

# FOOD & WINE

JUNE 2011

## grilling secrets revealed

how to sear a steak  
get fast pit master flavor  
& make a tasty kebab

BEST WAY TO COOK A BURGER  
grill vs. griddle

THE NEW VINEYARD TECHNIQUE  
what wine lovers need to know



**GRAND BEACH HOUSE**  
*The Reform Club in the Hamptons town of Amagansett, NY, is a 10-room inn. There's no restaurant, but guests can use the kitchen or hire a personal chef. Doubles from \$800; reformclubinn.com.*

## AMERICAN ESCAPES

From a Hamptons beach hotel to an Alaskan mountain lodge, these inns are the summer's top new travel destinations.



**JEN MURPHY**  
Travel Editor

Two of the most patrician cities in the Northeast—Kennebunkport, Maine, and Newport, Rhode Island—have travel buzz. People are talking about Earth, star Boston chef Ken Oringer's new garden-inspired restaurant at Kennebunkport's *Hidden Pond* (doubles from \$400; [hiddenpondmaine.com](http://hiddenpondmaine.com)); at sister property *The Tides Beach Club*, Jonathan Adler recently redesigned the rooms, plus there's a new raw bar (doubles from \$175; [tidesbeachclubmaine.com](http://tidesbeachclubmaine.com)). Meanwhile, Kennebunkport chef Jonathan Cartwright of the White Barn Inn has a new restaurant in Newport's *Vanderbilt Grace Hotel* (doubles from \$425; [gracehotels.com](http://gracehotels.com)).



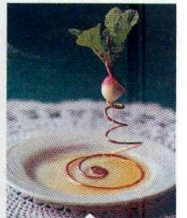
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**THE WILLOWS INN;**  
**LUMMI ISLAND,**  
**WA**

Twentysomething chef Blaine Wetzel (above) creates visually stunning local food inspired by his time working at Copenhagen's acclaimed Noma. Doubles from \$175; [willows-inn.com](http://willows-inn.com).



**MCCARTHY LODGE;**  
**MCCARTHY, AK**

At this remote lodge, chef Joshua Slaughter uses techniques he learned at NYC's WD-50. He infuses a spring radish with vinegar (above) and serves it with Szechuan pepper. Doubles from \$169; [mccarthy-lodge.com](http://mccarthy-lodge.com).