

ENTREE

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

November-December 2009

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PRIVATE AIR LUXURY FOR BUSINESS AND leisure travel has never made more sense than in this day and age of interminable delays, rude screening, lost baggage and unhappy flight attendants. That is why we welcome and applaud *Air Platinum Club*, a clever new concept that provides personalized services and amenities on an exclusive membership basis, all carefully designed to make the entire travel experience stress-free and totally luxurious while respecting costs. Membership in Air Platinum Club comes with hours on a well-appointed *Gulfstream GIV SP* jet which can accommodate 12 people for flights up to 10 hours, access to luxury watercraft, use of self-drive exotic cars, and stays at a dramatic beach-front condominium plus attentive concierge services. Annual membership packages begin at \$163,000, well below standard charter prices. Air Platinum Club was conceived by founder and CEO *Mickael Cohen*, a highly-regarded pilot who has been a leader in the private air industry since 2001. Air Platinum Club is equipped to do it all. With its own perfectly-maintained fleet of planes, yachts, cars (chauffeured limos and self-drive high performance) and team of full-time highly-trained pilots, captains, crew and



drivers (safety is the Club's first priority), there are no hassles, no delays, no congestion when traveling Air Platinum-style. Luggage is discreetly cared for, an attendant remains at your disposal every minute of your flight and upon departure and arrival your car is waiting. In *Miami*, that may be a *Rolls Royce Phantom* or *Cadillac Escalade ESV* or, if you prefer, a speedy *Lamborghini Murcielago LP670-4-SV*. Need a helicopter? No problem for Platinum Club members. The Club's fleet of boats is in Miami and includes a *Doral Alegria 50* and the *Lazzara LSX Quad 75*. Also available to members is a three-bedroom, three-bath condominium apartment at the posh *Acqualina Resort & Spa* on four and a half beachfront acres in *Miami Beach*. For more information, visit www.airplatinumclub.com. A special one-time "experience" package for those interested in joining, including a single round trip flight anywhere in the continental U.S., is currently being offered.

BERMUDA CELEBRATED ITS 400TH BIRTHDAY THIS SUMMER WITH THE opening of *Tucker's Point Hotel and Spa*, the first luxury resort to be built on the 21-square mile mid-Atlantic gem in 37 years. Amenities abound with an 18-hole championship golf layout, a tennis club, (where whites are still de rigueur), a croquet lawn, dive and boat center as well as 1,200 feet of glorious private pink-sand beach. And did we mention a world-class fitness center and state-of-the-art spa? Located on the former site of *Castle Harbour Hotel* just 10 minutes from Bermuda's International Airport, the 88-room hotel is the final jewel in the *Tucker's Point Club*, a ritzy yet casual resort and residential community spread out over 240 acres on the island's tony *Tucker's Town*. Sales have topped \$ 200 million. Over 20 years in planning, the hotel and residential conclave of private villas and fractional ownership town homes was masterfully conceived by a group lead by *Ed* and *Charlie Trippe*, sons of *Juan Trippe*, the legendary founder of *Pan Am* whose flying boats first linked the U.S. with Bermuda in 1937. The senior Trippe had purchased the Castle Harbour Hotel and surrounding property in 1958 when the family summered in Bermuda. The younger Trippes have honored the Pan Am legacy by creating a resort offering every amenity to discerning world travelers and even purchased the 80-foot, eight-panel mural by *Gerard d' Alton Henderson* which was commissioned by their father in the early 1960s to adorn the *Pan Am Building Sky Club* lobby. With hurricane threats out of the picture from *November* to *May*, and milder weather, the winter season is an enjoyable time to experience Bermuda's charm and hidden treasures. For more information on Tucker's Point Hotel and Spa call (441) 298-4000 or visit www.tuckerspointhotelandspa.com.

THREE OF OUR FAVORITE *NEW ZEALAND* LODGES HAVE PARTNERED UP TO offer a unique nine night experience that can only be described as exceptional. Each of the lodges—*Kauri Cliffs* in *Northland*, *Huka Lodge* in *Taupo*, and *Cape Kidnappers* in *Hawke's Bay*—enjoy dramatic locations of great natural beauty on the *North Island*, extraordinary hospitality, fine cuisine, and superior accommodations. This is a getaway to remember with a high level of privacy nestled among private estates to ensure total rest and relaxation. The nine nights start at Kauri Cliffs, a 6000-acre coastal farm on the ocean. There are 22 well-appointed suites, three private beaches, a spa and an 18-hole golf course. Then it's off to the *Central Plateau* region with its snow-capped mountains and lush green forest wilderness. There, at the legendary Huka Lodge where guests have been welcome since the 1920s, relax on 17 acres on the banks of the *Waikato River* which runs to the mighty *Huka Falls*. There are just 18 sublime lodge rooms at Huka, plus the four-suite Owner's Cottage and a newly built, spectacular two-suite *Allan Pye Cottage*. We love the 20 deliberately romantic private dining venues at Huka Lodge where the cuisine is out of this world, a perfect finish to a day of tennis, hiking, swimming and nearby golf. The final stop is Hawke's Bay, New Zealand's equivalent of the *Napa Valley*. *The Farm* at Cape Kidnappers is set atop 6000 acres of rolling pasture with terrain plunging to the sea. Guests are accommodated in 22 extremely comfortable guest suites and a four-bedroom *Owner's Cottage*. For two guests from December 15-March 31, this package is priced at \$18,800 (based on conversions as we go to press but subject to change) and includes accommodations, pre-dinner drinks, dinners, breakfasts, use of all lodge facilities, return transfers to local airports, golf, a four-hour cruise on *Lake Taupo*, and a picnic lunch at Kauri Cliffs. Visit www.kauricliffs.com; www.hukalodge.co.nz; www.capekidnappers.com. If your recession-battered wallet cannot open wide enough for this caper, and if you have only the budget for one lodge, our hands-down favorite is Huka Lodge. This iconic New Zealand retreat pleases the world's most discerning travelers and enjoys an unrivalled riverside location. Huka provides superb hospitality and an attentiveness as palpable as the force of the Waikato River itself.

SPECTRUM WINE AUCTIONS' OFFERING OF THE *AUBREY MCCLENDON Collection* November 21 at the *St. Regis Monarch Beach* in *Dana Point, California* offers some of the world's best vintages and is the high point of the wine auction calendar this Fall. Mr. McClendon is considered to be the greatest American wine collector, with an extensive collection highlighted by the best vintages of French Bordeaux and Burgundy, as well as Napa selections. 5500 bottles will go under the hammer, 3900 bottles from the McClendon cellar. The 686 lots are expected to bring in \$3 million. Visit www.spectrumwine.com.

OVER THE PAST THIRTY YEARS WE HAVE OBSERVED THAT TRAVEL, LIKE fashion, follows trends. Witness the popular emergence over the past ten years of exotic destinations like *Mongolia*, *Bhutan* and *Swaziland*. There is nothing wrong with trends but we think it's time to reconsider visiting beloved traditional countries like *France* to rediscover all the greatness and history, cuisine and culture that form the backbone of modern civilization. Call it the allure of the tried and true...call it comfort...call it classic travel with no risk, cozy and familiar. Whatever you call it, we hail France as a way for travelers to treat themselves to the very best.

HERVÉ NOVELLI, SECRETARY OF STATE FOR FRANCE TOURISM, GAVE US news of the most recent list of hotels to receive the new five-star rating, and discussed the reform of the hotel classification system in France. The following hotels received the new five-star classification: *Hôtel Impérial Garoupe* in *Antibes Juan les Pins*, *Hôtel InterContinental Carlton* in *Cannes*, *Hôtel La Bastide Saint-Antoine* in *Grasse* and *Hôtel Negresco* in *Nice*. The hotels received the designation after a lengthy *French Ministry of Tourism* audit consisting of 240 criteria related to guest expectations of comfort and hygiene, as well as new aspects such as hotel services, sustainable development and new technologies. The new framework of classification has completely redefined the old system (in place since the 1960s) that classified hotels in France from zero to four stars, with luxury hotels receiving the "palace" designation. Long awaited by travel professionals, the creation and the placement of the fifth star is essential for French hotels to be able to attract a new high-end clientele, especially business travelers. "The five-star hotel rating existed everywhere except in France, and this was confusing for international hotel guests used to staying in five-star hotels," said Mr. Novelli. By the end of the year, Mr. Novelli estimated that 100 to 150 hotels will receive the five-star, luxury hotel designation, and the "palace" classification will disappear. With the newest additions, there are now 26 hotels in France with the five-star hotel rating. The first commercial *A380 Paris-New York* flights will start operating on November 23, and bookings are open. As the first *European* airline to provide its customers with the comfort of the *Airbus A380*, *Air France* will also be the first carrier to offer transatlantic travel between *Europe* and the *U.S.A.* on the new very wide-bodied aircraft. The A380 will then also be used on the *Paris-Dubai*, *Paris-Johannesburg* and *Paris-Tokyo* routes in the coming months. Information and bookings are available at www.airfrance.us, by calling (800) 237-2747, or through your travel agent.

GOOD TRAVEL AGENTS ARE HARD TO COME BY. 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 IS JUST BACK FROM A QUICK SORTIE TO *NEW YORK* WHERE we attended the grand re-opening gala of the landmark *Pierre Hotel*. Scores of violinists and a Dixieland jazz band welcomed hundreds of guests to the historic Fifth Avenue hotel to celebrate their extensive renovation. *Tina Brown* was there as was *Michael Douglas*, *Mariska Hargitay*, *Fareed Zakaria*, dancers from the *American Ballet Theatre* and hundreds of glittering Gotham socialites eager to see what a \$100 million redecorating budget buys today. The answer: a lot. The hotel is magnificent with new marble bathrooms, elegant guest rooms and museum quality Asian art. There is even a branch of *London's* chic *Le Caprice* restaurant serving up its signature dishes like crispy duck salad, Thai baked seabass and steak tartare. Host of the evening was the dynamic *Raymond Bickson* from *Mumbai*, chief executive of *Taj Hotels Resorts and Palaces*, the *Pierre's* parent company based in India. A troupe of dancers flown in from India performed in the Grand Ballroom which was decorated in autumnal themes. *L'Olivier* did the flowers like no one else can. The night was a hint of things to come as The *Pierre* has been given new life under the *Taj* marque and

promises to be home again to many high octane events, or as the hotel execs and guest were proudly exclaiming that evening: “The Pierre, Again.” Rooms start at \$895; visit www.tajhotels.com.

CLEARLY, IF WILDLIFE DISAPPEARS FROM *AFRICA*, TOURISM WILL SUFFER as will the planet. That is why the *David Sheldrick Trust* gets our support. Drought, poaching and the bushmeat trade have put an enormous strain on the Trust’s elephant orphanage in *Karen, Kenya* and in *Tsavo* where the Trust cares for and then reintroduces elephants back into the wild. *Robert Carr-Hartley*, who along with his brother *William* runs one of the finest African adventure companies specializing in luxury mobile tented safaris throughout *East Africa* (www.carrhartley.com), lives at the elephant orphanage with his wife, boys, *Dame Daphne Sheldrick* and their full time staff of elephant keepers—the orphans need 24 hour care, hands on. It’s heartbreaking and warming all at the same time. See www.sheldrickwildlifetrust.org for more details or contact top travel agents *Vivian Taylor* and her husband *Jeff Rodgers* who represent *Carr-Hartley* in the *U.S.* at (302) 945-7255.



PERFECTLY SITUATED ON THE OCEAN’S edge overlooking the historical and famous landmark, the *Umblanga lighthouse*, *The Oyster Box* has long been one of *South Africa’s* best-loved and most distinguished hotels. A convenient oceanfront location for quick (twenty minutes) and easy access to *Durban* city center, international airports and numerous stylish shopping centers, this grand dame hotel has a feeling of classical charm and elegance like nowhere else on earth, a place that occupies a special place in the hearts of the countless guests who have enjoyed its warmth, caring service and relaxed elegance since it first opened in 1947. The Oyster Box stands for majestic colonial charm, sweeping views of the *Indian Ocean*, lush landscaped tropical gardens, cool blue terrace and direct beach access. Attentive service, old world hospitality and gracious elegance set the tone here. *The Red Carnation Hotel Collection* has gone to extraordinary lengths to preserve the original character, texture, environment and allure of the hotel, following two years of meticulous planning, delicate craftsmanship and time-honoring restoration. Tastefully and lovingly preserved, The Oyster Box interweaves essential modern touches of technology into this great South African architectural treasure to bring this legend into the 21st

century, sure to satisfy today's most discerning travelers on business or pleasure. Taking care of the environment is also high on the agenda and The Oyster Box is committed to sustainable development and acting responsibly towards both the environment and the local community. The stylish décor is an elegant combination of natural stones and woods, complemented by soothing, light colors and shades of the hotel's beautiful surroundings. We couldn't help notice the classic old sparkling chandeliers purchased from the famous *Savoy Hotel* in *London*. The 86 luxurious and individually designed rooms and suites, array of dining options and bars, extensive spa and fitness facility together with function space for up to 170 guests will accommodate the most magical occasions. We found the cross-cultural cuisine to be exceptional—outstanding spicy curries, locally-sourced seafood and, of course, fresh oysters from a solid marble oyster bar. Black Forest duck, steaks and crepes Suzette are among the dishes the hotel is known for. Tandoori and pizza ovens, home-made scones and ice creams and tableside Gueridon service are hallmarks at The Oyster Box. Select from a deep collection of wines properly stored in a sunken cellar. The Oyster Box is well located to nearby tourist attractions that include *Ushaka Marine World*, the *Midlands* and *Drakensberg Mountains* as well as game parks, lodges and historical battlefields, excellent golf courses, and the new *Moses Mabia Stadium*, home of the *2010 FIFA World Cup*. Casinos are also within easy reach. Visit www.oysterboxhotel.com.

WE RECENTLY MADE A RESERVATION AT *THE SAGAMORE*, THE PRICEY resort in upstate *New York*. They had the nerve to charge us a \$35 “credit card fee” for making the reservation. So, even if the reservation is timely cancelled, we are still immediately charged the credit card fee. If our reservation is cancelled late, we forfeit the already charged \$35 plus the room charge. We asked the reservationist if she thought that was fair and obviously she couldn't justify it as anything but a cheap and dirty way to create a profit center out of answering the phone and taking a reservation. We call it highway robbery. We've had it. In this era of absurd “service charges,” about which disgruntled travelers are always moaning to us, we have just heard about a \$10 “resort fee” for local calls, workout room access, two bottles of water and some other things at the *Luxor* in *Las Vegas*. What a scam. This hotel even charges an additional \$10 if you book a room over the phone. “Recreational” or “resort fees” are the worst of all—witness the ridiculous comment made by reservations, for example, at the recently reopened *Riviera Resort* in *Palm Springs*. We were told a \$25 fee is charged daily for access to the workout room, local calls, and “free” WiFi... what's free

if you pay \$25? *Richard Dreyfuss* (the actor) told us (after being serviced charged to the max) he would love to see this pesky problem addressed and banned once and for all.

CALLING ALL SPIRITS CONNOISSEURS: A NEW ULTRA-PREMIUM GIN called *Oxley* is truly unique, the first ever spirit to be produced through a cold distillation process which captures the freshest and most true flavors of the gin's botanicals and ingredients. Oxley's unique distillation process, pioneering approach towards creation, limited product availability and hand craftsmanship bottling, provides a sophisticated and savory tasting experience for all gin and spirit aficionados. To create Oxley, leading experts in gin and natural botanicals came together with the inventive minds of scientists to innovate and reappraise how gin is made. While respecting and honoring the centuries-old traditions of classic English Dry gin creation, they implemented a new process, elevating the brand amongst its traditional counterparts. With just one sip, a wave of flavors is unleashed on the palette from citrusy fruits to intensely aromatic herbs and vibrant spices that feel freshly-picked. It's a very exclusive product, as well, made in very limited batch. Oxley is currently available in the *U.K., Los Angeles, San Francisco, Las Vegas* and *New York*.

JOIE DE VIVRE HAS DONE IT AGAIN. THIS TIME THESE CLEVER HOTELIERS have brought their unique *California* style and vision to *Long Beach* and, after an extensive renovation, opened the four-star, full service luxury boutique *Hotel Maya*. With ocean and skyline views from each room's balcony, this Latin-inspired lush resort property sits along the water just a short distance from the grand old *Queen Mary*. The common grounds are expansive and inviting offering unexpected little nooks of comfort in which to relax. Massive retracting glass walls open up to seaside terraces at *Fuego*, a full service restaurant that turns into a lively night spot on the weekends. Their *huevos rancheros* were cooked perfectly although they took a long time to arrive, just ironing out the kinks inherent to a new operation surely. For the business or leisure traveler or for a romantic getaway, the Hotel Maya is a vibrant new choice in Long Beach. Rooms start at \$139, visit www.hotelmayalongbeach.com for more information.

THE CUISINES OF *CUBA* AND *BRAZIL* COME TOGETHER NICELY AT *Favela Cubana*, a new *Greenwich Village* restaurant from *Marco Britti*. Marco, the very genial owner, knows both cultures well, having lived in *Rio* and *Havana* during his stint as a professional musician. At that time his passion was combining the essence of both countries' musical genres. Now, at *Favela Cubana* he is doing the same with their native foods. It is clear from dish names like *Frango Ipanema* and *Castro's Lechon* (roasted pig in red wine pork sauce) that there is serious fusion happening. We also loved the *Paella* and *arroz con Pollo* (Cuban style). The restaurant's signature cocktails (\$7-\$9) are appropriately tropical; including a basil mojito and fresh fruit caipirinhas. Music has not been forgotten as it is an integral part of this delightful neighborhood bistro. We were fortunate to have visited on a Tuesday which turned out to be "Spanish Night." Not only was the paella tasty but we were treated to an unforgettable hour of Flamenco music and dance. The long bar has about a dozen conga drums that double as bar stools where we suppose you could play along if so moved. Reservations are a good idea as this is becoming a very popular place. Call (212) 777-6500.

PREPARE YOURSELF FOR SOME VISUAL AND CULINARY SHOCKS. Celebrichef *Jean-Georges Vongerichten's* Meatpacking District restaurant *Spice Market* in *New York* is both daring and thrilling. Chef *Gary Kurtz* has been turned loose to re-imagine the delicacies one might find on an Asian street vendor's pushcart and present them in this wonderland setting. *Spice Market* has been open for several years and has been a huge success with foodies, critical diners and the "haute couture crowd" since the day it opened. The restaurant's vast space is at first disorienting but after a gin or two, it becomes intoxicatingly inviting. The effect is not unlike walking into a movie. *Indochine* comes to mind. Architecturally, it is the opposite of *Vongerichten's* other offerings. It is vertical and shadowy, using no glass, all wood and not a right angle in the place. The result is a carved and tiered sensual temple of hedonism with great lines and traffic flow, all of which it needs given the level of activity. The *frisson* starts at the main bar and flows into the dining rooms with bustling orange-wrapped servers dressed, or rather partially dressed, in the case of females. Some irreverent observers have described this as controlled chaos. The food gets to your table fast and unfortunately, often leaves the same way. What is offered is Asian street fare of the sort you would find on the streets of *Bangkok* or *Saigon*. These are reinterpreted by Chef *Kurtz*, and because the dishes are deliberately not refined, flavors are as honest as you could find in their original countries. You may be surprised and sometimes challenged but you need to try everything. Some of our favorites

were the *Vietnamese Spring Roll* with galangal dipping sauce and mussels steamed in lemongrass. There is some hot stuff as well...oh yes. Look out for the *Vindaloo* and keep some water or wine handy. Ordering from all over the menu allows you to truly taste from all over Asia. The prices are moderate given the level of quality. Call (212) 675-2322 or use *Open Table* for reservations and visit www.spicemarketnewyork.com.

MUNDAKA IS A NEW, VERY WORTHY *SPANISH* TAPAS RESTAURANT IN *CARMEL*, the brainchild of restaurateur *Gabe Georis*. Accomplished chef *Brandon Miller* traveled to *Spain* to develop an authentic menu sure to tantalize even the most discerning palate. From tapas to authentic Spanish main courses, Mundaka's menu has something for everyone. We liked the diverse Spanish wine selection and warm, comfortable Spanish interior design. Dining there we felt as if on a *European* vacation. The menu features daily selections of tapas such as *Papas Bravas*, main courses including local fish, family-style steak and a variety of Spanish desserts. Prices range from \$3-\$6 for tapas and main course dishes begin at \$14. Some months, Chef Miller partners with well-known Spanish guest chefs. Both Mr. Georis and Chef Miller believe the art of good food is letting the menu items speak for themselves. Mundaka is a reflection of their personal experiences with the lifestyle and food of Spain. Mundaka is located at San Carlos between Ocean and 7th and is open daily for lunch from 11:00 a.m. From 3:00 p.m.- 5:00 p.m. cold tapas and wine are available at the bar. For more information, to make reservations or book a private event, call (831) 624-7400 or go to www.mundakacarmel.com.

GIORGIO RISTORANTE IS ONE OF THE BEST RESTAURANTS IN *VEGAS* THAT YOU may not have heard about. *Chef Nico Chessa* is one very talented gentleman and his food is cooked with the same care and of the same quality of the famed *Valentino*. As part of the great *Piero Selvaggio's* famed *Valentino Restaurant Group*, Giorgio Ristorante offers some of Las Vegas' finest contemporary *Italian* cuisine in an inviting and vibrant atmosphere. Located in *Mandalay Place*, Giorgio's menu features classical *Southern Italian* cuisine made with the finest ingredients. Chessa is from Sardinia and it shows in his passion and mastery of the finest *Mediterranean* fish, meats and vegetables and fruits. Tasty lunch and dinner selections include an array of antipastos, salads, sandwiches, pizza and pasta dishes, served in generous portions at an affordable price. For a unique dining experience, Chef Chessa can create personalized four-or-five course tasting menu. The restaurant also offers an impressive award-winning wine selection, including 200 wines by the bottle and 20 by the glass, from renowned wineries in *Italy, France* and *California*. Giorgio's stylish modern décor offers a complete setting for any

occasion. The front of the restaurant provides a comfortable café ambiance for a casual meal, while the fine dining room is perfect for a formal experience. A banquet room is available in a plush and private atmosphere for occasions including corporate events, holiday parties, rehearsal dinners and wedding receptions, with seating for up to 200 people. Giorgio Ristorante offers menu packages for events and can create customized menus tailored for special occasions, with a banquet staff on hand for personalized service. A full-service bar equipped with four plasma screens and a gelato bar package this entertaining experience. Giorgio Ristorante is open for lunch Monday through Friday from 11:30 a.m. to 2:30 p.m. and noon to 4 p.m. on Saturdays and Sundays. Dinner is served Monday through Friday from 5:30 p.m. to close and 4 p.m. to close on Saturdays and Sundays. The restaurant is located inside the *Shoppes at Mandalay Place*, easily accessible via valet parking on Mandalay Bay Road between the Mandalay Bay and Luxor casinos. Reservations can be made by calling (702) 920-2700 and more information can be found at www.giorgioristorante.com.

MORE PROOF OF EXCELLENCE IN *SANTA MONICA* DINING CAN BE FOUND AT *Whist*, a hot spot that has endured as a wildly popular destination for its excellent Modern American cuisine and lively atmosphere. *Whist* made its mark from the get-go, and it didn't hurt that it was located in the stunning and trendy *Viceroy Hotel*. Serving breakfast, lunch and dinner, guests can dine in the artistically furnished formal dining room featuring a modern feel with a touch of vintage elegance, at one of the poolside tables or within a private cabana. Under the innovative hand of *Chef Tony DiSalvo* *Whist's* emphasis is on coastal Mediterranean cuisine. An alumnus of such celebrated kitchens as *La Goulue*, *Gramercy Tavern*, and *Jean Georges*, DiSalvo's food is fresh and vibrant with a modern twist. Using traditional French techniques, *Whist's* culinary team prepares just-caught local seafood, including lobster bolognese, cardamom-dusted lamb medallions, halibut and diver scallops as well as a perfect New York strip. Friday nights seem especially convivial here with tables of young men and women eyeballing each other as they down tasty plates of tapas. For wine drinkers, *Whist* has created a deal which simply cannot be passed up, featuring "\$25 Wine Lover's Night." On Monday and Tuesday nights the restaurant serves every one of its 109 bottles for only \$25, including a *2007 Foley Santa Rita Hills Pinot* and a *2005 Stags' Leap Petite Syrah* from Napa Valley, both normally priced at \$100. *Whist* has begun a new "5 to 9" happy hour Monday-Friday in their buzzy Cameo Bar. Post-work drinks from 5 p.m. to 9 p.m. go for \$5-\$9 and food is served. After a delicious meal and great drinks, one must not miss the delicately prepared desserts of pastry chef *Brook Mosley*; our favorites include the strawberry tart and Valrhona crepes. *Whist* at the Viceroy Santa Monica, 1819 Ocean Avenue

Santa Monica, CA 90401, www.viceroyasantamonica.com, (310) 260-7511. The Santa Monica culinary scene continues to evolve with excitement, cementing the city's 8.3 square miles as one of Southern California hottest destinations. Often named the best neighborhood for dining in all of Southern California, Santa Monica is known for its vibrant farmers market scene, warm and sunny weather 340 days per year, unparalleled sunsets, and hip and healthy lifestyle, which has attracted some of the world's most innovative chefs and foodies to the beach-front city for over twenty years. Santa Monica's chefs and restaurants continue to receive acclaim in *The New York Times*, *Bon Appetit*, *Travel & Leisure*, *Food & Wine*, *Gourmet*, the *Michelin Guides* and more. For more information on Santa Monica restaurants and attractions visit www.santamonica.com.

ENTREE JETTED TO *LAS VEGAS* TO EXPERIENCE A MEMORABLE DINNER and show. *Strip House* at *Planet Hollywood Resort & Casino* has teamed up with *Peepshow*, the sexiest new show on the planet, to offer two seductively delicious dinner and show ticket deals. The standard package (\$141) includes a mezzanine ticket to Peepshow paired with a dinner featuring some of Strip House's signature menu items. A Caesar salad with paprika croutons starts things off, followed by choice of roasted organic chicken breast or 8-ounce filet mignon. Guests also receive choice of sautéed green beans with garlic or whipped potato purée as a side dish. For dessert, a warm chocolate brownie with vanilla ice cream and hot fudge sauce serves as an irresistible finale. A special VIP package (\$288) includes a VIP ticket to Peepshow, with plush, exclusive cabaret seating at the foot of the stage and your choice of a complimentary specialty cocktail, along with an expertly crafted menu featuring many of Strip House's most decadent dishes. Choice of appetizer includes Caesar salad, iceberg lettuce salad with marinated vegetables, smoked bacon and stilton cheese or a jumbo shrimp cocktail with house made cocktail sauce and cucumber salad. Entrée selections include choice of 10-ounce filet mignon, 16-ounce New York strip or sesame crusted yellow fin tuna with a vegetable roll and green peppercorn sauce. Crisp goose fat potatoes, black truffle creamed spinach and garlic-herb french fries serve as tempting side dish options. For dessert, the VIP package features choice of a warm chocolate brownie with vanilla ice cream and hot fudge sauce, warm apple brianza with rum, soaked raisins and vanilla ice cream or lemon sorbet with fresh berries and chocolate biscotti. All prices are per person and include tax and gratuity. The VIP package includes both a champagne toast at dinner and specialty cocktail at the show. The standard package includes a non-alcoholic beverage. Reservations are required and must be made between 5 p.m. and 7 p.m. These delectable dinner and show ticket packages may be purchased through any *Planet Hollywood Box Office* or by calling (702) 785-5000 Peepshow performs at Planet Hollywood Resort & Casino Sunday, Monday, Tuesday and Friday at 8 p.m. and Thursday and Saturday at 7 p.m. and 9:30 p.m. with no show on Wednesday.

Schedule is subject to change without notice. For more information visit www.LasVegasPeepshow.com. Recently recognized as the home of the “best steak” by *Citysearch*, the only steak house awarded four stars in *Forbes Magazine’s All Star Eateries 2008*, a “celebrity hot spot” by *People.com* and one of the top ten new restaurants in Las Vegas by *Zagat’s Best of Las Vegas 2008*, Strip House redefines the traditional steak house. Renowned restaurateurs *Peter, Penny* and *Mathew Glazier*, along with *Executive Chef John Schenk* have created an atmosphere unlike any other in Las Vegas. Located in Planet Hollywood Resort & Casino, the innovative menu is designed to excite all the senses with prime cuts of beef charred to perfection, signature side dishes, an extensive wine list and the famed 24-layer chocolate cake. Visit www.striphouse.com.

JUST WHEN YOU THOUGHT YOU KNEW THE *BIG APPLE*, THIS EVER-CHANGING metropolis issues forth new and exciting places to shop, eat, stay, and visit. *Gerry Frank* covers changes galore in our favorite all-new 16th edition of his 600-page resource, *WHERE TO FIND IT, BUY IT, EAT IT IN NEW YORK*. Valuable to *New Yorkers* who go about the business of living and working in *Manhattan* and tourists who may be there for either a once-in-a-lifetime experience or repeat visits, Frank’s personal take on the obvious and esoteric is sure to pique the interest of any reader trying to navigate this city of cities. With over one million copies sold, *WHERE TO FIND IT* is well regarded as a complete and useful New York guide, focusing on Manhattan. Covering every price category, taste, and varied interests, Gerry explores eateries from food shops and delis to cafés and sophisticated restaurants; short-term apartment living, B&Bs, motels, and hotels; retail shopping tips and where to find specific items; and tourist attractions from the well-known to the obscure. ENTREE readers can purchase the \$19.95 book for \$16.95, plus shipping. Order directly through www.gerrysfranklyspeaking.com or by calling (800) NYC-BOOK.

IDEAL BOOKS TO GIVE OR RECEIVE FOR THE HOLIDAYS: *LAMU: KENYA’S ENCHANTED ISLAND*, *Rizzoli*, \$65, an extraordinary portrait of a remote island paradise and its lifestyle, crafts, architecture, decorative arts and traditions as seen by the most important photographers of *African* cultures. *BULB* by *New York Times* bestselling writer *Anna Pavord*. Ms. Pavord’s passion on the subject shines through page after page of this tome, which is sure to become a classic in the field. Not only does the book provide invaluable information on more than 600 bulbous flowers, it also makes a wonderful gift for gardeners and flower lovers this holiday season. In *LAURA ASHLEY*, published by *Frances Lincoln*, \$60, through 200 photographs and some well-constructed prose, acclaimed author *Martin Wood* trains his designer’s eye on an icon of

British design in the last half of the twentieth century. Drawing on first hand accounts from Laura Ashley's family, friends and colleagues, including the late *Sir Bernard Ashley*, Laura's partner in life and business, Wood chronicles Ashley's life from her birth in *Wales* in 1925 to her sudden and untimely death in 1985. This book discusses in detail the products and Ashley's unerring eye for color and design that led to the growth of one of the great international fashion brands. Laura Ashley could be described as the ultimate cottage industry. In the early 1950s the Ashleys invested ten pounds to build a wooden screening frame and to purchase dyes and a few yards of linen, and Laura began to create fabric designs in a *Victorian* style in their three-room *London* flat. Their big break was pure kismet; on holiday in *Italy*, the Ashleys had seen young women wearing neck scarves. The scarves were small-about 20 inches square-and they brought a few home and copied them. Coincidentally, the film star *Audrey Hepburn* had also picked up on the trend and was inspired to wear them in her new film *Roman Holiday*. After the film opened Bernard made a sale of 12 dozen of their scarves to the (reluctant) buyer at the London department store *John Lewis*. Within 2 hours they were sold out and the firm of Laura Ashley was on its way. Examining Ashley's art against the background of her life, Martin Wood showcases little seen images from the firm's archives and the family's private records to tell the compelling and intimate story of a family business that became the worldwide phenomenon known as *Laura Ashley Style*. **POISONED PENS: Literary Invective from *Amis* to *Zola*, *Frances Lincoln***, \$16.95, by *Gary Dexter* is a deliciously nasty compendium of literary venom. A delightful collection of great writers from the *Classical*, *Augustan*, *Romantic*, *Victorian* and *Modern* periods vent their spleen on both their contemporaries as well as their art. Dexter applies three criteria to his selections; writer-upon-writer attacks confirm our suspicion that some "masters" have occasionally been overrated by timid critics, negative sentiment is generally sincere, and writers often do their best work when they are attacking other writers. In choosing his selection, Mr. Dexter favors lengthy denunciations over one-line barbs, although there are some delicious rapier-like put downs. The (mostly) longer pieces add historical context to their put downs and will, in many cases, lead the reader back to the original source. Drawn from his popular *Writers on Writers* column in *The Guardian* newspaper, POISONED PENS captures those moments when major authors' talents are turned toward the petulant, abusive, mocking, and downright mean. In the great tradition of the commonplace book, POISONED PENS is best utilized by "dipping in" and should find a home on the gentle (and not so gentle) reader's bedside table. The charm of POISONED PENS is in the richness of its literary insights. A casual browse through its sulfurous contents will be sure to provide readers with their own list of gnarly delights.

WINES TO SAVOR: *LOUIS M. MARTINI 2006 ALEXANDER VALLEY Cabernet Sauvignon*, a terroir-driven symphony of dried cherries, tabacco, leather and earth notes with toasty vanilla oakiness. Perfect as a complement to wild game and red meats, (\$35). *Gordon Brothers 2007 Merlot*, estate grown in the *Columbia Valley, Washington*; irresistible aromas of cedar, raspberry, blackberry, cinnamon and leather and full of ripe, red fruit flavors. Enjoy with a steak, \$23. *Signorello's 2006 Cabernet Sauvignon Estate* (\$50) and their *2006 Padrone* (\$110). *Lodi Zinfandel* wines, especially *2007 Bargetto Winery Old Vine*, \$19; *2007 m2 Artist Series*, \$35; *2007 Macchia "Oblivious,"* \$24; *2006 Michael-David Gluttony*, \$59; visit www.lodiwine.com.

BLACK RIVER OSSETRA MALOSSOL CAVIAR IS AMONG THE FINEST CAVIAR in the world. We go to Black River for our ossetra caviar because it is produced from farm raised *Siberian* sturgeon, originally imported as fertilized roe from *Russia* in 1995. All wild sturgeon are endangered, and Black River Caviar is dedicated to sustainable farming techniques, helping to ensure the longevity of some of the most endangered sturgeon species. Black River Caviar is clearly the premier substitute for wild ossetra sturgeon caviar. Their sturgeon are fed an all-natural, organic feed. Their *Russian Caviar Master* uses the malossol, or "little salt" method, to enhance the superb flavor of our caviar. You will find that Black River caviar is large grain, has a fresh, clean, nutty taste, and creamy texture. The company prides themselves on consistency, and the only variance that you will find is the natural range in color from light brown to jet-black. Visit www.blackrivercaviar.com.

LOVE FRESH SMOKED SALMON? A HIGHLY LAUDED *SANTA BARBARA* company called *The Santa Barbara Smokehouse* imports only the finest fresh *Scottish* salmon from pristine waters which they then slowly smoke over oak and apple logs from the *Santa Ynez Valley* to yield a delicate, buttery smoked salmon. This is the smoked salmon the *New York Times Syndicate* called "the finest in the world." A family-owned business, owner *Tim Brown* smokes his salmon in small quantities in a traditional artisanal manner in a state-of-the art plant to supply some of the world's finest hotels and restaurants. Santa Barbara Smokehouse salmon is thinly sliced and 100% *Kosher*. It is NEVER frozen. The family sells a limited amount of their smoked salmon to the public and ships by overnight delivery. For this reason, they would appreciate knowing your order for *Thanksgiving*, *Christmas* and *New Year's* now so that they can serve you with their usual care. An approximately two-pound side of salmon is \$79.95 plus \$35 overnight shipping; a full side of herb-lemon-pepper salmon is \$89.95 plus \$35 overnight shipping. A tenderloin of smoked salmon, approximately one pound, is \$49.95 plus shipping. Two and a half pounds of hot

smoked salmon, cooked and ready to serve hot or cold is \$79.95 plus shipping. This is the best smoked salmon we have ever tasted. Call (805) 966-9796 to place an order. This is the only salmon we nibble on here at ENTREE.

SPEAKING OF ORDERING AND THE HOLIDAYS, NOW IS THE TIME TO ORDER *ENTREE Travel Newsletter* as a gift for your friends and colleagues. All subscribers get a special pricing deal (just \$49 a gift) if they call (805) 969-5848 or e-mail our publisher, *William Tomicki*, at wtomicki@aol.com. What better gift is there than our travel news and insights every month?

WE FOUND THE “*SHOP WITH CHEF*” OPTION OFFERED AT *SHUTTERS On The Beach* in *Santa Monica* irresistible. Available weekly, Tuesday-Thursday, for two people at a cost of \$989 plus tax, the package includes two nights accommodations (Tuesday and Wednesday) in a prime guestroom with a view of the Santa Monica Pier, a guided tour of the nation’s oldest and most celebrated *Farmer’s Market* (Wednesday morning) with *Chef Michael Reardon* and his staff, bicycles upon request, and the opportunity to contribute to and influence the direction of that evening’s “Market Dinner” menu. Finally, have dinner in *Shutters’ Coast Beach Cafe & Bar* to enjoy the 3-course “Market Dinner” created with your input and take home a copy of *THE SUMMERTIME ANYTIME COOKBOOK: Recipes from Shutters on the Beach*, by Shutter’s co-owner and celebrated chef *Dana Slatkin* to recreate Shutters’ meals in your own kitchen. Visit www.shuttersonthebeach.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.

THE SANTA BARBARA
SMOKEHOUSE

*Home of Cambridge House
Smoked Salmon*

November, 2009

Dear Friends:

We are excited to announce our holiday season offerings for this year.

Of course, we are selling our popular traditional smoke-roasted salmon which made our company famous. We are the only company left in the U.S. that is still using a very unique approach of slow smoking that results in a salmon that melts in your mouth, perfect for parties and special dinners. This special side of salmon comes attractively sealed and packaged. Please note that due to limited availability for this very special salmon, a week's notice is required to fulfill an order

We are also offering our delicious Herb-Lemon Pepper salmon, a delicately seasoned salmon that has a delightful peppery-lemon taste. And we are introducing two new products this season: a hot smoked salmon, approximately 2 pounds in weight, cooked and ready to serve cold or to be heated. And we are proud to offer our new mini salmon, one pound in weight, that comes sliced and ready to serve.

Much of my life has been devoted to the art of smoking the world's best salmon. Starting on the borders of Scotland as a young man and in England's Lake Country, I have always been committed to superior quality. In 1999, I carefully expanded to America and opened Cambridge House smokehouse in Santa Barbara. The response of the public and chefs all over this country has been most gratifying and our goals have not changed: to import the finest fresh Scottish salmon from the cold, deep waters of the Shetland Islands and then slowly smoke in our custom-built, traditional open-fire smokehouses. I believe we are the only smokehouse in the United States to use this traditional artisanal approach, a dry cure using an old fashioned recipe and smoking over genuine oak and applewood logs from the Santa Ynez Valley. We have recently re-named our company Santa Barbara Smokehouse and the smoked salmon we are producing is better than ever. We take great pride in our salmon: all sides are fully trimmed and sliced straight from the smokehouse, then delivered directly to your door for optimum freshness. Our salmon is NEVER frozen. It is 100% Kosher approved. Each pre-sliced side normally weighs about two pounds. For those of you who prefer a very delicate mild smoke only, please just let us know; we'd be delighted to accommodate your specific tastes.

We believe our unique approach is why the New York Times Syndicate voted Cambridge House salmon the "#1 in the world." So many fine hotels, resorts, cruise ships and restaurants agree as they serve our salmon exclusively. As President of Santa Barbara Smokehouse, I am confident when you try our salmon, you will agree and I offer a 100% guarantee of this. I hope you will consider ordering our salmon for Thanksgiving, Christmas and New Year's parties and dinners. These smoked salmons also make marvelous, elegant gifts and we are always happy to enclose a personalized gift card with your message.

I know you will not be disappointed with our salmon. An order form is enclosed that can be faxed or mailed to us. Alternatively, we would be delighted to hear from you by telephone. And by all means, if you are in the Santa Barbara please come by for a tour of our sparkling new smokehouse. We are very proud of it. I thank you and wish you a happy and healthy holiday season.

Sincerely,



TIM BROWN
President

312 N. NOPAL STREET, SANTA BARBARA, CA 93103
TEL (805) 966-9796 ♦ FAX (805) 966-9794

THE NEW YORK TIMES SYNDICATE SAYS:
"The World's Best Smoked Salmon!"
Served at the world's finest hotels and restaurants

THE SANTA BARBARA
SMOKEHOUSE

*Traditionally Smoked
with an Open-Fire*

Order Form

Yes, please send me

_____ CH1 one full side of sliced smoked salmon at least 2.2 pounds in weight.
\$79.95 plus \$35 overnight shipping. (\$25 for 2-day shipping.)

_____ CH2 one full side of sliced Herb-Lemon -Pepper Salmon at least 2.2 pounds in weight.
\$89.95 plus \$35 overnight shipping. (\$25 for 2-day shipping.)

_____ CH3 Tenderloin of Smoked Salmon mini side, approximately one pound in weight.
\$49.95 plus \$30 overnight shipping. (\$20 for 2-day shipping.)

_____ CH4 Pastrami Smoked Salmon mini side, approximately one pound in weight,
\$49.95 plus \$35 overnight shipping. (\$25 for 2-day shipping.)

_____ CH5 Hot Smoked Salmon, approximately 2.5 pounds in weight,
cooked and ready to be heated or served cold.
\$79.95 plus \$35 overnight shipping. (\$25 for 2-day shipping.)

Name _____ Address _____

City _____ Zip _____ Telephone _____

Please send a gift to _____ Address _____

Card to read _____

Credit Card # _____ Expiration _____

DELIVERY DATE: _____ CARDHOLDER'S SIGNATURE _____

Please call us at (805) 966-9796

312 N. Nopal Street
Santa Barbara, California 93103
(805) 966-9796 Fax: (805) 966-9794