

# R H A P S O D Y

July 2017

**Keegan-Michael Key**  
Gets Serious

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**French  
Revolutions**

Cycling a stage of  
the Tour de France

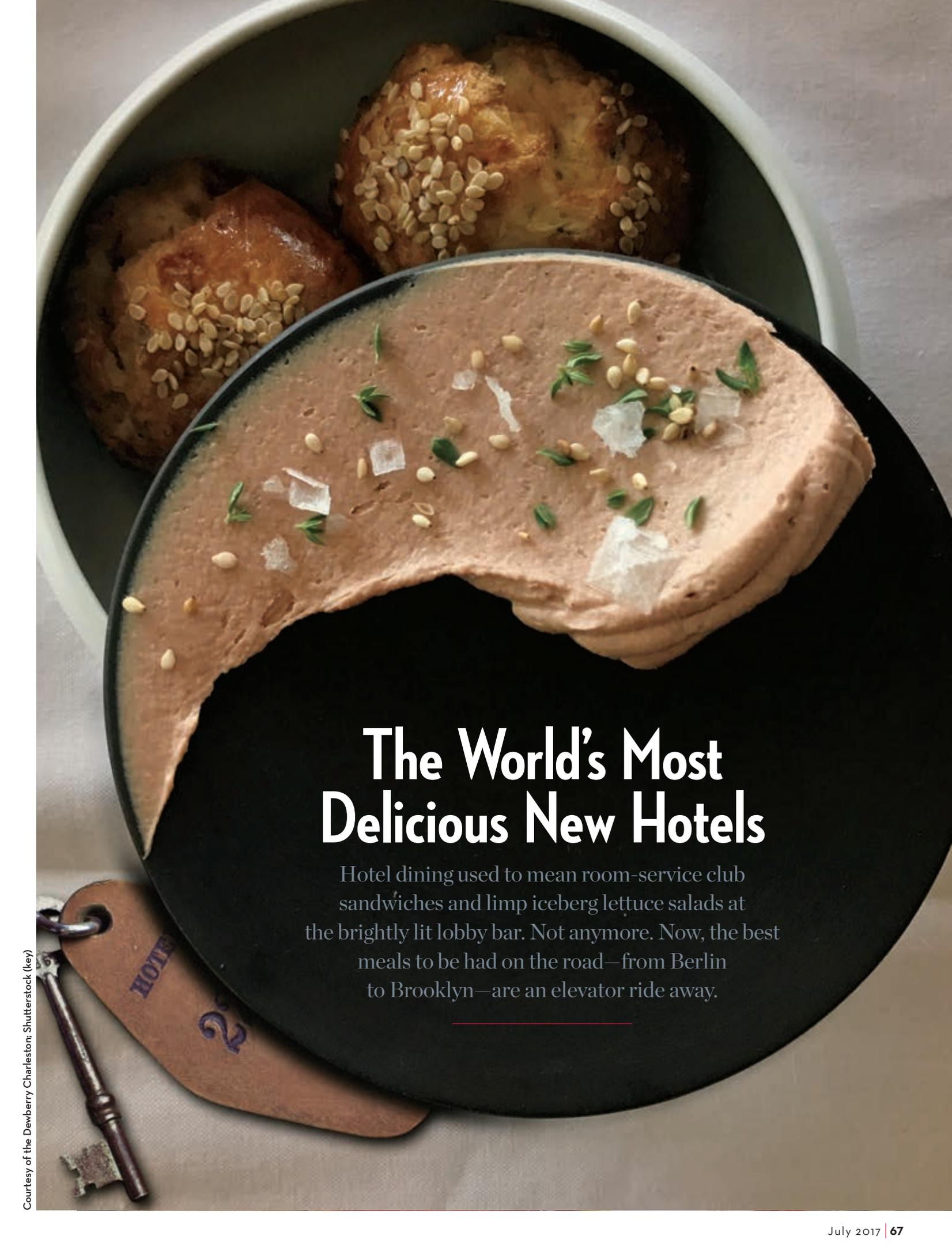
**Tasty Stays**

The world's most  
delicious new hotels

**+  
Sneakers  
and spritzes  
for summer**

**UNITED** 

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# The World's Most Delicious New Hotels

Hotel dining used to mean room-service club sandwiches and limp iceberg lettuce salads at the brightly lit lobby bar. Not anymore. Now, the best meals to be had on the road—from Berlin to Brooklyn—are an elevator ride away.

## FOR FOIE GRAS DUMPLINGS IN A TEUTONIC SETTING

### Provocateur Hotel

BERLIN

Berlin's new Provocateur Hotel is a feast for the senses, from the plush velvet decorating its 1920s Paris-inspired rooms to the decadent Franco-Chinese fusion dishes on the menu at the Golden Phoenix. Chef Duc Ngo—who introduced sushi to Berliners at his restaurant Kuchi nearly two decades ago—combines traditional Chinese flavors with French techniques and ingredients in dishes like Shia Long Bao Française (dumplings with foie gras and duck confit), fried foie gras and mango with Szechuan pepper and jus, and Canard Tangerine Chinoise, a twist on duck l'orange in which the duck is grilled, instead of roasted, and served with tangerine and goji berries. “I like to combine the fatty, rich umami taste [of foie gras] with these strong Chinese flavors,” Ngo explains of the ingredient's frequent appearance on



the menu. The chef, whose mother is Vietnamese and father is Chinese, also pays homage to the kinds of dishes that he grew up eating. “I’m preparing the meals I had as a child—the festive, traditional dishes that my aunts and uncles made,” he says, “and I’m making them more exciting.” —LV



From top: the decadently decorated Golden Phoenix; shrimp won ton

## FOR VEGETABLES, THE MAYAN WAY



### Chablé | CHOCHOLA, MEXICO

• When Chablé opened in December in the jungle not far from Mérida, it brought a new kind of luxury to the Yucatán, an area long overshadowed by trendy Quintana Roo to the south. The 19th-century hacienda turned resort boasts 40 casitas and villas with plunge pools and stone soaking tubs, the largest private tequila collection in the world, its own cenote (which the spa uses for shamanistic treatments), and a restaurant, Ixi'im, designed by Jorge Vallejo (of Mexico City's Quintonil, ranked No. 22 on the World's 50 Best Restaurants list), and brought to life by the talented Luis Ronzón. Almost all the produce—used in dishes like duck magret with *huitlacoche* mole, squash blossoms, and cucumber, or roasted cauliflower with kohlrabi purée and chili *simojovel* sauce—is grown organically at the resort in raised garden beds, a Mayan farming method developed centuries ago to deal with the Yucatán's hard soil. The resort's resident Mayan horticulturist is picking maize, zucchini, tomatoes, white beans, melon, and watermelon this summer, and a slew of fruit trees (mamey, caimito, banana, papaya) are planted and ready to start producing soon. Each morning, guests can take part in a ceremony blessing Madre Tierra, and gardening classes are planned for later this year. —EC



From left: the raised garden beds at Chablé; chilled bean soup at restaurant Ixi'im

## For Après-Ski

### Scribner's | HUDSON, NY

• At Prospect, the restaurant at Scribner's Catskill Lodge—a cozy-chic boutique hotel surrounded by the Upstate New York mountain range that opened last November—chef Joseph Buenconsejo is turning ski lodge fare on its ear. His afternoon après-ski menu features bucatini with nduja and chive crumbs, a hearty charcuterie plate, and an epic aioli-topped burger. Wash it down with a vodka-based Misty Mountain Hop cocktail and start planning your next run.

—MARY JANE WEEDMAN



Peter Langer (Provocateur); Del Sol Photography (Chablé); Sidney Bensimon (Scribner's)