

The background of the cover is a rich, textured impressionistic painting. It depicts a landscape with a bridge in the middle ground, surrounded by dense foliage in various shades of green, red, and brown, suggesting an autumn setting. The brushstrokes are visible and expressive, creating a sense of depth and movement. The overall color palette is dominated by earthy tones, with vibrant reds and yellows interspersed among the greens.

# LM

LUXURY MAGAZINE

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## What's Next

### FOOD & DRINK

#### SOCIALLY DISTANCED RESORT DINING

**Old Edwards Inn and Spa** (Highlands, North Carolina) Cottages and cabins on this country estate include a contact-free personal concierge to arrange meals (right) in the garden or cocktails on your veranda with a distanced bartender and musician. [oldedwardsinn.com](http://oldedwardsinn.com)

**Hotel Jerome** (Aspen, Colorado) Balcony breakfasts overlook downtown Aspen, or book a snow picnic high on Aspen Mountain or a comfort-food feast in one of the area's wilderness huts. [aubergeresorts.com](http://aubergeresorts.com)

**Viceroy Los Cabos** (San José del Cabo, Mexico) Enjoy meals served on the private pool terraces of waterfront villas and modern casitas. [viceroyhotelsandresorts.com](http://viceroyhotelsandresorts.com)

**Twin Farms** (Barnard, Vermont) On 300 sprawling acres that include a mini ski run and watercolor views of the White Mountains, meals (below) are elegantly delivered to your cottage, or anywhere on the property, without contact. [twinfarms.com](http://twinfarms.com)



**Maple Grove Villas** (Yountville, California) Three new villas at the LEED Platinum Bardessono Hotel have wine-stocked fridges. Dine around your villa's outdoor "cocktail pool." [bardessono.com](http://bardessono.com)

**Inn at Perry Cabin** (St. Michaels, Maryland) Secluded water-view dining in idyllic settings—gazebos and converted greenhouses—features Chesapeake Bay seafood and vegetables from the inn's gardens. [innatperrycabin.com](http://innatperrycabin.com)

#### COOKING CLASSES DU JOUR

**Delicious Experiences** is a new platform that hosts one-on-one classes with award-winning chefs, sommeliers, spirits experts, authors, and other culinary experts. [delicousexperiences.com](http://delicousexperiences.com)

Enjoy traditional Creole dishes in the kitchen of Mama Madeline, mother of one of the chefs at elegant Spanish-Caribbean **Cap Maison** in Saint Lucia. [capmaison.com](http://capmaison.com)

Sign up for a **Shou Sugi Ban House** culinary retreat in April with Mads Refslund, co-founder of must-visit Noma in Copenhagen. Cooking demos and workshops are interspersed with the Hamptons resort's signature wellness programming. Expect a hyper-seasonal, plant-rich menu. From \$4,575; [shousugibanhouse.com](http://shousugibanhouse.com)

Christopher Kimball's **Milk Street Cooking School** offers in-person classes in Boston and livestream everywhere else. Everything from basic knife skills to high-level baking. \$25; [177milkstreet.com](http://177milkstreet.com)

**The Farmhouse at Ojai** hosts a full schedule of cooking classes (left) and events—from a Pizzeria Mozza dinner with Nancy Silverton to a beef butchery demonstration, macaron-making, and plenty of fun classes for kids. [ojaivalleyinn.com](http://ojaivalleyinn.com)

