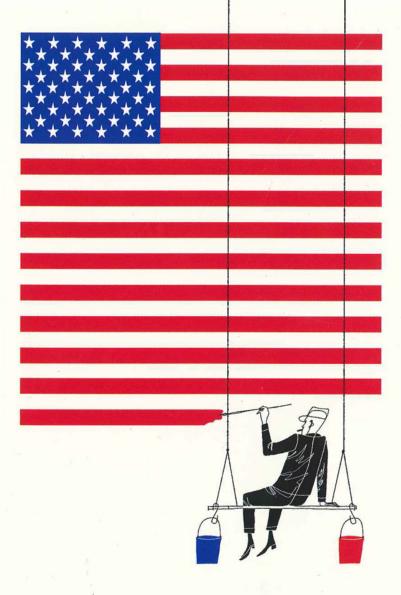
DEPARTURES

Summer 2014



· CELEBRATING THE BOUNTY OF THE •



Featuring -

CAROLINA

THE SOUTH'S BEST-KEPT CULINARY SECRET

HEIGHTS

REBORN, THE UPSTATE RIVERSIDE HAMLET IS READY FOR ITS SPOTLIGHT

GARDEN

FASHION FLOWERS FOR THE SUMMER

Plus

ROAD TRIP:

UP HILL AND DOWN DALE ACROSS NEW ENGLAND IN STYLE

BATTLE OF The Bulk:

AMERICA'S SAVAGE MUSCLE CARS V EUROPE'S MIGHTIEST MACHINES

FRANKLY SPEAKING

FL WRIGHT'S LEGACY TO A CHICAGO SUBURB



LENOX -Massaĕhusetts

Dubbed the "inland Newport" in the late 19th century, Lenox and its environs drew high-society types from New York and Boston to spend summer holidays in their "Berkshire Cottages" outsized homes constructed to rival those on the coast. New York magnate Henry H Cook built Wheatleigh (wheatleigh.com) in 1893 as a wedding gift for his daughter, modelling it on a 16th- century Florentine palazzo, now made over with a restrained contemporary style. The airy conservatory pairs expansive views over the grounds with innovative dishes by chef Jeffrey Thompson, who has built relationships with small suppliers across the region. Other local culinary highlights include Blantyre (blantyre.com), a richly appointed manor house dating from 1902, and The Old Inn On The Green (oldinn.com) in New Marlborough, which serves up an ever-changing tasting menu in a 1760 colonial inn lit only by candles and firelight.

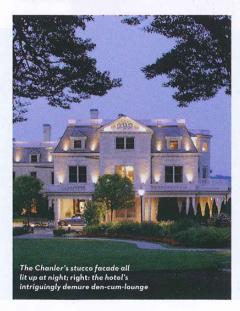
LITCHFIELD COUNTY

Connecticut

A haven of culture in the Northwest Hills of Connecticut, its art galleries, antique shops and irresistible charm make it a popular getaway for New Yorkers. The Mayflower (mayflowerinn.com) in Washington occupies 23 park-like hectares and boasts a stunning spa, as well as the recently opened Muse by Jonathan Cartwright, a fresh, contemporary eatery conceived by The White Barn Inn's visionary chef. Don't miss the caviar menu, which features six 100% farm-raised sustainable selections. A short drive away, Winvian (I

winvian.com) is a family-owned retreat with a laid-back personality. Its 18 thematic cottages, ranging from music conservatory to an aircraft hangar complete with a restored vintage helicopter, are set on the 45ha grounds, where chef Chris Eddy and his team cultivate organic gardens and greenhouses. "We change the menu every day, so we are always trying new things," says Eddy, who applies French techniques (he trained under Alain Ducasse and Daniel Boulud) to prepare "good-old American country cooking".







NEWPORT RhodoIsland

During the Gilded Age at the end of the 19th century, American tycoons flaunted their riches with lavish mansions in this seaside colonial town. But there's more to Newport than its palatial summer "cottages". It also has a rich maritime history. "Newport has always been attractive to high-end people, but now the food has caught up with the luxury," says Thomas Duffy, executive chef at The Chanler at Cliff Walk, which offers six- and 10-course gourmand menus as well as a customised Chef's Table experience. thechanler.com *