

# TRAVELER'S NOTEBOOK

Around the World With T&C



Left: Somerston's acreage. Below: A room at the Rosewood San Miguel de Allende.

## NAPA

**Best place to find soda springs, sheep, and single-blend Cabernet Sauvignon**

**Somerston** is a new ranch in eastern Napa Valley's rolling hills—1,628 acres filled with leafy trees and hundreds of Dorper sheep. To call it idyllic would be an understatement: the winery is a converted barn surrounded by olive trees, fruit and vegetable gardens, and more than 200 acres of sustainably farmed vines. Visitors can take cooking classes, attend tastings, or hike along trails that traverse the property's two valleys. The vineyard's Cabernet Sauvignon and Sauvignon Blanc are poured at its Yountville tasting room, and a new grocery store next door is stocked with the ranch's lamb, honey, and produce. 707-944-8200; [somerstonwineco.com](http://somerstonwineco.com).

## NEW YORK CITY

**Best reason to eat late**

Rich, wintry comfort food—onion-gratin soup dumplings, bone marrow, house-made duck sausage, and chicken pot pie—is served until 4 a.m. in the cozy confines of Chef Masaharu Morimoto's recently opened New York restaurant, **Tribeca Canvas**. The Iron Chef's celebrity fans (Madonna, Drew Barrymore, Jimmy Fallon) will likely stop in for late bites, and

foodies are eager to try his first departure from Japanese cuisine: unlike his eponymous restaurants in Philadelphia, New York, and Boca, Tribeca Canvas won't serve sushi. *Dinner for two about \$80; phone unavailable at press time.*

## TUSCANY

**Best place to relax like royalty**

Nestled between churches and monasteries in central Italy's gentle hills, **Villa Armena** is a new ten-guest-room relais in a 15th-century mansion where Siena royalty once vacationed. The feel is leisurely, but luxe, with a slow-food restaurant serving house-made ravioli, and produce fresh from its own gardens. Rooms combine Old World and modern decor (in the bathrooms, Renaissance-style paintings hang above sleek free-standing marble tubs), and a black-mosaic-tiled swimming pool overlooks the countryside. The wine cellar holds more than 100 vintage bottles, and varietals from niche producers who yield fewer than 40,000 bottles per year. Eco-enthusiasts will appreciate that the resort is almost entirely self-sufficient. *Rooms from \$400; 011-39-331-618-8767.*

## MEXICO

**This season's hottest getaway**

It's hard to find a holiday spot that's both

relaxing and intellectually engaging. The new **Rosewood San Miguel de Allende** provides that fair balance, with warm weather plus interesting architecture, lustworthy food (the local specialty is lamb *barbacoa*), and natural hot springs in a historic town. The hotel itself features terra-cotta terraces and wood-beamed ceilings, along with a Sense Spa whose programs combine trips to steamy grottos with yoga and massage back at the hotel. Guests can also go horseback riding, take art classes (students' easels are set up in the resort's gardens), venture to nearby ruins, and golf at a Nick Faldo-designed course. *Rooms from \$295; 011-52-415-152-9700.*

## LONDON

**Best Gordon Ramsay alternative**

From chef Jason Atherton, the man behind London's Michelin-starred **Maze**, comes **Pollen Street Social**, a casual Mayfair restaurant serving inventive combinations like aged Speyside beef with braised cheek, organic carrots, garlic snails, and garlic-and-parsley porridge. The spare space has a 45-seat tapas bar and, a first for London's restaurant scene, a dessert bar where diners can watch pastry chefs arrange dishes like tea jelly with brioche "sugar lumps" and tea sorbet. *Dinner for two about \$120; phone unavailable at press time.* EIMEAR LYNCH

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