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# HOTELS

## NEXT-GENERATION SPAS

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HITEC PREVIEW

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Jing' An in Shanghai's PuLi Hotel and Spa features dark timber paneling and historic Beijing Hutong bricks along with Western and Chinese art pieces and books to create a space with luxurious texture and depth, just like its cuisine.

## FEEL THE HEAT

Local, sustainable ingredients and dramatic design characterize today's hottest concepts in F&B.

By Ann Bagel Storck,  
managing editor

**D**efining a “hot” food and beverage concept can be elusive, but judging by most new arrivals on the hotel F&B scene, key menu buzzwords include local, seasonal, authentic and sustainable. “The movement gaining momentum is a focus on quality,” says Arlene Spiegel, a New York City-based consultant who specializes in matching hotels with F&B concepts. “By quality, I mean local and indigenous ingredients from a certain geography, farmer or vintner.”

A restaurant's ambience is critical too, and prominent themes among new concepts include dramatic architecture or views in addition to a fun, interactive experience. Bob Puccini, president and CEO of San Francisco-based restaurant developer Puccini Group, notes that restaurants can be affordable entertainment. “Think of the cost of going to a movie with popcorn and

the cost of a meal and a drink,” he says. “Restaurants in many ways are bargains for singles or couples.”

Hotels still battle the perception that their F&B offerings are inherently staid and often outdated, but that idea may be starting to fade. “Owners and developers are seeking partnerships with restaurants that really step up to the plate and enhance the guest experience,” Spiegel offers.

Here, *HOTELS* highlights a “dazzling dozen” new F&B concepts doing just that. While there were no absolute criteria for this collection, most of these restaurants and bars debuted within the past six months. They represent hotels around the world and include various types of properties, from luxury to midscale. Most important, they all have menus, design elements and almost indefinable qualities that make them decidedly “hot.”

## COPPERLEAF RESTAURANT

**Cedarbrook Lodge, Seattle**

**Opened:** June 2010

**Meals served:** Lunch and dinner

**Culinary team:** Culinary Director Roy Breiman, Executive Chef Mark Bodinet

**Designer:** GGLO Seattle

**Menu focus:** Local, natural and sustainable cuisine inspired by the U.S. Pacific Northwest

**Signature dishes:** Since all of the dishes are seasonally inspired, they change often. Examples include offerings such as Dungeness crab gnocchi with spinach, shallot cream, lemon and herbs; organic beef short ribs with vanilla quince, celeriac, braised red onions and syrah glaze; and Snake River crisp pork belly with candied turnip, rainbow chard and preserved cherries.

**Standout design features:** A large stone fireplace provides the focal point for the restaurant, while floor-to-ceiling windows, 100% organic fabrics and unique glass sculptures enhance the overall ambience.

**Seats:** 34 indoors plus 30 outdoors (weather permitting)

**Average dinner check:** US\$48 (without wine)

**What makes it hot:** Copperleaf strives to take the concept of farm-to-table cuisine to another level, not only sourcing products from local farmers, ranchers and fishermen, but also cultivating an onsite garden that practices composting for soil management and maintaining a mushroom inoculation patch. The restaurant's local focus helped it earn recognition from Gayot as a 2011 Top 10 New Restaurant in the U.S. "To us, our local farmers, ranchers and fisherman are the true stars," Breiman says. "Together we tell a story, and our guests truly appreciate this."



Mar & Montaña showcases Maine lobster and braised veal cheeks with salsify purée and a merlot reduction.

**The Sebastian, Vail, Colorado**

**Opened:** December 2010

**Meals served:** Dinner

**BLOCK  
16**

**Culinary team:** Executive Chef Sergio Howland, Dining Room Manager Gary Obligation, Director of Food and Beverage Flynt Payne

**Designer:** J Banks Design Group, Hilton Head Island, South Carolina

**Menu focus:** Seasonal dishes with a Mediterranean influence featuring largely

locally sourced produce and proteins

**Signature dishes:** Mar & Montaña, or ocean and mountain, featuring Maine lobster and braised veal cheeks with salsify purée and a merlot reduction; Duck & Orange, comprising duck confit, a Grand Marnier reduction, cous cous and vanilla bean-carrot purée

**Standout design features:** The 1,000-bottle wine silo — central to the dining room at Block 16 — sets the stage for the wine-centric experience guests can expect of the restaurant. Featuring hundreds of labels and roughly 10,000 total bottles, the wine list focuses on varietals from California and France, with depth in white Burgundy and Bordeaux.

**Seats:** 74

**Average dinner check:** US\$150 per couple (without wine)

**What makes it hot:** It's hard to beat a simple menu driven by fresh, local ingredients paired with an extensive wine program, not to mention unparalleled natural surroundings. Notes Ann Sutherland Lynch, director of sales and marketing at The Sebastian, "Chef Howland utilizes the best ingredients from the Vail Valley and the surrounding regions to provide diners with a refreshing take on elegantly refined, unpretentious dining at the foot of the mountains."



Floor-to-ceiling windows, organic fabrics and a large stone fireplace all contribute to Copperleaf's ambience.

CREDIT: Jeff Cavert for Copperleaf Restaurant