeccable and we think he is to be collected now before his prices skyrocket and galleries, collectors and museums take notice, which they are sure to do. Trujillo has been called a modern Monet. His exquisite, smaller studies are created *en plein aire*, larger ones in his studio so they can be carefully reworked as needed. Born in Guadalajara, Mexico in 1982, his first inspirations were the elaborate architectural designs of Spanish Baroque cathedrals he saw as a young boy. At the age of nine, the Trujillo family immigrated to the United States and landed in Tucson. Jose sketched casually as a young man without any formal training. When a large print of Monet's Water Lilies at Giverny ignited his passion to seriously paint, Trujillo began actively studying art. His days were spent observing nature and visiting museums. Today he works full time from his Tucson studio. The result is an extensive body of work from a talented original artist of quality whose vibrant colors and bold brush strokes are magical gems.



His paintings are a new form of Impressionism; a breed between abstraction and realism which seeks to go deeper into the experience of painting; where the artist—rather than merely focusing on the aesthetics to represent the landscape—tries to capture and convey the feeling he receives from it. This approach results in a more profound experience where the landscape is captured in its core essence—with all senses and through a multitude of emotions, and portrayed on the canvas through means of vibrant colors expressed in a spontaneous, dramatic, and exciting manner. This is what makes a Jose Trujillo original a truly unique work of art.



Most Trujillo paintings say so much with little apparent effort. Others are carefully constructed with flowing lines and structure. Some are so subtle they appear to be unfinished. A Trujillo painting can range from \$195 to \$10,000. An 8 by 10 framed painting is usually \$195; a 5 by 7 foot piece \$10,000. But if you go to eBay you can find them priced under \$50. We prefer to deal with this inspiring and accomplished artist directly from his website www.JoseTrujilloArt.com or simply by calling him at (520) 488-1863 or in his studio: (520) 829-7849.

OUR VERY FAVORITE TRAVEL EXPERIENCES OF 2015:

A very civilized French brasserie lunch at *Bellamy's, London Eggs Drumkilbo* to start a memorable dinner at aristocratic *Goring Hotel, London*

Cocktails and lively jazz in *The Living Room* at *Shutters on the Beach, Santa Monica*; followed by dinner at *One Pico* or *Coast* and a blissful wave-induced sleep

Afternoon drinks and superb dinner overlooking the pier at the 1926 Renaissance Revival *Casa del Mar, Santa Monica*; then the freshest seafood dinner at *Catch* and a euphoric night in one of their oceanfront rooms

A lovely, delicious, traditional afternoon tea at *The Milestone Hotel, London*; This Grade II Listed mansion hotel reminds us what magnificence really feels like

A superb night at *Belmond Le Manoir aux Quat'Saisons, Great Milton*

Peaceful nights, long lunches and lazy mornings at the ravishing redecorated *Hôtel Plaza Athénée Paris*

A stylish dinner at *Le Relais Plaza*, couldn't be more sophisticated brasserie cooking in an elegant Art Deco setting at this *Parisian* institution

Spa massage treatment at *Mandarin Oriental, Paris*, sublimely decadent to enliven the body and mind

A posh dinner of grouse at *Cheneston's* in the exquisite *Milestone Hotel, London*

Delicious dinner at *The Bank Restaurant, Park Hyatt Hotel, Vienna*

Falconing, golf and hiking at majestic *Ashford Castle, Ireland*, excellence since 1228

A *nonpareil* picnic lunch prepared by *The Chesterfield Hotel, London*

Shopping and dining on lively *Regent Street, London*

Extraordinary dining at the cool and hip *Café Royal, London*

An indulgent sweet stay at effortlessly elegant *Four Seasons Hotel George V, Paris*

A few sensational days at *Four Seasons Resort Maui* at *Wailea*

More Hawaiian ecstasy at *St. Regis Princeville* ... simply paradise

Breathtaking *Kauai* from the air with *Jack Harter Helicopters*

Seven days on the *Rhine* celebrating wine from *Basel* to *Amsterdam* on *AmaWaterways'* innovative new *AmaSerena*

Succulent oysters and live piano at *Bentley's Oyster Bar & Grill, London*

Cool Champagne and hors d'oeuvres at sexy *Bar 228, Le Meurice, Paris*

Burgundy and *Provence*: an impeccable all-inclusive boutique European river cruise with the best in the business: *Uniworld*

Blissful evenings at the extraordinary, historic *Hotel Le Bristol, Paris*

Customized and locally-hosted safaris with *African Travel* while giving back to the African communities they visit through their noble *TreadRight Foundation*

A Salt Beef sandwich and the best burger in town at *bbar & Restaurant, London*

Hotel Sacher, Vienna, unforgettable and still supreme

The Mandarin Oriental, Paris, luminously worth more than 5 stars

The Pierre, the iconic flagship of *Taj Hotels, New York*

Spices Restaurant, Mandarin Oriental, Prague, exceptional cuisine in Renaissance setting

European brasserie dishes at *Kollazs* in the *Four Seasons Hotel Gresham Palace, Budapest*

A simple lunch turns magical under *Chef Luca* at *SY Kitchen, Santa Ynez, California*

Lunch at *Mozen*, dinner at *Twist*, a zen night of heavenly sleep at tranquil *Mandarin Oriental, Las Vegas*

Frame Brasserie, Paris, for creative California Moderne cuisine in hip setting

All-inclusive luxe privacy at *Bluefields Bay Villas, Jamaica*

Dining under the stars and sleeping at *Belmond El Encanto*, Mediterranean Riviera *Santa Barbara* at its best

Dinner of fettuccine and white truffles at *Polo Bar, Beverly Hills Hotel*, and an indulgent night there

Dignified, top residential quality at *Lowell Hotel, New York*

Lunch at the very glamorous *Café Royale, London*

Touring *Portugal's* boutique hotels and gourmet restaurants with *Relais & Chateaux*

Dinner at *Nobu, Las Vegas*, like a great symphony, building with flavors and creativity—a masterpiece.

A magical dinner by the talented chef, *Antonio Minichiello, Four Seasons Hotel, Las Vegas*.

TWO OF OUR FAVORITE HOTELS, *SANTA MONICA'S SHUTTERS ON THE Beach* (rooms from \$495; 1 Pico Blvd., Santa Monica, (310) 458-0030; shuttersonthebeach.com) and *Hotel Casa Del Mar* (rooms from \$425; 1910 Ocean Way, Santa Monica, (310) 581-5533; hotelcasadelmar.com) have enlisted top L.A. meditation guru *John Sabakian* to

lead guests—most of whom are new to the practice—in mindfulness retreats lasting anywhere from an hour to a full weekend. It's all based in the premise that traveling lends itself to a deeper level of reflection, and people want to take that feeling home and incorporate it into their day-to-day lives. Even those who are well-versed in the art of mindfulness come with the desire to experience a deeper level of relaxation and to walk away with new tools to help them in their continued practices. This kind of innovative thinking is what makes these two hotels so superior.

FROM ALL OF US AT ENTREE: FROM BIG HOLIDAY PARTIES TO COVETED silent nights, may your season's celebrations be filled with joy.

ENTREE RECOMMENDS

There are good travel agencies. And there are great travel agencies. ENTREE keeps getting requests for the very best travel agency. Well, we've found the one. Robertson International Travel is headquartered in Santa Barbara and has 54 years under their belt catering to the discerning and discriminating. They do more than just book tickets, as you might expect, they create memorable life experiences around the world. Small by design, Robertson is a team of three very smart and wonderful people—founder Brian Robertson, his Managing Partner Heather Schuyler, and Travel Consultant Jessica Fisher. With Robertson you deal with the principals only. They are available to craft your itinerary, get you the best value, and ignite your travel adventure with the finest ideas. These are very clever people with a special touch. ENTREE only deals with Robertson Travel and we are proud to endorse them as our exclusive and official travel agency. They know the world, and through their association with Virtuoso, have insider contacts in every corner of the globe to customize your trip with special flourishes and details. Call them at (805) 969-3221 and check out their website at www.robertsontravel.com.



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