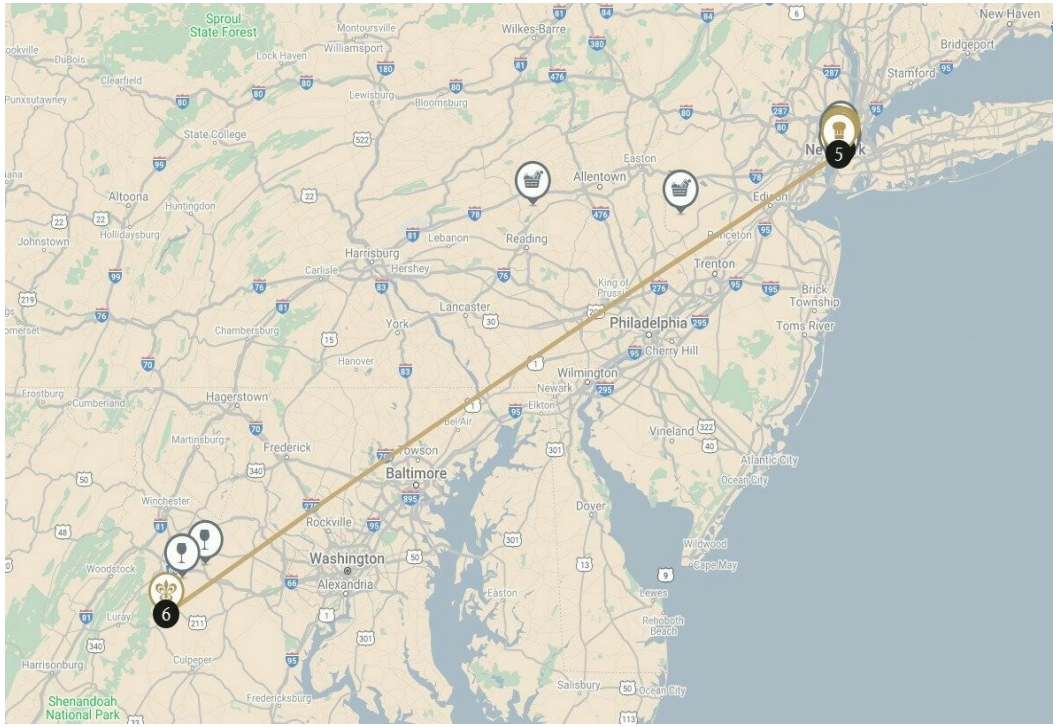
United States



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 ...



5 NIGHTS
from
US$ 1,487.80*

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

* Prix Total communiqué à titre indicatif au 03/28/2024, calculé sur la base de 2 personnes en chambre double pour un séjour du nombrede nuits indiqué sur cette page par établissement, hors activités conseillées, hors établissements non réservables en ligne et hors restaurants.
** Prix d'un appel local.

1 - 2 - 3 - 4 - 5 (260 miles) 6

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 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

1 - 2 - 3 - 4 - 5 (260 miles) 6

2 NEW YORK

(1 property 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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*Price of a local call

1 - 2 - 3 - 4 - 5 (260 miles) 6

3 NEW YORK

(1 property available)

Per Se

Restaurant in town. After the success of his California restaurant, The French Laundry, emblematic three-star 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 Corey Chow 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





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+1 800 735 2478 *
*Price of a local call

1 - 2 - 3 - 4 - 5 (260 miles) 6

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.



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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

1 - 2 - 3 - 4 - 5 (260 miles) 6

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. It is a picture perfect backdrop to illuminate the contemporary plant-based cuisine of award-winning chef Daniel Humm. His creative dishes, such as tonburi with squash, sumac and naan, focus on purity, simplicity and seasonal ingredients with a level of refinement that reaches perfection. His collaboration with local artists and farmers provides him with all of the essential elements to execute this prodigious feat. 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:
+1 800 735 2478 *
*Price of a local call

1 - 2 - 3 - 4 - 5 - 260 miles - 6

6 WASHINGTON — 1 NIGHT

(1 property available)

The Inn at Little Washington

Restaurant and hotel in the country. Patrick O'Connell abandoned his dream of becoming an actor for cooking and the "living theater" of the restaurant world. Just an hour's drive from Washington DC, this sumptuous hideaway nestled at the foot of the Blue Ridge Mountains is a world-renowned destination for gourmets in the know. The menu spotlights Chef O'Connell's spectacular, refined American dishes, like carpaccio of herb-crusted baby lamb with Caesar salad ice cream, served in dining rooms whose inspired décor creates a wondrous cocoon of luxury. The Inn's rooms and suites are aptly named after America's culinary pioneers, and opulent lounges complete the transformation to an idyllic fantasy world.

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



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Middle and Main Streets
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22747, Virginia, Washington