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OUTSIDE MAGAZINE, FEBRUARY 2014 MONDAY, DECEMBER 30, 2013

# **Crash Pads**

Eight amazing lodge trips for those craving comfort and instant access *By:* FREDERICK REIMERS



Rolling Huts, Washington. Photo: Rolling Huts

## Whiteface Lodge, Lake Placid, New York

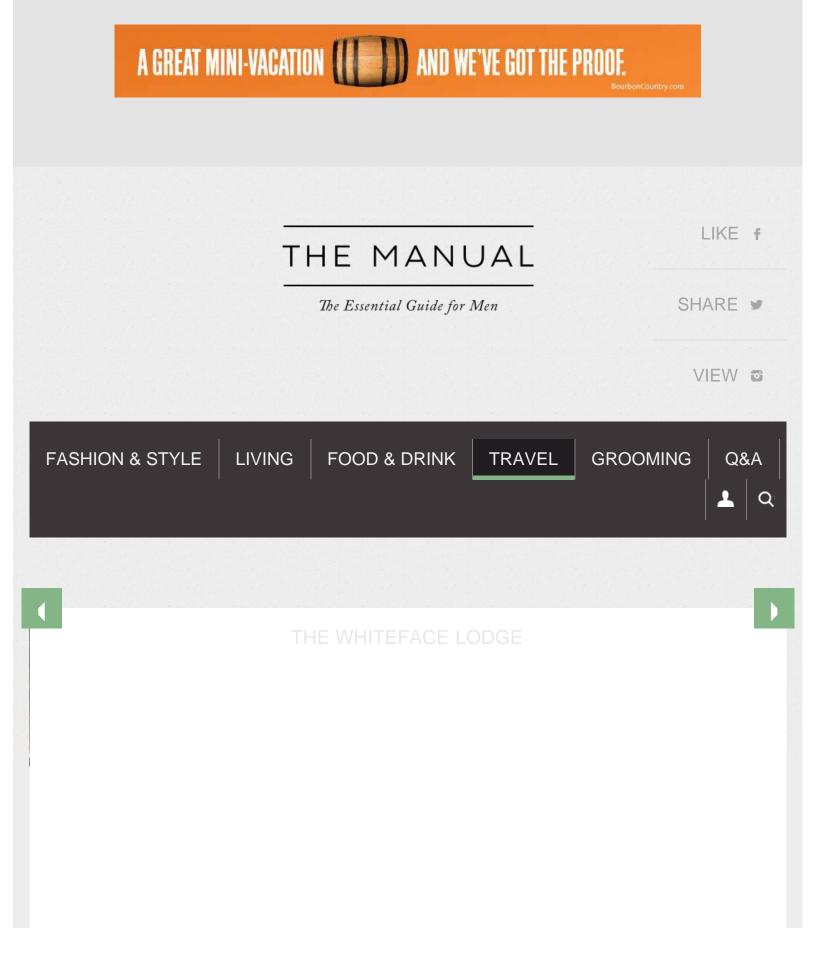


Photo: William Daniels

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There's a reason Lake Placid has played host to the Olympics twice—the area has 288 acres of downhill and over 30 miles of cross-country ski trails through dense forest and snowy meadows at Mount Van Hoevenberg. That's not to mention the ice climbing—some of the best in the country—which can be experienced with Cloudsplitter Mountain Guides (\$250 per lesson). The easiest way to access it all is a stay at Whiteface Lodge—the trails are less than ten minutes away—although the place is so packed with amenities, you may never make it off the premises. The resort has a two-lane bowling alley, a movie theater showing three flicks a day, an ice cream parlor (with adult flavors like Whiteface Mudslide with Kahlúa), a full-service spa, a skating rink with complimentary skates, and luxury lean-tos stocked with wool blankets and a full menu of single-malt Scotch. From \$349.

### READ MORE ^





New Year's Eve is tomorrow night – do you have plans? If you're still looking for an awesome way to ring in 2014 or just feel like ditching the same old party and getting out of town, we have a solution. Why not welcome the new year in the great outdoors? And by the great outdoors, we mean luxurious lodges with fireplaces, spas, delicious restaurants and, of course, incredible views of the wonderful American wilderness. Check out our picks for the coolest lodges in the Northeast, South, Midwest, Pacific Northwest and Southwest, pack those bags and take your first breath of 2014 from the freshest air in the country.

### The Whiteface Lodge - Lake Placid, NY

Named the "Northeast's Best Mountain Resort" by *Travel+Leisure*, The Whiteface lodge is nestled in the stunning Adirondack mountains just blocks from the town's namesake lake. Not only are ski slopes nearby, the lodge features such amenities as a full-service spa, fine dining at KANU, yearround indoor/outdoor swimming pools and hot tubs, a 56-seat movie theater, nature trail and ice skating rink. Fill your day with activities or cozy up in your suite with a full kitchen, fireplace, LCD TV and balcony. Reservations

### The Ritz-Carlton Lodge, Reynolds Plantation – Greensboro, Georgia

Just 75 miles from Atlanta, this stunning property is situated on the beautifully tranquil lake Oconee. Named as a 2013 AAA Five Diamond Lodging and 2013 Forbes Four-Star resort, spend your stay in the lodge or one of the plantation's golf cottages. If golf isn't your thing, indoor and outdoor pools, fitness center, spa and lake swimming and fishing will keep you occupied. Rest your head in a room equipped with a private terrace and marble bath, and eat your fill at one of the resorts seven delicious restaurants. Reservations

### Stout's Island Lodge - Birchwood, WI



# WHAT'S HOT RIGHT NOW

MENSWEAR MEN'S FASHION FASHION TRAVEL Situated in the center of Red Cedar Lake, this resort is spread across two islands connected by a 100 foot walking bridge. All lodging is located on the western island while walking trails and a picnic cabin can be found on the eastern. Whether you choose to stay in the main lodge or one of the resort's many cabins, you can enjoy billiards and the library as well as bird watching, hiking trails and an evening bonfire. Guests can enjoy a complimentary continental breakfast and dinner in the lodge's restaurant which proudly uses ingredients from local midwestern purveyors. Reservations

### Skamania Lodge - Stevenson, WA

This stunning lodge offers some of the most breathtaking views of the Columbia River Gorge National Scenic Area and is located a mere 45 miles east of Portland, OR. Not only do guests have access to the indoor swimming pool, jacuzzis and sauna, the outdoor hot tub is a treat even in chilly weather. Three scenic onsite trails and a zip line tour are available for the adventurous. Cozy up inside a guest rooms equipped with a fireplace that overlooks the river or forest. Eat at one of the properties two excellent restaurants or enjoy in-room dining if you want to relax. Reservations

### Bishop's Lodge Ranch Resort & Spa – Santa Fe, NM

A lodge located in a city? You bet! That's what makes Bishop's so unique. Located in beautiful Santa Fe, leave the city's sights and sounds to experience the surrounding nature's deep rooted history. A yoga studio, outdoor pool and tennis courts offer detox from holiday eating while miles of trails let you experience the desert with hiking, horseback riding and mountain biking. Stay in one of the lodge's stunning rooms or rent a 2-3 bedroom villa for a tranquil experience. Unwind at the spa before having a meal at one of the resort's two outstanding restaurants. Reservations

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## TRENDING STORIES







WORN OUT WEDNESDAY – MATT PIERCE

INTERIOR DESIGN IS A UNIVERSAL LIFESTYLE AT HOMEPOLISH

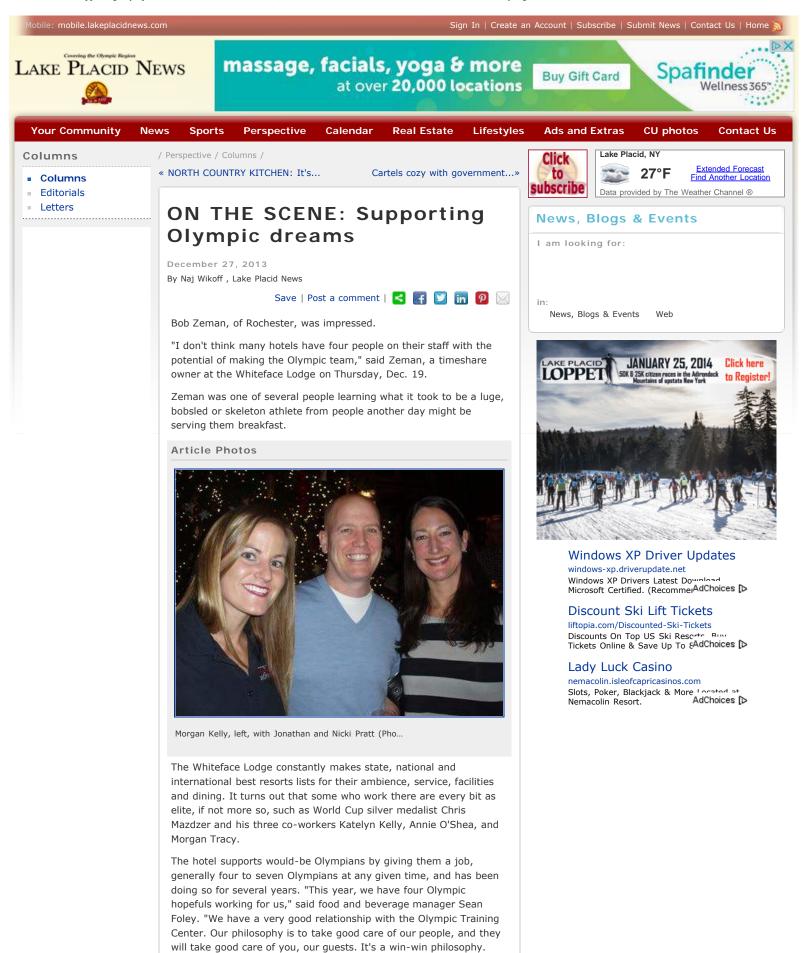
LATEST QUESTIONS

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WHAT'S YOUR TAKE 4 • ON TUCKING BUTTON UP SHIRTS IN TO JEANS? October 16, 2013 · Matt Bell

WHO MAKES A 5 • GREAT,

ON THE SCENE: Supporting Olympic dreams - LakePlacidNews.com | News and information on the Lake Placid and Essex County region of New York - Lake Placid News



Our supporting Olympic athletes is an extension of that philosophy, and it has worked out quite well, plus we find that their trainingcompetition and our work schedules tend to be complementary. We typically host an annual event to support a local cause, such as the Lake Placid fire or ambulance departments, or the towns of Keene and Jay after Irene. This year, we decided to help our own staff go to Sochi and organized this benefit to support them."

Being an Olympic-caliber bobsled, luge or skeleton athlete is not cheap.

"This event provides recognition and awareness in the local community of the hard work and dedication of the many athletes who come through," said Caleb Smith, a former member of the U.S. Skeleton Team. "We are here to support their passion. The job opportunities provided by the Lodge helps them pursue their dreams. A skeleton sled costs from five to 10 thousand dollars. A runner costs about one thousand dollars, and they need six sets (12 runners), plus money for race fees, hotels, travel, and athletes tend to eat a lot. It requires a full-time job and then some to cover all that, and the Lodge's generosity and support is critical and greatly appreciated."

"I came by the sport of skeleton almost by accident," said Kyle Tress, a U.S. World Cup athlete. "I started late, when I was 21. I am doing well. I am ranked third in the country. I like almost everything about skeleton: the community and the competition. Most people don't realize it is a very technical sport."

"How to set up your sled, the choices you have to make, the knowledge you have to have of the track," interjected Caleb.

"How to steer the sled to make them do what you want to do," said Tress.

Mazdzer, who made the Olympic team, had a challenge of a different sort, navigating his way home with his silver medal. While going through the Salt Lake City airport, his tightly stuffed bags were selected for a TSA security check with the contents taken out, gone through, and then repacked before he was allowed to continue.

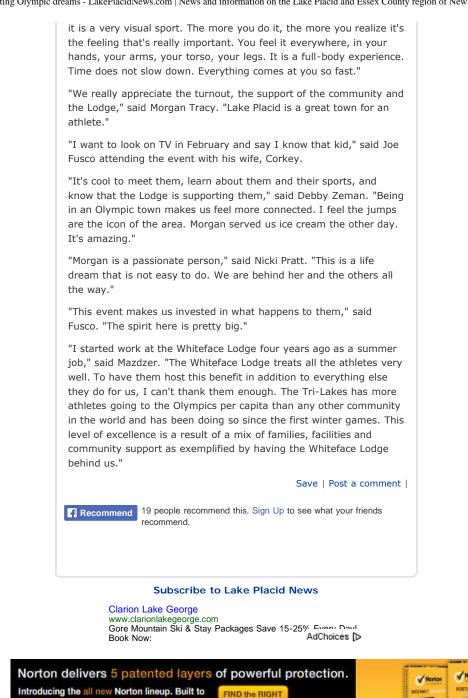
"The next day, Beverly called me from the luge office asking if I was missing anything," said Mazdzer. "She said that some guy called to say he had my second-place trophy. Evidently TSA searched his bags at the same time as mine, and my trophy ended being repacked by them into his luggage. It went to Colorado Springs with a guy named Carlos. He was able to call and learn who took silver in the race, and then track me down. Now I have a trophy in the mail that hopefully will not be inspected by the TSA."

Mazdzer went on to talk about Sochi, where he will be in February.

"I spent a month on the track last year," Mazdzer said. "It is completely different than the Placid track. Lake Placid is tight. The radius of the corners is short, and the weather here is a lot colder. In Sochi, the entrance to the corners is tight, but the exit is long. It is a gliding and very forgiving track. The start will be very important."

"People have been asking what it is like to be a skeleton athlete," said Annie O'Shea, who like the others had been showing a video of her sport that provides the viewer an athlete's perspective of whipping down the track. "You know, I have only gotten a chin burn once. It is always different. I have never had quite the same run twice. You have to be on top of your game. It's exhilarating. It never gets boring or old. It is a sport that draws you in and gets you hooked."

"I love bobsledding," said Katelyn Kelly. "I love the atmosphere, the people and the international aspect. It helps you feel that you are doing more than yourself. I have made Lake Placid my home. I travel so much it is now my base, the place I come home to. I really like the small-town atmosphere. I started as a brakeman and always wanted to drive. Once I tried it, I never wanted to go back. Initially



Lake Placid News

PROTECTION

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# SANDIGOLF

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## ON THE SCENE: Supporting Olympic dreams -LakePlacidNews.com | News and information on the Lake

Article Photos The Whiteface Lodge constantly makes state, national and international best resorts lists for their ambience, service, facilities and dining. It turns out that some who work there are every bit as elite, if not more so, such as World Cup silver medalist Chris Mazdzer and his three co-workers Katelyn Kelly, Annie O'Shea, and Morgan Tracy.

The hotel supports would-be Olympians by giving them a job, generally four to seven Olympians at any given time, and has been doing so for several years. "This year, we have four Olympic hopefuls working for us," said food and beverage manager Sean Foley. "We have a very good relationship with the Olympic Training Center. Our philosophy is to take good care of our people, and they will take good care of you, our guests. It's a win-win philosophy. Our supporting Olympic athletes is an extension of that philosophy, and it has worked out quite well, plus we find that their training-competition and our work schedules tend to be complementary. We typically host an annual event to support a local cause, such as the Lake Placid fire or ambulance departments, or the towns of Keene and Jay after Irene. This year, we decided to help our own staff go to Sochi and organized this benefit to support them."

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Edwin Watts Golf

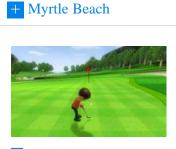
releases ARC ClubSmarts fairway woods report

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Review: Callaway X Hot Pro Fairway Woods Rule From Tee, Off Deck

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+ Airline Accommodations ...



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"We really appreciate the turnout, the support of the community and the Lodge," said Morgan Tracy. "Lake Placid is a great town for an athlete."

"I want to look on TV in February and say I know that kid," said Joe Fusco attending the event with his wife, Corkey.

"It's cool to meet them, learn about them and their sports, and know that the Lodge is supporting them," said Debby Zeman. "Being in an Olympic town makes us feel more connected. I feel the jumps are the icon of the area. Morgan served us ice cream the other day. It's amazing."

"Morgan is a passionate person," said Nicki Pratt. "This is a life dream that is not easy to do. We are behind her and the others all the way."

"This event makes us invested in what happens to them," said Fusco. "The spirit here is pretty big."

"I started work at the Whiteface Lodge four years ago as a summer job," said Mazdzer. "The Whiteface Lodge treats all the athletes very well. To have them host this benefit in addition to everything else they do for us, I can't thank them enough. The Tri-Lakes has more athletes going to the Olympics per capita than any other community in the world and has been doing so since the first winter games. This level of excellence is a result of a mix of families, facilities and community support as exemplified by having the Whiteface Lodge behind us."

San Francisco



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□ 151



Sam Miller drives Lowell

to fourth straight AAA golf title | Emanuel Lee | Prep Sports | San

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Swing Sequences	Las Vegas	U.S. Open	Hank Haney	
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Home > News & Features > Trip Ideas > 5 Best Old-School Ski Resorts

## 5 Best Old-School Ski Resorts

Posted by Fodor's Guest Blogger on December 20, 2013 at 11:15:20 AM EST | Post a Comment





By Christina Valhouli

There's something wonderfully comforting about an old-school ski resort. They're not hip, they're not cool, and that is precisely the point. If you're looking for a Norman Rockwell-inspired place to enjoy a winter break, complete with antlers, cocoa by the fire, and plenty of plaid, check into one of these traditional ski hotels. And before you go, remember to swap the skinny jeans and aviator sunglasses for a fleece and some L.L.Bean boots to really look the part.



### 1. WHITEFACE LODGE

Lake Placid, NY

Tucked into the woodlands of Lake Placid, New York, the Whiteface Lodge is built in the style an Adirondack great camp, so there is plenty of wood and natural material. During the day, guests can enjoy iceskating or bowling at the indoor alley, and there's also a family games room. At night, tuck into s'mores by the fire pit, or warm up with a cognac at one of the handcrafted lean-tos dotted around the property. RSS FEED 题

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### 2. GSTAAD PALACE

Gstaad, Switzerland

This grand ski resort is one of the few family-owned hotels in Switzerland and comes with a storied past: During World War II, the Swiss government hid much of the country's gold reserves in the hotel's bunker. Today, the Gstaad Palace offers all of the traditional Swiss trappings, complete with chocolate, cheese, and plenty of wine. The inhouse La Fromagerie restaurant, with wood-paneled walls and gingham-covered tables, is the place to gorge on fondue or raclette. The hotel also offers an igloo experience for those looking to channel their inner Eskimo.

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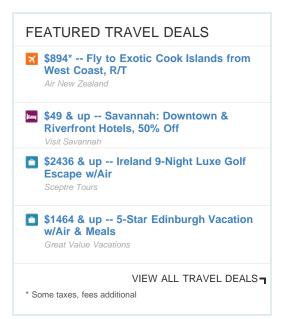
3-trapp-family-lodge.jpg

#### 3. TRAPP FAMILY LODGE

#### Stowe, Vermont

The hills are alive . . . in Vermont. The Von Trapp family, famously portrayed in the classic movie *The Sound of Music*, opened this ski lodge in the 1950s and it's still today owned by family descendants. The main building is designed in classic Austrian style and fans of the film should time their visit to coincide with the weekly screening of the movie (held on Thursday nights). For a classic winter experience, cross-country ski or snowshoe to the Slayton Pasture Cabin, located three miles from the Trapp Family Lodge, where guests can warm up by the fireplace with a hot cocoa or a bowl of soup. Horse-drawn carriage rides are also available, or come back in early March for maple sugaring season.

#### Visit in Europe





### 4. FAIRMONT BANFF SPRINGS

#### Alberta, Canada

Located on the shores of Banff National Park's Lake Louise and set against the backdrop of the Rockies, this Fairmont hotel looks like a fairy-tale castle, thanks to its towers and turrets. While skiing is the big draw here, activities on offer cover all the winter classics, from sleigh rides to ice-skating. Cross-country trails can be accessed just outside the resort. Inside, the decor is traditional, thanks to an abundance of oil paintings and polished wood. The in-house Walliser Stube restaurant serves classic Alpine cuisine, such as fondue and raclette.



### 5. HOTEL LA PERLA

### Corvara, Italy

Think of this family-run hotel as being happily stuck in the past, but with plenty of surprises. Located in the heart of Italy's Dolomites, the Hotel La Perla exudes a classic Tyrolean style, with plenty of exposed beams, plaid, and checkered fabrics. It's also a bit glam, with crystal chandeliers dotted liberally around the hotel. While the decor can be a little nutty (like the over-the-top grotto pool), the food is taken very seriously. Menus are proudly Italian and ingredients are sourced locally where possible. The massive buffet breakfast serves up farm-fresh eggs, cheese, and yogurt. Dinner options include the Osteria Le Murin, housed in a former mill, as well as the Michelin-starred La Stua de Michel restaurant, which features a 30,000-bottle wine cellar. Don't miss the horseshoe-shaped bar, which serves everything from fresh juices to classic cocktails.

Christina Valhouli has written about travel, beauty, and lifestyle trends for The New York Times, the New York Post, and Departures. Follow her on Twitter.  $Sign \, Up \, (https://registration.forbestravelguide.com/registration) \bullet \ Log \, In \quad \bullet \ Blog \, (http://blog.forbestravelguide.com/registration) \, \bullet \ Log \, In \quad \bullet \ Blog \, (http://blog.forbestravelguide.com/registration) \, \bullet \ Log \, In \, \bullet \ Blog \, (http://blog.forbestravelguide.com/registration) \, \bullet \ Log \, In \, \bullet \ Blog \, (http://blog.forbestravelguide.com/registration) \, \bullet \ Log \, In \, \bullet \ Blog \, (http://blog.forbestravelguide.com/registration) \, \bullet \ Log \, In \, \bullet \ Blog \, (http://blog.forbestravelguide.com/registration) \, \bullet \ Log \, In \, \bullet \ Blog \, (http://blog.forbestravelguide.com/registration) \, \bullet \ Log \, In \, \bullet \ Blog \, (http://blog.forbestravelguide.com/registration) \, \bullet \ Blog \, (http://blog.forbestravelguide.com/registrati$ 

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## Whiteface Lodge

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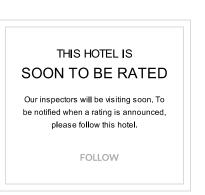
OVERVIEW DETAILS

The Adirondack (http://www.forbestravelguide.com/the-adirondacks-new-york) region has its share of resorts, but Whiteface Lodge, built in Lake Placid in 2005, is a standout. No detail is overlooked at this family-friendly getaway, from its range of on-site amenities (skating rink, catch-and-release trout pond, bowling alley, movie theater, fitness center, game room, lean-tos) to its classic mountain-style architecture and décor (antler chandeliers, birch-bark details, deer heads and woodsy artwork). Whiteface Lodge offers 94 handsome suites, ranging in size from 700 to 2,300 square feet, outfitted with kitchens, fireplaces, leather sofas and refined rustic furniture.

Cozy common areas, such as Kanu Lounge, are ideal for cocktails by a crackling fire and give the place a Great Camp house party vibe; on-site restaurant Kanu serves a farm-to-table, fine-dining menu in a grand space; and the Lodge's elegant, state-of-the-art spa offers luxurious pampering, even its own spa cuisine. An underground parking garage is especially welcome in winter as is an all-season clubhouse with mountain views that accommodates weddings, family reunions and other gatherings. LESS

### **DETAILS - Insider Information About This Hotel**

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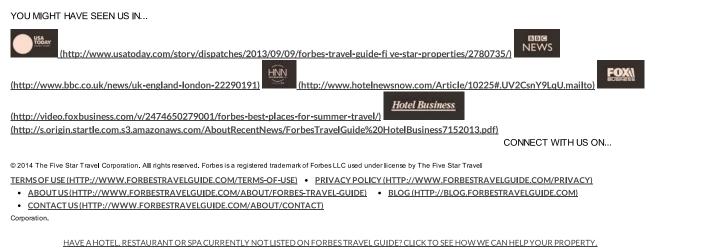
<u>by-dr-dre)</u>

### EXPAND MAP <u>12946, USA&z=15&iwloc=&output=embed</u>

### Whiteface Lodge

7 Whiteface Inn Lane Lake Placid, New York 12946 518-523-0500 | 888-582-0505 LOCATION: LAKE PLACID, NY (/THE-ADIRONDACKS-NEW-YORK/HOTELS) DESTINATION: LAKE PLACID (/THE-

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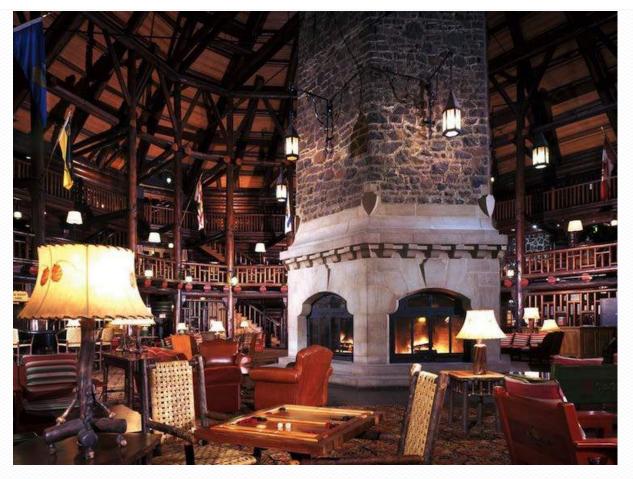
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If you're thinking about spending the holiday season in the rustic lap of luxury, or you're like me, and you just want to daydream about it, here's a list of five luxury winter lodges so spectacular they make that trip to Disney look like a week in Detroit.

### Fairmont Le Château Montebello





Have you ever wanted to sip eggnog by the massive wrap-around fireplace, in a room so manly it makes Winterfel look like your Grandma's den? Well, the Fairmont Le Chateau is your chance. With 211 luxury rooms, spa, dogsledding, sleigh riding, and 26 miles of cross-country skiing, this place is a picture perfect winter wonderland.





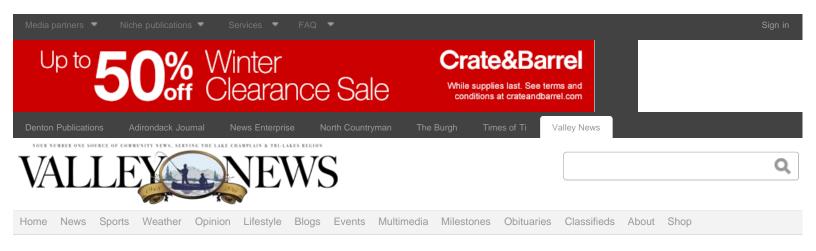


This picturesque lodge is brimming with cast-iron fireplaces, indoor pools, fine dining, bars, and game rooms. If that isn't enough, Whiteface Lodge is also surrounded by a 6 million acre Adirondack Park for outdoor winter adventures.



### Tripple Creek Ranch

Lake Placid holiday decorating winners announced - The Valley News



### Lake Placid holiday decorating winners announced



Residential decorations winner for Children's Delight - Bonnie Fitzjames & Eric Lincoln, located on Liberty Hill in Lake Placid.

First Posted: Sunday, December 15, 2013 -6 a.m.

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Lake Placid — The Lake Placid holiday decorating contest committee is pleased to announce this year's winners.



Residential decorations winner for Children's Delight - Bonnie Fitzjames & Eric Lincoln, located on Liberty Hill in Lake Placid.

### Residential

CLASSIC ELEGANCE - Andy Perkins and Carol Perkins (McKinley & School Street)

CHILDREN'S DELIGHT - Bonnie Fitzjames & Eric Lincoln (Liberty Hill); Honorable Mention: Carol Mikalonis & Jean Mitchell (Mill Pond)

OLYMPIC THEME - Kathy Johnsen (121 Averyville Rd)

MOST CREATIVE - Tie: Randy Patterson (19 Summer St.); and Larry and Nancy Master

JEWEL BOX - May/Gonzales (22 Greenwood); Honorable mention: Paul Ellsworth ( 24 Fawn Ridge)

GINGERBREAD HOUSE - Angie & Charlie Huffman (Old Military

**Events Calendar** 

		December 2013 Next				
Su	Мо	Tu	We	Th		Sa
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
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Lake Placid holiday decorating winners announced - The Valley News

Rd.); Honorable mention: Brad & Shelia Preston (Mill Pond Dr.)

### Commercial

BEST of SHOW: Whiteface Lodge

OLYMPIC THEME: Mirror Lake Inn

RETAIL WINDOW: (1) Lake Placid Christmas Company; (2) The Bookstore; (3)Adirondack Trading Company

CIVIC/CHURCHES: Pilgrim Holiness Church

RESORTS: Tie, High Peaks Resorts and Golden Arrow

B&B: Stage Coach Inn

HOTEL/MOTEL/INN: Adirondack Inn; Honorable Mention: Placid Bay Inn

BEST NEW DISPLAY: Antediluvian Antiques & Curiosities

COMMERCIAL: Dr. Ballestrini; Honorable mention: Mykonos Restaurant; Lake Placid Flower & Gift

This year's winners were announced at the Holiday Village Stroll's Holiday Dreams on Ice Show on Sunday in Lake Placid. The commercial winners will be receiving plaques for display at their locations.

A panel of 9-12 judges annually selects the properties whose decorations, in their collective opinion, represent the best of Lake Placid. Judges are volunteer representatives from the Lake Placid Business Association, The Lake Placid Beautification Association and the Lake Placid Garden Club, as well as the community at large. The committee is supported by staff from the Lake Placid CVB, which provides funding for the annual awards.

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### THIS WEEK

### ADIRONDACK REVERIE: WHITEFACE LODGE by Edward Brivio

**NEW YORK CORNER** 

Clement by John Mariani

Carmignano Gets Its Due from Capezzana by John Mariani

## ADIRONDACK REVERIE: WHITE FACE LODGE



by Edward Brivio Photos by Robert Pirillo

> Nestled near the southwest corner of Lake Placid, only minutes from the town of Lake Placid, the <u>Whiteface Lodge</u> brings a new level of luxury to the High Peaks region of the Adirondacks. Constructed in the style of the Great Camps built by the late 19th and early 20th century "robber barons" for



which the region is famous, it combines rustic charm and strikingly beautiful log cabin design with all the amenities of a world-class resort. No need to be fabulously wealthy or own your own Pullman car to have access to the last word in rural comfort on the threshold of this great wilderness of mountains, lakes, and pristine forests covering some 6 million acres. Traditional Adirondack Rustic building methods and materials -log framing, local wood and fieldstone -- coupled with Adirondack-style, handcrafted furniture, furnishings, and decorative details capture the rugged natural beauty of the lodge's surroundings.

Everywhere the eye looks, some perfectly wrought detail brings the world outside the timbered windows, both flora and fauna, inside:

handcrafted ironwork, used for wall sconces and hammered into vines around the chandeliers; cast iron statuettes of bears, stags, and ducks here and there; the occasional full size Old Town canoe, and antlers everywhere, even a large many-antlered chandelier, along with a handful of taxidermy animals, all bear this regional stamp. Hunting and fishing memorabilia abound. Subdued lighting gives the warm, firelit glow of a snug cabin in the deep backwoods to the dark, exposed timbers of the interior.

Our guest room would have done very nicely as a freestanding, full-sized house. Occupying two top floors and 1,800 square feet were a large living room, a dining room, a full kitchen with stainless appliances and granite countertops, three bedrooms, including an over-sized master bedroom on the second floor, next to a

very spacious bathroom with jetted bathtub, separate shower, a vanity with two sinks, and heated floors. And how convenient were the 2 gas fireplaces, one in the living room and the other in the bedroom, turned on with a simple press of a button, providing not only real flickering flames to gaze at, but a gentle, cozy warmth as well. Beautiful, handcrafted Adirondack-style furniture and accessories filled the space. A private cedar and mahogany balcony off the living room let us relax in the fall air to enjoy the view of Whiteface Mountain in the near distance and the polychrome leaves ablaze on the surrounding slopes.

The most impressive, truly breathtaking space here is the dining room of the lodge's signature restaurant, **Kanu**. Massive timber uprights and large log trusses frame a three-story Great Room, with log walls, a timbered loggia, and two granite, wood-burning fireplaces, each big enough for a manor house. Two large wrought iron chandeliers and an even more interesting glass one in an Arts and Craft style finished off with antlers hung by iron chains from the soaring 30-foot-high ceiling, with a skylight at its apex. It's the perfect backdrop for the large moose and elk heads mounted above the fireplaces, a canoe suspended from the back wall with a toy stuffed bear as a passenger, and beautifully made hewn-log tables and chairs. This is "roughing it" in grand style.





Kanu was the venue for a Fall Festival Dinner for 40 or so lucky diners the weekend I visited. The evening started quietly with a hay-smoked Nova Scotia oyster as *amuse bouche*, very lightly smoked and very fresh. I'm not sure if using greens as a first course was a good idea. For me, the Fledgling Crow Farms Autumn greens, grown just down the road in Keeseville, with Old Chatham Ewe's Bleu Cheese, excellent as they were, would have been more welcome as a sort of *intermezzo* after one or two more substantial dishes.

Local sourcing was the night's theme, as was the use of seasonal ingredients. Things got much more interesting with the next dish, Juniper Hill Farm (in Wadhams) butternut squash puree (*left*), a pretty, tasty orange smear on the plate, made even better with delicious chanterelles, toasted squash seeds, and crunchy, flavorful brioche croutons.

Harmony Hill Farmstead Scotch egg, from a farm in Malone, was a great idea. I always thought that a Scotch Egg, which is standard pub fare in England, prepared with care and topnotch ingredients would be delicious. With Vermont Maple sausage surrounding the hard-boiled egg, it was pretty much a novelty for everyone at the table, but was definitely enjoyed by all.

The main course was again something of a surprise. The chefs requested Kilcoyne Farm, located far north near the Canadian border in Brasher Fall, to butcher their beef so the tenderloin was still on the bone, something one rarely sees. The bone gave the melt-in-your-mouth cut exceptional flavor, while the Swiss chard, baby carrots, and celeriac were the perfect seasonal touch.

New York State Lady Apple sorbet with local maple syrup and a yogurt pound cake brought things to a delicious, gentle close. The evening was a well thought out, successfully executed, multi-course Fall Festival Dinner, with perfectly sized portions, and, for the most part, showcasing the bounty of the season. Well-trained wait staff ensured there were no long waits between courses, so everything moved along smartly. The perfectly light, yet satisfying, dessert also managed to cleanse the palate.

On another evening we ordered from Kanu's regular menu, starting smartly with a wild mushroom risotto, perfectly executed, creamy, with a slight crunch to the rice kernels, and all but bursting with flavor from the assorted mushrooms. Serving it in a

wrought iron pan made sure it was hot right up to the last, sad bite. Another good starter was Smoked Mountain trout (not local) with arugula, radish and dollops of trout roe. The only misstep was the *crème fraîche* foam--a nod to molecular cuisine--that was just too unsubstantial to play any real role in the dish. Here was a refinement that out-smarted itself. A side order of regular *crème fraîche*, requested from the waiter, performed much better.

A Niman Ranch heritage pork chop with roasted Brussels sprouts and applewood smoked bacon was expertly prepared so the grilled chop was medium throughout but not dried out, something I've never been able to accomplish at home. Pastrami-style brined organic salmon, with wild rice, toasted almonds and acorn squash not only tasted good but looked good as well, the brick-colored fillet laying atop a green-skinned round of squash, whose center was filled with wild rice, pearl onion confit, and toasted almonds.

The only real culinary disappointment of the trip was the Whiteface Cheddar burger served at the **Kanu Lounge**, right across the floor from the main dining room. I'd been eyeing them for days, as the diners seemed to be thoroughly enjoying theirs. It looked well-grilled, juicy and delicious. Unfortunately, mine was bland, over-cooked, and, worst of all, rather dry. The brioche bun, honey-cured bacon, and french fries did help somewhat. Also, do order the yummy truffle fries available as a side dish, a partnership surely made in heaven.

Sautéed brook trout, on the other hand, was an unqualified success, with Thousand Island wild rice and roasted root vegetables. Our first courses were sesame-seared ahi tuna with wonderful wasabi *crème fraîche*, and a curried carrot soup that stole the show, definitely "worth

a detour" all on its own. Executive Chef Davis S. Haick and the chef de cuisine, Greg Barth, take full advantage of their neck of the woods. Their contemporary take on a distinctly American *haute cuisine* showcases the best seasonal ingredients, locally sourced as much as possible. Somebody took time and really did their homework in ferreting out all these local



purveyors. The chefs do their best never to betray the season. They don't over think their dishes, or cram plates with as many different things as possible. The sides highlight the main ingredient, they don't intimidate it.

The Adirondack Rustic décor,



done with impeccable taste, does have its touches of whimsy. I especially liked the stuffed raccoon, upright and scratching his claws on a stump, that sits right up against the bottom post of the flight of stairs leading to the main floor. I failed to notice it at first. With my hand trailing on the stair railing as I came down, it suddenly and unexpectedly encountered some furry critter when I reached the bottom. I didn't realize at first that this was taxidermy, and not some live forest fauna foraging in the lobby.

Kanu: starters: \$12-15, main courses: \$28-40, desserts: \$10; Kanu Lounge: starters: \$9-13, soups and salads: \$8-12, sandwiches: \$15-18, and entrees \$20-25.

An Unusual Fine Dining Experience in Lake Placid New York | We Blog The World



### An Unusual Fine Dining Experience in Lake Placid New York

December 15, 2013 By Jessica Festa 🤍 Leave a Comment





"For your amuse-bouche we have a cocoa-dusted day boat scallop and some caramelized blood orange, which I've paired with a cocktail called "All the Thyme in the World."

I look down at my plate, where a plump scallop sits, dark cocoa powder contrasting with the shellfish's light color and a smear of bright orange illuminating the plate. The complementary cocktail is crafted with Carbay Blood Orange Vodka, Sorel Spiced Hibiscus Liquor, tamarind and pomegranate juices, and garnished with a grilled orange and a thyme sprig. Like the dish, this drink is thoughtfully prepared, the orange slice dipped into granulated sugar and roasted with a concentrated flame from a kitchen torch, and the thyme slapped to release the essential oils into the glass.

While the presentation is what you would expect to find in New York City or Los Angeles, I'm actually dining at Whiteface Lodge's KANU Restaurant ... in Lake Placid. While mountain resort towns are typically known for their meat and potatoes-style cuisine, KANU is adding a twist to the local dining scene, incorporating a farm-to-form philosophy while also experimenting with atypical pairings and presentations.

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#### KANU Restuarant

Executive Chef David Haick is the creative mind behind KANU's innovative menu. As a vegetarian (90% vegan), he adds a more delicate touch to the hearty, calorie-rich dishes that dominate the culinary scene of this mountain village. Luckily, I've been graciously invited to partake in a six-course Chef's Table dinner to experience it for myself.

"I want to serve cuisine that is not typically served on the main strip in Lake Placid," explains Chef Haick. "Items I consider when planning a menu are regional ingredients, foraged items, and the local farms. I like to showcase local farmers on our menus, thus giving back to the community, and sharing the fruits of their labor."



### Apple Carpaccio

After the amuse-bushe, I'm brought a Hidden Rose Apple Carpaccio with finger lime, walnuts, local goat cheese



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and celery. The restaurant's sommelier, Scott Waller, pairs this dish with a 2003 Nicholas Joly, Savennieres"Clos de la Bergerie" from France.

"When pairing a dish, I use a narrowing set of criteria to help make a selection," explains Scott. "First I look at the base ingredient and cooking method, and decide if it shows light, medium or full bodied characteristics. Poaching of fish is lighter in style, braising of game is heavy in style. Next I explore the supporting components of sauce and dominant herbs. This I would also consider in terms of relative lightness or fullness. Cream sauces and raw aromatic herbs would be heavier, and consumes and vinaigrettes would be lighter."

While Chef David enjoys sourcing locally when he can, he'll purchase ingredients from other places when they add a unique element to a dish. For example, the Hidden Rose Apples are from Oregon, home of the one sole producer in the world of this variety. The walnuts and apples are the key to this dish, and the wine compliments this with flavors of nut and orchard rather than fruits, getting more expressive as it warms up.

From there we sample a Tucker Farm Potato Gratin with White Alba and and Black Perigueux Truffle served in a miniature cast-iron crock pot.

My server smiles. "Chef has requested I leave the lid on so when you open it you really experience the aromas of the truffle."



### Truffle Potatoes

And I'm glad he did, as immediately upon lifting the top a whiff of earth, nuts and cream envelopes my senses. Scott pairs this dish with an Ommegang "Rare VOS" from Cooperstown, New York. The beer is a Belgian-style cafe ale brewed with sweet orange peel, coriander and Grains of Paradise for a fruity yet spicy flavor and mellow essence.

"Beer can at times be more complementary to dishes than wine," says Scott. "One of the big differences between the two is acidity. Naturally occurring in wine, it gives wine its palate refreshing characteristics; however, there are times you want a dish to be supported, not contrasted. Beer also has the ability to be palate refreshing with its natural carbonation."

We veer from the menu a bit when I'm informed KANU's Pizza Margherita is a must-try, and I request to sample some. What's interesting about KANU's Pizza Margherita compared to what you'll usually find in Lake Placid is its authenticity. Along with making their own sauce, they buy Caputo flour and real buffalo mozzarella from Italy. Diners can watch their pizza being baked in a real wood fire oven.

"I think of it as educating. I know we should create items that are common, so that locals can identify with the cuisine. But, that will only take us so far; being creative and different will take you further in the long run," says Chef David. "Inventive and being innovative is why most people come out to eat, for the excitement and the experience. Enjoy food that they cannot have at home, or elevating something that is common, such as our Pizza Margherita. Using great authentic ingredients."

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#### Bone-In Filet

Back to the tasting menu, I'm brought a Kilcoyne Farm Bone-In Filet, a unique cut fabricated specifically for Whiteface Lodge, with Chef David communicating the specifications he required to the farm and its butcher. The result is a bone that gives the filet a fuller, better taste and Umami (beefy flavor).

"Kilcoyne Farm supplies a lot of restaurants in the area, and not one has ever requested or as served such a great piece of meat," Chef David explains. "These are the items that are not serve typically in this area, this is what will make us a destination."

The filet is served with three onion marmalade, parsnips, baby carrot and butternut squash. Because there isn't much fat in the meat, Scott chooses a wine with less tannins that also matches the sweetness of the squash, a 2008 Allegrini "Palazzo della Torre" from Veneto, Italy. Because the winemaker waits for the grapes to turn to raisins, it has a raisin flavor while also showcasing depth and concentration to enhance the meal.



#### Fruit and Yogurt - KANU-style

While all of the savory dishes are beautifully presented, it's the dessert courses that are the true works of art. On my menu it says "Fruit & Yogurt,"; however, what I'm brought is a deconstructed version that would make Picasso jealous. Chunks of yogurt sponge, blueberry cremeux, lemon powder, raspberry pearls, yogurt crema, carbonated blueberries, whipped blackberry, vanilla sable with almond, strawberry sorbet, and a side of strawberry-basil soda adorn a spotless white plate, for a vibrant dish with complex flavors and textures. Scott pairs with a Framboise Lambic, which plays with the effervescence of the fruit in a way that's not forced.



#### Savory Desserts

Dessert isn't over yet, however, as Chef prepares a trio of savory desserts, a cauliflower-white chocolate truffle, sweet pea financiere, and tomato pate de fruit. It's paired with a Great Adirondacks "Whiteface Stout" topped with heavy cream and Frangelico, for a chocolate flavor hinted by sweet berries.

More impressive than KANU's dessert menu is it's dessert flight list. The flight book is expansive: ice wines, botrytis wines, ruby ports, tawny ports, sherries, madeiras, malt scotches, peat scotches, barrel scotches, aged scotches, ged rums, grand marniers, armagnacs, house cognas, calvados, grappas, amaros, tequilas, mezcals, bourbons, New York whiskeys, artisanal gins, and an interesting Blind Vodka Challenge flight that takes the branding out of tasting and allows people to decide what they really like.

"KANU is becoming a go-to spot for becoming educated on styles of spirits, wines and beers," explains Scott. "We have a book of 25 different "flights" that offer samplings of spirits and dessert wines that normally you would only order one of. Our flights explain how each is produced, with flavor descriptions and are presented in sets of three small tastings within each category. This program gives our guests better knowledge and sensory experiences when they travel away from our resort."



#### Tawny Port Tasting

I opt for the tawny port flight. According to Scott, tawny port is aged in barrels for many years, which helps soften the wine. This is when it changes from ruby red to a reddish brown "tawny" color and its delicious flavors of caramel and nut, as well as toasty notes, become apparent. I'm given a snack of almonds and blue cheese crumbles to enhance the tastes, as I dive into a Niepoort "10yr Tawny," which is bright in color yet light a smooth. Almonds and walnuts on the nose complement the bites in my mouth. From there I sample a 1994 Smith An Unusual Fine Dining Experience in Lake Placid New York | We Blog The World

Woodhouse "Colheita Tawny," a rare Tawny from a single harvest year that's deep and rich in flavor with a warm and toasty finish, as well as a Graham's "20yr Tawny," a smooth and supple Tawny rich in almond notes and balanced in fruit.

As I finish my last sip of port, I realize I'm exquisitely tipsy and satisfied. Not only that, I feel inspired and more knowledgeable, as if I've just taken a course in food and beverage. It was something I wasn't expecting to find in Lake Placid, a village where people come to hit the slopes, conquer high peaks and climb ice and rock face. While it's the adventure that has typically drawn people to Lake Placid, KANU is an attraction in itself that introduces visitors to the local flavors of the area in way that hasn't been done before.

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Renee Blodgett is the founder and editor of We Blog the World, which was created in 2008. Renee has lived in ten

countries and traveled to nearly 80, giving her a unique understanding and appreciation of international cultures. She is ranked #12 Social Media Influencer by Forbes and referenced in two renowned books on how social media is changing how we live our lives.

Since its launch, the site has grown organically across multiple online platforms. We Blog the World combines the magic of an online culture and travel magazine with a global blog network, where independent voices capture the best cultural experiences, events, ideas and stories for the discerning, educated and savvy globetrotter.

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## 20 Hotel Ski Deals To Jump On

### Where: <u>United States</u>

December 13, 2013 at 1:58 PM | by wakeandwander | Comments (0)



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Now that you know <u>what amenities to look for in a full-service ski hotel</u>, here is a list of on-going hotel deals offered by ski hotels across North America to browse as you look for a place to stay.

Be sure to mention the deal specifically when booking and inquire to be sure nothing about the offer has changed. We've broken the deals down by region for easy browsing.

## Colorado

### The Westin Riverfront Resort & Spa at Beaver Creek Mountain: The

Westin Riverfront has three special winter packages as follows: 1) "Ski for Free" deal starts at \$549 per night and includes performance ski rentals for



two people, lift tickets good at Vail or Beaver Creek for two, fleece blanket and valet parking. The "Adrenaline Junkie" package has a two-night minimum stay, starts at \$785 per night, and includes accommodations in a studio suite, snowcat tour for two, performance demo ski rentals for two, \$100 gift card to Maya, backpack, and valet parking. The "Treat the Grandkids" deal has a three-night minimum stay, starts at \$435 per night, and includes accommodations in a two-bedroom suite, a nightly amenity of popcorn, milk and cookies or gummy bears, one in-room movie per night, a sleigh ride dinner for four at Four Eagle Ranch, 25% off Westin Kids Club, and valet parking.

Park Hyatt Beaver Creek Resort and Spa: The "Powder and Pampering: Ultimate Girls' Winter Getaway" package includes a bottle of Veuve Clicquot upon arrival, group "Haute Tub" experience, two-hour complimentary women's mountain tour, spa day pass, \$100 spa credit and spa basket welcome amenity. Rates start at \$530 per person for two-nights, double occupancy. The "Gentlemen's Package" includes three nights lodging, a bottle of top-shelf scotch from a Colorado distillery, "high-quality" cigars, snow cat tour for two, beacons and backcountry gear, lunch at a backcountry yurt, \$150 food and beverage credit, one massage per person, and two passes to Aqua Sanitas Water Sanctuary. Rates start at \$299 per person, per day based on double occupancy.

<u>Klammer Lodge</u>: The Ultimate Franz Klammer Ski package starts at \$475 a night, has a minimum of four nights, and includes two adult daily lift tickets, transfers from Montrose & Telluride Airports, valet parking and ski valet.

Sheraton Steamboat Springs Resort & Villas: The "Champagne Powder" package starts at \$379 a night and includes accommodations, a bottle of sparkling wine nightly, daily breakfast, and lift tickets. The "Ski and Stay" package starts at \$345 a night and gets guests accommodations and a lift ticket for every night of their stay.

<u>Vail Resorts</u>: Vail's Ski Free, Stay Free package is available across its entire profile of resorts (Colorado, Utah, Tahoe, and Wyoming) and offers the fourth night free when booking three nights. You have to check here for the starting rates at each individual resort.

## **New York**

<u>Whiteface Lodge</u>: The "Mid-Week Ski-Free Package" is a three-night deal that includes accommodations in a suite, two Whiteface Mountain lift tickets for two, full breakfast, and valet parking. Valid Monday-Thursday on non-holidays, rates in January start at \$389/night.

## Vermont

**Topnotch Resort & Spa**: The "Ski Stowe" package starts at \$226/night after the New Year (\$188 in December) and includes an overnight stay, one Stowe Mountain Resort lift ticket per adult/per room/per night, and shuttle



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# KANU Restaurant: Enticing Visitors Beyond Outdoor Adventure

Posted by jess2716 on December 12, 2013 at 11:25 am

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Cocoa-dusted scallop

"For your amuse-bouche we have a cocoa-dusted day boat scallop and some caramelized blood orange, which I've paired with a cocktail called "All the Thyme in the World."

I look down at my plate, where a plump scallop sits, dark cocoa powder contrasting with the shellfish's light color and a smear of bright orange illuminating the plate. The complementary cocktail is crafted with Carbay Blood Orange Vodka, Sorel Spiced Hibiscus Liquor, tamarind and pomegranate juices, and garnished with a grilled orange and a thyme sprig. Like the dish, this drink

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KANU Restuarant

Executive Chef David Haick is the creative mind behind KANU's innovative menu. As a vegetarian (90% vegan), he adds a more delicate touch to the hearty, calorie-rich dishes that dominate the culinary scene of this mountain village. Luckily, I've been graciously invited to partake in a six-course Chef's Table dinner to experience it for myself.

"I want to serve cuisine that is not typically served on the main strip in Lake Placid," explains Chef Haick. "Items I consider when planning a menu are regional ingredients, foraged items, and the local farms. I like to showcase local farmers on our menus, thus giving back to the community, and sharing the fruits of their labor."



Apple Carpaccio

After the amuse-bushe, I'm brought a Hidden Rose Apple Carpaccio with finger lime, walnuts, local goat cheese and celery. The restaurant's sommelier, Scott Waller, pairs this dish with a 2003 Nicholas Joly, Savennieres" Clos de la Bergerie" from France.

"When pairing a dish, I use a narrowing set of criteria to help make a selection," explains Scott. "First I look at the base ingredient and cooking method, and decide if it shows light, medium or full bodied characteristics. Poaching of fish is lighter in style, braising of game is heavy in style. Next I explore the supporting components of sauce and dominant herbs. This I would also consider in terms of relative lightness or fullness. Cream sauces and raw aromatic herbs would be heavier, and consumes and vinaigrettes would be lighter."

While Chef David enjoys sourcing locally when he can, he'll purchase ingredients from other places when they add a unique element to a dish. For example, the Hidden Rose Apples are from Oregon, home of the one sole producer in the world of this variety. The walnuts and apples are the key to this dish, and the wine compliments this with flavors of nut and orchard rather than fruits, getting more expressive as it warms up.

From there we sample a Tucker Farm Potato Gratin with White Alba and and Black Perigueux Truffle served in a miniature castiron crock pot.

My server smiles. "Chef has requested I leave the lid on so when you open it you really experience the aromas of the truffle."



And I'm glad he did, as immediately upon lifting the top a whiff of earth, nuts and cream envelopes my senses. Scott pairs this dish with an Ommegang "Rare VOS" from Cooperstown, New York. The beer is a Belgian-style cafe ale brewed with sweet orange peel, coriander and Grains of Paradise for a fruity yet spicy flavor and mellow essence.

"Beer can at times be more complementary to dishes than wine," says Scott. "One of the big differences between the two is acidity. Naturally occurring in wine, it gives wine its palate refreshing characteristics; however, there are times you want a dish to be supported, not contrasted. Beer also has the ability to be palate refreshing with its natural carbonation."

We veer from the menu a bit when I'm informed KANU's Pizza Margherita is a must-try, and I request to sample some. What's interesting about KANU's Pizza Margherita compared to what you'll usually find in Lake Placid is its authenticity. Along with making their own sauce, they buy Caputo flour and real buffalo mozzarella from Italy. Diners can watch their pizza being baked in a real wood fire oven.

"I think of it as educating. I know we should create items that are common, so that locals can identify with the cuisine. But, that will only take us so far; being creative and different will take you further in the long run," says Chef David. "Inventive and being innovative is why most people come out to eat, for the excitement and the experience. Enjoy food that they cannot have at home, or elevating something that is common, such as our Pizza Margherita. Using great authentic ingredients."



Bone-In Filet

Back to the tasting menu, I'm brought a Kilcoyne Farm Bone-In Filet, a unique cut fabricated specifically for Whiteface Lodge, with Chef David communicating the specifications he required to the farm and its butcher. The result is a bone that gives the filet a fuller, better taste and Umami (beefy flavor).

"Kilcoyne Farm supplies a lot of restaurants in the area, and not one has ever requested or as served such a great piece of meat," Chef David explains. "These are the items that are not serve typically in this area, this is what will make us a destination."

The filet is served with three onion marmalade, parsnips, baby carrot and butternut squash. Because there isn't much fat in the meat, Scott chooses a wine with less tannins that also matches the sweetness of the squash, a 2008 Allegrini "Palazzo della Torre" from Veneto, Italy. Because the winemaker waits for the grapes to turn to raisins, it has a raisin flavor while also showcasing depth and concentration to enhance the meal.



Fruit and Yogurt — KANU-style

While all of the savory dishes are beautifully presented, it's the dessert courses that are the true works of art. On my menu it says "Fruit & Yogurt,"; however, what I'm brought is a deconstructed version that would make Picasso jealous. Chunks of yogurt sponge, blueberry cremeux, lemon powder, raspberry pearls, yogurt crema, carbonated blueberries, whipped blackberry, vanilla sable with almond, strawberry sorbet, and a side of strawberry-basil soda adorn a spotless white plate, for a vibrant dish with complex flavors and textures. Scott pairs with a Framboise Lambic, which plays with the effervescence of the fruit in a way that's not forced.



Savory Desserts

Dessert isn't over yet, however, as Chef prepares a trio of savory desserts, a cauliflower-white chocolate truffle, sweet pea financiere, and tomato pate de fruit. It's paired with a Great Adirondacks "Whiteface Stout" topped with heavy cream and Frangelico, for a chocolate flavor hinted by sweet berries.

More impressive than KANU's dessert menu is it's dessert flight list. The flight book is expansive: ice wines, botrytis wines, ruby ports, tawny ports, sherries, madeiras, malt scotches, peat scotches, barrel scotches, aged scotches, ged rums, grand marniers,

armagnacs, house cognas, calvados, grappas, amaros, tequilas, mezcals, bourbons, New York whiskeys, artisanal gins, and an interesting Blind Vodka Challenge flight that takes the branding out of tasting and allows people to decide what they really like.

"KANU is becoming a go-to spot for becoming educated on styles of spirits, wines and beers," explains Scott. "We have a book of 25 different "flights" that offer samplings of spirits and dessert wines that normally you would only order one of. Our flights explain how each is produced, with flavor descriptions and are presented in sets of three small tastings within each category. This program gives our guests better knowledge and sensory experiences when they travel away from our resort."



Tawny Port Tasting

I opt for the tawny port flight. According to Scott, tawny port is aged in barrels for many years, which helps soften the wine. This is when it changes from ruby red to a reddish brown "tawny" color and its delicious flavors of caramel and nut, as well as toasty notes, become apparent. I'm given a snack of almonds and blue cheese crumbles to enhance the tastes, as I dive into a Niepoort "10yr Tawny," which is bright in color yet light a smooth. Almonds and walnuts on the nose complement the bites in my mouth. From there I sample a 1994 Smith Woodhouse "Colheita Tawny," a rare Tawny from a single harvest year that's deep and rich in flavor with a warm and toasty finish, as well as a Graham's "20yr Tawny," a smooth and supple Tawny rich in almond notes and balanced in fruit.

As I finish my last sip of port, I realize I'm exquisitely tipsy and satisfied. Not only that, I feel inspired and more knowledgeable, as if I've just taken a course in food and beverage. It was something I wasn't expecting to find in Lake Placid, a village where people come to hit the slopes, conquer high peaks and climb ice and rock face. While it's the adventure that has typically drawn people to Lake Placid, KANU is an attraction in itself that introduces visitors to the local flavors of the area in way that hasn't been done before.

Tags: food, kanu restaurant, lake placid, lake placid hotels, lake placid recommendations, lake placid restaurants, lake placid things to do, lake placid travel, new york, new york accommodation, new york hotels, new york restaurants, usa, whiteface lodge

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# Rare Ingredients, Brown Gin And Unusual Pairings: A Food Revolution In Lake Placid, New York

Posted by jess2716 on December 10, 2013 at 11:25 am

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Kilcoyne Bone-In Filet, a rare cut of meat designed exclusively for KANU Restaurant

Lake Placid Restaurants And Trends | Epicure & Culture

Hearty meats. Carb-rich potatoes. Calorie-ladden dishes. This is what you typically find in U.S. mountain resort towns, where people eat to fuel up for a day of skiing, hiking high peaks and climbing frozen cascades, and restaurants try to cater to a range of palates at once.

While still the dominant trend throughout Lake Placid restaurants, the village is beginning to experience a culinary revolution. Incorporating the growing farm-to-fork mentality where ingredients are sourced from nearby farms, a handful of local chefs are crafting innovative dishes that play with atypical ingredient combinations, complex flavors and contrasting textures, while Lake Placid bartenders dream up more inventive libation offerings.

Whiteface Lodge's KANU Restuarant is an upscale casual restaurant spearheading the revolution. Executive Chef David Haick — a vegetarian who mainly eats vegan in his own diet — brings a more gentle and refined cooking style to the area. When creating dishes, his goal is always to do something different than what's been done.

"I think of it as educating," explains Chef Haick. "I know we should create items that are common, so that locals can identify with the cuisine. But, that will only take us so far; being creative and different will take you further in the long run. Inventive and being innovative is why most people come out to eat, for the excitement and the experience."

An appetizer may be an apple carpaccio featuring Hidden Rose Apples from Oregon, a rare breed only cultivated by one single producer, while a Kilcoyne Farm Bone-In Filet allows diners to eat local farm-raised meat in an unusual cut that adds a richer, more beefy flavor. Don't be fooled by a dessert reading "Fruit & Yogurt," as what you'll get is a deconstructed version of the typically simple staple, featuring blueberry cremeux, lemon powder, raspberry pearls, yogurt crema, yogurt sponge, carbonated blueberries, whipped blackberry, vanilla sable with almond, strawberry sorbet, and a side of strawberry-basil soda for a colorful and texturally diverse meal that would make Picasso jealous.



Fruit and Yogurt - KANU-style

One creation Chef Haick is particularly proud of is KANU's Pizza Margherita, which is delicious as well as authentic. Along with making their own sauce, Caputo flour and buffalo mozzarella are purchased from Italy. The tasty creation is baked to perfection in a real wood fire oven.

Helping to enhance Chef's dishes is Sommelier Scott Waller, who doesn't just serve wines but also beers, craft cocktails and rare spirits and aperitifs. For example, a cocoa-dusted day boat scallop with blood orange might be paired with an "All the Thyme in the World" cocktail, crafted with Carbay Blood Orange Vodka, Sorel Spiced Hibiscus Liquor, tamarind and pomegranate juices, and

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garnished with a grilled orange and a thyme sprig. Like the dish, this drink is thoughtfully prepared, the orange slice dipped into granulated sugar and roasted with a concentrated flame from a kitchen torch, and the thyme slapped to release the essential oils into the glass.

He also enjoys working with beer pairings, working to complement rather than contrast the flavors.

"Beer can at times be more complementary to dishes than wine," says Waller. "One of the big differences between the two is acidity. Naturally occurring in wine, it gives wine its palate refreshing characteristics; however, there are times you want a dish to be supported, not contrasted. Beer also has the ability to be palate refreshing with its natural carbonation."



KANU Restuarant

In terms of drinks at KANU, what's most impressive is the extensive after-dinner flight menu, which features 12 pages of ice wines, botrytis wines, ruby ports, tawny ports, sherries, madeiras, malt scotches, peat scotches, barrel scotches, aged scotches, ged rums, grand marniers, armagnacs, house cognas, calvados, grappas, amaros, tequilas, mezcals, bourbons, New York whiskeys and artisanal gins. There's also a unique Blind Vodka Challenge, which takes the usual branding out of vodka and allows guests to sample a variety of tastings to learn what they genuinely like.

"We are becoming a go to spot for becoming educated on styles of spirits, wines and beers," explains Waller. "We have a book of 25 different "flights" that offer samplings of spirits and dessert wines that normally you would only order one of. Our flights explain how each is produced, with flavor descriptions and are presented in sets of three small tastings within each category. This program gives our guests better knowledge and sensory experiences when they travel away from our resort."



A Beet and Goat Cheese Terrine from Freestyle Cuisine

KANU isn't the only one offering this new style of cooking. Freestyle Cuisine, one of Lake Placid's newest restaurants open since June 2013, features a menu where Executive Chef Richard Brosseau enjoys taking creativity to the next level in the kitchen.

"When I'm creating a dish I like to re-invent a basic idea and make it new or take a new idea and make it old," he explains. "I'm always trying to re-invent and become different."

And he does a great job of this, with a menu featuring dishes like a foie gras burger with pan sauce and truffle mayo; beet and goat cheese terrine with honey sherry dressing; and hearts of palm and sweet potato falafel with spicy pumpkin yogurt dressing tossed with greens. For most dishes, ingredients are sourced locally within upstate New York.



Dry aged steak over red bliss smashed mashed potatoes and piri piri sauce.

On the cocktail front, "Freetender" (bartender) Paul Stelmack focuses on craft libations, making his own syrups, sours and, in the near future, bitters, to create a mix of thoughtfully-prepared classic and modern cocktails you can't get anywhere else. For example, they offer a Smooth Ambler Barrel Aged Gin from West Virginia, aged for three months in oak. They use this to create a (currently unnamed) cocktail where the gin is steeped in rosemary and bruised with a mortar before being poured over rosemary for 45 minutes to extract the herb's flavor. From there the drink is made with maple syrup, Breckinridge bitters, hot pepper bitters, and citrus bitters and served in a martini glass.

Some creations include a "Pumpkin Ginger Rickey" crafted with Bitch Vodka, pumpkin juice, ginger, blood orange bitters, benedictine, lemon juice and soda; an "Adirondack Painkiller" with bourbon, roasted sweet potatoes and fennel syrup; and an "Avocado Ice Cream Milkshake" with creamy avocado ice cream, tequila and lime. An extensive list of local and international wines and beers rounds of the experience, while new concoctions are constantly being added to the drink menu as Stelmack continues to experiment.



Air-dried beef at Liquids & Solids. Photo courtesy of Liquids & Solids.

Another venue offering something inventive in Lake Placid is Liquids & Solids at the Handlebar, a hipster venue reminiscent of something you'd find in Williamsburg, Brooklyn. In summer of 2010, Bartender Keegan Konkoski and Chef Tim Loomis turned a dive once known as The Handlebar into an eclectic gastropub — the region's first — offering true farm-to-fork tapas, sustainable meat-infused desserts, craft cocktails, diverse wines, an expensive list of over 100 different beers (many written in black magic marker on paper bags behind the bar) and a quirky decor scheme focused on mustaches and bicycles.

"There was not much of a dining scene occurring. We wanted there to be one, so we created one for ourselves and people ended up liking what we did," explains Konkoski. "We just do what we like. It's how we cook and drink at home. It's how we eat and drink when we go out of town."



Liquids & Solids

The idea of using local ingredients isn't new, as Lake Placid resides in an agriculturally-rich area; however, the presentation and approach of the food and drink is novel for the area. Along with making almost everything from scratch, Loomis likes to play with unique ingredient combinations and flavors. And while some may have been skeptical at first, locals are opening up to the innovative idea as they come in and enjoy dishes like rabbit crepinette with lentils, hopped celery root cream, onions and peppers; confit pork belly with fingerlings, plums, chard, spicy walnuts and sherry vinegar; and chicken liver creme brulee with pumpernickel, red onions and pickled shittakes. Along with the above-mentioned restaurants, Liquids & Solids is helping locals and visitors of Lake Placid to become more adventurous while paving the way for new culinary concepts for the area.



Cocktails at Liquids & Solids

Like the food menu, cocktails are crafted based on what's in season, which not only keeps menu offerings fresh and delicious but also prices down. All syrups and purees are made in-house, while produce, herbs and spices are sourced locally. Some interesting concoctions one can sample include a "Smoked Ale" with spiced rum, smoked ginger, cardamom and coriander syrup, and soda water; a "Winters Cumin" with pisco, cherry heering, cumin syrup, orange juice, cinnamon and soda; and a "Maple & Spice" featuring bourbon, maple syrup, cayenne pepper, lemon juice and apple juice.

"We want people to enjoy the experience of eating and drinking in a casual format," says Konkoski. "I love overhearing the talk that a great meal evokes, whispers of other restaurants they have enjoyed and certain bites of food they remember. When you ask them how everything is so far, they reply with a noise, usually a low "mmmmmm", or maybe even more guttural. That's my favorite, no words until the last bite is gone. Then the reflection begins."

While right now there are only a handful of restaurants broadening the palates of visitors and locals, there are new chefs coming into the area — such as Chef Richard Brosseau of the above-mentioned Freestyle Cuisine — looking to offer locals and visitors trying the Lake Placid restaurants something new and inventive. It's a trend that seems to be well-received in the village, and one I believe will continue to grow to take Lake Placid beyond an outdoor adventure town offering meat and potatoes.

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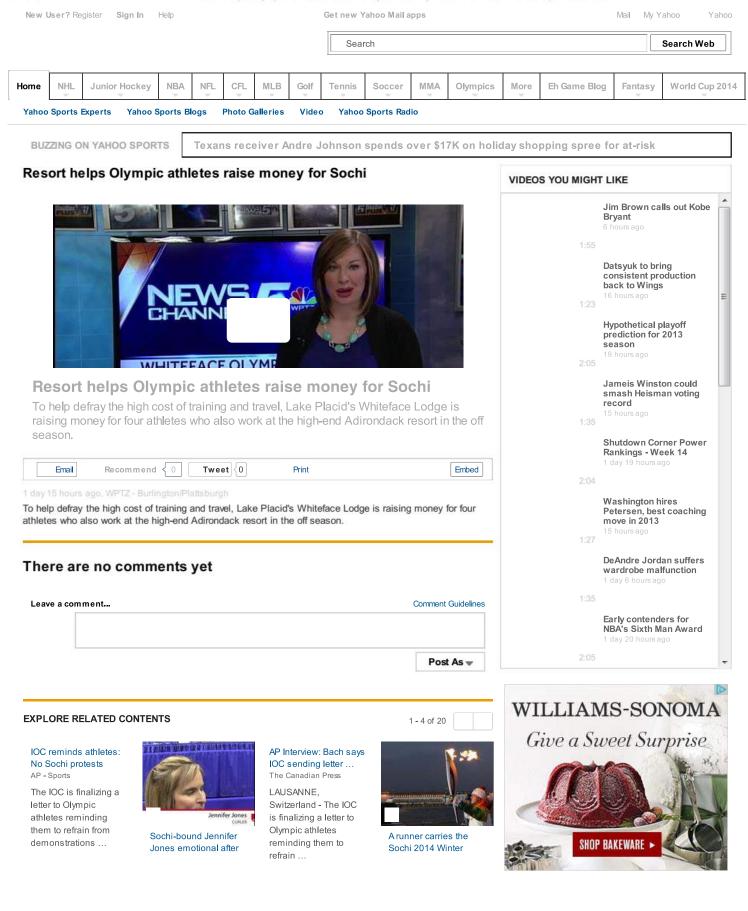
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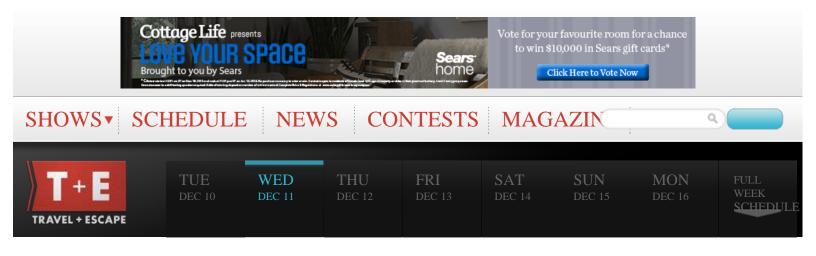
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# 6 Ultra Relaxing Winter Hotel Escapes

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9 December 2013

Looking to get away and find some R and R this season? Here are six winter escapes where time slows down and guests can enjoy way more than just a room and free breakfast.



Instead of staying home this winter, why not plan a relaxing winter getaway? Whether you're looking to lay on the beach or hit the slopes, you can find what you're looking for. Check out these hotels around the world offering winter escapes with loads of experiences and amenities—including cozy nooks and tranquil settings.

# Whiteface Lodge (Lake Placid, New York)



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## T+E TOP 5





Credit: Whiteface Lodge

Skip the city this winter and head up to Lake Placid for a fun-yet-restful stay at Whiteface Lodge. Whether you're travelling as a couple, family, with friends or solo you can enjoy the property's many on-site activities and attractions, including a game room (complete with air hockey, foosball, shuffleboard and pool), bowling alley, 56-seat movie theatre, spa, 24-hour gym and nature trails. In the winter, certain lodge experiences are extra special, like nightly s'mores around a bonfire, smoking and sipping in the heated Cigar and Cognac outdoor lean-to, skating on the outdoor ice rink, and going for a dip in their heated pool or hot tubs. The food and beverage program is also worth the trip. Cozy up by the fireplace with a craft cocktail in the KANU Lounge or have a fine dining experience with innovative dishes and thoughtful drink pairs in the KANU Restaurant.

**Tip:** Sample something off their expansive dessert flight menu, which includes dessert wines, sherries, madeiras, scotches, aged rums, grand marniers, armagnacs and New York whiskeys.

While You're There: Head to Whiteface Mountain for skiing, snowboarding, tubing, bobsledding, snowshoeing and more. This was the site of the 1980 Winter Olympic alpine skiing competition, a heritage you can explore at the on-site Olympic Museum. In the Lake Placid village, go wine tasting at Goose Watch Winery and Swedish Hill Winery, sip a craft cocktail at Liquids & Solids, and sample the inventive dishes of Chef Richard Brosseau at Freestyle Cuisine.

## C Lazy U Guest Ranch (Granby, Colorado)



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While ranches are typically thought of as summer vacations, they can also make for an excellent winter escape—and you don't have to worry about being nickel-and-dimed. C Lazy U Guest Ranch is a luxury ranch offering guests a wide range of experiences, most of which are included in the price of the stay. Along with savouring three hearty meals per day, guests can partake in horseback riding, snowcat tours, backcountry and cross-country skiing, snow tubing, sledding, ice hockey, ice skating, snowmobiling, snowshoeing and—a favourite for kids—horse-drawn sleigh-rides. Best of all, there's no need to carry a wallet or leave the ranch. After a day of activities, curl up with a glass of wine and a book by the fire, or head to the Lazy You Spa, where you can get a massage in the glass-floored tent over Willow Creek.

While You're There: Explore the nearby Rocky Mountain National Park or Hot Sulfur Springs. Denver, located less than two hours away, makes for an excellent day trip.

## Martinhal Beach Resort & Hotel (Sagres, Algarve, Portugal)



### Credit: Lola Akerstrom

A great alternative to a chilly winter ski holiday is Algarve, Portugal, with its spring-like weather—the January day-time temperatures are around 18°C (65°F). The 5-star Martinhal Beach Resort & Hotel is a great option for a winter hotel escape—located on the beach and in the centre of a natural park where guests can partake in activities like hiking, cycling (bikes for rent), surfing and golf. On-site, watch movies in their cinema, swim in the heated pool, take yoga and Pilates classes, work out in the gym, play video games and foosball in the game room, get a spa treatment or do a culinary crawl sampling the offerings of their various restaurants. Between November 2013 and March 2014, the property hosts a number of themed weeks, including yoga, wellbeing, walking, luxury and biking, helping to enhance your winter getaway.

While You're There: Algarve is littered with idyllic beaches, including Ponta da Piedade, Camilo Beach, Praia da Terra Estreita, Falesia Beach and Praia do Barril. To enjoy the outdoors in an adventurous way, Parque Aventura offers ziplining, ropes courses and paintball.

# Southern Ocean Lodge (Kangaroo Island, Australia)



Credit: Southern Ocean Lodge

For the ultimate winter indulgence, book a flight to South Australia's Kangaroo Island and stay at the Southern Ocean Lodge. It's built into the cliffside, and the first thing you'll notice when you step into this ultra-luxury, all-inclusive accommodation is the views of Hanson Bay and the beach from the floor-to-ceiling windows. On-site, enjoy nature trails, their Coastal Clifftop Trek, spa treatments, farm-to-fork dining, wine tasting, water sports and a nightly "Kangaroos & Kanapes" hour with appetizers, drinks and socializing. Additionally, the property organizes trips around the island each day, with excursions included in the room rate. To relax, submerge yourself in your room's standalone tub with some bath salts and a glass of wine, and just enjoy the water views (and possible dolphin sightings!).

Bonus: Canada's winter is Australia's summer, so you can enjoy warm weather and get a tan.

While You're There: While the word *safari* usually evokes South Africa, Kangaroo Island is full of downunder wildlife experiences, like visiting the Little Penguin Colony in Kingscote, bird watching at Lathami Conservation Park, marsupial spotting at Hanson Bay Wildlife Sanctuary, seeing Australian sea lions at Seal Bay Conversation Park and viewing 7,000 New Zealand fur seals at Flinders Chase National Park. Kangaroo Island is also one of South Australia's wine regions, so wine touring is also an option.

# Gstaad Palace (Bernese Alps, Gstaad, Switzerland)



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Saying *Switzerland* always evokes images of peaceful villages and a landscape of high peaks dotted with snow. In Gstaad, you'll experience this and so much more, especially with a winter stay at the Gstaad Palace, a 5-star luxury hotel. The winter season begins with Christmas tree decorating and igloo building, and includes horse-drawn carriage rides, ice skating, an on-site cinema and snow garden strolls. The hotel offers an array of restaurants, bars and even a nightclub, but a winter highlight is La Fromagerie, which serves traditional Swiss fare and a decadent truffle champagne cheese fondue in a cozy setting. Make sure to sample the hotel's signature hot cocoa, made from fine Swiss chocolate. And don't forget their expansive spa to warm and relax cold muscles, featuring eight treatment rooms, saunas, steam rooms, hammam, indoor and outdoor pools, a Jacuzzi, fitness centre, Pilates studio, relaxation areas and a private spa suite. And when all else fails, curl up with a glass of wine and enjoy views of the Swiss Alps from your window.

**Bonus:** Between January 5 and March 9, 2014, Gstaad Palace offers a special "Iglu Experience," which includes two nights at Gstaad Palace with complimentary room upgrade; one mid-week night at the Iglu Village in a Romantic Suite; and one return ticket with the cable car to the Iglu Village.

While You're There: Hit the slopes at the nearby Gstaad Mountain, home to 249 kilometres of slopes, 62 lifts and elevations reaching more than 9,800 feet. Here you can enjoy skiing, snowboarding, sledding, snow parks, snowshoeing, ice skating, winter horseback riding, carriage rides, heli-skiing and trendy aprésski bars.

Matachica Resort & Spa (San Pedro, Belize)



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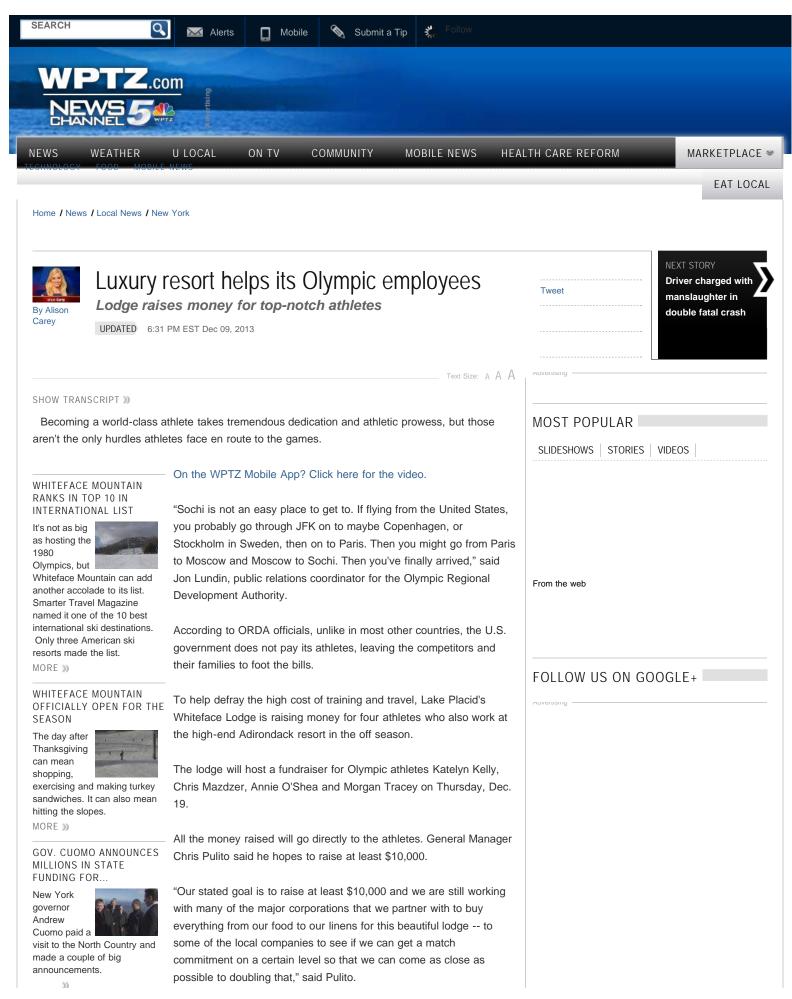
For a winter getaway to escape the cold, Belize is a great option. The waterfront Matachica Resort & Spa can help you relax, located on the private northern side of Ambergris Caye Island (a 15-minute flight from the mainland). The property is home to 26 villas featuring private patios, hammocks, air conditioning, ceiling fans and authentic thatched roofs. Along with an ambient restaurant specializing in Belizian cuisine and a spa that incorporates local ingredients into its treatments, on-site experiences include complimentary bikes and kayaks, beach bumming, water sports and sipping tropical cocktails in the Jacuzzi. The highlight of the property is its proximity to the world's second-largest barrier reef, which guests can enjoy by kayaking, fishing, snorkeling, windsurfing and sailing, all of which are facilitated by the resort.

While You're There: Along with its water offerings, Belize is also home to lush rainforest and a plethora of jungle adventure tours. Additionally, the hotel can help you organize excursions to nearby ancient Mayan sites for a mix of history and culture.

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# The Whiteface Lodge Lake Placid: Weekend Getaway from New York

By VacationIdea Travel Editors on December 3, 2013

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The Whiteface Lodge is a relaxing summer weekend getaway in Lake Placid, New York, offering a choice of outdoor activities, relaxing spa treatments and stylish accommodations with rustic accents.

Whiteface Lodge suites are decorated in an elegant Adirondack style, with hardwood furnishings and hand-forged accents. Each of the 94 hotel suites features a jetted tub, a cast iron gas fireplace and a LCD, high-definition television.

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on the private cedar and mahogany balconies, taking in the surrounding nature.

The Spa at the lodge offers a menu of signature treatments, including facials, massages and body treatments.

Kanu restaurant at the lodge serves Classic American Cuisine, using the freshest local organic ingredients, fish and game.

# **The Facts**

Suites at The Whiteface Lodge start at \$588/night in the summer. Rates are lower in the off-season. Click here for more great weekend getaways from New York.

The Whiteface Lodge Address: 7 Whiteface Inn Lane , Lake Placid , New York , United States Hotel Reservations Phone Number: 888-582-0505, www.thewhitefacelodge.com

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# The Chocolate Box Cocktail 0 Share

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The Whiteface Lodge, Lake Placid NY



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December 2, 2013

Chocolate, chocolate, chocolate, my favorite pastime.

Check out a recommended chocolate cocktail creation from The Whiteface Lodge, Lake Placid NY. It's called the Chocolate Box. It's a perfect addition to your Christmas cocktail roundup.

## **Chocolate Box Cocktail**

0.5 oz Meletti Cioccolato Liquor1.5 oz B&B0.5 oz Luxardo Sangue Morlacco Cherry Liquordark roast coffeewhipped creamchocolate covered cherry

Preheat a glass coffee mug with hot water. Add the three liqueurs, fill with hot coffee and stir lightly. Garnish with whipped cream and a chocolate covered cherry.

Find the Whiteface Lodge online at www.thewhitefacelodge.com

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Cristal Carrington

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ACF operates the only comprehensive certification program for chefs in the United States and currently certifies nearly 13,000 professionals worldwide. Candidates for ACF certification must have a high level of work and educational experience and pass both a written and practical examination. In addition, candidates must complete coursework in food safety, nutrition and supervisory management.

Certified chefs in restaurants, hotels and other food-service operations demonstrate a commitment to quality food service and must renew their certification every five years. ACF is the only certifier of U.S. master chefs and master pastry chefs.

Smith has had more than 30 years of experience in the restaurant/hospitality/food-service industry. He is a 1995 graduate of Scottsdale Culinary Institute of Scottsdale, Ariz. In addition, he is a certified Servsafe Food Protection Manager, Instructor and Registered Examination Proctor.

"Phil is a great asset to our organization and brings not only his professional skills and talents but his overall enthusiasm for creative, tasty and healthy food to the club and our clients." said **Mark Sperling**, general manager of the Whiteface Club Companies.

#### **Olympic hopefuls**

LAKE PLACID — As anticipation builds for the 2014 Winter Olympics in Sochi, Russia, the event has personal meaning at **Whiteface Lodge** where four Olympic hopefuls and a former world-class athlete, now assistant coach, serve as restaurant and banquet employees providing gold-medal-worthy service to guests of the rustic boutique resort.

The athletes help fund their training and travel at Whiteface Lodge while honing their skills in Lake Placid, site of two Winter Olympic Games. Whiteface Lodge will host a pre-Olympic fundraiser on Thursday, Dec. 19, to support the athletes as they push to qualify for the 2014 Winter Games. The event will be hosted in partnership with local businesses including the Olympic Regional Development Authority, Kilcoyne Farms, D. Brickman Inc. and Adventure in Food Trading.

"We consider this a big thank you to the athletes who have helped us throughout their Olympic training," said **Chris Pulito**, Whiteface Lodge's general manager. "Being in Lake Placid, we have a lot of Olympic and Team U.S.A. spirit, and we're proud to have worked closely with these amazing Olympians."

The fundraiser will include a meet-and-greet with the Olympic hopefuls, silent auction with all proceeds going to the athletes, live music and food and drinks ranging from wood-fired pizzas to local brews and wine. The event is open to the community and will take place in KANU from 5:30 to 8:30 p.m. with a suggested entry donation of \$12 per person.

**Katelyn Kelly** from Orchard Park is in her third year in bobsled. In her second year as a driver, she is already ranked fifth in the United States. She is a graduate of Miami of Ohio.

**Chris Mazdzer** of Saranac Lake is a member of the U.S. Luge Team and is a World Cup athlete who, over the past seven years, has won five national titles and last year finished sixth at World Championships. He competed in the 2010 Olympic games where he came in 13th.

Annie O'Shea is a U.S. National Skeleton Team member from Long Island. She is in her eighth year on the team and is a two-time National Champion, World Cup Medalist, National Push Champion and two-time America's Cup Champion. She currently holds the track record in Lake Placid and the start record in Park City, Utah. She earned a bachelor's degree in Sport Management and Wellness and Fitness from California University of Pennsylvania and is currently pursuing an MBA through Keller Graduate School of Management.

**Morgan Tracey** is in her third year as a member of the National Skeleton Team. Tracey has been winning medals in international competitions since her rookie year. She is an Americorps alumnae, wildland firefighter and attorney.

**Caleb Smith** is former United States skeleton athlete who competed on the World Cup tour before retiring. A native of Lake Placid, Smith is now assistant coach for the Australian Skeleton Program.

## Holiday story

PLATTSBURGH — As a special holiday greeting to its members and the community, the **North Country Chamber of Commerce** is once again sponsoring the broadcast of "The Story of the Little Reinbear," an original Christmas story authored by chamber President **Garry Douglas**.

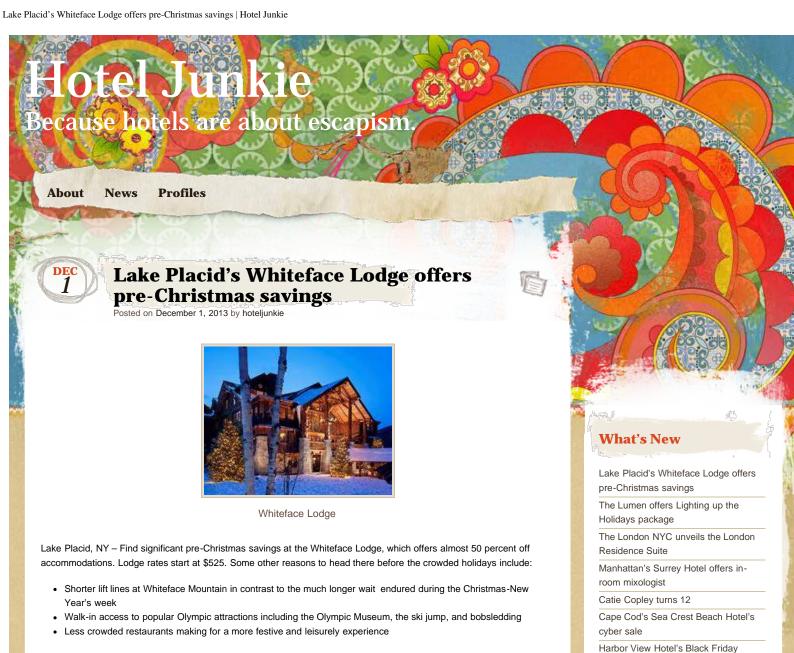
The story will be presented on WIRY/Hometown Radio (1340 AM) on the following schedule: Saturday, Dec. 7, 5:15 to 5:30 p.m.; Monday, Dec. 9, 5 to 5:15 p.m.; Friday, Dec. 13, 5 to 5:15p.m.; Wednesday, Dec. 18, 5 to 5:15 p.m.; and Tuesday, Dec. 24, 3:45 to 4 p.m.

#### Tour completed

PLATTSBURGH — **Dr. Jon Mulholland**, a local chiropractor and the owner of **Ideal Athlete Chiropractic**, recently returned from a tour of Mexico and the southern United States where he was the keynote speaker for a number of chiropractic and physical-therapy continuing-education seminars.

Mulholland lectured extensively on his experiences at the 2012 Olympics in London, as well as leading a number of "hands-on" sessions teaching chiropractors and physical therapists how to better manage and treat lower-extremity injuries in athletes.

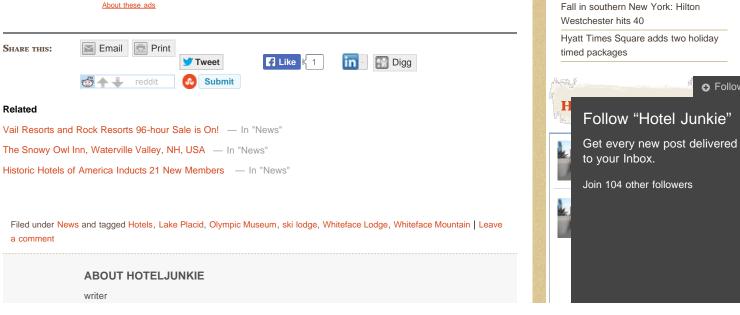




Whiteface Lodge also has an ice skating rink, bowling alley, spa, 56-seat movie theater and several dining venues.

For more info: 518-523-0500, www.theWhitefaceLodge.com

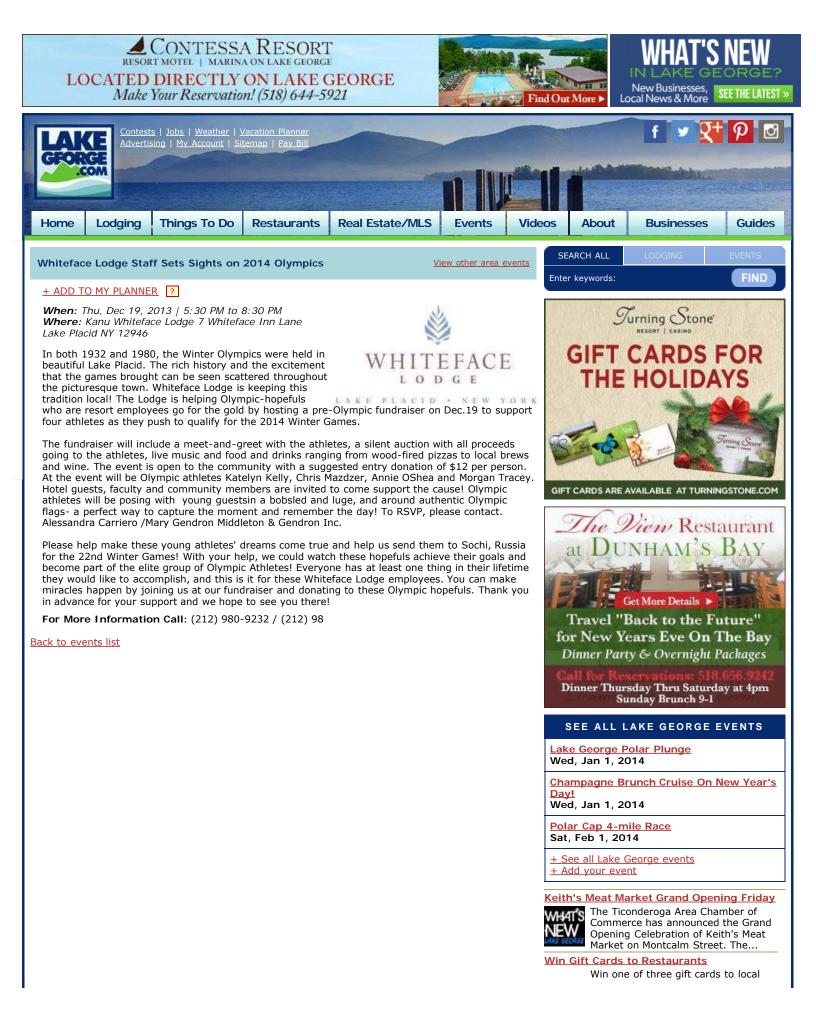
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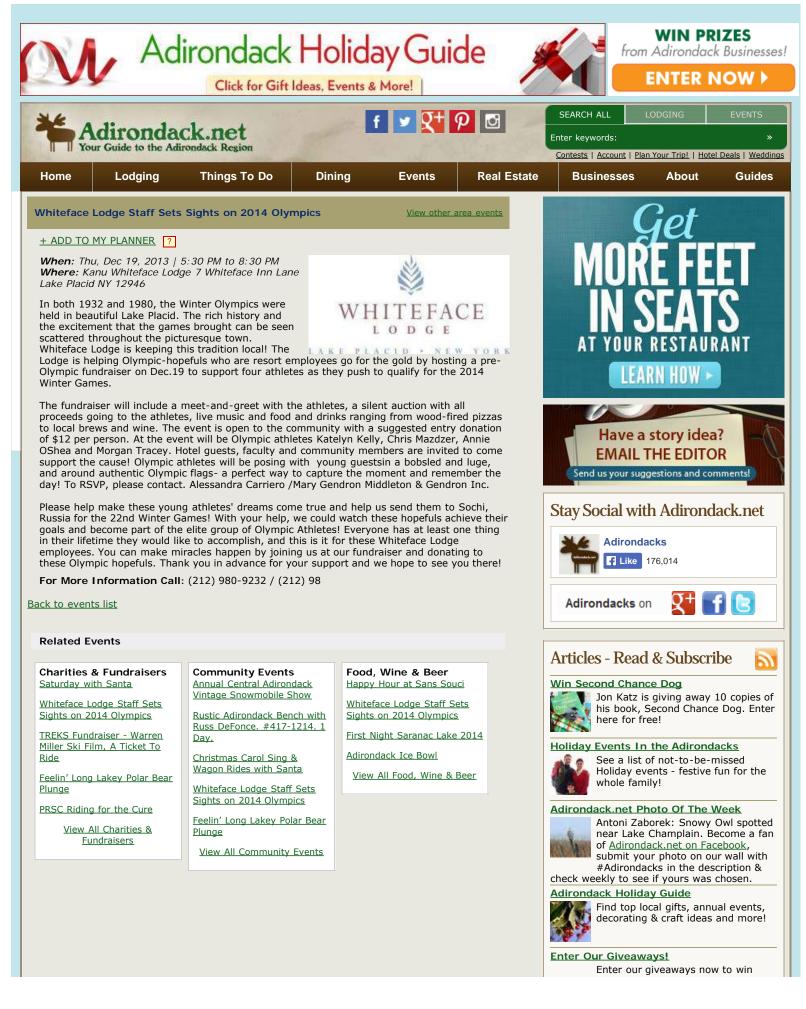


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# travel

# For an enchanted holiday getaway, consider a trip to Lake Placid

## By Barbara D. Lupica

ver dream of spending the holidays in a beautiful Alpine village? If that's not in your budget, there may just be a next-best-thing – and it's only a 6-hour drive from Buffalo. Lake Placid, a world-class all-season town nestled in New York State's Adirondacks, bills itself as the nation's first winter vacation destination, and has been a vital part of the competitive international sports scene since the 1920s. Host to the 1932 and 1980 Olympic Winter Games, the town was also named by *U.S. News & World Report* in 2010 as one of the "6 Forgotten Vacation Spots" in North America.

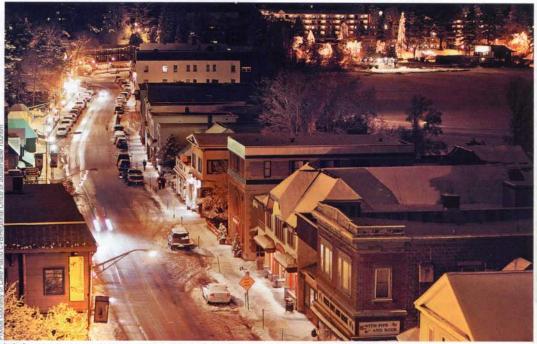
The main reason people visit the Lake Placid region is outdoor recreation, courtesy of the region's pristine mountains and lakes, said Kimberly Rielly, director of communications for the Lake Placid Regional Office of Sustainable Tourism. But it's also filled with resorts with all the amenities, which makes it a great place to visit for any type of getaway — romantic or family — especially during the holidays.



## Making the outdoors great

The area is well known for both Alpine and Nordic skiing, and winter sports enthusiasts will find many activities to choose from. Cross-country skiers can enjoy the beauty of the tri-lake area as they wind through the 30-mile Jackrabbit Trail. For world-class downhill skiing and boarding, Whiteface Mountain is a 13-mile drive from town.

In addition to Whiteface Mountain, there are several Olympic venues and The area is well known for both Alpine and Nordic skiing; winter sports enthusiasts will find many activities to choose from.



Left. Snowshoeing opportunities abound in beautiful Lake Placid. Above. At night, the picturesque village lights up, with plenty of places to dine and stay.

sites from the 1980 Games that are still popular among tourists. At the Olympic Sports Complex, you'll find one of only 16 bobsled runs in the Western Hemisphere. With the help of a professional driver and brakeman, you can even try it yourself - and feel the adrenaline rush of an Olympic athlete as you wind down the icy track of the Bobsled Experience. Cost ranges from \$70 to \$80 per person, and hours are limited; reservations are recommended (518-523-4436). Wannabe Olympians can also take a sled down the icy chute of the Skeleton Experience at 30 miles an hour, all while laying on your stomach. On Saturdays and holidays, you can combine the Bobsled Experience with the Skeleton Experience for twice the thrill at a cost of \$120.

At the Olympic Jumping Complex, you'll be able to enjoy the panoramic view of the High Peaks. Ride the chairlift to a glass enclosed elevator as it carries you to the observation deck where ski jumpers launch themselves high above the ground of the K-120 meter ski jump. The elevator and chairlift are open Wednesday through Sunday, 9 a.m. - 4 p.m. Cost is \$11 for adults and \$8 for juniors and seniors.

In the heart of the village is the Olympic Center and Lake Placid Olympic Museum. Visitors can skate on the same ice where the U.S. Hockey team won Olympic Gold in what was later billed as "The Miracle On Ice," considered by many to be the greatest Olympic victory ever and one of the greatest moments in sports history. For public skating hours on the indoor rink, call 518-523-1655. Cost for adults is \$6, juniors and seniors are \$4. There is also skating (and skate rentals) available outdoors at the Olympic Speed Skating Oval. It's open Thursday - Monday, 7 - 9 p.m. Adults are \$8 and juniors and seniors are \$5.

Continued on page 64

### Lake Placid, continued from page 63

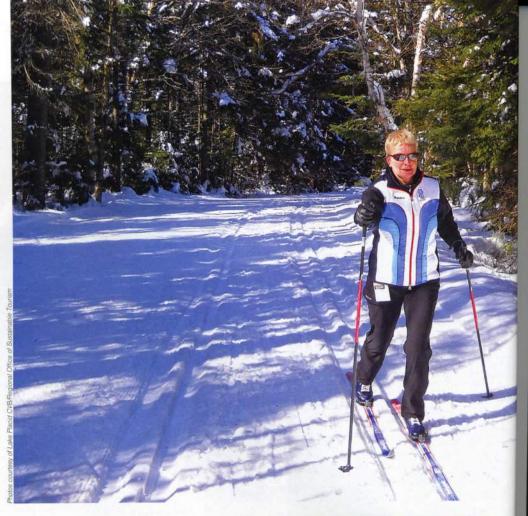
The museum is open daily from 10 a.m. – 5 p.m. Cost is \$6 for adults and \$4 for juniors and seniors.

For many families, the highlight of their winter vacation is a visit to the popular Toboggan Chute. Located on Parkside Drive, this 30-foot high "recycled" ski jump was once part of the old Lake Placid Club and has been providing wild rides and good old fashioned fun since the 1960s. Passengers and their sleds travel down an ice covered chute and out onto the frozen ice of Mirror Lake, sometimes traveling as far as 1,000 feet on the lake's surface. Toboggan rentals are available and carry two to four people. All-day tickets are \$10 for adults and \$5 for students. Hours of operation: Wednesday, 7-9 p.m., Friday and Saturday, noon-4 p.m. and 7-9:30 p.m., and Sunday noon-2 p.m.

Lake Placid is also one of the few places in the contiguous United States which offers dogsled and sleigh rides. Mushers and sleighs can be found near the shops on Main Street. Payment is arranged directly through the driver.

## Where to warm up

After a long day of activity, pamper yourself in the rustic elegance of the Whiteface Lodge, a familyfriendly resort and private residence club designed in the style of the Adirondack Great Camps, the famous summer compounds built by wealthy Americans during the latter half of the 19th century. Recognized as one of "The 2012 World's Best Places to Stay" on Conde Nast Traveler's Gold List, its amenities include a year-round, heated indoor/outdoor swimming pool, family game room with bowling, and a 56-seat surround-sound movie theater. Parents can relax outdoors in a "Cigar and Cognac" lean-to while the kids skate on the seasonal ice rink or make s'mores around the nightly bonfire. Guest suites range from 700 to 2,300 square feet, each with a fully equipped kitchen. Prices during the



Above. The 30-mile Jackrabbit trail is a cross-country skiler's dream. Below, left. The Tobboggan Chute is a family favorite, sending sledders onto frozen Mirror Lake. Below, right. Lake Placid is one of the few places in the U.S. where you can take a dogsled ride.

holiday season range from \$689 per night to \$2,404 for the Presidential Suite. (Visit *Thewhitefacelodge.com* for details.)

Closer to the village on the shores of Mirror Lake is the family-owned Mirror Lake Inn Resort and Spa. The resort's awardwinning accommodations range from classic guestrooms with balconies and fireplaces to multi-level suites. It has received the AAA Four-Diamond Lodging Award for 28 consecutive years. Guided snowshoe and crosscountry ski trips can be arranged through the front desk. Other tours include Wildlife Tracking and the art of snow cave building, complete with Native American storytelling. You can enjoy a warm beverage at the lakeside pub while watching skaters on the frozen lake below, or head inside to warm up by the fireplace or one of the Inn's seven Christmas trees. A Holiday Village Stroll package is available for \$325 per night, complete with a personal visit with Santa and "cookies and milk" turn-down service. For more info, visit Mirrorlakeinn.com.

Romantics will enjoy the rustic sophistication of the Lake Placid Lodge, the only



hotel on Lake Placid. Its 13 rooms and 17 luxurious cabins, built in the Arts and Crafts tradition, sit at the water's edge and are filled with art and antiques. Its hand-carved beds and the hand laid stone fireplaces are all made by local artisans. All cabins and rooms feature fully stocked kitchenettes, but do not have cooking facilities. Rates for the



holiday season range from \$629 to \$2,099 per night. Parents take note: children under 12 are only allowed during select holiday weekends. Go to *Lakeplacidlodge.com* for more info.

Just a short drive from town is the popular Art Devlin's Olympic Motor Inn with its stunning mountain views. Named after the former Olympic ski jumper, Devlin was born and lived his entire life on the property. The front lobby features hundreds of his trophies, won at competitions around the world. There are 51 rooms ranging in price from \$76 for a standard room to \$279 for a suite with full kitchen. Petfriendly rooms are available. For more, go to *Artdevlins.com*.

For a change of pace, try the Interlaken Inn (*TheInterlakeninn*. *com*), a historic Victorian home built in 1912 and voted the best Bed and Breakfast in Lake Placid. Nestled in a quiet residential area between Mirror Lake and Lake Placid, it is located within walking distance of the village. Its restaurant has received the Award of Excellence from Wine Spectator every year since 2005. Room prices range from \$175 to \$395 per night.

Sitting on the shores of Mirror Lake in the heart of the village is The Golden Arrow Lakeside Resort (*Golden-arrow.com*). This eco-friendly, European-style resort bills itself as one of the most sustainable resorts in the country. Here you'll find a health club, complete with racquetball courts, indoor heated pool, steam room, sauna and whirlpool tub. Family suites, petfriendly rooms and ski packages are available from \$119 to \$429.

At the other end of Main Street is the High Peaks Resort (*Highpeaksresort.com*), a centuriesold resort that was once part of the Hilton chain of hotels. A complete renovation was completed in 2007 and they now offer contemporary accommodations and an Aveda Concept Day Spa. The world-famous Dancing Bears Restaurant, where Olympians from around the world came to celebrate their victories during the 1980 Winter Olympics, is a local favorite with sweeping views of Mirror Lake. Guests can indulge in a Mega-Freeze Draft, poured through taps encased in blocks of ice and said to be the coldest drink in Lake Placid.

If your family requires more space, consider a vacation rental apartment. The Haus on Mirror Lake (*Thehauslakeplacid.com*) offers the area's first modern Adirondack design. Its eco-friendly décor with full stainless steel kitchens, Jacuzzi tubs and flat screen TVs will make you feel right at home. Relax with a cup of hot chocolate on the lakefront porch, or step out the door to browse the shops on Main Street. Apartments are available through the holiday season from \$149 to \$699.

If you're planning a holiday trip to Lake Placid, remember that Santa arrives in town on Dec. 6 during the annual Holiday Village Stroll, a villagewide celebration that includes arts and entertainment, shopping, food and wine tastings and the Jingle Bell Run. For more information on the Lake Placid region as a whole, visit LakePlacid.com.

Barbara D. Lupica is a frequent contributor to Buffalo Magazine.



## Winter Olympic Games fundraiser



LAKE PLACID — Several Olympic hopefuly will be on hand. \$12 suggested donation. 5:30-8:30 p.m.

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		December 2013 Nex				
Su	Мо	Tu		Th		Sa
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				



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This winter, get cozy with the kids in a great American lodge. Sit by the fire, share stories and enjoy a winter family vacation. Here are five to consider:

**Devil's Thumb Ranch. Tabernash, CO**. Stay in a cabin or the lodge and get cozy near one of 45 flickering fireplaces. Enjoy local specialties in the lodge dining room where a three-story, three-hearth fireplace, comprised of hand-stacked stones, warms winter visitors. Grab the binoculars to catch a glimpse of wildlife roaming on this 6,000 acre expanse of Colorado beauty or set out on the Nordic trails for an up-close view of winter scenes. From now through May, stay two nights and get the third night free. Pet friendly. Contact: 970-726-5632; www.devilsthumbranch.com.

**Skytop Lodge. Skytop, PA**. For junior boarders and skiers, this lodge in the Poconos offers crowd-free, gentle slopes on which to learn. Kids as young as three can enroll in ski school. Dog mushing, tobogganing, sledding, ice-skating and cross-country skiing add to the active pursuits available on this sprawling 5,000-acre estate. Later, stretch out in the indoor pool or bubbling hot tub and get ready for game night. Contact: 800 -345 -7759; www.Skytop.com.

**Timberline Lodge, Mount Hood, OR.** Located in Oregon's Mount Hood National Forest, this magnificent lodge was built at the height of the Great Depression by unemployed craftspeople hired by the Federal Works Progress Administration. Located 60 miles east of Portland, the well-crafted lodge has long served as the centerpiece of this mountain playground. Take a guided, moonlit snowshoe tour, experience Snowcat skiing or simply relax in the historic lodge and enjoy the extraordinary views. Ask about weekday, ski-free deals. Contact: (800).547-1406; www.timberlinelodge.com/

**El Tovar – Grand Canyon National Park, AZ.** Open since 1905 and registered as a national Historic Landmark, this charming, 78-room lodge is just steps from the South Rim of the Grand Canyon. Take in a nature talk, go for a mule ride or hike the famed trails that criss-cross down and through the park. Marvel at the extraordinary beauty of snow falling onto the multi-colored rock walls and into the canyon below. Contact: 928-638-2631; www.GrandCanyonLodges.com.

The Whiteface Lodge. Lake Placid, NY. Located in the heart of the Adirondacks, this woodland lodge is spacious, with modern amenities. At the same time, it serves up rustic, with stone chimneys, antler chandeliers and handcrafted Adirondack furnishings. Nightly family bonfires, a skating rink, cross-country and downhill skiing, snowshoeing and indoor swimming programs, provide plenty to keep an active family engaged. A complimentary kids club makes it easy for the adults to take advantage of the full service spa on site. Contact: 800-903-4045; www.thewhitefacelodge.com

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