

THANKSGIVING SPECIAL
bon appetit

NOVEMBER 2008



HERB-ROASTED
TURKEY WITH
SHALLOT-DIJON
GRAVY
P. 174

STARTERS

restaurants



9/ the lodge at sun ranch

6/ farmhouse inn and restaurant/

FORESTVILLE, CALIFORNIA/
Located in the heart of Sonoma's Russian River Valley, this well-run country inn is an ideal home away from home for exploring the area's 100-plus wineries. Chef Steve Litke taps local farmers and artisans for the ingredients on his wine-country-inspired menu./ 7871 River Rd.; 707-887-3300; farmhouseinn.com

7/ the inn at dos brisas/

WASHINGTON, TEXAS/
At this exclusive inn made up of four casitas and set on more than 300 acres, much of what chef Jason Robinson showcases in his eight-course Chef's Collection is sourced from the property's organic gardens./ 10000 Champion Dr.; 979-277-7750; dosbrisas.com

8/ blackberry farm/

WALLAND, TENNESSEE/
With a butchery, a creamery, several gardens, and outstanding restaurants on-site, almost everything on the Harvest Menu—from the house-cured North Carolina trout to the herb ravioli with fresh sheep's-milk curd to the apple mille-feuille—comes from a few feet away./ 1471 W. Millers Cove Rd.; 865-984-8166; blackberryfarm.com

THE HOT 10/**culinary country inns**

With the holidays just around the corner, now is the perfect time for a relaxing weekend getaway to one of these cozy inns with destination-worthy food and plenty of pastoral charm.

1/ the lodge at smithgall woods/

HELEN, GEORGIA/
At this secluded 14-room lodge located in the Blue Ridge Mountains of North Georgia, you'll find a menu loaded with local ingredients, including pasture-raised chicken, trout, heirloom tomatoes, and honey./ 61 Tsalaki Trail; 800-318-5248; smithgallwoods.com

2/ encantado, an auberge resort/

SANTA FE, NEW MEXICO/
Chef Charles Dale oversees the food at this recently opened resort with 65 suites and stunning views of the desert landscape. The menu, as

expected, is full of southwestern flavors—slow-cooked suckling pig with white corn pancakes and chipotle hoisin, and duck confit tamales with ancho chile sauce./ 198 State Rd. 592; 877-262-4666; encantadoresort.com

3/ hotel fauchère/

MILFORD, PENNSYLVANIA/
At this 150-year-old, 16-room hotel 85 miles from New York City, the upscale Delmonico Room and the casual Bar Louis serve classic dishes like Frog Legs Bernard Loiseau, lobster Newburg, and Delmonico Steak & Potatoes./ 401 Broad St.; 570-409-1212; hotelfauchere.com

4/ canoe bay/

CHETEK, WISCONSIN/
Tim Fischer, the new chef at this much-lauded Relais & Châteaux property in Wisconsin's Lake Country, doesn't just cook your food—he grows it and forages for it. The on-site organic garden contains dozens of heirloom vegetables—including Amish Deer Tongue lettuce and scarlet runner beans./ U.S. Hwy. 53; 715-924-4594; canoebay.com

5/ the inn at weathersfield/

PERKINSVILLE, VERMONT/
The Cavendish Farm quail roti with chickpea and lovage stuffing from chef Jason Tostrup is reason enough for a visit to this southern Vermont charmer. And that's not even taking into account the nearby skiing and the inn's hearty bacon and buttermilk-pancake breakfast./ 1342 Rte. 106; 802-263-9217; weathersfieldinn.com

9/ the lodge at sun ranch/

CAMERON, MONTANA/
Formerly known as Papoose Creek Lodge, this eco-lodge on 26,000 acres in Montana's Madison River Valley features fly-fishing, a cattle ranch, two jaw-dropping private cabins (as well as several rooms in the lodge), and a restaurant featuring "sustainable Western bistro cuisine."/ 1403 U.S. Hwy. 287 N.; 888-674-3030; sunranchlodge.com

10/ watercolor inn & resort/

SANTA ROSA BEACH, FLORIDA/
Florida's Panhandle is fast becoming an area known for its rich local ingredients, including black grouper and red snapper, Apalachicola Bay oysters, and tupelo honey. You'll find all of them at Fish Out of Water, the signature restaurant at this 499-acre beachfront property./ 34 Goldenrod Circle; 850-534-5000; watercolorresort.com

~ANDREW KNOWLTON