

BON APPÉTIT

JANUARY 2007

\$3.99

AMERICA'S FOOD AND ENTERTAINING MAGAZINE



BEST OF THE
YEAR

The Western Insider

Restaurants • Travel • Special Events • News

Hotels, Inns, Resorts

HOTEL 1000

1000 First Avenue

Seattle

206-957-1000; hotel1000seattle.com

Walking distance from Seattle's famous fish market, the new Hotel 1000 claims it's "distinctive in 1,000 ways." The golf club certainly is—it's a virtual course with panoramas of famous courses like Pinehurst Course No. 2, Pebble Beach, and The Old Course at St Andrews Links. But even more important, the food is distinctive. Boka Kitchen + Bar is part bar, part lounge, and part restaurant. Chef Seis Kamimura's menu is simple yet creative, with dishes like warm Dungeness crab cupcakes with crème fraîche frosting, and Duck & Waffles (confit of duck, pistachio waffles, and glazed cherries). Rates begin at \$250. —Lizzie Garrett

KEYAH GRANDE

13211 West Highway 160

Pagosa Springs, Colorado

970-731-1160; keyahgrande.com

Barbara and Alan Sackman, the proprietors of the Keyah Grande, sought to create a retreat from city life—and they have done just that. Each of the eight luxurious rooms provides serene views of the Rockies, and each room's decor is inspired by the Sackmans' most memorable travel destinations—guests can choose from America, Santa Fe, Japan, the South Pacific, England, France, China, or Spain. When visitors aren't at the fire pit or on the deck gazing at wildlife, there are plenty of opportunities to indulge. The executive chefs, Aki

Kamozawa and H. Alexander Talbot, create their menus from the produce of small farms to make exquisite dishes like Sunflower Seed Risotto with Brown Butter and Preserved Black Truffles. They have a cocktail menu, featuring a yuzu Margarita, that rivals their dinner menu, as well as an extensive wine cellar. Getting there is a bit of a challenge, as the closest commercial airport is about 50 miles away in Durango (or it's a three-hour drive north from Santa Fe), but we think it's worth the extra effort. Rates begin at \$895. —L.G.

THE BOULDERS RESORT & GOLDEN DOOR SPA

34631 North Tom Darlington Drive

Carefree, Arizona

866-397-6520; theboulders.com

"Going green" might be the foodie trend of the decade, with restaurants, hotels, and supermarkets converting to an eco-friendly philosophy. The latest example is The Boulders, located 33 miles from Phoenix in the foothills of the Sonoran Desert. Billing itself as the country's first all-organic resort, The Boulders allows its visitors to shop for their own organic produce at the farmers' market on the property, then sit back as chefs incorporate guests' purchases into a world-class meal. For those who'd rather leave the cooking and shopping to the experts, The Boulders' acclaimed signature restaurant, Latilla, boasts an all-organic menu devised by new *chef de cuisine* Wendy Little. Also making the green scene at The Boulders: organic cooking classes and an organic wine list. Rates begin at \$349. —David Nemetz ➤