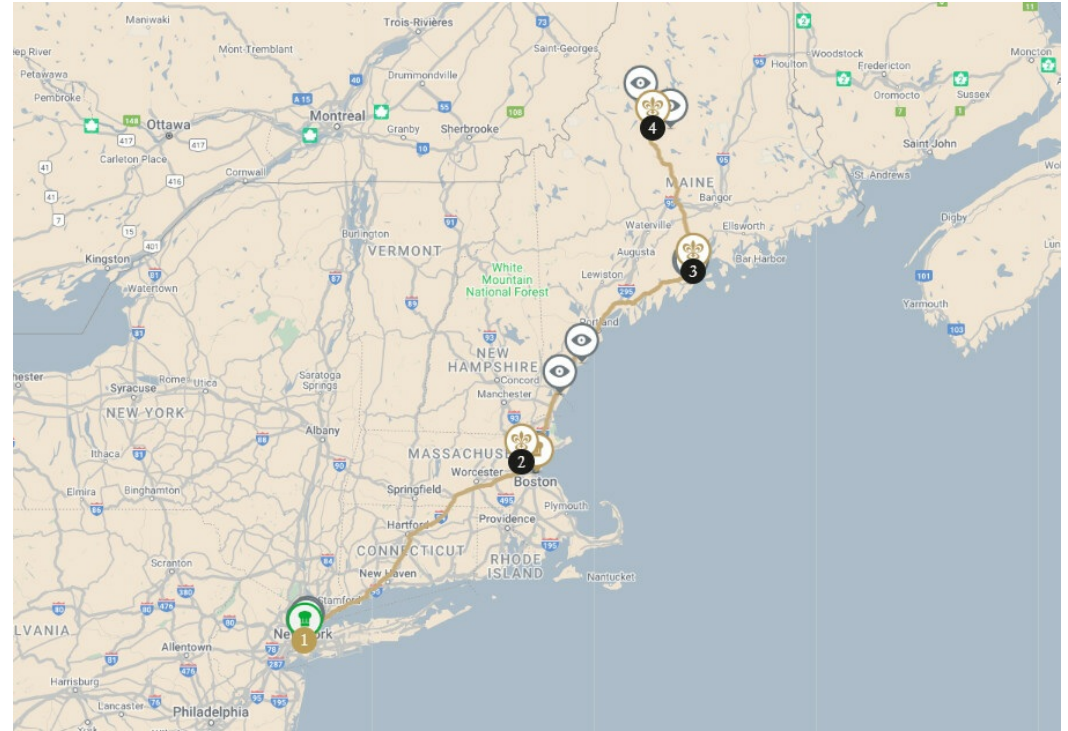




United States

**ROUTES DU BONHEUR From New York to New England, discover the cradle of the American nation**

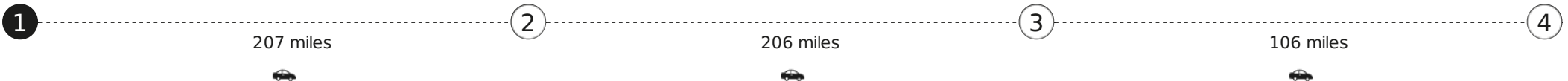
A journey of real contrasts from the hectic avenues of New York City to the rocky coast of Maine. Ancient and contemporary history of America- from elegant white church steeples to glass skyscrapers. Driving through rural New England, we pass stately mansions and little fishing villages. Vermont's wildflower prairies and Boston's historic buildings come in turn before we reach Maine with its mysterious coves and beaches. In winter, this vast region becomes all about open fires, cosy quilts and birch woods blanketed in snow. With the arrival of milder temperatures, it is a delight to go hiking and enjoy outdoor activities and wonderful musical performances.



**7 NIGHTS**  
from  
**US\$ 2,184.14\***

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

\* Prix Total communiqué à titre indicatif au 09/01/2024, calculé sur la base de 2 personnes en chambre double pour un séjour du nombre de nuits indiqué sur cette page par établissement, hors activités conseillées, hors établissements non réservables en ligne et hors restaurants.  
\*\* Prix d'un appel local.



**1** NEW-YORK — 2 NIGHTS

( 6 properties available )

## Daniel

**Restaurant in town.** Nestled in the heart of Manhattan, Lyon-born Chef Daniel Boulud has become one of America's most celebrated chef-restaurateurs. His reputation may be international, but his warm, welcoming style remains very personal. His mantra is to "prepare the finest American produce according to French culinary tradition." Superb ingredients are skillfully combined, elevating rustic dishes to new levels of refinement, sophistication and pleasure. In Boulud's masterful hands, the best American regional products, from Nantucket Bay scallops to Montana beef, are cooked to perfection in a restaurant where a contemporary décor is elegantly juxtaposed with striking neoclassical architecture.

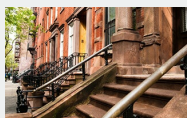
**Weekly closing :**  
lunch and Monday evening.



Member Relais & Châteaux since 1995  
60 East 65th Street  
New York  
10065, New York, New York

### Close to the property

- Madison Avenue Boutiques and Galleries
- Amble along the popular High Line
- Museum Mile



**A concierge is at your service:**

**+1 800 735 2478 \***

\*Price of a local call

## Eleven Madison Park

**Restaurant in town.** The first thing that strikes you about Eleven Madison Park is the light that floods the art deco dining room, with its ten-metre high ceilings and view of Madison Square Park in the heart of Manhattan, New York. It is a picture perfect backdrop to illuminate the contemporary plant-based cuisine of award-winning chef Daniel Humm. His creative dishes, such as tonburi with squash, sumac and naan, focus on purity, simplicity and seasonal ingredients with a level of refinement that reaches perfection. His collaboration with local artists and farmers provides him with all of the essential elements to execute this prodigious feat. As the divine plant-based menu attests, Eleven Madison Park is a gourmet restaurant that invites you on a truly remarkable gustatory journey.

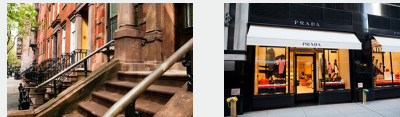
**Weekly closing :**  
lunch, except Saturday.



Member Relais & Châteaux since 2009  
11 Madison Avenue  
10010, New York, New York

### Close to the property

- Madison Avenue Boutiques and Galleries
- Amble along the popular High Line
- Museum Mile



**A concierge is at your service:**

**+1 800 735 2478 \***

\*Price of a local call

## Gabriel Kreuther

**Restaurant in town.** Gabriel Kreuther is a virtuoso of foie gras, whether it be tucked between two tender morsels of squab or topped with candied pecans. Alsatian by origin, Gabriel's homeland is never far away: be it within a leaf of green cabbage, a savory kugelhopf or the restaurant's stork motif. Having worked his way through the most renowned kitchens of Europe and New York, the chef is now at the helm of a lively restaurant that bears his name in the heart of Midtown. An array of dishes such as delicate frog's leg beignets dipped in garlic and lemon broth flow in a constant stream from the open kitchen, plated on original tableware by an experienced and passionate team.

**Weekly closing :**

lunch from Saturday to Tuesday and Sunday evening.



Member Relais & Châteaux since 2017  
41 W. 42nd Street  
10036, New York

### Close to the property

- Madison Avenue Boutiques and Galleries
- Amble along the popular High Line
- Museum Mile



**A concierge is at your service:**

**+1 800 735 2478 \***

\*Price of a local call



## Jean-Georges

**Restaurant in town.** Jean-Georges Vongerichten has been described as a “genius” and a “great master of gastronomy”. At his legendary Manhattan restaurant, with its Zen-inspired interior, the French-born three-star Chef serves Thai-French fusion cuisine, updating the menu every three months. And the results are breathtaking: yellowfin tuna ribbons with avocado, spicy radish and ginger marinade, foie gras with sour cherry granola, aged balsamic vinegar and sorrel, Jean-Georges’s signature chocolate cake and vanilla bean ice cream... Every dish is given the finishing touches at your table. This final personal touch inspires the senses and brings the diner that little bit closer to the secrets of the Chef.

**Weekly closing :**

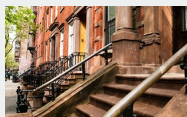
Gourmet restaurant: Monday and Sunday. “Nougatine”: open every day.



Member Relais & Châteaux since 2000  
One Central Park West,  
10023, New York, New York

### Close to the property

- Madison Avenue Boutiques and Galleries
- Amble along the popular High Line
- Museum Mile



**A concierge is at your service:**

**+1 800 735 2478 \***

\*Price of a local call

## Per Se

**Restaurant in town.** After the success of his California restaurant, The French Laundry, emblematic three-star Chef Thomas Keller brought his distinctive hands-on approach from Napa Valley to Manhattan. Keller works with remarkable attention to detail, not only in his cuisine but also in the presentation, mood and surroundings. In an elegant dining room overlooking Central Park, Chef de cuisine Corey Chow interprets modern American recipes with a touch of French influence. Representative dishes include Oysters and Pearls, a sabayon of pearl tapioca with poached oysters and caviar, and Calotte de Boeuf Grillée. The culinary delights at Per Se will convince you that perfection does indeed exist.

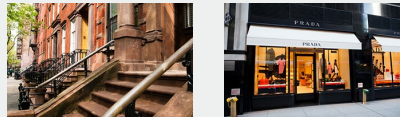
**Weekly closing :**  
lunch from Monday to Thursday.



Member Relais & Châteaux since 2006  
10 Columbus Circle, 4th floor,  
10019, New York, New York

### Close to the property

- Madison Avenue Boutiques and Galleries
- Amble along the popular High Line
- Museum Mile



**A concierge is at your service:**

**+1 800 735 2478 \***

\*Price of a local call

**SAGA**

**Restaurant in town.** Atop a landmark Art Deco skyscraper in The Big Apple’s Financial District, SAGA is a New York story that will dazzle your five senses. This restaurant – spread over five floors with a 360° panoramic view, solarium, and three large outdoor terraces – is unlike any other dining space in New York. Two floors are reserved for private suites, with warm-toned velvet, marble tables, and sculpted stone details that intensify the hushed, intimate atmosphere. The main dining room on the 63rd floor has vast windowscapes offering a wraparound view of the skyline bristling with high-rise buildings. SAGA’s cuisine is unquestionably cosmopolitan and impeccably suited to this sleek, chic, yet welcoming urban world: Chef James Kent’s gourmet menu is inspired by his childhood memories and travels to the ends of the earth. On the 64th floor, cocktail-lovers can write a story all their own in the Overstory.

**Weekly closing :**  
lunch.



Member Relais & Châteaux since 2023  
70 Pine St  
63rd Floor  
10005, New York

**Close to the property**

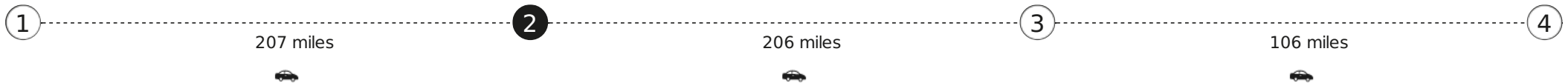
- Madison Avenue Boutiques and Galleries
- Amble along the popular High Line
- Museum Mile



**A concierge is at your service:**

**+1 800 735 2478 \***

\*Price of a local call



**2** LEXINGTON — 1 NIGHT

( 1 property available )

**The Inn at Hastings Park**

**Hotel and restaurant in a village.** The Inn at Hastings Park revives a colonial-era tradition of hospitality in Lexington, MA, a town considered to be the Birthplace of American Liberty. The Inn is comprised of three thoughtfully restored buildings with a design scheme that celebrates the historic character of the architecture, yet reinterprets it with modern flair. The property interiors feature artisan crafted furniture and design accents, most created by local designers. Each guest room is unique in its size and color scheme, with elements such as fireplaces and alcoves. The casually elegant restaurant serves inspired twists on New England cuisine using local, seasonal ingredients.



**Weekly closing :**  
Restaurant: Sunday evening.



Member Relais & Châteaux since 2015  
2027 Massachusetts Avenue  
02421, Massachusetts, Lexington

**Close to the property**

- Brattle book shop
- The Ayer Mansion

**A concierge is at your service:**  
**+1 800 735 2478 \***  
\*Price of a local call





**3** CAMDEN — 2 NIGHTS

( 1 property available )

Camden Harbour Inn

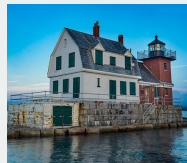
**Hotel and restaurant in town.** For more than a century now, lovers of the great outdoors have come to unwind at this gracious New England Victorian inn overlooking the coast. Behind its traditional white clapboard exterior, the inn's décor today bears the imprint of modern European design. The award winning restaurant, Natalie's, offers a new take on fine dining, showcasing Maine's bounty, including the famous Maine lobster. Perched on a hilltop, from its wrap around porch and delightful picture windows, the inn offers 180-degree views of Penobscot Bay, Camden Harbor and the surrounding mountains, the perfect invitation to explore the beautiful coastline of Maine.



Member Relais & Châteaux since 2013  
 83 Bayview Street  
 04843, Maine, Camden

**Close to the property**

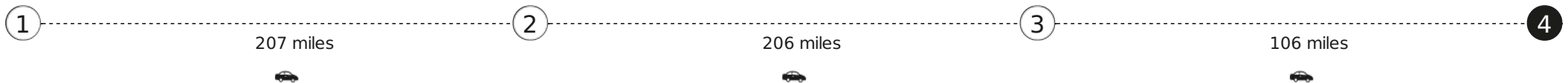
- Take a windjammer cruise along the Maine coast
- Walk out to the Rockland Breakwater lighthouse



**A concierge is at your service:**

**+1 800 735 2478 \***

\*Price of a local call



**4 GREENVILLE — 2 NIGHTS**

( 1 property available )

## Blair Hill Inn

**Hotel and restaurant overlooking a lake.** Set high atop a massive field stone wall, here all your senses will be awakened by broad clear skies, sparkling lake waters, fragrant forests and fresh mountain air. Built in 1891 as a gentlemen's breeding farm, the 21 hillside acres of Blair Hill Inn unveil a panorama of northern Maine's unspoiled landscape. Through its covered entry by a stone encircled fountain, the scenery unfolds with each step into the light-filled, pristine manor. Maitresse de Maison Ruth McLaughlin showers guests with a genuine kindness. From delicious breakfasts to mountain hikes, star gazing paddles to sumptuous dinners, Blair Hill Inn envelopes you with comforting hospitality.

**Weekly closing :**

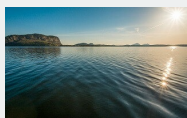
Restaurant: lunch, Monday evening, Sunday evening (from May 13th to November 1st).



Member Relais & Châteaux since 2017  
351 Lily Bay Road  
P.O. Box 1288  
04441, Maine, Greenville

### Close to the property

- Looking for moose, Appalachian National Park
- Paddle on Moosehead Lake



**A concierge is at your service:**

**+1 800 735 2478 \***

\*Price of a local call