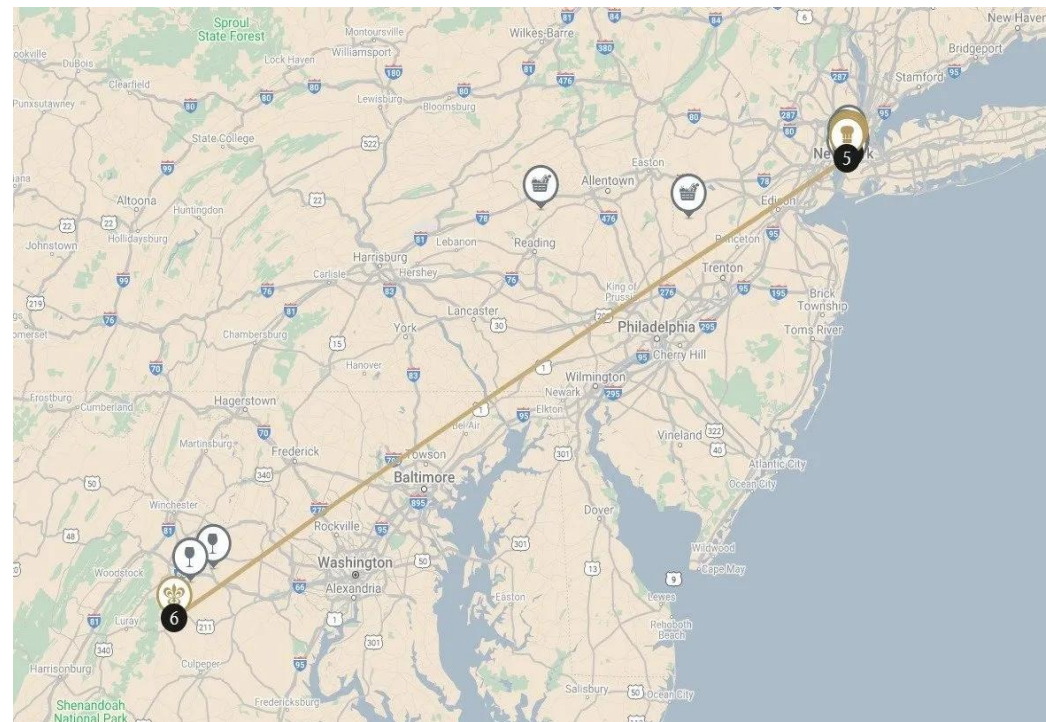




United States

ROUTES DU BONHEUR New York to Washington, gastronomy inspired by nature

For over a decade now, New York City and Washington D.C. have reinvented the culinary art. Many producers inspired by sustainable development and new organic markets have blossomed around some of the nation's greatest chefs in these two metropolises. A tasting tour of this new American way of life ...



6 NIGHTS
PRICE ON REQUEST*

A concierge is at your service:
+1 800 735 2478 *

* Total price provided for illustrative purposes only, on 02/07/2026, calculated on the basis of two people sharing a double room for stays of a duration indicated on this page, per establishment, excluding recommended activities, properties that cannot be booked online and restaurants.

** Price of a local call.



1 NEW YORK — 4 NIGHTS

(2 properties available)

Daniel

Restaurant in town. Nestled in the heart of Manhattan, Lyon-born Chef Daniel Boulud has become one of America's most celebrated chef-restaurateurs. His reputation may be international, but his warm, welcoming style remains very personal. His mantra is to "prepare the finest American produce according to French culinary tradition." Superb ingredients are skillfully combined, elevating rustic dishes to new levels of refinement, sophistication and pleasure. In Boulud's masterful hands, the best American regional products, from Nantucket Bay scallops to Montana beef, are cooked to perfection in a restaurant where a contemporary décor is elegantly juxtaposed with striking neoclassical architecture.

Weekly closing :
lunch and Monday evening.



Member Relais & Châteaux since 1995
60 East 65th Street
New York
10065, New York, New York

SAGA

Restaurant in town. Atop a landmark Art Deco skyscraper in The Big Apple's Financial District, SAGA is a New York story that will dazzle your five senses. This restaurant – spread over five floors with a 360° panoramic view, solarium, and three large outdoor terraces – is unlike any other dining space in New York. Two floors are reserved for private suites, with warm-toned velvet, marble tables, and sculpted stone details that intensify the hushed, intimate atmosphere. The main dining room on the 63rd floor has vast windowscapes offering a wraparound view of the skyline bristling with high-rise buildings. SAGA's cuisine is unquestionably cosmopolitan and impeccably suited to this sleek, chic, yet welcoming urban world: chef Jamal James Kent's gourmet menu is inspired by his childhood memories and travels to the ends of the earth. On the 64th floor, cocktail-lovers can write a story all their own in the Overstory.

Weekly closing :
lunch.



Member Relais & Châteaux since 2023
70 Pine St
63rd Floor
10005, New York



2 NEW YORK

(2 properties available)

Jean-Georges

Restaurant in town. Jean-Georges Vongerichten has been described as a “genius” and a “great master of gastronomy”. At his legendary Manhattan restaurant, with its Zen-inspired interior, the French-born three-star Chef serves Thai-French fusion cuisine, updating the menu every three months. And the results are breathtaking: yellowfin tuna ribbons with avocado, spicy radish and ginger marinade, foie gras with sour cherry granola, aged balsamic vinegar and sorrel, Jean-Georges’s signature chocolate cake and vanilla bean ice cream... Every dish is given the finishing touches at your table. This final personal touch inspires the senses and brings the diner that little bit closer to the secrets of the Chef.

Weekly closing :

Gourmet restaurant: Monday and Sunday. “Nougatine”: open every day.



Member Relais & Châteaux since 2000
One Central Park West,
10023, New York, New York

Close to the property

- Soups at MoMA
- NYC’s best bakeries



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+1 800 735 2478 *

*Price of a local call

The Modern

At the foot of MoMA, in the vibrant Midtown district, The Modern is a distillation of Manhattan fine dining, lifestyle, and culture. The restaurant features refined yet unexpectedly playful dishes that highlight exceptional ingredients and seasonality. In the dining room overlooking MoMA's Abby Aldrich Rockefeller Sculpture Garden, guests are invited to relish Chef Thomas Allan's contemporary American cuisine, tinged with French flair. The décor, the inspiration of design firm Bentel & Bentel and borrowing freely from the Bauhaus style, is fitting indeed for a restaurant adjoining a modern art museum. In a warm, welcoming atmosphere, The Modern offers a dazzling array of experiences to delight even the most discerning palates: honeynut squash with razor clams, dry-aged duck with red endive and orchard quince, brûléed bread pudding, along with one of the best wine menus in New York City.



Member Relais & Châteaux since 2024
9 W 53rd St
10019, New York

Close to the property

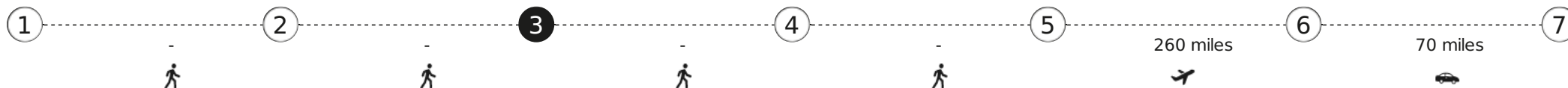
- Soups at MoMA
- NYC's best bakeries



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+1 800 735 2478 *

*Price of a local call



3 NEW YORK

(1 property available)

Per Se

Restaurant in town. After the success of his California restaurant, The French Laundry, emblematic Chef Thomas Keller brought his distinctive hands-on approach from Napa Valley to Manhattan. Keller works with remarkable attention to detail, not only in his cuisine but also in the presentation, mood and surroundings. In an elegant dining room overlooking Central Park, Chef de cuisine Chad Palagi interprets modern American recipes with a touch of French influence. Representative dishes include Oysters and Pearls, a sabayon of pearl tapioca with poached oysters and caviar, and Calotte de Boeuf Grillée. The culinary delights at Per Se will convince you that perfection does indeed exist.

Weekly closing :
lunch from Monday to Thursday.



Member Relais & Châteaux since 2006
10 Columbus Circle, 4th floor,
10019, New York, New York

Close to the property

- Brooklyn Grange, the most famous urban organic farm
- Trendy wine bars



A concierge is at your service:

+1 800 735 2478 *

*Price of a local call



4 NEW YORK

(1 property available)

Gabriel Kreuther

Restaurant in town. Gabriel Kreuther is a virtuoso of foie gras, whether it be tucked between two tender morsels of squab or topped with candied pecans. Alsatian by origin, Gabriel's homeland is never far away: be it within a leaf of green cabbage, a savory kugelhopf or the restaurant's stork motif. Having worked his way through the most renowned kitchens of Europe and New York, the chef is now at the helm of a lively restaurant that bears his name in the heart of Midtown. An array of dishes such as delicate frog's leg beignets dipped in garlic and lemon broth flow in a constant stream from the open kitchen, plated on original tableware by an experienced and passionate team.

Weekly closing :

lunch from Saturday to Tuesday and Sunday evening.



Member Relais & Châteaux since 2017
41 W. 42nd Street
10036, New York

Close to the property

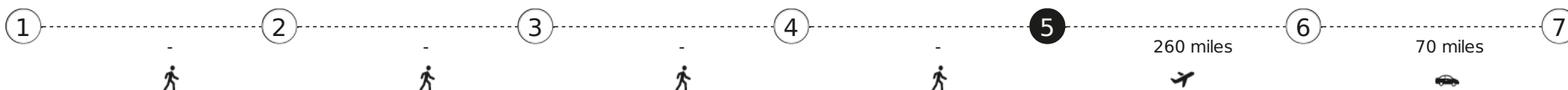
- Smorgasburg, Brooklyn's outdoor food market
- Zabar's, Legendary Delicatessen
- Fishing in the Hudson



A concierge is at your service:

+1 800 735 2478 *

*Price of a local call



5 NEW YORK

(1 property available)

Eleven Madison Park

Restaurant in town. The first thing that strikes you about Eleven Madison Park is the light that floods the art deco dining room, with its ten-metre high ceilings and view of Madison Square Park in the heart of Manhattan, New York. For nearly 20 years, Chef Daniel Humm has crafted seasonal menus shaped by close partnerships with local purveyors and Magic Farms, which grows produce exclusively for the restaurant. The chef reimagined Eleven Madison Park with a fully plant-based menu that explores the creativity and depth of plant-based cuisine. Guests may also choose select courses featuring seafood or meat, including his signature honey lavender duck, inviting diners to experience the restaurant's vision from multiple perspectives while the heart of the menu is rooted in plant-based cooking. As the divine plant-based menu attests, Eleven Madison Park is a gourmet restaurant that invites you on a truly remarkable gustatory journey.

Weekly closing :
lunch, except Saturday.



Member Relais & Châteaux since 2009
11 Madison Avenue
10010, New York, New York

Close to the property

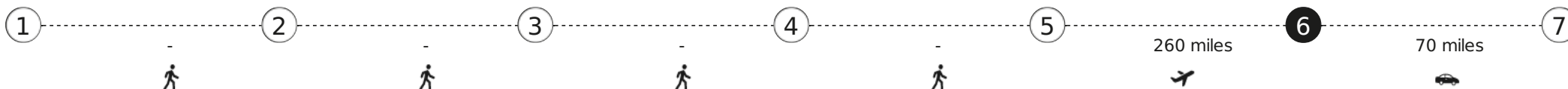
- The organic market at Union Square Greenmarket
- Barbecue in the Big Apple
- Eataly, the all-Italian grocer's in NY



A concierge is at your service:

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*Price of a local call



6 WASHINGTON DC — 1 NIGHT

(1 property available)

Jônt

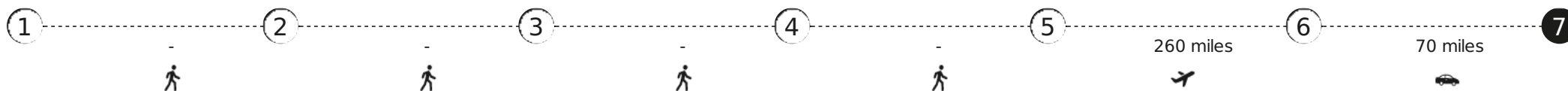
Young chef Ryan Ratino, seen in the United States as a rising star of American-style cuisine, opened the Jônt Restaurant just minutes from the White House, in a neighborhood of Victorian buildings and art galleries. On the first floor, the open kitchen lets diners watch the team of chefs work in perfect tandem to create a refined meal to the sounds of a hip-hop-inspired playlist. Having acquired considerable technical mastery, the chef is easy-going as he plies his trade. The inspiration he finds in Japanese cuisine is expressed in the simple, perfectly selected ingredients. The Jônt Restaurant takes guests on a journey through the chef's well-balanced flavor combinations, such as his tarts of Wagyu tartare with marmite made from Japanese barley, or his Miyagi-sourced Sasanishiki rice topped with king crab, cultured butter, and truffle.

Weekly closing :

Closed every Monday and Tuesday.



Member Relais & Châteaux since 2025
1904 14th St NW
20009, Washington DC



7 WASHINGTON VA — 1 NIGHT

(1 property available)

The Inn at Little Washington

Restaurant and hotel in the country.

Weekly closing :

Hotel: Tuesday. Gourmet restaurant: Monday and Tuesday. "Patty Os Cafe and Bakery": Wednesday and Thursday evening.



Member Relais & Châteaux since 1987
Middle and Main Streets
P.O. Box 300
22747, Virginia, Washington