

Wellness Living & Travel

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## Holiday Issue

*Natural • Artisanal • Sustainable*

### GIFT GUIDE

DECEMBER 2021  
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*An Elegant Feast*

FIVE-STAR SOMMELIER TIPS

The Beauty of Probiotics

The Green O, Montana



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- For the 2021 holiday season, these criteria seem even more important. Now, more than ever, we are searching for unique, special, beautiful, useful gifts that will bring joy and give back to those we love.
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## On the Cover

The new Green O, an exquisite Montana woodland hideaway, features 12 stunning accommodations that blend into the trees outside Greenough, Montana, 35 miles northeast of Missoula, Montana, at the southern edge of the 37,000-acre Paws Up Ranch, home to The Resort at Paws Up. See page 22.



# A Sustainable Feast

At the new Green O Resort in Greenough, Montana, Chef Brandon Cunningham sources from the land

By Rona Berg

The Social Haus at Green O





When I arrived at The Green O, after an early flight out of JFK, I was ravenous. There were so many lovely dishes on the lunch menu that I wanted to try—saffron tagliatelle, Vietnamese pho, Wagyu short rib tacos. But I decided to go for a simple butter lettuce and heirloom tomato salad, with smoked blue cheese dressing and “bird seeds.” Just like everything else about my experience here, it was sublime. In fact, the new Green O, hands down, is one of the best—and most unique—spots I’ve been to in a long time.

An adults-only woodland hideaway in Greenough, Montana, it features just 12 accommodations tucked into the trees 35 miles northeast of Missoula, at the southern edge of the 37,000-acre Paws Up Ranch, home to The Resort at Paws Up.

Each unique structure, known as a “Haus,” is inspired by nature. The immersion is total, with floor-to-ceiling windows, indoor/outdoor living space, skylights for stargazing, fireplaces, decks with outdoor





Chef Brandon Cunningham



A Tree Haus

hot tubs, incredibly comfortable beds that, combined with the silence of the woods, enable guests to enjoy the best night's sleep ever. The "Tree Haus" is elevated, leaving you floating in the treetops, while "Green Haus," with a living roof, provides a more grounded experience. No trees were cut down to create the wilderness resort, where stewardship and conservation initiatives are established priorities. Each guest at The Green O has a private Lexus NX available for exclusive use during their stay—no gas-powered vehicles allowed.

The heart and hub of The Green O is the "Social Haus," featuring an artfully modern, intimate setting, with open kitchen, dining room, circular bar and lounge area, and long views of the forest primeval. (Guests can also dine outdoors by the firepit.)

The exquisite cuisine, masterminded by preternaturally talented Executive Chef Brandon Cunningham, changes often, as Chef creates the menu based on what's available, and the weather. In this mercurial climate, "If temperatures drop, you feel a chill in your bones," he says. "I want to address it with food, my language of love."

The guests also play an important role. "The intimate nature of the resort gives me the opportunity to connect with the guests as individuals," he says. "With the open kitchen, I can talk to them. Some folks are adventurous eaters, and some aren't." Indeed, not everyone is up for earthy duck mousseline in puff pastry with gooseberry chutney, soulful bison and sagebrush, hearty sturgeon with alliums or bright and brilliant carrot and sea buckthorn. If you do choose a simple salad, omelette, ceviche or burger, rest assured, it will be one of the best you've ever had.

Cunningham came to The Green O from Portland, Oregon, and brought an affinity for the land and its incredible bounty. The team forages for spruce tips, juniper, huckleberries; works with the local western Montana grower's co-op; and sources from local ranchers, farms and food artisans. Beyond that, Cunningham says, "I want to bring in pieces of nature, to remind you where you are and elevate the experience." For example, "screaming hot" local black river rocks for guests to grill meat on, or elderflowers incorporated into a divine plating.

The eight-course Dinner Tasting Menu—with wine pairings, if you choose—is so beautiful that you just want to stare at it and weep, but it also looks so delicious, you can't wait to tuck in, then finish the meal with a stellar creation from James Beard Award-nominated pastry chef Krystle Swenson.

Between meals, head out on horseback with seasoned ranch hands on a three-hour cattle drive. Take an ATV tour through hilly terrain and end up at a historic ghost town. Go fly-fishing, rappelling, river rafting, cross-country skiing, ice tubing, mountain biking, dog sledding or take a wildlife tour where, if you're lucky, you may see elk, moose, bald eagles and maybe a bear or two.

The Green O guests relax and unwind at Spa Town, a tented camp set up in the spirit of glamping (which was invented here!). Guests enjoy indoor/outdoor treatments in elegant canvas tents and can open the flap to watch horses trot by in the distance. In winter, the spa moves to the historic Morris House, and plans are in the works for in-room year-round treatments at The Green O. There is a full menu of wellness options including Forest Bathing and Yoga.

A visit to the wilds of The Green O is the perfect way to recalibrate mind, body, soul and senses—the ultimate low-key luxury experience. [thegreeno.com](http://thegreeno.com)





Dan Goldberg

# Dry-Aged Duck Breast

*Dry-aging tenderizes the meat as the duck loses moisture. (You can also buy duck that is already dry-aged.)*

## To Butcher a Duck

1. Make an incision between the leg and bottom of the duck breast. Gently “crack” the thigh joint away from the body. Remove legs and thighs from the duck. Set aside and use later for Duck Leg Confit (see [organicspamagazine.com](http://organicspamagazine.com) for recipe).
2. Working horizontally in relation to the duck, cut the breast cage away from the backbone, cutting as close to the breasts as possible without slicing into the meat.
3. Cut through until you have removed the breasts from the spine. Leave the cage intact. Reserve duck back for stock.
4. Clean up loose bits of bone or meat from the breast cage. Dry thoroughly with a kitchen towel (or paper towels).
5. Place breasts in a pan fitted with a rack (to allow for airflow) and store on the bottom shelf of your refrigerator. Age for 10 to 14 days, flipping them over every other day.

## Dry-Aged Duck Breast Cookery

2 each dry-aged duck breasts, still attached to breastbone  
 4 sprigs fresh thyme  
 2 cloves garlic, peeled and gently smashed  
 4 ounces butter, cubed  
 Kosher salt  
 Duck Glaze (see recipe)  
 Vegetable oil  
 1 tablespoon each whole coriander seed, fennel seed, and dill seed (toasted and very coarsely ground)  
 Flake salt

1. Preheat oven to 300 degrees Fahrenheit.
2. In a pan large enough to fit the cage of duck breasts (preferably cast-iron), heat over medium heat. Once heated, add just enough vegetable oil to cover the bottom. Lower duck breasts into the pan and firmly push one side of the cage (skin side) down to begin rendering one of the breasts. After 2-3

minutes you’ll notice a golden brown crispy skin develop. Then repeat on the other breast.

3. Once both breasts are rendered and crispy, flip over. Add butter, garlic and thyme. Carefully tilt your pan and baste the skin, alternating between the breasts until further rendering occurs, and color goes from golden to a dark roasted appearance.
4. With a pastry brush, apply a generous lacquer of duck glaze to the skin and place in oven. Every two to three minutes, remove duck breast and apply additional layers of glaze. Roast 8 to 12 minutes, ensuring an internal temperature of 128 degrees Fahrenheit in the thickest part of the breast.
5. Remove breasts from oven. Transfer to a plate lined with paper towels. Generously sprinkle the skin with toasted seeds and flake salt. Allow to rest for 10 to 15 minutes.
6. Carve and serve warm with your favorite accoutrements.

## Duck Glaze

Makes two cups of glaze

1 cup rice wine vinegar  
 1 cup mirin  
 1 cup sugar  
 1 two-inch piece fresh ginger, peeled and sliced thin

1. Combine all ingredients into a small or medium-sized pot and bring to a boil.
2. Once boiling, reduce the heat to a simmer.
3. Remove half of the liquid.
4. Remove from heat and strain out the ginger.
5. Let cool and serve.

For more recipes, visit [organicspamagazine.com](http://organicspamagazine.com).





# Devil's Food Cake

## Cake

- 1½ cups sugar
- ½ cup cocoa powder
- 1 cup all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- 1 teaspoon kosher salt
- 1 egg
- ½ cup buttermilk
- ½ cup + 2 tablespoons sunflower oil
- 1 teaspoon vanilla paste or vanilla extract
- ½ cup water

1. Add the dry ingredients (sugar, cocoa powder, flour, baking soda, baking powder and kosher salt) to a large mixing bowl and use a mixer paddle attachment to combine.
2. In a liquid measuring cup, combine egg, buttermilk, oil and vanilla paste, and slowly stream into the dry mix to combine the ingredients.
3. Once mixed, scrape the sides and bottom of the bowl, ensuring there are no remaining lumps in the batter.
4. Add the water to a small pot and bring to a boil.
5. Once boiling, remove from heat and slowly stream into the batter.
6. Grease and line a 9-inch cake pan with parchment paper and add the batter to the pan.

7. Bake the cake in an oven at 325 degrees Fahrenheit for 25 minutes.
8. Check if the cake is done by inserting a cake tester; If the cake tester can be inserted, removed and remains clean, the cake is done cooking.
9. Let the cake cool at room temperature then remove from the pan to frost (see Chocolate Ganache recipe below).

## Chocolate Ganache

- 6 ounces heavy cream
- 4 ounces 60 percent dark chocolate
- 1 tablespoon glucose or light corn syrup

1. Weigh the dark chocolate in a medium mixing bowl.
2. In a small saucepan, bring the cream and glucose to a simmer.
3. Pour the warm cream over the chocolate, whisk to combine.
4. Use a rubber spatula to scrape down the bottom and sides of the bowl to ensure the ganache is fully blended.
5. Pour the warm ganache over the Devil's Food Cake. Use an offset spatula to swirl the ganache in desired decorative pattern.
6. Allow the cake to chill in the refrigerator before serving.



DECEMBER 2021/JANUARY 2022 FORTUNE.COM

**INVESTOR'S GUIDE 2022:** STOCKS AND FUNDS TO BEAT INFLATION

# FORTUNE

**SARA BLAKELY**  
FOUNDER, SPANX

## BILLIONS!

WOMEN FOUNDERS ARE CRASHING  
THE BILLIONAIRE CLUB





TRAVEL

# It's Time to Pack Your Bags

Is your suitcase gathering dust in the closet? Have you, like us, been dreaming of that next big trip? In 2022, reignite your love of travel with *Fortune's* picks for an unforgettable first foray back into the world.

BY ADAM ERACE

## Paris

STUNNING HOTELS! NEW MUSEUMS! AND, YOU KNOW ... IT'S PARIS.

"It's the economy, stupid," goes the political proverb. There's a parallel proverb that applies when one is looking for reasons to visit the City of Light: "It's Paris, stupid." Never mind the illustrious Ritz Bar, reopened in September as a celestial hideaway with zodiac-inspired cocktails and constellations cast on the ceiling, or that luxe hotel Le Bristol has transformed quarantine hobbies into physical ateliers, the newest of which is a cheese cave, home to *fromages* like Calvados-washed Camembert. Forget that you can basically sleep at Versailles now—Airelles Le Grand Contrôle opened in June, cossetting guests with 14 lavish rooms and exclusive access to the palace—and in the Louvre's historic post office, reborn in October as Hôtel Madame Rêve with 82 urbane, amber rooms and a tree-topped boardwalk on the roof. Overlook all you've missed while France was closed

to Americans: the Tadao Ando-designed Bourse de Commerce, a new stage for François Pinault's modern art collection; the reopening of the iconic Samaritaine department store after a 16-year hibernation; pandemic-born restaurants like 29-year-old Mory Sacko's MoSuke; and more. It's Paris. You don't need a reason to go. Just go.

## Missoula

RUGGED LUXURY AND SURPRISING STYLE ON THE WESTERN FRONTIER.

Carefully planted within a whispering pine forest to maximize views of Montana's Blackfoot River Valley—and minimize views of other guests—the dozen Scandinavian-style "hauses" making up the Green O come complete with stargazing decks, all-season hot tubs, and wood-burning fireplaces. Paired with elegant live-fire cooking and on-site activities like dogsledding and fly-fishing, this six-month-old sanctuary is reason enough to make Missoula a must-visit



1

destination. But don't miss the city itself, with new hotels like the boutique Wren; one of the best music scenes in the country; and enough indie brewers, including the new OddPitch and community-conscious Imagine Nation, to fill your glass with a different milkshake IPA, barrel-aged saison, or fruited gose every day for a year.

## Delaware

BEACHES, BIVALVES, AND BIDENS.

Before chef Tyler Akin transformed the century-old Green Room at the Hotel du Pont, the gilded dowager of downtown Wilmington, into the chic Le Cavalier, "power breakfast" could have

1. COURTESY OF AIRELLES CHÂTEAU DE VERSAILLES.

2. COURTESY OF ROSEWOOD SAN MIGUEL DE ALLENDE. 3. COURTESY OF DOGFISH BREWING. 4. COURTESY OF NEUBAUER MEDIA LOGJAM PRESENTS

referred to motorized chairs scooting around the fusty, drape-cloaked dining room. Now, with the national spotlight on Delaware—after its biggest champion was elected president—Le Cav has become the epicenter for political goings-on, as well as emblematic of the new energy radiating from the First State. Delaware being



2



3



4

diminutive means you can be shopping (tax-free!) for natural Gamays at Insta-cool Girard Craft & Cork and feasting on Antimo DiMeco's shiso-ed gnocchi at genre-bending ristorante Bardea, then be down the shore for Dogfish Head's s'mores-inspired Camp Amp milk stouts around the firepit at the brewery's own converted motel.

## San Miguel de Allende

IT'S NEVER TOO EARLY TO START PLANNING FOR RETIREMENT.

There are easier places to get to than Mexico's San Miguel de Allende—and thank goodness. You'll need something to keep houseguests away when

## Relax or Rock

- [1] The royal treatment: Live it up like Louis at Airelles Le Grand Contrôle, Versailles.
- [2] Live your hacienda dreams at Rosewood San Miguel.
- [3] Grab a brew and rest up at Delaware's Dogfish Inn.
- [4] Showtime at Missoula's KettleHouse Amphitheater.

you eventually join the expats that make up 10% of the population of this enchanted pueblo. Try it on for size at the Rosewood's splendid bougainvillea-covered residences or just outside town at Viñedo San Miguel, where the haciendas surround Malbec vineyards and a new, gorgeously stark, concrete-and-wood winery. Days are leisurely—a little *jugo verde* and chilaquiles in the gardens at Rustica; a wander through the galleries of Fábrica La Aurora, housed in the bones of an old muslin factory—and nights glimmer. After octopus *aguachile* with passion fruit and poblano at chef Marco Cruz's intimate Nómada Cocina de Interpretación, get yourself to the nearest rooftop to watch the sunset bathe La Parroquia, San Miguel's iconic pink sandstone cathedral. **F**



MARTHA STEWART

*The* **ULTIMATE PLANNER**

# weddings

## Dream Up Your Day

All the Inspiration  
You Need to Create  
an Extra-Special  
Celebration

SMART WAYS  
TO WED SAFELY

THE GET-READY  
BEAUTY GUIDE

BREATHTAKING  
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MEREDITH SPECIALS



# Two for the Road

You've exchanged vows, toasts, and forkfuls of cake. Now it's time for a trip that keeps the fun and romance flowing. Maybe you're staying closer to home than you imagined, or postponing your two-week getaway and taking a minimoon now. Travel advisory: It can still be magical. We've scouted standout destinations between our country's two coasts and just beyond them, in Mexico, Hawaii, and the Caribbean. Whether you choose domestic bliss or nearby nirvana, a dreamy escape awaits.

TEXT BY SOPHIE FRIEDMAN



## Ports to Paradise

With powdery sand or grassy dunes, salty air, and fresh-caught seafood at your fingertips, these oceanfront spots will send your spirits sailing.

### Pacific Northwest

**WHERE TO STAY** If Wes Anderson ran a summer camp, it would look like **Captain Whidbey Inn**, a 1907 log-cabin lodge on Whidbey Island, one and a half hours northwest of Seattle. The bed's a crisp king instead of a bunk, but the carefree activities are the same: canoeing, swimming, hiking, and s'mores. Or leave the world behind and book an Airstream or Scandi-style cabin at **Bay Point Landing** (above), in Coos Bay, Oregon. Play shuffleboard, take a dip, and watch the sun set while you grill your own catch of the day.

**THE DETAILS** Captain Whidbey Inn, from \$335 a night, [captainwhidbey.com](http://captainwhidbey.com). Bay Point Landing, from \$184 a night, [baypointlanding.com](http://baypointlanding.com).

### New England

**WHERE TO STAY** Newport, Rhode Island, is a storybook Atlantic-seaboard town, with a bustling harbor and clam-bake-ready coves. Reside right on the wharf at **Hammetts Hotel**, which has 84 industrial-meets-nautical rooms and an Italian restaurant with killer views. **The Wayfinder Hotel's** cozy lounge spaces, local artwork, and vintage finds give it a retro beach-town feel. The rooms feature antique-trunk nightstands and local Shore Soap Co. toiletries. For outdoor antics, there's a pool, firepit, and raw bar.

**THE DETAILS** Hammetts Hotel, from \$199 a night, [hammettshotel.com](http://hammettshotel.com). Wayfinder Hotel, from \$159 a night, [thewayfinderhotel.com](http://thewayfinderhotel.com).

### South Florida

**WHERE TO STAY** You'll feel like you've jetted to the Mediterranean when you arrive at **White Elephant**, in Palm Beach, where black-and-white-striped umbrellas surround the turquoise pool. Stroll or bike over to hit the waves, and don't miss the ice-cream trolley. To experience an art-deco icon, book **Palihouse Miami Beach**. Splash in the palm-ringed pool, then pick up a picnic lunch and hitch a ride in the beach butler's open-top Moke to a pristine stretch of sand.

**THE DETAILS** White Elephant Palm Beach, from \$650 a night, [whiteelephantpalmbeach.com](http://whiteelephantpalmbeach.com). Palihouse Miami Beach, from \$200 a night, [palisociety.com](http://palisociety.com).



# Wild Wonders

Surreal sunrises and out-of-this-world stargazing bookend your days at these nature retreats, where the dining and accommodations are as awe-inspiring as the landscapes.



## California

**WHERE TO STAY** Get *hygge* in one of the knotty-wood cabins with freestanding tubs, fireplaces, and custom-made furniture at **Wylder Hope Valley**, in the Sierra Nevadas, two hours east of Sacramento. There's also a refurbished 1951 Spartan trailer, and rustic (no plumbing or electricity) or deluxe yurts, all with lofty ceilings and mountain views for miles. Grab provisions at the on-site general store and whip up dinner in your kitchen, or leave the dishes to Sorensen's all-day café, which serves up home-cooked stews and cobblers.

**THE DETAILS** Wylder Hope Valley, from \$200 a night, [wylderhotels.com](http://wylderhotels.com).

## South Dakota

**WHERE TO STAY** The low-key seasonal glampsite **Under Canvas** lies in the craggy granite Black Hills, just 15 minutes from Mount Rushmore. Its deluxe tents are undeniably posh—set on platforms, with plush king beds, private baths stocked with organic EO products, and wood-burning stoves. After a day of hiking or rock-climbing, head to the kitchen for pan-roasted walleye or bison burgers, then grab a s'mores kit (jumbo homemade marshmallows, of course) and a seat around the firepit.

**THE DETAILS** Under Canvas Mount Rushmore, from \$314 a night, [undercanvas.com](http://undercanvas.com).

## Utah

**WHERE TO STAY** Luxury resort Amangiri's idea of roughing it is **Camp Sarika** (above): 10 tented pavilions with private plunge pools and 360-degree views set a few miles farther into the desert. A four-hour drive from Las Vegas or Phoenix, it has its own spa and restaurant, but guests can pop over to the main facilities anytime. You can explore the many neighboring national parks, go boating on Lake Powell, dine on southwestern Native American cuisine, and do some serious stargazing—every suite has a telescope.

**THE DETAILS** Camp Sarika by Amangiri, from \$3,500 a night, all-inclusive, [aman.com](http://aman.com).

## Montana

**WHERE TO STAY** Sleep high among the pines in one of 12 glass-and-steel houses (four of them actual tree houses) at **The Green O**, 35 minutes east of Missoula. You'll fill days horseback riding, biking, hiking, or snowshoeing on the ranch's 37,000 acres, and evenings savoring locavore feasts (imagine flaky whole-roasted rainbow trout, tender bison steaks, and a medley of seasonal vegetables). Slide into your private hot tub, and you'll see why this region is called Big Sky Country.

**THE DETAILS** The Green O, from \$2,100 a night, all-inclusive, [thegreeno.com](http://thegreeno.com).

## Texas

**WHERE TO STAY** A modernist dream six miles from Big Bend National Park, **Willow House** has 12 concrete casitas, all in a desert-rock-inspired palette with southwestern flair (alpaca throws, leather sling chairs). It's remote—a four-and-a-half-hour drive east from El Paso, or a seven-to-nine-hour trip west from Austin, San Antonio, or Dallas—but in a good way, with easy access to unforgettable hiking. For company, head to the main house's communal kitchen and dining table, or day-trip to the art enclave of Marfa, a two-hour drive northwest.

**THE DETAILS** Willow House, from \$315 a night, [willowhouse.co](http://willowhouse.co).

## Tennessee

**WHERE TO STAY** Rising amid the Great Smoky Mountains (yet a 25-minute drive from the Knoxville airport) is **Blackberry Mountain**, the outdoorsy sister of legendary farm-to-table resort Blackberry Farm. Wake up in one of the beautifully appointed lodgings, then combine creative pursuits—from mountain biking and hiking to pottery and gardening workshops—with infinity-pool dips, yoga, gourmet dinners, and beer and wine tastings.

**THE DETAILS** Blackberry Mountain, from \$1,045 a night, including some meals and activities, [blackberrymountain.com](http://blackberrymountain.com).



# Small-Town Stars

You'll feel like a local after a few days of wining, dining, and popping into the shops and galleries that dot these charming destinations.



## Napa & Sonoma

**WHERE TO STAY** The hotly anticipated **Four Seasons Resort and Residences Napa Valley**, in Calistoga, California, sits amid a VIP tour's worth of top vineyards—including its own of Cabernet Sauvignon. Harvest grapes, sip a few varietals, and indulge in a sugar-and-grape-seed spa scrub. For an I-can't-believe-it's-not-Tuscany setting, head to **Kenwood Inn & Spa** (above). The 29 rooms have fireplaces and featherbeds, many with a patio or balcony, and all include a wine-and-cheese picnic.

**THE DETAILS** Four Seasons Napa Valley, from \$1,600 a night, [fourseasons.com](http://fourseasons.com). Kenwood Inn & Spa, from \$328 a night, [kenwoodinn.com](http://kenwoodinn.com).

## Upstate New York

**WHERE TO STAY** The 28 rooms at Catskills lodge **Urban Cowboy** evoke the old West—Pendleton blankets, rustic furniture, antlers—but with pampering amenities like copper tubs. Have a predinner soak, then get cozy by your woodstove. For heart-stirring views, book **The Lake House on Canandaigua**, a Finger Lakes lodge with luxe touches, like sculptural four-poster beds and Waterworks rain showers.

**THE DETAILS** Urban Cowboy, from \$345 a night, [urbancowboy.com](http://urbancowboy.com). The Lake House at Canandaigua, from \$230 a night, [lakehousecanandaigua.com](http://lakehousecanandaigua.com).

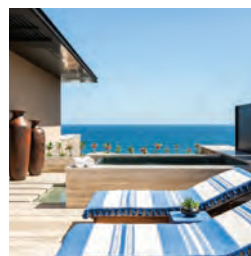
## Ketchum, Idaho

**WHERE TO STAY** This haute hippie village is the gateway to skiers' (and hikers', and mountain bikers') heaven in Sun Valley. Wander museums and galleries, indie bookstores, and breweries, and stay in the thick of it at **Hotel Ketchum**, where you can hit the outdoor pool and hot tub, then lounge around the lobby fireplace and raid the complementary cookies. Or unwind at **Lime-light Hotel**, where the terrace suites offer panoramic views of Bald Mountain.

**THE DETAILS** Hotel Ketchum, from \$129 a night, [hotelketchum.com](http://hotelketchum.com). Lime-light Hotel, from \$339 a night, [limelighthotels.com](http://limelighthotels.com).

### THE RIGHT SWIPE

We asked Benét Wilson, senior credit-cards editor at travel-advice website [The Points Guy](http://ThePointsGuy.com), to share the savviest card for booking a honeymoon. Her pick: the Capital One Venture Card. "If you spend \$3,000 in the first three months, you get a 60,000-mile signup bonus," she says. (Hint: That's enough for a ticket to many U.S. locales.) "You also earn two miles per dollar on every purchase." And those miles can be applied to 13 airlines or two hotel partners. Ka-ching!



## HOP TO IT

When you are ready to expand your horizons, catch an easy flight to one of these new gems, located just beyond the lower 48.

### MEXICO

Like the mountain city of San Miguel de Allende, **Hotel Amparo** is unabashedly romantic. Each of the five suites lining its intimate courtyard has a unique, vibrant feel: Aztec wallpaper in one, an intricately carved wooden bed in another. In Puerto Los Cabos, at the tip of the Baja Peninsula, the deep-blue Sea of Cortez beckons from all 115 rooms at **Zadún, a Ritz-Carlton Reserve**, and the restaurants turn out irresistible pan-Latin American fare, like ceviche and fish tacos. *Hotel Amparo, from \$500 a night (two-night minimum; booking single groups only at press time), [hotelamparo.com](http://hotelamparo.com). Zadún, a Ritz-Carlton Reserve, from \$842 a night, [ritzcarlton.com](http://ritzcarlton.com).*

### THE CARIBBEAN

Wade into your plunge pool or get all wet paddleboarding, sailing, and snorkeling with parrotfish in the turquoise waters off **Hammock Cove Antigua**, an adults-only 42-villa resort with a secluded beach. Come evening, sip sundowners and dine on just-caught Caribbean lobster, blue marlin, and wahoo. *From \$1,102 a night, all-inclusive, [hammockcoveantigua.com](http://hammockcoveantigua.com).*

### HAWAII

Lei your stress to rest in one of just nine full-floor suites (ultra-luxury apartments, really), each with three and a half bathrooms and its own elevator, at **Espacio the Jewel of Waikiki**. Ogle the legendary beach from your balcony's Jacuzzi, nosh on Hawaiian-sourced sushi, indulge in spa treatments using local clay and coffee, or grab a personalized itinerary from your private butler and explore dazzling Oahu in an included Mercedes or Escalade. *From \$3,700, [espaciowaikiki.com](http://espaciowaikiki.com).*



# LA TRAVEL

*Inspiring Angelenos to Travel Near and Far*

## DISCOVERING DUBAI

*Iconic Luxury, Over  
the Top Adventures  
and Immersive  
Culture*

## BRIAN MALARKEY:

*An Inside Peek at  
what this Top Chef is  
Cooking Up Next*

*The Editors' Pick:*  
**THE NAUTILUS,**  
*A Luxurious  
Hideaway We Wish  
We Could Keep to  
Ourselves*

*This Season's Hottest Getaways: The Channel Islands, Costa Rica, Las Vegas, Key Largo & Southern Oregon*



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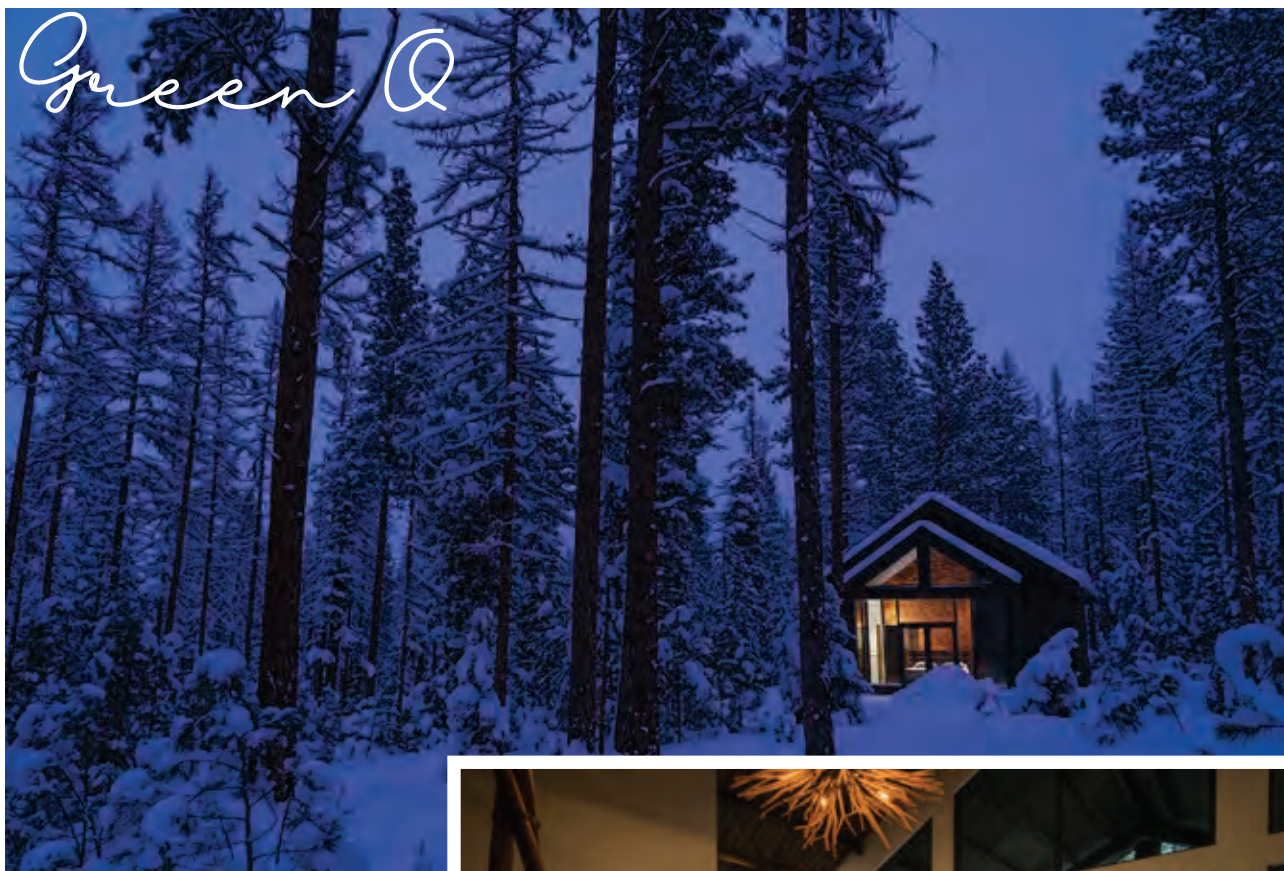
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# LIVING THE GOOD LIFE AT THE



Photography Courtesy of The Green O

With domestic travel at an all-time high US travelers are searching near and far to find the absolute best that our vast country has to offer. A recent trip took us to a place we had never had the pleasure of visiting and one that has always been on our bucket list, the incredulous beauty of Western Montana. A quick flight from Orange County to Salt Lake City and then on to our final stop, Missoula, Montana, we had arrived in one of the most jaw dropping sections of this beautiful country. A short 30-minute drive from the Missoula airport with our heads on a swivel from taking in the views we arrived at our destination, The Green O.

This adult only luxury retreat is the newest addition of The Resort at Paws Up, a 37,000-acre playground of nature at its finest. With 100 miles of trails and 10 miles of the Blackfoot River (home to some of the best fly-fishing in the world) guests are treated to an absolute mind-blowing escape filled with action, adventure, wildlife viewing and a world-class culinary experience that is second to none. While The Resort at Paws Up has made a clearly



defined name for themselves as one of the best all-inclusive luxury resorts in the country a stay at the green o is just that much more refined, for those looking to really get away from it all. With only 12 standalone luxury homes in their own private part of the resort green o offers the idyllic romantic escape superbly set amongst the pines with only the sounds of nature to soothe the soul.

Picture yourself waking up to the swaying pines above your bed through your glass skylight, the first thought that crosses your mind is that you truly are sequestered in nature, albeit in the lap of luxury. You step out onto your deck with your coffee and pastries that have been left piping hot outside your door, after taking a deep

breath you rest up against your railing and that's when it finally sets in, your mind, body and soul are at full rest.

With robe and slippers as the morning's attire you find the perfect position, feet up next to the fireplace and the only thing that could possibly move you away from this level of comfort is knowing that you are moments away from an incredible culinary experience at the green o's private restaurant the Social Haus.

Located in the center of the resort The Social Haus truly is where all the magic begins. A meeting place for all things good, the resort's staff of chefs, bartenders, concierges, and sommeliers take full pride in making sure the guest's needs are well





"FAMILIES OF DEER AND A WHOLE LIST OF FOREST CRITTERS ARE A COMMON SIGHT FOR THE GUEST'S VIEWING PLEASURE, SUCH A CALMING SCENE TO FULLY PUT THE MIND AT EASE."



met beyond all expectations. Floor to ceiling windows act as a magnifying glass showcasing the beauty of the pine laden forest before you with the Social Haus literally surrounded by giant trees as far as the eye can see. Families of deer and a whole list of forest critters are a common sight for the guest's viewing pleasure, such a calming scene to fully put the mind at ease.

It all starts with the imaginative mindset of green o's Executive Chef Brandon Cunningham, the culinary genius behind what keeps guests with a smile on their face each time they sit down for a meal. Cunningham, who hails from Portland,

Oregon brings his artistic nature to his open concept kitchen and with his award-winning team of sous and pastry chefs under his helm it is safe to say you will be pleasantly surprised with each plate that is presented before you. Breakfast at the Social Haus is one that never disappoints, start your day off with bursting flavors such as the ricotta beignets, (which are dusted in dried raspberry powder and then submerged in rainier cherry sauce), for a little more substance opt for the whipped omelet with foraged mushrooms and cheese that is perfectly paired with the smashed potatoes with a swipe of guajillo romesco, and lastly a bowl of house yogurt with fresh berries and honeycomb is a medley of flavor profiles

that absolutely cannot be missed. Dinner at the Social Haus is an experience all within itself, each night acting as a display of the team's artful creativity that is showcased in their daily tasting menu. Ranging from 8 to 11 small plates depending on the day and what ingredients were sustainably foraged Chef Cunningham and his team bring a playful presentation with every plate that is delivered to the table. One can easily tell how much passion and fervor that goes into the mindfulness of each multi-course culinary journey, delicately complex yet bursting in flavor, each dish plays on the next all coming together to create a meal of a lifetime.



# ATLANTA HOMES & LIFESTYLES

*'Tis the  
Season!*

HOLIDAY  
DECORATING  
& CELEBRATING







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**HUFF-DEWBERRY, INC.**  
PHOTOGRAPHY  
**RUSTIC WHITE**  
PHOTOGRAPHY  
STYLIST  
**SUZANNA CULLEN**  
**HAMILTON**



While it would be quite easy to see what Chef Cunningham is serving up each day at Social Haus a few other dining experiences will surely be calling your name during your time at the green o. A mere 5-minute drive from the Social Haus and you arrive at Tank and Trough, a staple dining experience at The Resort at Paws Up. A side-by-side bar and restaurant, Tank and Trough offer a true casual fine dining experience with a flair. Pull up a chair on the patio at Trough and take in the Big Sky that Montana is so famous for, iconic blue skies painted with white wispy clouds as far as the eye can see. It would be a sin not to try the Rodeo Burger, a beef burger with bacon, onion rings all slathered in a huckleberry BBQ sauce with a view of the Montana mountains in the distance, it simply doesn't get better than this.

Another must do while on property is the Chuck Wagon Dude Ranch experience. A short 10-minute drive takes you to a location right next to the Blackfoot River where the staff has set up an authentic Chuck Wagon BBQ dinner that is truly one for the ages. Take a ride in a horse drawn wagon, listen to live music or just sit back and take in all that is before you, this truly is Montana in a nutshell. The team of chefs puts together a feast made for a king or a queen, BBQ salmon, chicken, tomahawk steaks, baby back ribs and all the fixings make for a meal you will never forget.

Although the dining program at green o is one that can draw guests in all by itself the entire property at The Resort at Paws Up is most well-known for its unending list of world-class adventures that can be experienced during your stay. With 37,000 acres of unbridled Montana beauty before you, time is of the essence, strap on those cowboy boots, you are about to embark on a vacation of a lifetime. Each guest that stays at the green o resort gets their very own Lexus hybrid vehicle which serves as your liaison to a world of adventure that starts at the property's Wilderness Outpost. Choose from daily activities such as fly fishing on the Blackfoot River, white water rafting, ATV tours around the property, horseback riding, mountain bike tours, hey why not try your best shot at sporting clays at the resort's shooting range? One standout activity that cannot be missed during your time at green o is the Garnet Ghost town tour, an ideal combination of thrill-seeking adventure coupled with the

intrigue of paying a visit to an actual ghost town. Jump in your Polaris off road vehicle, strap on your helmet, goggles and dust scarf, it's time for an adrenaline pumping mountain tour! A 45-minute jaunt full speed ahead through twists and turns of the Montana wilderness and you arrive at the abandoned town of Garnet. Over a century ago this once thriving gold-mining town served as a bustling community to over 1000 people yet after several fires ravaged the area its inhabitants were forced to leave. Today this well-preserved state regulated ghost town is on full display for the guests of green o to be able to visualize a day in the life of families living back in that time period.

After a day of exhilarating adventure making your way through the property's activity list what could be a better way to rest and relax than a visit to Spa Town? Set just minutes away from the resort's Wilderness Outpost, Spa Town is a collection of luxury tents stitched together by an ambling boardwalk that serve as your oasis of wellness during your stay. Surrounded by wilderness, with only the sounds of nature before you, it is a matter of seconds before you achieve full balance of mind, body, and soul. Choose from a variety of spa services ranging from couple's massages, facials, pedicures all the way to purifying mineral mud wraps. For those who opt to burn just a few more calories (thank you again Chef Cunningham) the resort's state of the art gym facility awaits at Spa Town fully equipped for the ultimate strength training and cardiovascular workouts.

The green o, a true adults only luxury mountain escape where you can be away from it all yet somehow find yourself as active as you have ever wanted to be. Whether you are taking a time out soaking in your outdoor hot tub or blazing new trails on an ATV you will not have a worry in the world. The beautiful juxtaposition of nature meeting luxury is everything that green o stands for where guests can leave all the stresses of their daily lives and come to a place that is as close to heaven as it gets.











# *travel*

AH&L'S  
PASSPORT  
TO STYLE

*go* Bonaire





## BIG SKY PARADISE

*A Montana ranch resort favorite debuts a new adults-only hideaway with an impressive culinary program* Written by DEVORAH LEV-TOV



*top to bottom* The Green O's Tree Haus accommodation is elevated 23 feet high, among the trees. The Green Haus accommodation features an atrium over the glass-encased living room.

PARENTS AND OTHER ADULTS looking for a kid-free escape have a beautiful new Western woodland to explore, where big sky, rolling pastures, rushing rivers and dense pine forest await those seeking a tranquil calm, with a little adventure thrown in.

For 16 years, The Resort at Paws Up, a 37,000-acre ranch about an hour outside Missoula, Montana, has hosted families of adventure seekers and nature lovers looking for a unique—yet high-end—all-inclusive vacation. Last summer, the storied resort unveiled an intimate adults-only resort-within-the-resort called the Green O.

The resort, whose name is a play on the town of Greenough and its founder, early Montana rancher Paul Greenough, is on the same property as The Resort at Paws Up, but it manages to feel worlds apart. The sense of rousing activity at the main resort is almost nonexistent, but the luxury quotient remains the same—if not higher. As you drive up the quiet road surrounded by towering pines with golden sunlight filtering through, the stress of the outside world starts to melt away.

PHOTOS COURTESY OF THE RESORT AT PAWS UP



Tucked amid the forest are 12 stunning and spacious one-bedroom “haus” accommodations, each displaying one of four architectural designs. Guests can choose from a Tree Haus, Green Haus, Round Haus or Light Haus. The Tree Haus is raised 23 feet above the ground amid the evergreens, while the Round Haus features a curved design with 180-degree windows into the woods. All of the homes feature extensive outdoor decks with hot tubs, multiple fireplaces, a porch swing, sleek eco-kitchenettes and deep soaking tubs. The chic woodland-inspired design is modern and cozy, with luxury touches like plush linen bedding, custom artwork and bespoke furnishings. Sitting inside or out, you can’t help but feel completely immersed in the silent and serene forest—you might even see some deer mingling among the trees outside your floor-to-ceiling windows.

When you do feel ready to leave your haus, your first stop should be the Social Haus, the heart of the Green O. It’s there where you’ll partake in some of the most exciting and delicious food in Montana. Daily breakfast, lunch and a 10-ish course dinner by executive chef Brandon Cunningham use the region’s seasonal bounty to cook up eclectic and inventive Western dishes like Montana whitefish caviar with homemade potato chips, a Chinese spin on buffalo meat with snow peas, daikon radish, and XO sauce, and a showstopping kohlrabi custard with pickled green apple and dill gorgeously served inside a hollowed out kohlrabi. James Beard Award-nominated pastry chef Krystle Swenson’s delectable creations are the perfect way to end the meal and start each day—you’ll get some delivered to your front porch with coffee every morning.

Aside from indulging and relaxing amid nature, guests have access to all the ranch activities at Paws Up, including horseback riding, all-terrain vehicle adventures, fly-fishing and rafting on the Blackfoot River and cattle drives. Guests can use the included Lexus SUVs to shuttle across the property. To keep the adult theme going and unwind after a day of adventure, be sure to schedule some time at Spa Town, where the treatment rooms are cozy teepees and you can gaze out on a pastoral meadow while getting your treatment. Now that’s how we like to adult. [thegreeno.com](http://thegreeno.com)



*clockwise from top* The bar at the Social Haus. The Light Haus has 1,080 square feet of indoor living space. The exterior of the Tree Haus glows amid the forest. The Light Haus has an outdoor hot tub and fireplace.







KELLERWILLIAMS

# Luxury

## **FASHIONABLE FLAVORS**

TOP CHEFS ON  
GOURMET FOOD TRENDS

## **WHERE TO BE WELL**

10 TOP REVITALIZING  
DESTINATIONS

## **OUTDOOR OASIS**

DESIGN THE ULTIMATE  
EXTERIOR SPACE



# KELLERWILLIAMS *Luxury* INTERNATIONAL

Fall 2021

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# Where to Be Well: Top 10 Revitalizing Destinations

By Marlene Ridgway

PHOTO COURTESY OF GALABASH COVE RESORT AND SPA

**C**oming away from a vacation feeling overindulged and overtired is never the goal when planning a much-needed break from the daily stresses of work and life. Unfortunately, this is a reality that too many of us can relate to. What's more, is that those elusive breaks seem to vanish the moment we get back to the grind.

If you're looking for a vacation that will have a lasting effect on your mood, health, and overall wellbeing, these 10 wellness resorts and spas around the world are an excellent place to start. Luckily, the industry is vastly expanding. Healthier options when it comes to food, spa treatments, even the materials used in your accommodations are becoming a necessity in the hospitality industry.

## **Soneva Jani – Manadhoo, Maldives**

Set in the gorgeous Maldives, on a 5.6-kilometer private lagoon with turquoise waters, this luxury resort brings restoration and encourages meaningful and sustainable results. “The core purpose of Soneva is to always offer our guests luxuries while at the same time minimizing the impact on the planet and enhancing our health,” says Bryan Hoare, area director of wellness at Soneva. “We are in the business of caring for others, of enabling changes and helping people enhance their lifestyle.”

The resort embraces philosophies that help guests come away with a sense of renewal and energy. The new Spa Unlimited is a remarkable

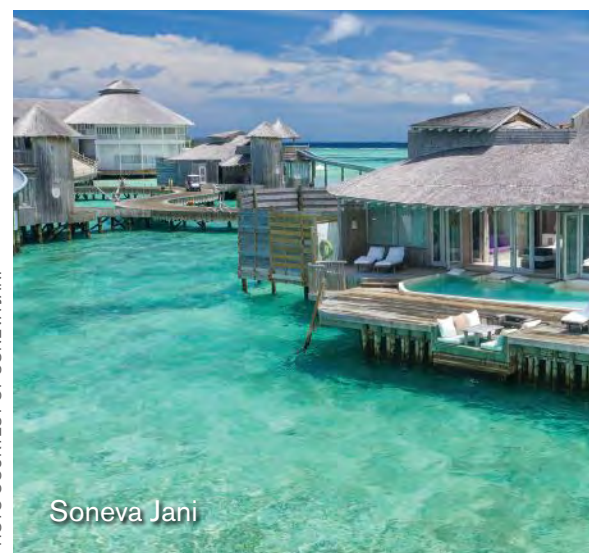


PHOTO COURTESY OF SONEVA JANANI

Soneva Jani



option that grants guests limitless wellness therapies and spa treatments at the Soneva Spa. “Guests can choose from a selection of massage therapies, Ayurvedic rituals, Amala facials, or any of our targeted wellness programs plus daily yoga and meditation sessions, personal training, and consultations with our resident Ayurvedic doctor,” says Hoare.

#### SHA Wellness Clinic – Alicante, Spain

Settled on the shores of the stunning Mediterranean Sea, surrounded by greenery, and waterfalls, is the SHA Wellness Clinic — a holistic wellness center — that is within reach of the warm, rejuvenating sea spray. “The clinic opened in 2018, with goals to create a global reference in health and wellness,” says a member of SHA’s managing team. SHA was born out of the personal experiences of the founder, Alfredo Bataller Parietti, who was dealing with his own critical health issues. Stemming from his own personal journey, there became a need and commitment to share his discoveries.

A combination of proven natural therapies and highly therapeutic nutrition came to be the pillars of SHA. A realm of programs are offered with balance at the epicenter. “We have over 300 professionals, 35 medical doctors, and around 100 therapists,” according to management. “SHA is focused not only in the short term.”

#### Rancho La Puerta – Tecate, Mexico

The expert combination of luxury spas, an organic farm, and nature trails, on 4,000 acres at the base of Mt. Kuchumaa, make up this revitalizing destination. Unmatched fitness programs are offered, and over 20 full-time



PHOTO BY MANOLO YLLERA

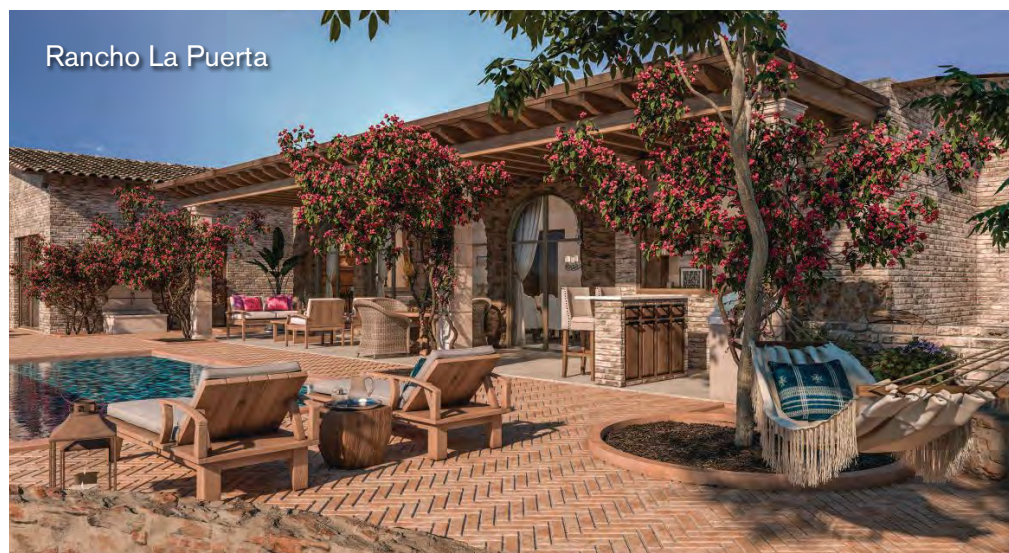
instructors in-residence are the best of the best,” says Roberto Arjona, CEO of Rancho La Puerta. Arjona explains that “people need to take a step back, hit pause, and focus on self-care and their overall wellness to live a long, healthy life.”

The resort was founded in 1940 and

was one of the first fitness resorts and spas in North America, according to Arjona. Guests are encouraged to relish in the private acres of gardens, mountains, and meadows. Through this and carefully curated programs, “we take an approach to wellness that strikes a true mind, body, and spirit balance,” notes Arjona.



PHOTO COURTESY OF RANCHO LA PUERTA





### **Calabash Cove Resort and Spa – Marisule Gros Islet, Saint Lucia**

Feeling well is easy in this Caribbean paradise. Since welcoming their first guests, they have integrated the Ti Spa to be a seamless part of the Calabash Cove experience. “The spa is an extension of the relaxing romantic atmosphere throughout the resort,” says Konrad F Wagner, the managing director. “From the moment you arrive, you experience a personal and unrushed hospitality that continues throughout the visit.” The resort functions on an all-inclusive promise to ensure true relaxation and help promote the lasting effects of Calabash Cove, even after guests leave.

The many soothing spa treatments with homemade ingredients continue even after the spa experience. A gingerly walk through the garden surrounded by flowers, a dip into the Caribbean at sunset, followed by a peaceful dinner prepared from fresh ingredients while in a genuine Caribbean environment, helps extend that sense of peace, according to Wagner.

### **The Pritikin Longevity Center – Miami, Florida**

The Pritikin Longevity Center is a wellness resort that is based on the balancing of three pillars. Exercise, a healthy diet, and a healthy mindset work together to create lasting benefits and a sustainable lifestyle. “The environment inspires healthy living through delicious cuisine, a series of educational lectures that are based on science, a variety of motivating fitness activities, and excursions,” explains Michael J. Malo, MBA, the president of the center. “All of this is done under the medical supervision of leading board-certified physicians.”

The key to sustainability is the tailored wellness packages that are individual to each guest. “The Pritikin Longevity Center has been clinically proven, with beneficial results published in over 100 peer-reviewed scientific journals,” says Malo. Adds Dr. Maria Teresa Anton, MD, an endocrinologist at the center: “By investing even in this short period of time in yourself, you could potentially add years to your life.”

### **Rock House – Turks and Caicos**

The natural beauty of Turks and Caicos is medicine for the soul already, but this hillside luxury resort is the future of wellness and hospitality. Fourteen acres of oceanfront property, 600 feet of frontage on the coast of the Providenciales is Rock House Grace Bay Resorts. Committed to wellness, the resort offers a

plethora of serene spa treatments, an invigorating fitness center, tennis courts, and a picturesque jogging trail, all of which allow guests to connect with nature and rejuvenate their senses.

### **Ojai Valley Inn – Ojai, California**

The Ojai Valley Inn can be found within a notable coastal valley on 220 acres with everything a vacation requires, including the 31,000-square-

foot Spa Village. “From our on-site apiaries and gardens that supply each restaurant, to crystal and reiki energy healing, our mission is to provide a holistic approach to wellness that will create memories and energy that will remain with our guests beyond their stay,” says Kate Morrison, director of wellness and sustainability

“The natural setting and beautiful vistas evoke a sense of wellness even as you travel



PHOTO COURTESY OF CALABASH COVE RESORT AND SPA



PHOTO COURTESY OF ROCK HOUSE



through the property to Spa Ojai,” explains Morrison. Surrounded by the Topatopa Mountains there is also geocaching to inspire curiosity and hiking to relax the mind and connect with nature.

### **The Resort at Paws Up & The Green O – Greenough, Montana**

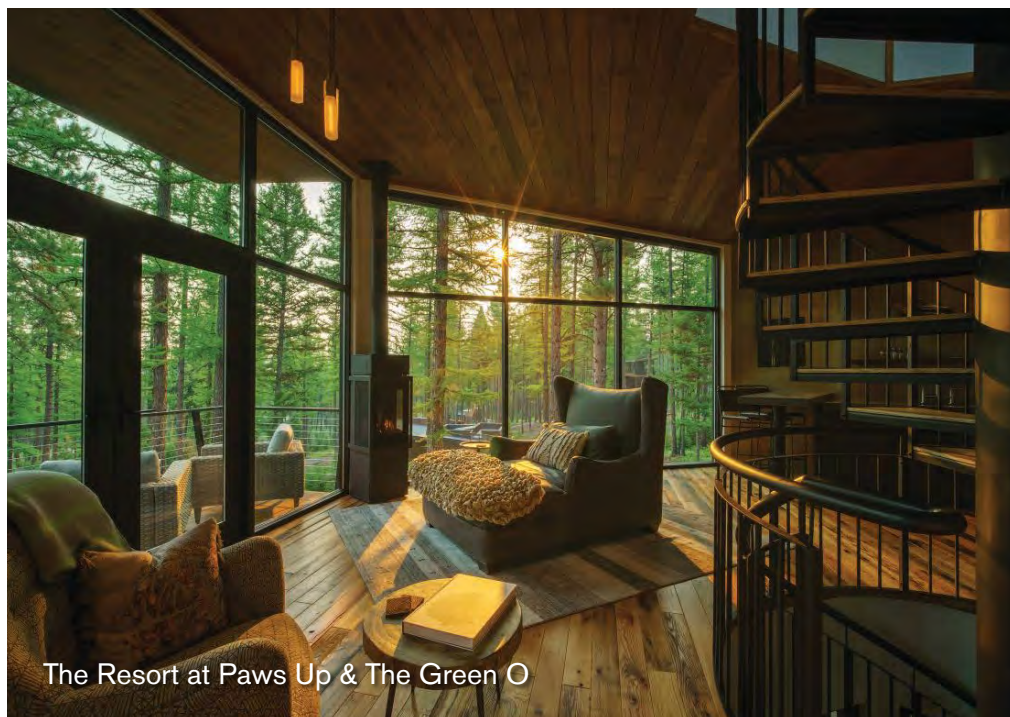
“Intimate, highly remote, fiercely

independent, and an unparalleled level of outdoor adventure — offering 50-plus outdoor pursuits,” describes the co-owner of The Resort at Paws Up & The Green O, Laurence Lipson. The Green O is the sister property of The Resort at Paws Up, which was at the forefront of glamping in 2004. After the great success of the first nature-inspired hideaway, The Green O was an extension of the brand, but was designed to be a more

sophisticated destination for adults only.

“Wellness resorts allow guests to breathe, relax and rejuvenate. In the case of The Green O, they can breathe an intoxicating tonic of clean, fresh Montana air and an abundance of wild fauna,” explains Lipson. “The mix of The Green O’s serenity and adventure reboots and refreshes the mind and body.” The jaw-dropping scenic atmosphere, as well as the creativity behind the cuisine, leaves guests feeling inspired.

PHOTO COURTESY OF THE RESORT AT PAWS UP & THE GREEN O



The Resort at Paws Up & The Green O

### **ADLER Lodge RITTEN – Südtirol, Italy**

“The location is for sure a singularity that you cannot easily find somewhere else,” notes Alexandra Mayr, the general manager at ADLER Lodge RITTEN. This hideaway is tucked within a forest clearing and boasts breathtaking views of the Dolomites mountains, creating a sense that guests are one with nature. The spa specifically is tied to the natural environment, which is a crucial part of the journey toward wellness.

“The saunas in the woods seem to grow with the trees and do not seem abstract. They go hand in hand with the forest. Also, when you swim in the infinity sole pool, it seems like you are amongst the fields and swimming towards the mountains,” says Mayr. Even though guests will be tempted to spend all of their time outdoors, the indoors are equally as luxurious. “The open architecture with floor-to-ceiling glass facades, wooden floors, and walls, and natural materials gives you a feeling of coziness, wellbeing, and relaxation.”

### **Exhale at The Ritz Carlton – Bal Harbour, Florida**

More than a spa, Exhale is a total wellbeing experience and another example of how guests are craving that wellness factor in the hospitality industry. The goal is “to improve and transform lives through authentic fitness, spa, healing, and relaxation programs,” says Jackie Tamminga, the national director of sales for Exhale. The atmosphere reflects the goals of Exhale, which is settled on Miami water frontage and boasts 10,000 square feet that encourage a balanced sense of exhilaration and peace.

Founded in 2002, the overall mission was to deliver transformational results through mind, body and fitness, according to Tamminga. “After one of the many exhilarating fitness classes, guests can enjoy advanced spa treatments from detox facials, massages and body scrubs, to reiki sessions, acupuncture healing, and more.” **KW**

PHOTO BY THADDÄUS SALCHER



ADLER Lodge RITTEN



MODERN LUXURY

# MIAMI

## MAN OF THE MOMENT

RYAN  
GOSLING'S  
TIMELESS  
APPEAL



### 'TIS THE SEASON

From Glam  
Holiday Gifts to  
Philanthropic  
Pursuits, We  
Celebrate the Art  
of Giving



### FRESH TRACKS

Streetwear Meets  
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CLOCKWISE FROM TOP: PHOTOS COURTESY OF MICHAEL KORS; THE GREEN O. BRAND





Clockwise from top left: The Light Haus' private deck; The Social Haus' indoor-outdoor design allows diners to enjoy meals by its fire pits; it's believed that Captain Meriwether Lewis passed through the land where The Resort at Paws Up currently sits in 1806 as he returned from his famed Lewis and Clark Expedition.

# MONTANA MAGIC

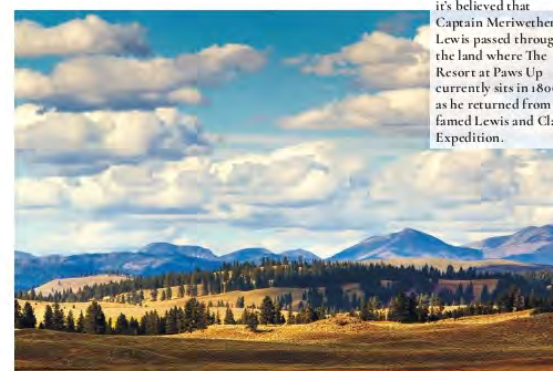
Tucked within The Resort at Paws Up comes a spectacular adults-only oasis, where fine dining and upscale intimacy dazzle. Welcome to The Green O.

BY ALLISON MITCHELL

Since the summer of 2005, adventure seekers have flocked to Greenough, Mont., to experience The Resort at Paws Up, a 37,000-acre working luxury ranch where the storied Blackfoot River (of *A River Runs Through It* fame) and breathtaking plains offer both exploration and relaxation.

Now, the family-friendly favorite has opened a stunning new adults-only resort within its expansive property, where occupancy maxes out at just 24

guests. Known as The Green O, the exclusive haven is highlighted by 12 individual dwellings crafted in four different styles—the Green Haus, Light Haus, Tree Haus and Round Haus—all of which embrace their idyllic forest locale with floor-to-ceiling glass windows and expansive outdoor terraces—complete with private hot tubs for soaking under the stars. Towering pines shroud each haus in privacy, ensuring each one-bedroom accommodation leaves its occupants feeling like they're the only ones around.



Ranging in size from 880 square feet to 1,080 square feet, each structure is marked by its own unique characteristics. The Tree Haus reaches great new heights with a 23-foot elevation in the air, where a spiral staircase connects the lower and upper floors, and two dedicated decks invite residents outdoors. The Round Haus embraces its curves with 180-degree views from both the living room and bedroom, while the Green Haus lives up to its name with a skylight over the bed from which to view the twinkling heavens above.

Finally, the Light Haus provides an illuminating experience with three walls of glass enclosing its alluring bedroom while a wood-burning fireplace teamed with an LED-lit hot tub up the romance factor.

A fleet of Lexus vehicles is accessible to each guest at The Green O, allowing you to venture to the nearby Wilderness Outpost at The Resort at Paws Up through which you can book everything from ATV and Polaris backcountry tours to canoeing on the Clearwater Trail at Seeley Lake

LAND PHOTO COURTESY OF THE RESORT AT PAWS UP; ALL OTHER PHOTOS COURTESY OF THE GREEN O





From top: The Light Haus' bedroom includes sumptuous linens by The Citizenry and original artwork depicting rancher Paul Greenough's sheep, which he branded with large green Os, when he owned land in the area in roughly 1915. The town of Greenough is named for him; the *paglia e fieno* dish at The Social Haus, which translates to "straw and hay" in Italian, includes morel mushrooms, English peas and a poached egg.



PHOTOS COURTESY OF THE GREEN O

and fly-fishing on the Blackfoot River, all led by the property's elite guides. But perhaps it's the astounding culinary experience at The Green O—available to just the intimate group of guests staying there—that leaves us most impressed. At The Social Haus, an immaculate restaurant led by star executive chef Brandon Cunningham and James Beard Award-nominated pastry chef Krystle Swenson, multicourse tasting menus change nightly and showcase exquisite local flavors—think wagyu cooked tableside atop sizzling rocks from the Blackfoot River paired with caviar and bison on a bed of fennel puree. Hearty breakfast options ensure you're fueled up for the adventurous day ahead—don't miss the wagyu steak with fried quail eggs, yuzu

hollandaise sauce and togarashi—while the bar menu elevates happy hour with bites like sour cream and onion chips paired with creme fraiche and caviar for dipping. And when late-night hunger strikes, there's even a secret menu of pizzas that The Green O team is happy to deliver to your abode. (Dining and imbibing—both at The Green O and The Resort at Paws Up—is included with your memorable overnight stay.)

While departure from The Green O is a short 35-mile ride to Missoula County International Airport, it's the one trek you won't look forward to during your time here. This luxury wilderness escape is unlike any other we've experienced, and returning is not a matter of if but when. Green with envy, indeed. [thegreeno.com](http://thegreeno.com) ◻



ARCHITECTURAL DIGEST

THE INTERNATIONAL DESIGN AUTHORITY JUNE 2021

AD

# AMERICAN BEAUTY

great design from  
the berkshires to beverly hills

MILA KUNIS +  
ASHTON KUTCHER  
farm fresh in L.A.

READY TO GO!  
24 hot new hotels





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THE GRAND ENTRYWAY  
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IN OHIO DESIGNED BY  
REDD KAIHOI.



FROM TOP: DOUGLAS FRIEDMAN, RYAN KURTZ.





# hotels



HOTEL CASTELLO  
DI RESCHIO.

Ready to travel? Us too. And we know just the rooms to book.... AD's 2021 hotel awards survey the best new openings of the past year. From Brooklyn to Botswana, these design hot spots will welcome you in high style.

## Ace Hotel Brooklyn

### BROOKLYN

Atelier Ace reunited with AD100 firm Roman and Williams on the hip hotel group's latest stronghold, a ground-up building in downtown Brooklyn where industrial details blend with artisanal touches. From \$289; [acehotel.com](http://acehotel.com)

## Camp Sarika

### CANYON POINT, UTAH

Glamping at Amangiri—what else is there to say? Flawlessly outfitted, the 10 canvas-topped pavilions at this extraordinary camp (a short drive from the main resort) are each an ode to the extraordinary desert surroundings. From \$3,500; [aman.com](http://aman.com)

## Commodore Perry Estate

### AUSTIN

Transformed by the AD100 designer Ken Fulk, this historic Austin mansion (now an Auberge Resort) brims with color, pattern, and glamour galore, from the lemon-hued lounge chairs and umbrellas that ring the pool to the Pierre Frey fabric that cocoons the showstopper LaVerne suite. From \$529; [aubergeresorts.com](http://aubergeresorts.com)

## Duma'Tau

### LINYANTI WILDLIFE RESERVE, BOTSWANA

This beloved Wilderness Safaris camp has been painstakingly updated with a satellite camp and a focus on wellness and sustainability. The new fitness center and spa features a lap pool that juts out over Osprey Lagoon, while solar energy keeps the tented accommodations all off the grid. From \$1,762; [wilderness-safaris.com](http://wilderness-safaris.com)

## The Green O

### GREENOUGH, MONTANA

An eagerly awaited offshoot to The Resort at Paws Up, this adults-only glamping retreat features 12 cutting-edge "hauses," each one a marvel of contemporary architecture. They've been designed and sited for maximal privacy and enjoyment of the 37,000-acre grounds, situated within the hills of the Blackfoot River Valley. From \$2,100; [thegreeno.com](http://thegreeno.com)

COURTESY OF THE COMPANY.





## This Luxury Montana Resort Has Cattle Drives, ATV Rides, and Multicourse Tasting Menus

A new adults-only retreat in Western Montana promises spectacular scenery, a roster of adventure activities—and a world-class culinary experience.

By Lila Battis | September 01, 2021

**I**t was almost midnight as we wound along a country road, moonlight flickering on the Blackfoot River and the mountains silhouetted against the glow. For a moment, the peaks gave way to plains and Big Sky Country revealed itself, then it was back into a dense forest until the pines parted and we pulled up to [the Green O](#), Montana's newest adults-only luxury retreat.

There is a certain kind of getaway wherein the pleasure lies not merely in the over-the-top luxury of the experience, but in just how dramatically that experience contrasts with the surroundings. An elegant multicourse meal in a high-rise city hotel feels indulgent; serve that same meal in the backcountry and it becomes downright miraculous. Therein lies the magic of the Green O, a high-style outpost set on a wooded parcel within the 37,000-acre grounds of [the Resort at Paws Up](#), just under an hour's drive from Missoula.



Paws Up has made a name for itself as an all-inclusive retreat that's family-friendly yet high-end; the Green O cranks up the level of indulgence by several notches, catering to couples looking for a romantic escape and anyone who wants all the activities of the all-inclusive with a more refined atmosphere. The property's 12 standalone houses are scattered along a wooded hillside surrounding Social Haus, the Green O's bar, restaurant, and central gathering space.



Exterior of a tree haus at The Green O | CREDIT: COURTESY OF THE GREEN O

Each of the four distinct suite layouts has a novel selling point: Tree Haus, true to its name, sits on stilts gazing over the treeline; Green Haus has a living roof that doubles as a deck and a skylight above the bed for stargazing; Light Haus features an alcove of floor-to-ceiling windows on three walls; and Round Haus's curvilinear, window-filled layout gives guests that immersed-in-nature feel. All come with plenty of dreamy amenities: an outdoor hot tub, multiple fireplaces, a porch swing, and an enormous freestanding soaking tub.



On the first morning of my stay at the Green O earlier this summer, I drank coffee on the porch swing of my Round Haus in a fluffy robe, watching flames flicker in the fireplace and listening to the calls of a pine siskin in the trees overhead, and felt certain that there was possibly no nicer way to start a day than this.

But that was before I'd ventured to Social Haus for breakfast. Because on top of the high-design houses and romantic setting and roster of Paws Up-hosted activities, the Green O also happens to offer one of the most exciting new hotel dining experiences anywhere in the U.S. If you were to go to the resort and do nothing other than sit in your room and eat at Social Haus three times a day, you would still leave awed—it's that good.



**If you were to go to the resort and do nothing other than sit in your room and eat at Social Haus three times a day, you would still leave awed—it's that good.**

The real highlight is dinner, when Cunningham and his team roll out a dizzying multicourse tasting menu. It's worth making room in your schedule and your stomach to arrive early and sample the bar snacks, largely elevated versions of lowbrow favorites, like a chips-and-dip riff consisting of house-made sour cream and onion chips with crème fraîche and a dollop of Montana whitefish caviar.

The Green O's culinary approach defies categorization but is something akin to Western woodland cuisine, with largely local, often foraged ingredients and plenty of live-fire cooking. Cunningham's dishes seem to speak to the setting—Montana, yes, but even Social Haus itself. The building's walls of windows gaze out on the pine groves, and the dining room is oriented around a central open fireplace, making the forest-meets-hearth influence feel particularly apropos.

Dinner that first night was a dizzying eleven courses, all delicately complex without feeling fussy, united by a sense of playfulness and an appreciation for the season. The Green O team often toys with multiple riffs on a single ingredient: one white asparagus dish featured the vegetable prepared three ways, plus a hollandaise laced with maitake-mushroom-infused local honey and slivers of candied maitakes on top. And even the supporting characters of each dish made an impression.



I am still thinking about a single cabbage leaf, braised in smoked beef tallow and charred around the edges, so meltingly flavorful that I'll never again make coleslaw without feeling like I'm squandering the brassica's potential—and that was merely the cloak atop a slice of roast pork coppa. Throughout it all, woodland ingredients were ever present, whether as a focal point (a single morel roasted and served with onion jus as an amuse bouche) or garnish (a confetti of wild rose petals to accent a spring-pea dish).



Interior of a cabin at The Green O | CREDIT: COURTESY OF THE GREEN O

Of course, there are things to do other than eat, if you are the kind of demanding traveler who does not consider a good meal to be sufficient entertainment for the day. Though the Green O functions as a standalone property, it's only a short drive in your Lexus—every guest gets one for the duration of their stay—to the Wilderness Outpost, the departure point for most Paws Up activities.

Our first morning, we joined a roving gang of [ATVs](#) for a dusty spin through the pastures and up to Lookout Rock, where we hopped off our rides and scaled the stone pinnacle to find the Blackfoot River and the foothills of the Garnet Range unfurled below us, an infinite expanse of plains and pine-forested mountains and sky, so much sky. Later that day, we rafted down that snaking green river on a [fly-fishing expedition](#) and caught so many trout it began to feel like overkill. On our final afternoon, we joined another family for the Paws Up cattle drive, riding out into the hills to find the herd, then shepherding the cows through the sage-dotted scrublands as they lowed complaints and stopped to graze defiantly.



That evening, as we sat in Social Haus for another magical meal, a man wandered through the dining room with an acoustic guitar in hand, singing gentle lilting tunes that sounded familiar. We struck up a conversation between songs and I learned why: it was Joey Burns of indie rock band Calexico, who'd been invited by a friend on staff to play for the evening. Naturally.

We lingered long past our final course—Swenson's chocolate ganache bar with matcha white chocolate, served with a scoop of spruce-infused mint ice cream—and let the music wash over us. It felt utterly surreal, this meal in this place with this soundtrack, an immersive art experience of sorts while the wilderness pressed in around us.



Exterior of a cabin at The Green O | CREDIT: COURTESY OF THE GREEN O

When we finally stepped back outside, the setting sun was setting the clouds aflame, a wash of pink and orange beneath the blue. My husband, usually an introvert with a cynical streak, turned on his heel, moved by the beauty of nature into a moment of earnest sociability. "You've gotta look outside," he told a group gathered by the bar, "the clouds are like brushstrokes!"

We all stood there on the steps for a moment and watched the light fade over the spires of Douglas firs and Ponderosa pines. A downy woodpecker called somewhere overhead, and I felt certain there was no nicer way to end a day than this.



# FOOD & WINE

## This Luxe Montana Restaurant Celebrates Live-Fire Cooking in the Middle of the Forest

Social Haus chef Brandon Cunningham shares his tips for cooking just about anything over a live fire.



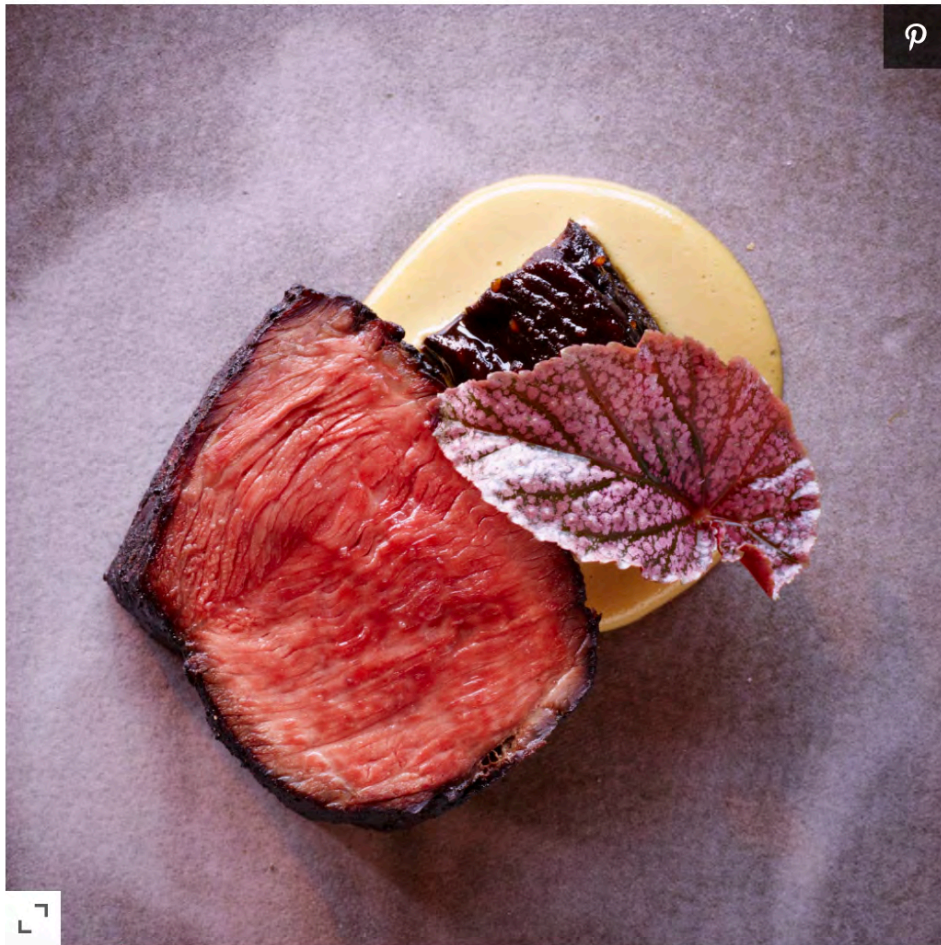
CREDIT: DESIGN BY MUTUUS STUDIO / VISUALIZATION BY NOTION WORKSHOP

The first bite of Brandon Cunningham's seven-course tasting menu confused me. I recognized the raw, rectangular slice of Wagyu beef, sitting starkly on a black plate next to a crisp leaf of lettuce. But there was another plate topped with a thick, smooth black rock the size of my palm. It looked hot.

"Don't lick it," joked the chef. The rock had been plucked from the Blackfoot River and thrown into the fire, making it a de facto skillet to sear the beef before I cloaked it with the cold leaf and took it down in one bite.



I was sitting in [the Social Haus](#), Montana's unexpected new dining destination in the middle of a forest. It's the only restaurant at [the newly-opened green o](#), an enclave of 12 modern accommodations tucked into the trees, part of the 37,000-acre [Resort at Paws Up](#). The luxury resort and ranch puts on regular chuck wagon dinners, serving Angus prime rib and fresh corn grilled over a campfire while tapping into the region's history. A century and a half ago, these wagons were roving food carts, used to carry provisions and equipment for cowboys to cook while traveling and driving cattle on the range. When it came time to eat, they'd build a fire and feast next to the wagon.



CREDIT: DAN GOLDBERG

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Inside the green o, though, the resort-inside-a-resort features more subtle elements of fire evident in Cunningham's small, refined dishes. The applewood smoke-filled terrarium that uncovers layers of kohlrabi custard, sorrel purée, and petite vegetables, for example, and the Wagyu amuse bouche accompanied by that blazing black rock.

The chef hails from Portland, where he worked at restaurants like Castagna and Ned Ludd. At the latter he developed his appreciation for [cooking over live fire](#), and solidified his goal to merge it with fine dining.

The Social Haus dishes draw on ingredients like ranch-raised meats, Montana [huckleberries](#) and foraged foods, including spruce tips that add woodsy notes to the house made mint chocolate chip ice cream. Guests are seated on a circular, dark green leather banquet that occupies the center of the dining room, surrounding a round fireplace. From this position, there's a front row seat to watch fellow diners react to dishes like pastry chef Krystle Swenson's yuzu parfait with blackberries and shiso, or Cunningham's puff pastry-wrapped venison and chanterelle mushrooms, accompanied by a bordelaise sauce the chef whips up tableside. He pours fat from the beef tallow candle I didn't realize was actually an ingredient, during the first three courses while it sat burning on my tabletop.





CREDIT: DAN GOLDBERG

"There are always ways to intertwine live fire into what we're already doing, and add a different sort of charm to each dish," said Cunningham. The green o's glowing, fiery charms are elegant and subtle, but you can channel the same live fire cooking at home to add a depth of flavor along with a bit of spectacle.

Below, Cunningham shares some of his favorite things to make at home over live fire.

## Romesco Sauce

"Ditch the grill grate," said Cunningham, who recommends putting a variety of protein and produce directly on the fire. "Use red hot logs or even hot lump charcoal to prepare your meal." The chef has cooked ribeyes, tuna loins, vegetables, and even the ingredients for romesco—including tomatoes and garlic—directly on the hot coals. "It produces an unmatched sear and intense flavor on my meats and vegetables."



## **Biscuits & Gravy**

Whenever the chef goes camping, he always brings along fresh biscuit dough, a dutch oven, sausage, and all the fixings for gravy. "By placing the Dutch oven on top of a small bed of coals and covering with a few more on top, you are able to turn your Dutch oven into just that—an oven," said the chef. "While the biscuits are baking, I proceed to make a campfire gravy and enjoy fresh baked biscuits and gravy right outside my tent."

## **Chocolate Chip Cookies**

Don't forget the dessert! Baking sweets over a live fire isn't a stretch. Using a Weber or a wood-fired oven, if available, the chef recommends preparing your favorite cookie dough and placing it in a small cast iron pan. "Bake just until the top starts to get a bit of char—trust me, you will wish the whole thing was charred—and enjoy it hot from the oven with a generous sprinkle of sea salt and cold milk," he said.

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# THE WALL STREET JOURNAL.

## The Latest Pandemic Travel Trend: Adults-Only Luxury Resort Vacations

After too much together time during lockdown, parents are ditching the kids. These six luxury resorts all cater to grown-ups and offer serene, sophisticated diversions, from wine-tasting in Napa to catnaps on Italy's Amalfi Coast.

**THE PANDEMIC BROUGHT** many families closer together, but even the tightest clans can squabble over Scrabble matches after one too many game nights. A surfeit of together-time is triggering a rise in demand for kid-free vacations, said Jack Ezon, founder of travel company Embark Beyond. Sixty-one percent of the summer trips that Embark Beyond booked this year were for adults only, compared with 48% in 2019. These grown-up escapes aren't just for couples. Some are booked by groups of friends who want to travel together after many months of Zoom-only contact or individuals seeking solo sojourns. To help you plan your own immersion in maturity we've selected five resorts that offer decidedly grown-up diversions, from wining and dining to flopping down on a beach with a thick page-turner and uninterrupted nap time.

### Sun, Sea, Spritz

One of the Amalfi coast's most iconic hideaways, Il San Pietro (which welcomes ages 10 and up) is perched dramatically on a cliff edge. The rooms, carved into rocky hillsides, almost blend into the landscape, while the décor marries old-world elegance with Mediterranean chic. All 56 rooms open onto balconies with sea views. An elevator whisks guests down the cliff to the only private beach associated with a hotel in Positano. With an Aperol spritz in hand, stare at the sunset from the grand terrace. Its Michelin star Zass restaurant prepares local Mediterranean dishes like scampi tartare, with ingredients from its on-site organic gardens. *From about \$850 a night, [ilsanpietro.com](https://ilsanpietro.com)*

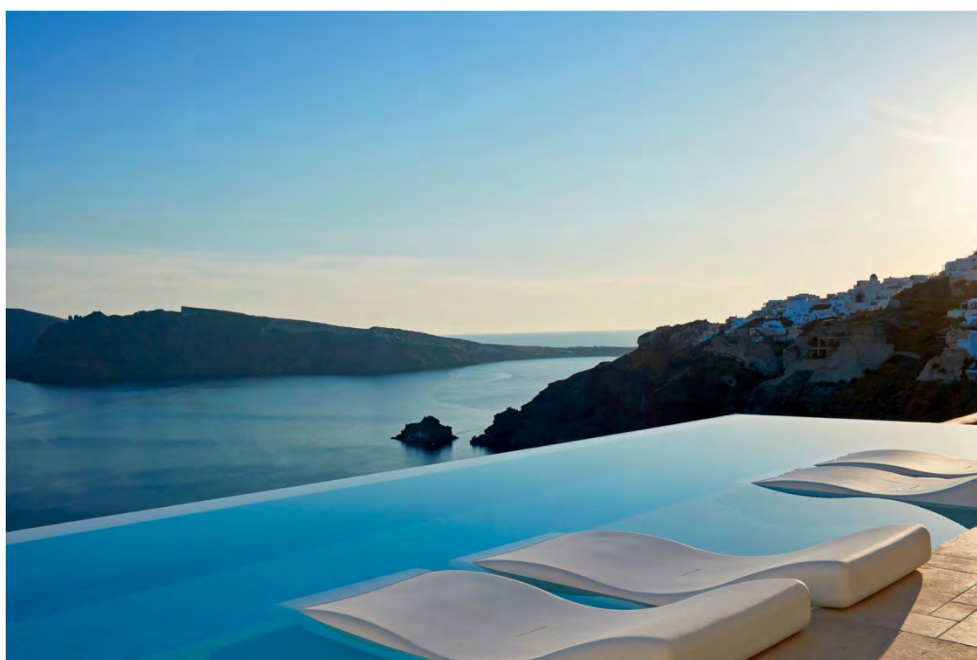




The 39 guest rooms at the Post Ranch Inn, on the Big Sur coast, bring to mind lavish treehouses,  
PHOTO: KODIAK GREENWOOD

## Big Sur's Big Little Skies

The Post Ranch Inn stands 1,200 feet above the Pacific on the cliffs of Big Sur. Like the home at Green O, the inn's 39 guest rooms bring to mind lavish treehouses, most built for two (no guests under age 18 allowed). The spa offers massages and private yoga and meditation classes. You can also book an astrology or shaman session. Or commune with the celestial spirits yourself by taking in the night sky—far from city lights, the hotel is a sublime place to stargaze. *From \$1,425 a night, [postranchinn.com](http://postranchinn.com)*



Canaves Oia Suites on the Greek island of Santorini.  
PHOTO: CANAVES OIA



## Greek Squad

Canaves Oia Suites sit on top of a cliff on the Greek island of Santorini. A kid-free enclave (only ages 13 and up allowed) of Canaves Oia Resorts, the suites are housed in a whitewashed building facing the Santorini Caldera and the Aegean Sea. Verandas come with private pools and if you feel like mingling with the wider world, book a sailing tour or wander around the mazelike village of Oia admiring the Cycladic architecture. *From about \$830 a night, [canaves.com/canaves-oia-suites](https://canaves.com/canaves-oia-suites)*



The Social Haus at the Green O in Montana.

PHOTO: NOTION WORKSHOP

## A Glass Home on the Range

Dude ranches typically attract fidgety families but Montana's Green O, a secluded part of the sprawling Paws Up Ranch, is a more grown-up approach to the great outdoors. Guests (ages 21 and up) stay in 12 sleekly modern, glass-walled homes. One of them, the Tree Haus, elevated at least 23 feet above ground, makes a sophisticated perch to spy on wildlife. Guests can indulge in spa treatments or more active pursuits, including fly-fishing and biking. *From about \$2,790 a night, [thegreeno.com](https://thegreeno.com)*





The rooms at Napa Valley's Auberge du Soleil are set in groves of heritage olive and oak trees.

PHOTO: TRINETTE + CHRIS

## Bottle Up in Wine Country

South of France meets California at Napa Valley's Auberge du Soleil resort, which only accepts guests age 16 and over. Sandstone-colored buildings are set in groves of heritage olive and oak trees in the Rutherford hills, just off the winery-lined Silverado Trail. Fifty earth-tone rooms and suites offer cozy luxury, with gas fireplaces, soaking tubs and private terraces with valley or hillside views. Linger in the resort's sculpture garden and dive into scallops and the extensive wine menu at the hotel's Michelin-star restaurant. *From \$1,250 a night, [aubergeresorts.com](https://aubergeresorts.com)*



Sensei by Nobu at Sensei Lanai, a Four Seasons resort and wellness retreat in Hawaii.

PHOTO: SENSEI LANAI



## Well Versed

Need to shed some pandemic pounds or reboot your fitness routine? Sensei Lanai, a Four Seasons resort and wellness retreat on the Hawaiian island of Lanai, offers a range of personalized packages with different goals and tools. Sensei, which only permits guests age 16 and older, was founded by [Oracle](#) tech mogul Larry Ellison (owner of 98% of Lanai), with Dr. David Agus, a prominent cancer researcher. At the spa, slow down for meditation, or self-compassion sessions. Get active snorkeling, hiking or biking. At its Sensei by Nobu restaurant, the menu includes dishes created by the celebrity chef in collaboration with its nutritionists, such as desserts using monk fruit instead of sugar. Many ingredients are from an on-island sustainable farm. If your budget is especially vital, revitalize your life with its 30-day sabbatical program. *Standard room rates from \$650 a night,* [fourseasons.com/sensei](https://fourseasons.com/sensei)



# LOS ANGELES **CONFIDENTIAL**

## **The Green O Offers A Spectacular, Adults-Only Oasis For A Full Recharge**

Allison Mitchell

Tucked within The Resort at Paws Up comes a spectacular adults-only oasis, where fine dining and upscale intimacy dazzle. Welcome to [The Green O](#).



*The Light Haus' private deck*

Since the summer of 2005, adventure seekers have flocked to Greenough, Mont., to experience The Resort at Paws Up, a 37,000-acre working luxury ranch where the storied Blackfoot River (of *A River Runs Through It* fame) and breathtaking plains offer both exploration and relaxation.





*The Social Haus' indoor-outdoor design allows diners to enjoy meals by its fire pits.*

Now, the family-friendly favorite has opened a stunning new adults-only resort within its expansive property, where occupancy maxes out at just 24 guests. Known as The Green O, the exclusive haven is highlighted by 12 individual dwellings crafted in four different styles—the Green Haus, Light Haus, Tree Haus and Round Haus—all of which embrace their idyllic forest locale with floor-to-ceiling glass windows and expansive outdoor terraces—complete with private hot tubs for soaking under the stars. Towering pines shroud each haus in privacy, ensuring each one-bedroom accommodation leaves its occupants feeling like they're the only ones around.



*It's believed that Captain Meriwether Lewis passed through the land where The Resort at Paws Up currently sits in 1806 as he returned from his famed Lewis and Clark Expedition.*



Ranging in size from 880 square feet to 1,080 square feet, each structure is marked by its own unique characteristics. The Tree Haus reaches great new heights with a 23-foot elevation in the air, where a spiral staircase connects the lower and upper floors, and two dedicated decks invite residents outdoors. The Round Haus embraces its curves with 180-degree views from both the living room and bedroom, while the Green Haus lives up to its name with a skylight over the bed from which to view the twinkling heavens above. Finally, the Light Haus provides an illuminating experience with three walls of glass enclosing its alluring bedroom while a wood-burning fireplace teamed with an LED-lit hot tub up the romance factor.



*The Light Haus' bedroom includes sumptuous linens by The Citizenry and original artwork depicting rancher Paul Greenough's sheep, which he branded with large green Os, when he owned land in the area in roughly 1915. The town of Greenough is named for him.*

A fleet of Lexus vehicles is accessible to each guest at The Green O, allowing you to venture to the nearby Wilderness Outpost at The Resort at Paws Up through which you can book everything from ATV and Polaris backcountry tours to canoeing on the Clearwater Trail at Seeley Lake and fly-fishing on the Blackfoot River, all led by the property's elite guides. But perhaps it's the astounding culinary experience at The Green O—available to just the intimate group of guests staying there—that leaves us most



impressed. At The Social Haus, an immaculate restaurant led by star executive chef Brandon Cunningham and James Beard Award-nominated pastry chef Krystle Swenson, multicourse tasting menus change nightly and showcase exquisite local flavors—think wagyu cooked tableside atop sizzling rocks from the Blackfoot River paired with caviar and bison on a bed of fennel puree. Hearty breakfast options ensure you’re fueled up for the adventurous day ahead—don’t miss the wagyu steak with fried quail eggs, yuzu hollandaise sauce and togarashi—while the bar menu elevates happy hour with bites like sour cream and onion chips paired with creme fraiche and caviar for dipping. And when late-night hunger strikes, there’s even a secret menu of pizzas that The Green O team is happy to deliver to your abode. (Dining and imbibing—both at The Green O and The Resort at Paws Up—is included with your memorable overnight stay.)



*The paglia e fieno dish at The Social Haus, which translates to “straw and hay” in Italian, includes morel mushrooms, English peas and a poached egg.*



While departure from The Green O is a short 35-mile ride to Missoula County International Airport, it's the one trek you won't look forward to during your time here. This luxury wilderness escape is unlike any other we've experienced, and returning is not a matter of if but when. Green with envy, indeed.



# Indagare®

## 10 Ultimate Wilderness Vacations



CONTACT US TO  
Start A Trip

Water sports at The Green O. Photo courtesy of The Green O.

It's the ultimate escape: unplugging in the great outdoors at a remote retreat, with stunning natural scenes providing the perfect backdrop and larger-than-life activities entertaining the entire family from dawn to dusk. These are the 10 best destinations for ultimate wilderness vacations that offer adventure as well as luxury and serenity, with a mix of up-and-coming properties to know—including the new The Green O in Montana, opening this summer—and our all-time favorite lodges.



## Best for Fly-Fishing and Horseback Riding: American West

*States including Montana, Wyoming, Colorado and Utah are currently open to all American travelers.*



A view of the Social Haus at the new The Green O resort in Montana. Photo courtesy of The Green O.

From [Big Sky, Montana](#) to the [Grand Canyon](#), the [American West](#) is an iconic destination for a wilderness escape full of hiking and biking in top national parks, horseback riding at stylish dude ranches, fly-fishing on trout-filled rivers, Wild West nostalgia and patriotic fun.

**Where to Stay:** If you loved [Taylor River Lodge](#) or [The Ranch at Rock Creek](#), add the new **The Green O**, opening June 1st, to your list. This sophisticated, adults-only retreat is located in Montana's remote Greenough township, on the southern edge of the 37,000-acre Paws Up Ranch (also home to fabulous sister lodge [The Resort at Paws Up](#)). The new property will feature 12 design-minded, freestanding "hauses"—including elevated tree houses, forest homes with floor-to-ceiling windows offering 180-degree views, and "Green Hauses" with living garden roofs. Outside of the accommodations, entertainments will include a seasonal dining concept from Executive Chef Brandon Cunningham; a serene spa, located within a collection of tents to promote immersion in nature; access to 100-plus miles of trails for hiking and riding, as well as 10 miles of the Blackfoot River for fishing and kayaking; and adventure activities like archery, ATV tours, rappelling, shooting and whitewater rafting. Plus: guests will be able to explore to the full expanse of Paws Up Ranch. Explore our [special offer package](#) or [contact](#) us to reserve your haus today!



## CULTURE

## The Best of the Mountain West 2021

These 23 people, places, and things exemplify the spirit and lifestyle of the Rocky Mountains.

BY JESSICA LARUSSO AND STAFF

5280 December 2021

From a TikTok-famous Navajo Nation skateboarder to a treehouse resort in Montana to a regenerative cattle ranch in Wyoming, allow us to introduce you to the people, places, and things winning the West right now.

### The Green O



Photo courtesy of The Green O



Take the sleek design of a Scandinavian cottage, mix it with the treehouse of your childhood dreams, and plop it in the middle of an evergreen forest, and you have the 12 standalone accommodations at the new Green O resort. Tucked into the corner of a 37,000-acre working cattle and bison ranch, this adults-only escape outside the western Montana hamlet of Greenough is designed to immerse you in nature—except with private hot tubs and French flax sheets instead of tents and sleeping bags. Among four different cabin styles, you might find floor-to-ceiling windows, 360-degree views, or, in the case of the four Tree Hauses, stilts elevating the dwellings 23 feet into the canopy. Nightly rates for two adults are elevated as well, starting at \$2,100—but they include everything from credits you can put toward excursions, such as horseback riding, to airport transfers to meals at the on-site Social Haus restaurant. There, executive chef Brandon Cunningham gives you a more literal taste of the outdoors by incorporating foraged chicken-of-the-woods mushrooms and spruce tips from the property. —*EKH*



New and Now

## Now Open: The Best New Hotels of 2021 (Round 2!)

by Team Fathom

Last May, when we reported on [the best new hotels that opened in early 2021](#), we noted the industry's gusto in emerging from lockdown. The trend has only continued, as evidenced by the terrific new openings around the world since summer. Let's just say it's a good thing we have a lot of catching up to do on our travels. Here's a rundown of independent hotel highlights in the United States and around the world, followed up new openings



Photo courtesy of The Green O.

### The Green O

**Where:** Greenough, Montana

**Why We** 3rd party ad content **Love:** That we've loved [The Resort at Paws Up](#) forever makes their new, adults-only hotel nestled within 37,000 acres of untouched Montana gorgeousness make The Green O an easy entry onto our YES PLEASE list. A dozen cabins — "Haus" is their term for them — are configured in four categories — Green, Light, Round, and Tree — all designed to blend into the surrounding pines. The food is local; the cooking is over a live fire. When it's warm out, you'll spend days along 100 miles of trails — on a bike, horseback, or an easy walk; take in 100-mile views of the Swan Range and Garnet Mountains from a hot air balloon; and fly fish, canoe, swim, and tube along the Blackfoot River. You can much of that on snow in the winter, including more on skis and skates.