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FALL/WINTER 2020

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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

Hotel Jerome (Aspen,

Colorado) Balcony breakfasts overlook downtown Aspen, or book a snow picnic high on Aspen Mountain or a comfortfood feast in one of the area's wilderness huts. *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

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



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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

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*

COOKING CLASSES DU JOUR

Delicious Experiences is a new platform that hosts oneon-one classes with awardwinning chefs, sommeliers, spirits experts, authors, and other culinary experts. *deliciousexperiences.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*

Sign up for a Shou Sugi Ban

House culinary retreat in April with Mads Refslund, cofounder 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

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

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

