

AMERICAN AIRLINES  
**CELEBRATED  
LIVING**

NOVEMBER/DECEMBER 2016



**DRAMA KING**  
ACTOR KYLE CHANDLER ON  
HIS INTENSE NEW MOVIE ROLE

**LAKE COMO CHIC**  
INSIDE ONE OF ITALY'S  
MOST ICONIC HOTELS

**EDIBLE GOLD**  
TRAINING TO MAKE CULINARY  
HISTORY AT BOCUSE D'OR



QUICK BITES

VAUCLUSE, NEW YORK

This happy hour pulls rein on Park Avenue

The ceremonial nature of fine dining — tablecloths, sommelier, layers of silverware — is often eclipsed nowadays by trendier options. But chef Michael White's Vacluse restaurant, located on New York's Upper East Side, has successfully straddled the line between classic and coveted with White's innovative, upscale cuisine served in a French brasserie-type setting that is sophisticated but not intimidating. You will be greeted by the manager, fussed over by a knowledgeable sommelier and served Entrecôte Bordelaise (with red-wine bone marrow), stuffed rabbit saddle and veal tongue carpaccio by a battalion of highly trained attendants. More casual diners, however, will want to check out Vacluse's new Happy Hour that boasts an equally inspired menu including Tartare de Bœuf, duck pâté and oysters, and a beautiful selection of wine and handcrafted cocktails. Order Le Diplomate — bourbon and elderflower lillet — and feel like one. [VAUCLUSENYC.COM](http://VAUCLUSENYC.COM) —LEILA COBO

TOP TO BOTTOM: Vacluse's dining room; Lake Austin Spa Resort's bison meatballs; Lucy Restaurant & Bar's executive chef, Nate Lindsay



LAKE AUSTIN SPA RESORT AUSTIN, TEXAS

Five-star culinary prep for the holidays

Expect bold flavors and seasonal secrets from top chefs at Lake Austin Spa Resort this winter. As part of the resort's all-inclusive program, the new culinary experiences include intimate cooking demonstrations from James Beard winners, cookbook authors and television personalities. In November, chef Sara Moulton — protégée of Julia Child and Food Network star — will share her twist on Thanksgiving recipes, such as Brussels sprouts with tahini, and Thai-flavored pumpkin custard. Award-winning author Michele Scicolone of *The Italian Vegetable Cookbook* and *The Sopranos Family Cookbook* will serve Italian-inspired dishes including mortadella-stuffed pork roast, while her husband, wine expert Charles Scicolone, hosts a class on the style behind wine tasting. In December, for those of us looking to sharpen our prep skills, guest chef Jeffrey Elliot's knife expertise will have you trimming tenderloins in no time. Rates start at \$595. [LAKEAUSTIN.COM](http://LAKEAUSTIN.COM) —J.F.

LUCY RESTAURANT & BAR YOUNTVILLE, CALIFORNIA

You're invited to this garden party

Restaurant gardens have gone mainstream, but the chefs behind Lucy at ultramodern Napa Valley hotel Bardessono aren't just paying lip service to the farm-to-table trend. They're harvesting more than 50 different crops on the grounds of the eco-friendly property in California, where you're just as likely to find Pakistan mulberries as you are a plain ol' strawberry. Traditional crops abound here, but you'll also find more-obscure options like pineapple quince, mandarinquat and sharlyn melons. The staff pulls produce daily, so don't be surprised when your bartender runs out to the garden mid-muddle to grab fresh mint. There's an exotic nature to Lucy's that you don't find at most culinary gardens, and the proof is in the pudding — assuming that pudding has made it onto executive chef Nate Lindsay's menu. [BARDESSONO.COM](http://BARDESSONO.COM) —JASON KESSLER



PHOTOS VAUCLUSE; TERRY VINE; BARDESSONO