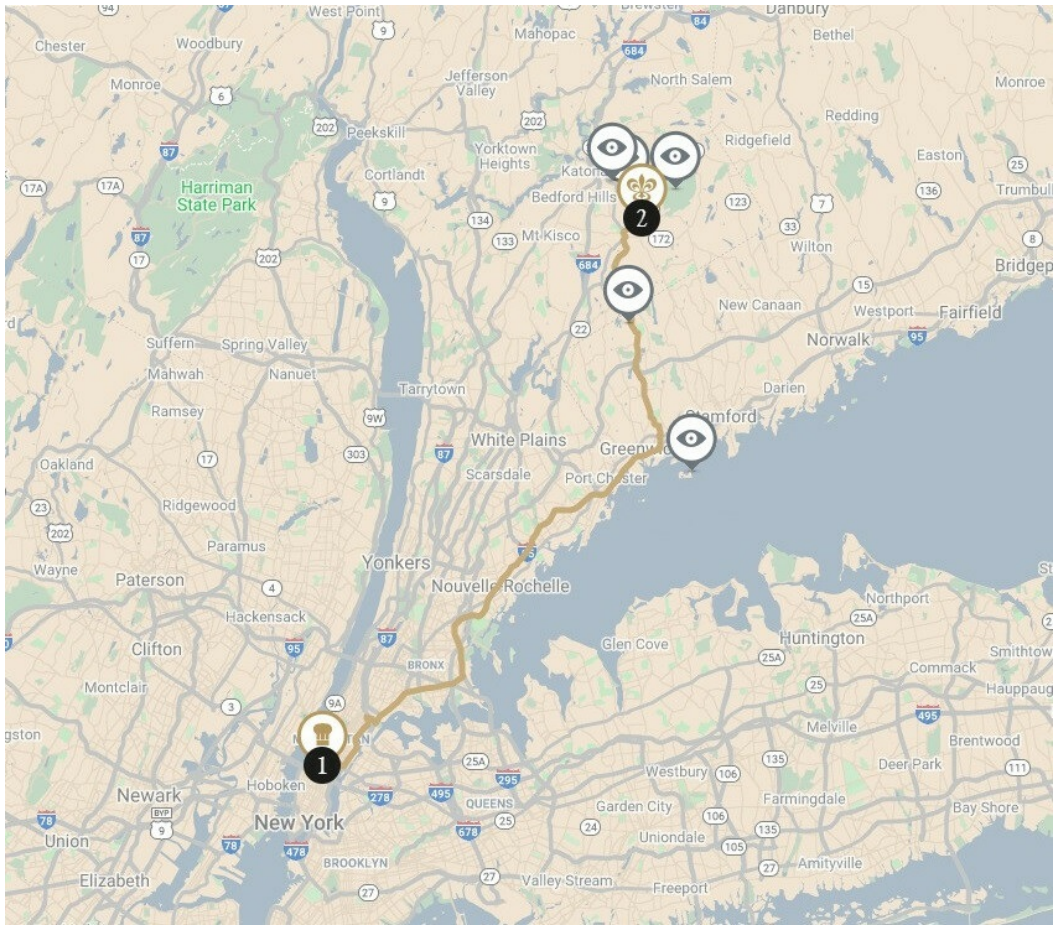
ROUTES DU BONHEUR New York, a trip from the Big Apple to Bedford

The name "New York" inevitably makes us think of Long Island, Manhattan and its skyline, Central Park and its joggers, and Fifth Avenue...yet New York is also the name of the state that borders the city, a land in which the inhabitants of the Big Apple like to take refuge in order to enjoy quiet and idyllic moments, either on the Atlantic coast or within thick forests. This trip offers a complete view of the state, where the frenzy of the metropolitan world is balanced by the calmness of rural landscapes.



4 NIGHTS
from
US$ 939.99*

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

* Prix Total communiqué à titre indicatif au 07/27/2024, calculé sur la base de 2 personnes en chambre double pour un séjour du nombrede 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
2
43 miles

1 NEW YORK — 3 NIGHTS

(6 properties available)

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

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

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

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

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

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

1 ---------- 2

43 miles

2 BEDFORD — 1 NIGHT

(1 property available)

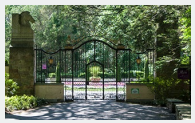
Bedford Post Inn

Hotel and restaurant in the woods. Bedford Post, an authentic country inn just an hour from Manhattan, is the ideal setting for a tranquil getaway. Surrounded by pristine woodlands, this historic residence dating back to the 1780s now belongs to Richard Gere and his partner Russell Hernandez. A genuinely warm, hospitable atmosphere reigns in this temple to the pleasures of body and mind. The Bedford Post offers infinite ways to relax, including yoga courses, as well as more terrestrial delights in its gourmet restaurant The Barn.

Member Relais & Châteaux since 2011
954 Old Post Road
10506, New York, Bedford

Close to the property

- Caramoor, Katonah
- The John Jay Homestead, Katonah
- The Ward Pound Ridge Reservation



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*Price of a local call