

LETTER FROM THE EDITOR IN CHIEF

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THE SWANK TEAM



ALEXANDRA MAE
EDITOR-AT-LARGE
When you look up "wanderlust" in the
dictionary odds are that a picture of
me is in the definition.



AMY SEDEÑO
EDITOR-AT-LARGE
As a self-proclaimed @hotelista I
do quite a bit of traveling, and from
holding a tarantula in an ancient site
in Guatemala to drinking high tea in

Dubai, and petting grey whales in Baja, you bet I've got stories to tell.



ANDREW INNERARITY
DIRECTOR OF PHOTOGRAPHY
I prefer to let the images do the talking.



EDITOR-AT-LARGE"Thailand was the trip of a lifetime for this Chicago girl...a sensory overload in the best of ways. The people, the food, the landscape: all unforgettable."



AVA ROSALES FEATURES EDITOR Wherever the destination may be, it's the villa life for me.



DYLAN BENOIT

CONTRIBUTING EDITOR
I'm a chef with Champagne taste and a beer budget, but always seem to find myself surrounded by the most amazing people in the most amazing places. From eating termites in the Honduran jungle to learning how to

make dim sum in Hong Kong, for me



CO-EDITOR-IN-CHIEF
All I need is a book, a bourbon and a boat to a new destination - I'll be just fine.



NOELANI SOTO

CONTRIBUTING EDITORWhen she's not breaking a sweat in a pilates class, Noelani loves the challenge of planning getaways to lesser-known and unique destinations.



SERGIO OLIVARES CREATIVE DIRECTOR

When I am not at a music concert, you might catch me hunting down new and exciting roads to drive on the weekends. "I live my life a quarter mile at a time." - Dom Toretto.



treasure is in the story.

SOPHIE IBBOTSON EDITOR-AT-LARGE

I'm an entrepreneur, writer, and lover of wild places. I like nothing more than exploring new destinations with extraordinary landscapes, rich cultures, and preferably a sprinkling of remarkable wildlife, too. A jaw droppingly beautiful place to stay is the icing on the cake.





经验证的证据是是证明的证明的

The indefinable sense of style that makes us swoon: swanky, swell & elegant.

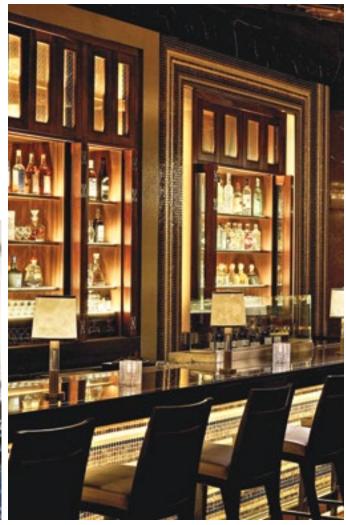
Fairmont El San Juan

San Juan, Puerto Rico

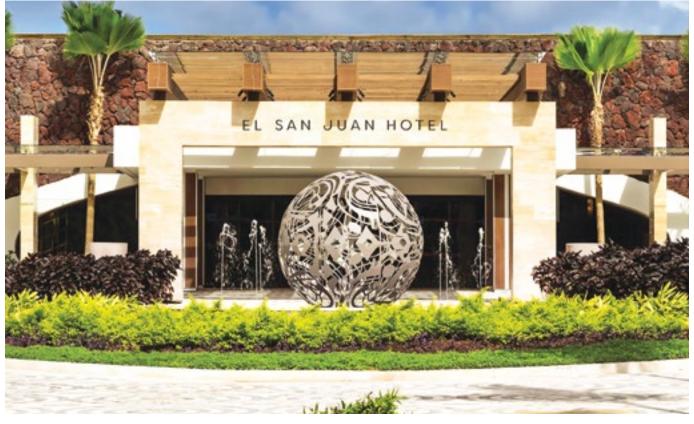
Step back in time to a swanky era where cigar smoke permeated the air and live music filled your soul in San Juan. This resort embodies all the classic touches that evoke a sense of place from the moment you enter the lobby. Closer than the forts and cobblestone streets of Old San Juan, the Fairmont El San Juan immediately sets the stage for a Puerto Rican holiday. By day, the dark wood walls and ceiling soften the bright sunlight and invite the luxury traveler to sink into its rich leather furniture and enjoy the opulence of the lobby while being dazzled by the imposing 7,000 crystal chandelier. By night, this same lobby comes alive in a very sophisticated way. Sway your way through the entrance as the beat of live latin music pulls you deeper into the heart of the resort as though it were your own pulse.









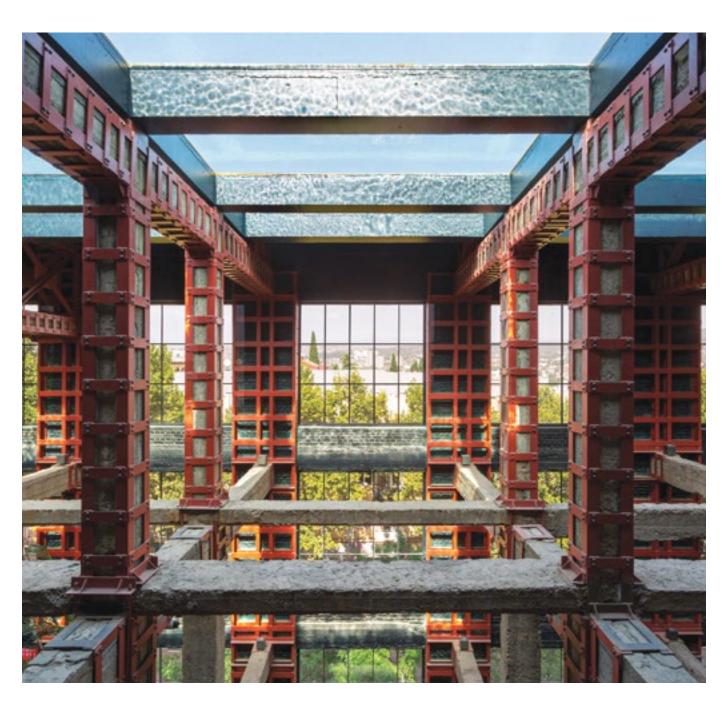






This inescapable sense of place is woven into the fabric of your stay. The pools echo back to a time where sunbathing was glamorous and space was limitless. Float aimlessly, on your back, in the wellness pool while gazing up at the magnificent 300 year old Banyan tree. History is not fabricated here, it is made here. This is a fabulous place to create vacation memories that will last a lifetime. Amenities include Well & Being Spa and Fitness Center, paddleboards, luxury cabanas, signature dining at Caña by Juliana Gonzalez, El San Juan Beach Club, Meat Market, Riva, and the Chandelier Bar. Indulge in modern tropical splendor with old-world elegance in any of its rooms, suites or villas. The beach is only steps away from its pools and cabanas. This island is a hotspot for those seeking relaxation, a touch of history, and a vibrant Caribbean getaway. Fairmont El San Juan is an excellent choice when you are looking for something swanky and elegant for your next Swellegant stay.

www.fairmont.com/puerto-rico



Stamba Hotel

Tbilisi, Georgia

Sometimes the most extraordinary buildings are hiding underneath an unremarkable, even ugly, facade. It takes an architect with imagination and vision to see beyond the unloved concrete and realize what could be. Stamba Hotel is a case in point. This former Soviet publishing house in Tbilisi, the vibrant capital of the Caucasian country of Georgia, has been transformed from a drab shell into one of the world's most remarkable Design Hotels. From every angle, inside and out, there is a feature to grab your attention and make you think, "wow!"







Creating Stamba Hotel must have been an architect's dream: they threw out the rule book, and anything goes. Take the hotel lobby, for example. It is within a multi story atrium, above which sits the hotel's glass bottomed swimming pool. Breezing through the space are bellboys in uniforms which would not look out of place on the set of a Wes Anderson movie, all of which are designed and made in Stamba's in house atelier.

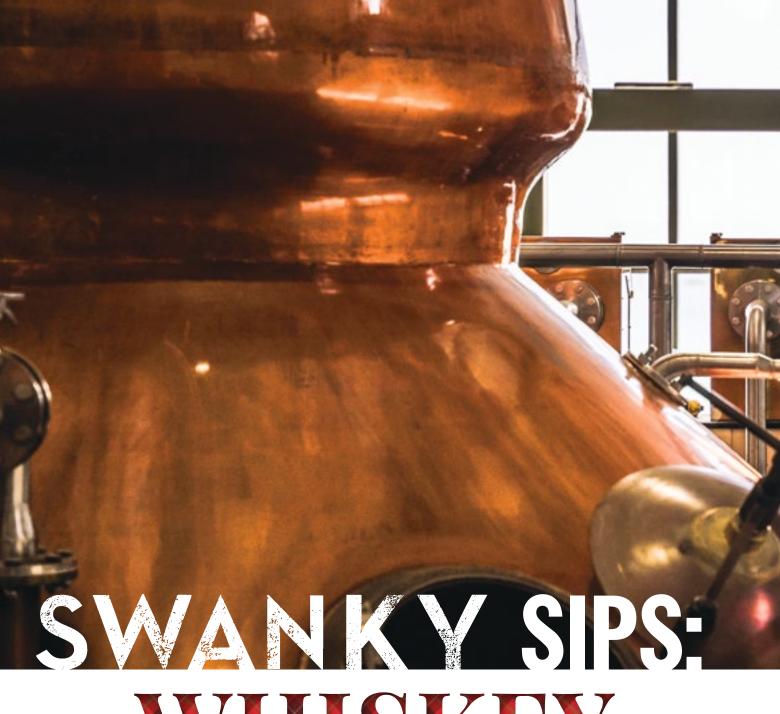
Stamba's Pink Bar has a definite Wes Anderson feel to it, too. The bright leather chairs at the bar seem to have slipped out of a 1950s diner, as do the black and white floor tiles, and the glitzy chandelier definitely has something of the Belle Époque about it. But the decor across the hotel is certainly not all retro: there are bold artworks by cutting-edge Georgian creatives, oversized windows, exposed brickwork, dark metal, and natural wood. There's no doubt that this is a 21st century space, and the hotel's young, hip clientele are the same individuals at the forefront of the international fashion, film, and start-up scenes.





Retreating upstairs, Stamba's guest rooms are as quirky as the hotel's public areas. In the Aviator Signature rooms, free standing brass bath tubs are set off by the red artisan made tiles. Natural light floods in through the slatted wooden blinds, casting rays across the crisp white linen on the super king beds.

www.stambahotel.com



WHISKEY OF THE HEBRIDES



othing shouts "Scotland" more than single malt whiskeys. And Islay, the southernmost island in the Inner Hebrides, is Scotland's whiskey making heartland. Nine working distilleries produce world famous brands like Ardbeg and Laphroaig and have earned this wildly beautiful destination the appropriate title of "The Queen of the Hebrides".

y British standards, Islay is remote. But the 45-minute flight from Glasgow (or the ferry ride from Kennacraig to Port Ellen) to get there feels like a real adventure,

and anticipation builds as the rugged island comes into view. I first saw Islay through a break in the clouds, rays of sunshine illuminating the moorland. It is a landscape which has inspired generations of creatives, from chart topping folk singer Donovan to the award winning Japanese author Haruki Murakami. The purpose of my visit, however, was not to inspire some great work of music or literature, but rather to find out what it is about this island (which is less than half the size of Kauai or Oahu) that enables its distillers to produce the finest whiskeys in the world.

I touched down and checked in amongst the dunes of Islay at The Machrie Hotel and Golf Links. This newly renovated hotel occupies an enviable location overlooking seven miles of pristine beach, with the waves of the Atlantic Ocean crashing against the shore. I'm not a golfer myself, but The Machrie's championship course is one of the top 20 in Scotland – "The Home of Golf" – and the links blend seamlessly with the surrounding terrain.

Whether you are golfing or staying, the epicenter of The Machrie is 18, so named because it overlooks the 18th hole. The vaulted glass ceiling drenches the bar and restaurant in silvery light, and the views down towards Laggan Bay are epic whatever the weather. Seasonal specials such as Loch Gruinart oysters, Port Askaig lobster, and Ardtalla Estate venison grace the menu, which showcases fine Scottish cuisine. And I lost count of the number of whiskeys lined up enticingly behind the bar. Even tasting three or four a night, you would need to stay at the hotel for months if you wanted to try them all.













he history of whiskey making on Islay dates back to 1779, during which time distilling has evolved into an artform. The barman at 18 can give you the perfect introductory course to the different distilleries and their styles, but to deepen your spirits education you need to venture

beyond the hotel. Ardnahoe, founded just two years ago, is on the north of the island with Bunnahabhain and Caol IIa; Bowmore, Bruichladdich, and Kilchoman are in Islay's interior; and on the south coast you will find the three Kildalton Distilleries, Ardbeg, Lagavulin, and Laphroaig. It was to Kildalton that I was headed.

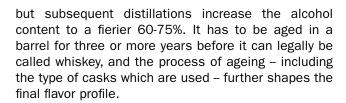
Scotch whiskey has only three ingredients: barley, water, and yeast. But though this sounds like a simple enough recipe, it is the quality of the ingredients

and the specific methodology which gives a whiskey its taste. And Islay's master distillers have spent decades getting it exactly right. They burn the local peat (wetland vegetation which has partially decayed without oxygen, the first step in the transformation of plant matter to coal) to smoke the malting barley. Peat cut on Islay has a distinctive, almost medicinal character due to its phenol content, and you will taste its smoky flavor in the finished drink.

Before the barley is mashed, it is milled, and the Boby Mill at Ardbeg is the oldest working mill of its kind in the world. Coarse rollers crack open the husks of the grains, which are then mixed with water of different temperatures to ferment. It is at this stage that the carbohydrates in the grain convert to alcohol plus carbon dioxide and yeast, and the whiskey gains its strength. The ABV of this liquid is around 45% ABV,







On paper, it is hard to imagine how this process unfolds. But on a distillery tour it all makes sense, as passionate connoisseurs show and tell you about every step. You might think that one tour would suffice, but each distillery has its own character and history, so in every place you will learn something new.



ere you aware, for example, that Laphroaig was the only spirit not banned during Prohibition? The specific combination of moss and plant roots in the peat gives this whiskey a faint taste

of iodine, and hence it was sold in 1920s America as a medicinal spirit. In the late spring and summer (March to September), it is possible to get your hands dirty with distillery staff, helping them cut the peat at nearby Glenmachrie. Physically touching and smelling the peat, and at the same time feeling and tasting the sea spray on your lips and tongue, gives you a multi sensory appreciation of the way in which nature is an essential player in the creation of all of Islay's whiskeys.

Ardbeg, founded in 1815, is one of the oldest distilleries on Islay. Here, you must put your nose and taste buds to the test as you analyse not the raw ingredients and process, but rather the finished product. The Deconstructing the Dram tour is a must for whiskey lovers as it includes both a nosing quiz and the rarest treat of all: a cask strength tasting in Ardbeg's warehouse.

No one can drink whiskey all day every day, so when a tour comes to an end it is time to retreat to The Machrie and relax. Taking a walk around the hotel grounds, I realised I was now much more aware of the peat beneath my feet, the crystal clear water in the streams, and the salty taste of the air. Islay's whiskeys are inseparable from the island's geography, which is why any visit here – whiskey themed or not – is a totally immersive experience.

www.campbellgrayhotels.com/machrie-islay-scotland

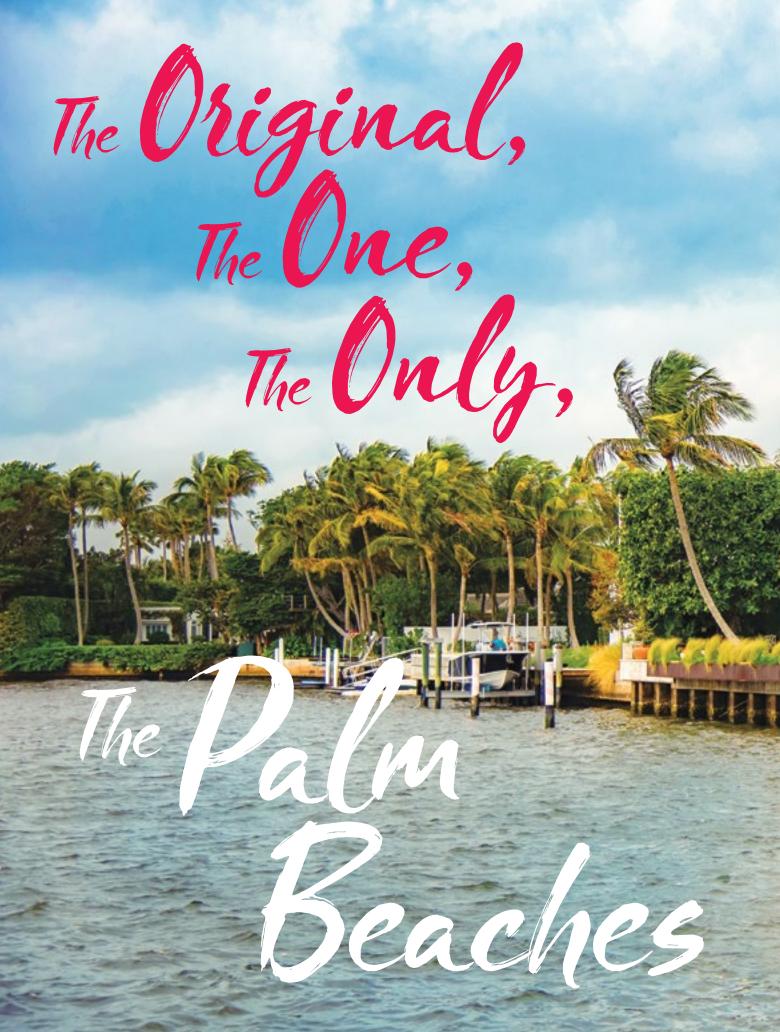






THE PLACE TO STAY









The toney setting of this destination is renowned the world over...

yet the expanse of America's first resort destination - The Palm Beaches - is not as widely talked about. It comprises 39 towns and cities from Boca Raton and Delray, to Palm Beach and Jupiter! That's a lot to discover. We charted a course to see more than just the glitz and glamour and came across some very swanky spots along the way.

Home base for us was the Braziian Court Hotel, right on the island. Its elegant spanish colonial architecture, lush tropical courtyards and fountains combined with warm ocean breezes frame the exclusive Brazilian Court Hotel. This historic landmark infused throughout with Roaring 1920s glamour and boutique intimacy, is a private enclave and a classic Palm Beach luxury getaway — bringing together stunning, high-style accommodations and impeccable service made for an unforgettable experience. With all of the hotel's amenities, we were tempted to stay in, relax and enjoy nothing else, but in the end we were glad we ventured out to explore.

C.W.S. Bar + Kitchen was one of those understated spots that captured our attention. It is a neighborhood bar and kitchen serving up good ole hospitality. Inside, the scene is mysterious and relaxed, while still remaining upbeat. In the evenings it becomes a place to escape, it's a downtown night spot where the walls are warmed with wood and brick design, the beverage menu flows with sophisticated spirits and the kitchen is from scratch, so you know it's good. We took our time enjoying lunch and being captivated by the decor. Imagine stepping into your uncle's vintage hunting lodge. Think chandeliers made out of deer antlers, oversized leather chairs and settees and a gorgeously stocked bar. We tried almost everything, or so it felt, when we waddled out of there and headed to The Benzaiten Center for Creative Arts.



This experience blew us away.

The industrial building beside the abandoned train track, hollowed out to become a glass blowing studio was a sight to behold. Once a train depot and now the place I get to live out a dream deferred. After watching the master blowers do their thing, we were educated on temperatures, textures, and techniques. Ready to blow, we created our own bowls that, once slowly cooled in their annealing oven, were shipped to us back home and now sit proudly on the coffee table. We have indeed become that aunt and uncle who have glass bowls filled with hard candy.

With that experience fulfilled, we trotted over to Morikami Museum and Japanese Gardens. This cultural immersion stroll had us wending our way through the sprawling acreage devoted to showcasing both traditional and contemporary Japanese culture, both the Museum and Japanese gardens strive to engage a diverse audience through education and inspiration. Opened in 1977, Morikami's gorgeous outdoor venue features more than 16 acres of expansive Japanese gardens lined with strolling paths, a world-class bonsai collection and lakes teeming with elegant koi, while the museum is home to more than 7,000 Japanese art objects and artifacts, including a 500-piece collection of tea ceremony items. This was a great way to wind down before heading out to dinner.

We wanted to experience the cultural side a little more, We found Dada. This restaurant opened in Delray in the year 2000 in one of the area's oldest historic homes, the Tarrimore house circa 1924, which is listed as a historic site in Delray Beach. The eclectic interior and revolving artwork complement the creative cuisine, which is sustainably sourced. Dada is non-conformist. It allows food, atmosphere and staff artistic license, so to speak, to explore beyond the normal convention. The staff, ambiance and food were legendary and brought the evening to a fabulous close. On the way back to Brazilian Court for a good night's sleep, we chatted about things to do the following day. Still yearning for more history, we decided to pedal the past and book an Island Living bike tour, led by Leslie Diver. She took us on a tour of the famed Town of Palm Beach. This outing was a great combo of fun and education. She highlighted the town's world-class architecture, its colorful history and its residents both famous and infamous. The high-society life of the Island of Palm Beach from past to present was tangible as we pedalled by.



Spoiled by everything surrounding us...

it was time to get up close and personal with the lifestyle of the destination. No more posh way than polo. Trotting off to the International Polo Club Palm Beach is the premier polo destination in the world, hosting the largest field of high-goal teams and the most prestigious polo tournaments in the United States. World-renowned players and polo enthusiasts alike come to Wellington, Fla. each winter season to enjoy their love of the sport in the most prominent and well-equipped polo facility the sport has to offer. We got to experience this Sunday brunch + Polo in The Veuve Clicquot Pavilion. Now we can't unsee it nor can we ever watch a polo match any other way. Thanks, Palm Beach - spoiled for life.

Capping this evening off was dinner back at the hotel. Not your typical hotel restaurant, but this is Palm Beach where nothing is typical. This was dinner at Café Boulud, which sat at the heart of the historic Brazilian Court Hotel. As we dined, steps from Worth Avenue and the island's stretches of white sandy beach, the restaurant oozed with a sense of place. Since opening in 2003, the restaurant has become one of Palm Beach's most coveted dining destinations earning four stars in the Forbes Travel Guide and Wine Spectator's "Best of Award of Excellence." The French-American menu, created by Chef Daniel Boulud and Executive Chef Rick Mace, parallels that of Café Boulud New York with a touch of South Florida flavor. The steak melts in your mouth. The dining room's lighting was as subtle as the flavors that showed off and through in each course. We would be hard pressed to select a favorite item from the menu.

Want to do what we did? Here are some resources ta few of our favorite things:

www.thebraziliancourt.com www.cwslw.com www.benzaitencenter.org www.morikami.org www.sub-culture.org/dada www.islandlivingpb.com @internationalpoloclub @cafebouludpb



GASTRONOMIC GALLIVANTS: THE PIER HOUSE HOTEL, SCOTLAND









The west coast of Scotland reminds visitors that some parts of the British Isles are still truly wild. The pretty fishing village of Port Appin clings to the rugged coastline, looking out across the mythical sounding Lynn of Lorn. An area of outstanding natural beauty, it is a gateway to the islands and the sea. Whales, dolphins, and porpoises feed beneath the dramatic sea cliffs, whilst eagles, buzzards, and falcons circle overhead, swooping down now and then for a snack.

In this place where land and water meet, anglers and seafood lovers find themselves in heaven. Scottish salmon is rightly world famous, and the nearby River Awe boasts large stocks of freshwater trout as well as salmon. Sailing out on strikingly beautiful Loch Etive, even amateur fishermen can reel in the mackerel. And with a longer day afloat on Loch Linnhe or the Sound of Mull, the tantalising potential catch extends to more than a dozen species, including pollock and skate, dogfish, rays, and whiting.

I am a strong believer in farm to fork eating, though in this instance it should perhaps be called sea to spoon, or loch to lunch table, instead. I began my culinary journey at Inverawe in Argyll, a family run fishery and smokehouse with a Royal Warrant to supply smoked goods and hampers to Her Majesty Queen Elizabeth II. Inverawe's four trout lochs are well stocked with rainbow trout, and beginners can hone their angling skills with a fly fishing lesson on Hugo's Lochan. There are no trees around this particular loch, so casting is snag free, and you can learn about the different kinds of tackle and techniques, as well as the environment and law.







Although you can take the fish away fresh, it tastes even better once smoked. Inverawe has been smoking fish - and smoked salmon in particular - for more than 40 years, and the smokery still uses British oak log fires in old fashioned brick smoke boxes. The wood is certified by the Forest Stewardship Council so you can be confident that it is responsibly managed. This traditional style of smoking is a time consuming process: every batch of fish takes up to 36 hours to smoke, more than three times longer than it would in a modern kiln. But as Inverawe's exhibition about the history and craft of fish smoking reveals, this extra effort is definitely worth it for the superior taste. You can try the award winning smoked salmon and other products in the cafe, pick up some treats for a picnic, and even arrange for the salmon to be shipped back to you at home, negating the risk of having luggage which smells of fish.

In the mid afternoon I returned to Port Appin, checking in at the family run The Pierhouse Hotel. In the 19th century, this building was the home of the Pier Master, who was responsible for overseeing the cargo and passengers boarding the steam boats traveling across Loch Linnhe from Oban to Fort William. When Scotland's road and railway infrastructure replaced the steam boats, this historic property at the end of the pier was sold, and since 1992 it has been the finest place in town to experience authentic highland hospitality.

There are just 12 en suite guest rooms at The Pierhouse Hotel, making it intimate enough to feel like a private home. The hotel is so close to the water that you can arrive by yacht, in which case moorings are provided. The rooms all have majestic views out to sea or along the cliffs, and from the two Superior Sea View rooms you can look right out across Loch Linnhe to the







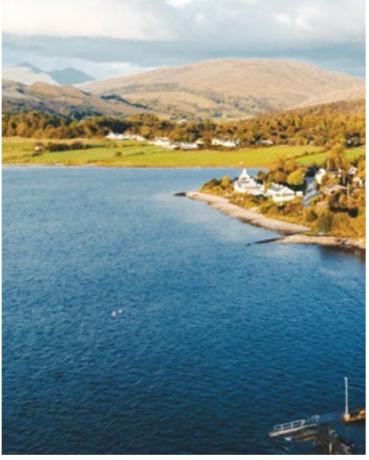
islands of Lismore and Shuna. It is a place to sit, stare out the windows, and gulp in the spectacular scenery around you. And, somehow, the weather doesn't seem to matter: it looks as dramatic on a dark and stormy day as it does when bright sunlight is drenching the coast and sparkling on the surface of the water.

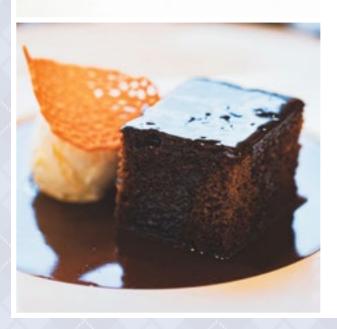
The Pierhouse Hotel's first draw is its geographical position; the second is its food and drink. And, when you think about it, the two are intrinsically linked. Head Chef Michael Leathley uses only the finest seasonal Scottish produce on his menus, and he works closely with local suppliers. The Pierhouse Hotel's location therefore dictates what Michael prepares and you eat.

Take, for example, the lobsters and crabs, the crustaceans at the center of any self respecting seafood platter. Most chefs would count themselves incredibly lucky if they could get their shellfish from

the boat to the table within 48 hours. Michael's time frames for creating his signature Pierhouse Platter are rather shorter. The creels hang from the end of the pier, so in no more than five minutes he can hand pick a fresh lobster from the water and bring it to the kitchen. Other ingredients hardly travel much further: the Loch Creran oyster beds are 15 minutes' drive away, and the mussels and langoustines are both harvested from Loch Linnhe and Loch Etive. The smoked salmon, of course, is from the Inverawe smokehouse. You really can't get fresher than that, and so diners go wild for the seafood on offer.

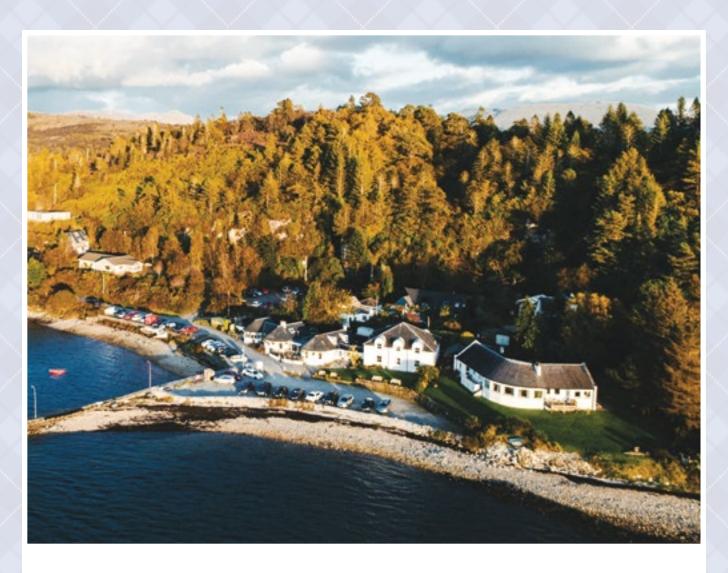






The Pierhouse Platter is a feast, the simplicity of the seafood speaking for itself. But Michael's understated style of cooking is best enjoyed through tasting a variety of dishes during your stay, as it is then you will experience the nuanced combination of flavours. Imagine, for example, the Loch Creran Oysters complimented by the tanginess of shallot and Orkney sugar kelp vinegar; or creel caught Loch Linnhe langoustines served chilled with a confit garlic aïoli. The recipes typically have few ingredients but are perfectly executed; that is where the gastronomic magic lies.

If seafood is not your thing, a stay at The Pierhouse Hotel would probably be wasted on you, but there is no chance at all that you would go hungry. Michael sources his meats – including wild hill venison – from Letterfinlay near Fort William, and so you know that shortly before you eat them, the deer will have been running wild and free on Scotland's private estates. You can try local Scottish favourites Macsweens haggis and Stornaway black pudding (a traditional spiced blood sausage) at breakfast; all the milk is



from Wee Isle Dairy on the Isle of Gigha; and the mouthwatering selections of cheeses are all sourced from cheesemakers in Kintyre, the Isle of Mull, and Ayrshire. More often than not you will be able to count your food miles on one hand, which is not only great news for the environment but also ensures every mouthful you eat tastes of the specific soils, waters, and winds of Scotland's west coast.

I have been so fixated on the food at The Pierhouse Hotel that I almost forgot to mention the drinks, which would have been a terrible oversight. The Ferry Bar looks out over Loch Linnhe and the pier, and the drinks selection has been just as carefully curated as the restaurant menu. This is Scotland, so of course malt whiskys are available in abundance. In fact, there are more than 100 on the malt whisky list, organised by region, so there is a dram for every palate and budget. The whiskeys from the island of Lismore, just a short ferry ride away from the hotel, deserve particular mention: everything from William Lundie in Speyside, Lismore is produced for export to the USA, but The Ferry Bar has special permission to serve their aged

single malts, the 8, 12, 18, and 21 year olds, plus a special 21 year old called Legend.

Scottish gins are growing in popularity, too, and so The Ferry Bar is an ideal location to educate yourself about the country's craft gin scene. International favorites such as Tanqueray, Bombay Sapphire, and Monkey 47 are on the menu, but my tip is to put these aside in favor of one (or more!) of the 30+ more unusual Scottish gins you are unlikely to find elsewhere. Arbikie Kirsty's, distilled in Arbroath, counts thistle and kelp amongst its botanicals; the heather and red clover typical of Scottish golf courses feature in the flavor profile of Eden Mill Golf; and my personal favorite, Jura Lussa, is fragrant with lemon thyme and coriander. And, if I may add, it is hard to beat a gin and tonic with a sliver of smoked salmon or wild venison from the bar snacks menu before you make your way through to the hotel's restaurant for dinner.

www.pierhousehotel.co.uk

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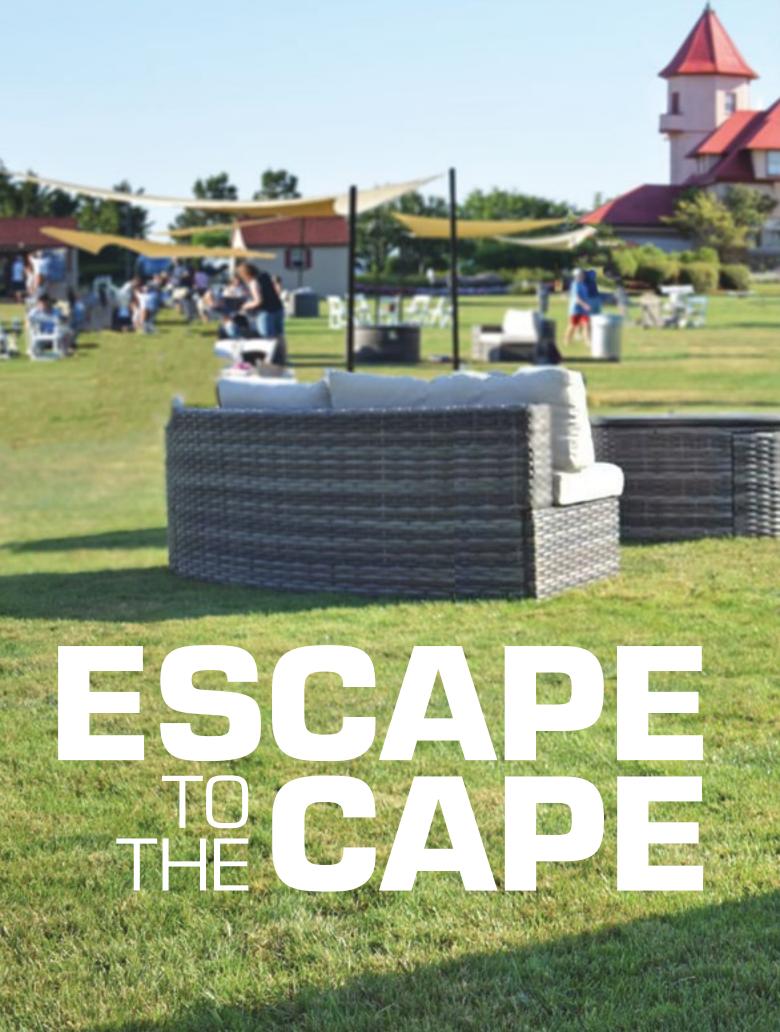




















Pulling up through Main Street in the small town of Brewster, Massachusetts on Cape Cod, guests who enter the gates of the Ocean Edge Resort & Golf Club are greeted with the grandeur of a long driveway, lush front lawn, and two incredible mansion-like buildings that represent the true spirit of a luxurious Cape Cod getaway. It's no wonder why the resort has earned the title as the crown jewel of Cape Cod.

The historic beginnings of the resort are what bring the charm and character of the property to life. In the late 1880's the original 1,800-acre property was purchased by Samuel Nickerson which included Fieldstone Hall, today known as The Mansion where check-in takes place, a windmill, and private game reserve. Some years later Fieldstone Hall was destroyed in a tragic fire but was rebuilt along with the neighboring Carriage House that is commonly used as meeting and event space at the resort. From 1944-1973 the property was sold and used as a seminary and it was not until the 1980's that the property became The Ocean Edge Resort & Golf Club.

Today, guests can enjoy five of the original rooms in The Mansion including The Roscommon Room for dining, the Great Hall, the Billiard Room which is now the lobby, and the La Salette Room where you can grab a book or a cocktail and sit by the cozy fire.







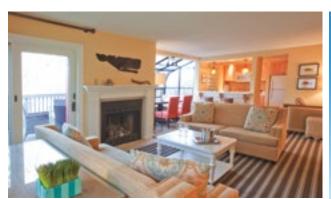
"The historic beginnings of the resort are what bring the charm and character of the property to life. ??

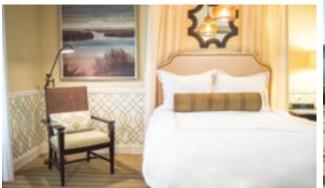
The resort is neatly divided into two separate communities, The Mansion and The Villages, that sit on 429-acres where collectively 337 rooms and suites are spread throughout. With 21,000 square feet of meeting space, weddings and group gatherings are no stranger to the resort. Golfing, private experiences, diverse options of tours that are both educational and entertaining, and activities for adventurers and those wanting to sit back and relax are all available on resort grounds making it a prime destination. Prior to the pandemic, the resort was only open during the summer season starting on Memorial Day but is now open all-year after receiving many guests who were looking to get away from quarantine life in the city.

For families looking to spend their summers on The Cape, The Villages community offers 216 units divided into four separate villages. While not all those staying at The Villages have access to the resort's private beach, guests staying here have access to a shuttle bus during season that provides transportation to nearby Crosby Beach.

The AAA Four Diamond Mansion community offers 121 units ranging in size and style in the Nickerson Mansion or the Presidential Bay Collection Villas and has full access to the resort's private beach. For this particular stay, our experience began with accommodations at The Mansion side of the property in a spacious Signature King Guestroom with balcony in the West Wing.

These guest rooms feature a king size bed with premium bedding that makes it feel like you're sleeping on clouds. A sofa bed is also available in the room making it a great addition for small children to lay their heads after an adventurous day. The bathrooms feature a large tub and shower combo with a stand alone sink. There is also a vanity area with ample lighting that makes doing hair and makeup a breeze! Additional amenities include your typical coffee maker, small refrigerator, and desk although getting any work done would be hard when you're in a resort that offers so many great activities.













orange and pink sunsets just can't be missed."







Just below the guest rooms sits an indoor heated pool and fitness center. The building is a stone's throw to the tennis courts, bike rental stand and quick walk to the beach.

After exploring your surroundings, head to Ocean Terrace for an evening cocktail which overlooks Cape Cod Bay and where the views of the orange and pink sunsets just can't be missed. This signature restaurant is truly one-of-a-kind. On chilly nights, take a seat at the outdoor fire bowls, order some cocktails and feast on the freshest oysters. Insider tip: the Ocean Terrace serves brunch on special occasions such as Thanksgiving, Easter, and Mother's Day so be sure to plan a trip around one of these holidays.

After a heavenly night's sleep, you'll want to dine in the Roscommon Room for breakfast. The current Roscommon Room was the Nickerson family dining room and is an extension of Ocean Terrace. To one side you'll find the fireplace showcases Italian craftsmanship and intricate woodworking and to the other side a full bar where above sits a portrait of the Nickerson family matriarch. The menu is small but the options do not disappoint. In true New England fashion, a Lobster Frittata is offered on the menu along with lighter fare such as Greek yogurt, fruits and juices. If you can't decide, opt for the Terrace Eggs, a popular menu item and a hearty meal that includes toast, sausage, and bacon.

Lunch and dinner options are aplenty. Located on the lower level of the Nickerson Mansion is Bayzo's Pub, come here if you're looking for family-friendly dishes and a fun pub-like atmosphere. You can't go wrong with the Honey-Lime Chicken, this deserves a chef's kiss. If you've worked up an appetite after a round of golf, try Linx Tavern over at The Villages and enjoy an al fresco meal on the patio. Rumor has it that the young new chef at Linx Tavern makes a mean Zucchini Guacamole.







With a full heart and satisfied stomach get ready to explore some of the activities offered on resort grounds. The beauty of staying at Ocean Edge Resort & Golf Club is that there are plenty of activities to enjoy, private or otherwise. To ensure fun for the whole family, the resort even has a Director of FUN who curates seasonal activities and tours. Two of the most popular activities during the summer season are the Front Lawn Pop-Up and the beach bonfires. The Front Lawn Pop Up transforms the spacious Mansion lawn into an open-air hangout with local beers, bites, and live music while the beach bonfires provide a lowkey gathering with s'mores and cocktails perfect for relaxing and watching the epic sunsets.

Another activity at the top of anyone's list should include the Oyster Bed Tour where guests can get up close and personal with the shelling industry. You can book a private tour for just your group or participate in a complimentary tour to learn about the aquaculture

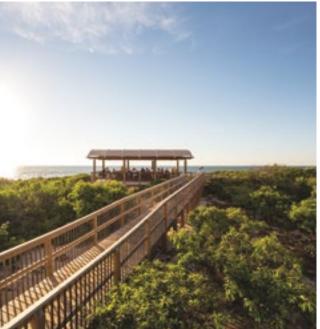
and the importance the tide plays in the farming of the oysters. If you're new to oyster shucking, like many people are, you will want to ask a lot of questions. Tour leader and farmer Brian Daley does an incredible job of explaining the whole process of how oysters get to restaurant tables. Another pro tip: oysters are best eaten during months that have an 'r' in them.











Pick up a daily calendar of events at the lobby to discover fun for the whole family. Most private activities like private golf lessons, are offered for an additional fee.

No resort stay is complete without experiencing the spa. The cottage-like Beach House Spa is inspired by the Cape Cod seashore and offers full-body massages, facials, and salon services. In the spa lobby guests can do a little shopping in the new retail space that houses luxury items and brands such as Stoney Clover and Electric Picks Jewelry. When you're called for your treatment head towards the back where you'll enter the relaxation room and five treatment rooms including one for couples' treatments. Be sure to ask for the Spa Director, Wendy to give you the scoop on the best treatments! To add to the ambiance, peaceful art pieces from local artists line the halls for visual pleasure and are also available for purchase.

Future brides rejoice! If you're planning a wedding or in the midst of rescheduling because of the pandemic you'll want to explore the possibility of a ceremony at Ocean Edge. With eight different venues to hold activities and ceremonies you'll be pining for a Coastal Cape wedding.

As much as you'll want to stay on resort grounds, there's also so much to do and see in Brewster and the surrounding area. Brewster is dubbed by locals as the art beat of Cape Cod, so head out on one of the Ocean Edge bikes to discover the art galleries that line Main Street or detour to Nickerson State Park. Stop by the Brewster General Store for souvenirs and grab some ice cream at Brewster Scoop located just next door. If you're interested in venturing out for a meal or two Brewster Fish House comes highly recommended from the Ocean Edge staff.

Other highly recommended activities include Monomoy Island Excursions, Pilgrim Monument in Provincetown, Cape Cod Beer Brewery, Truro Vineyards, and a Brewster Whitecaps baseball game. As a guest of Ocean Edge, you can also take advantage of perks like complimentary admission to the Cape Cod Museum of Natural History and Cape Cod Museum of Art.

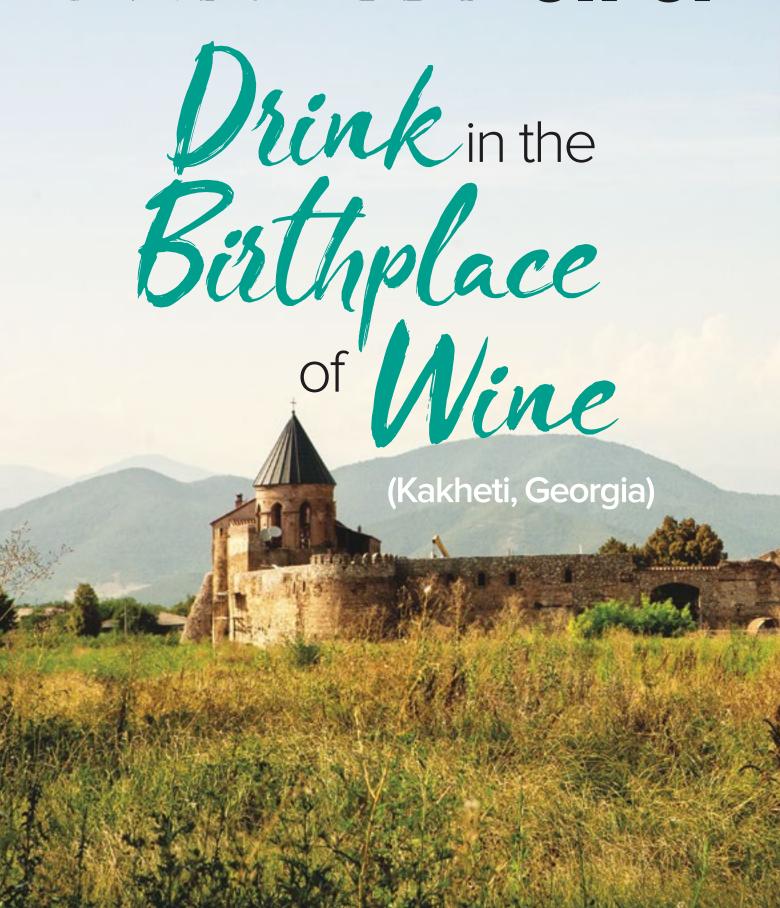
If you're up for a day's adventure you won't want to miss your chance at whale watching with Hyannis Whale Watcher Cruises. The tour provides a unique and safe whale watching experience. Throughout the trip, guests will be provided with an engaging, entertaining, and educational narrative, not to mention the incredible chance to spot whales, seals, and dolphins.

Extend your trip a few days and enjoy day trips around The Cape while keeping Ocean Edge as your home base. Its central location will get you to Hyannis in about 30 minutes where you can hop on the Hy-Line Ferry to Martha's Vineyard and Nantucket. While in Hyannis don't forget to wave to the Kennedys where their famed vacation compound is located.

www.oceanedge.com

[SR]

SWANKY SIPS:







ho invented wine? We have a lot to thank them for. It is tempting to believe that this nectar of the gods was handed down to mankind from the heavens; perhaps Zeus gifted it to us from Mount Olympus. But the reality, at least as far as archeologists have been able to discern, is that it was the ancient people of the Caucasus who first fermented grape juice and found that they rather enjoyed the taste. 8,000 years ago, the inhabitants of what is now the country of Georgia were already master winemakers, storing their wine in clay vessels, fragments of which have survived to the present day. Georgia truly is the birthplace of wine.

Fascinated by the millennia of history, and keen to try Georgian wine for myself, I travelled to Georgia's winemaking heartland, Kakheti, in the east of the country. Here, the Caucasus Mountains zig zag on the horizon, but the wide valleys are shallow and temperate, with plenty of space to cultivate vines. International grape varieties do grow here, but as Georgia has more than 500 indigenous grapes, which evolved in specific terroirs, it makes far more sense to plant the local species. There is a centralized vine library, the National Grape Collection, with vineyards and nurseries, close to the capital, Tbilisi, but wherever you drive you will see local grape varieties growing, especially red Saperavi and white Rkatsiteli.

Almost every Georgian I have met makes wine. And even if they are now living in a modern city apartment, far from their family land, a cousin or an uncle still tends the vineyards and makes wine on their behalf. Many of these artisanal wine makers still use traditional techniques which would be recognisable to their pioneering ancestors, and large scale producers, too, have realised that this ancient knowledge creates some phenomenal tasting, and very distinctive, wines.



chuchmann Winery is attempting to combine historical know-how with modern expertise to secure a sustainable future for wine making in Georgia. Working together, partners Burkhard Schuchmann (a German wine buff) and longtime Georgian winemaker Giorgi Dakishvili aim to identify, develop, and promote methods which are economically profitable, socially responsible, and environmentally friendly. Since 2008, they have developed their estate in the Kakheti region with 60 hectares of land under vines. In addition to producing high end Georgian wines, they have also established a wine bar and restaurant in Tbilisi's old Tbileli Caravanserai, and created a fabulous spa hotel and luxury villas amongst their vines at Kisiskhevi.







or a wine lover, it is a rare and wonderful thing to wake up and look straight out of the window at row after row of vines. Starting the day with a coffee on the balcony (the bottles of wine will come later in the day...), I was mesmerized by the soft swirls of mist and the mountainous backdrop. I inhaled the cool, clean air deeply and felt unusually at peace. This is a place to come and unwind, far from urban stresses. Of course, the wine helps you relax!

Grapes, as I quickly learned from the Schuchmann team, are not just good for wine making. Grape seed oil includes Omega 6 and vitamin E. Grape polyphenol is a strong antioxidant, and grape water is rich in moisturizing polysaccharides. The Schuchmann Wine Spa leverages the health-giving benefits of the natural materials all around on the estate, enabling guests to quite literally cover themselves in grape byproducts, experiencing the magical powers of wine on the outside as well as inside of the body. I soaked in a hot wine bath, almost tempted to have a slurp as I bathed; and then was treated to a regenerative scrub with grape seeds. The grape seed oil has anti aging

properties, and certainly my skin felt softer and more elastic when I finally emerged dozily from the spa building into the afternoon sun.

The combination of fresh mountain air and a rigorous massage definitely drums up an appetite. The Schuchmann Hotel has three restaurants spread across the estate, and the staff have considered very carefully which foods will compliment their wines. The poolside grill is super for a snack, especially if you are feeling lazy, but at least once a day you should indulge in a proper Georgian feast. Schuchmann Traditional Restaurant overlooks the Alazani Valley and serves a mixture of standard and modern Georgian dishes, all of which are prepared from fresh, organic ingredients, many of which have grown in the same mineral rich soils as the vines. And, if you are in the mood for a visually stunning culinary experiment, there is a technically and artistically imaginative Molecular Gastronomy Restaurant on the vineyard, too.



If I could only eat one cuisine for the rest of my lifetime, I have no doubt at all that I would choose Georgian. If you try Schuchmann's culinary masterclass during your stay at the hotel, you will probably feel the same. Imeretian khachapuri may not be great for the waistline, but it is a taste of cheesy heaven; and it is served alongside healthier dishes such as spiced walnut paste wrapped in grilled eggplant, chakapuli (veal and tarragon stew), lobiani (red beans), and sun ripened tomatoes so sweet they might as well be dessert. Choosing the right bottle of wine to accompany such a memorable meal is key, but that is why a sommelier is always there to guide you. In most cases, I personally would lean towards Schuchmann's Vinoterra Rkatsiteli (2012), a crisp and intense dry white, but there are so many other unusual grape varieties to explore here, not least Kisi (which is native to the Kakheti region) and the deep, blood red Saperavi, Georgia's robust answer to a Cabernet Sauvignon.

Little by little, we are starting to see Georgian wines in restaurants and specialist shops abroad. The quantities exported to the USA and European Union

are tiny compared to the better known Old and New World Producers, however, so your best opportunity to learn about Georgia's wine making heritage and taste the country's full breadth of affordable wines is to visit and enjoy the warmth of Georgian hospitality. The Schuchmann Hotel is a gorgeous place to base yourself for a wine-themed Georgian adventure, but it is an equally idyllic spot should you want to just hide away from the world, relax, and enjoy drinking the fabulous wines.

www.schuchmann-wines.com

SR)



On the road to South Carolina we tuned into quite a few podcasts, sang Darius Rucker (Hootie) songs and leaned all the way into Wagon Wheel, although the lyrics were as upside down to our experience as could possibly be:

Headin' down south to the land of the pines

I'm thumbin' my way into North Caroline

Starin' up the road and pray to God I see headlights

I made it down the coast in seventeen hours

Pickin' me a bouquet of dogwood flowers

And I'm a-hopin' for Raleigh, I can see my baby tonight

So, rock me mama like a wagon wheel

Rock me mama any way you feel

Hey... mama rock me

Rock me mama like the wind and the rain

Rock me mama like a southbound train

Hey... mama rock me





We were headed north to the tippy top of South Carolina, but it sure did set the tone. Our destination was Hotel Domestique, Tucked at the base of the beautiful Blue Ridge Mountains. Wending our way through the state of South Carolina offered a glimpse into what we thought we could expect upon arrival. Taking the byways instead of the highways was a nice way to enjoy the state's foliage. Loving antiques, it also gave us an opportunity to stop in and poke around a few local treasure troves. Friendly people, natural beauty and centuries old sites pulled us from every direction as soon as we crossed its border. We were bound for Upcountry, blew through Lowcountry as we wanted something more than Charleston this time around. We certainly got what we asked for. The Old World style of this hotel transported us upon arrival. There she was, this grand manor with her monochromatic plastered walls, in the midst of an undulating field of green. As we made it up the drive and parked in the grey gravel drive, a feeling of being transported, metaphorically this time, came over us. We could have very well pulled up to a Tuscan villa without leaving the US. This was a treat for the senses and inside did not disappoint. A slate floor, thick wooden beams bracing the ceiling, a stone-clad fireplace, and chandeliers reinforced the image of being elsewhere, but after climbing the open staircase to our room, there was no place we would have rather been. What was even better was that we only had to cross a gravel courtyard to get to dinner at Restaurant 17. The juxtaposition of the modern clean lines with a light fixture that cascaded from the second floor the the first, against the uplit plastered walls across the courtyard was stunning. This slice of South Carolina was stealing the show.







Rising with the sun, we made out moving shapes through the mist. They were cyclists. The hotel is renowned for being a mecca for world-class cycling. If that adventure is not your thing, there is also golf, fishing, and hiking that abound in every direction. The short, scenic, trip to take in the award-winning culture and cuisine of nearby Asheville and Greenville are to be added to the list as well. We did Greenville and Travelers Rest, on our way to an adrenaline inducing day on another sort of road trip at the BMW Performance Center!









That's right, the BMW Performance Center for what they call a Track Meet. The event included a gourmet lunch, 3 driving events and a cocktail reception. I am pretty sure that was the order. However, after ripping around the courses, driving at speeds not legally allowed on public roads, I could have reordered the agenda and put lunch after the track meet. What a rush this day was. The BMW plant in South Carolina actually produces about 80% of the cars we see today. The uber cool thing about this driving experience is not only the rush of adrenaline you feel while doing it and the heightened confidence you feel after, but the fun fact that if you buy a BMW from anywhere in the US, from any dealer, you can choose to pick it up right here in South Carolina and enjoy a day of tearing up their performance vehicles on the tracks before taking your new baby on the roads and treating her like the dainty flower that she is, because...laws.At least we got it out of our system! This was a climactic end to our road trip.

*This experience is held rain or shine and the dress is casual - just no flip flop type sandals or open toe/heel shoes. Participants must possess a valid driver's license and be 18 years of age. Feel free to bring sunscreen, sunglasses, Gopros, cameras,

www.hoteldomestique.com www.bmwperformancecenter.com

[SR]

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