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TRAVEL

IN BRIEF

## DYE ANOTHER DAY

The inimitable Pete Dye debuted his second design at Pennsylvania's Nemacolin Woodlands Resort (nemacolin.com) last month with the opening of Shepherd's Rock. Following Mystic Rock—a former PGA Tour venue and the top-ranked course in the state—the new course should prove even more dramatic, with its sweeping mountain views and wildly diverse challenges. —DALE LEATHERMAN



## Q&A: COLIN FIELD

The Ritz Paris's legendary bartender is bringing haute mixology to the skies with a new Air France (airfrance.com) cocktail program. —AMANDA MILLIN

## Tell us about the cocktails you're creating for Air France's La Première passengers.

I wanted to give a taste of [the Ritz Paris's] Bar Hemingway at 32,000 feet. The ingredients are all French. Air France is French, and my cocktails should be totally French, too. The Air France Première cocktail—made with Calvados, apple juice, and Champagne—is exactly that. It's the perfect airplane cocktail: refreshing, lively, and not too strong. It's like France in a glass.

## Many say that Bloody Marys taste best in the air. Do you agree?

I enjoy Bloody Marys everywhere, although I'm spoiled because I enjoy them with freshly squeezed tomato juice from different varieties. Do they taste better at 32,000 feet high? I have tried them up and down and they seem the same to me.

## Any cocktails to avoid when flying?

Once somebody recommended a cocktail with a cream whiskey base and tonic. But this seems horrendous in a plane or on the ground!

## Is there a cocktail you are particularly proud of?

I created a Manhattan that was just so perfect—I mean this modestly!—that I thought it would be better to drink it from a wine glass. It's called a Red Nichols Manhattan. People approach it differently. They look at it more, swirl it, nose it, taste it, and repeat. It's very gratifying. **ES**



## HOPPING POP-UP

Claridge's (claridges.co.uk) is getting a dose of New York City grit this month with a weeklong pop-up of Manhattan's beloved Dead Rabbit (deadrabbitnyc.com). Starting August 15, the pub—which claimed the No. 1 spot on last year's World's 50 Best Bars list—will bring its raucous 19th-century-tavern atmosphere to the posh London hotel, serving signature cocktails (including the crowd-favorite Irish coffee) and small bites at the swanky Claridge's Bar. —PHOEBE NEUMAN



## OPEN-MINDED

A decade after opening Indonesia's celebrated Nikoi Island eco-resort, hospitality duo Andrew and Julia Dixon have unveiled their sophomore property, Cempedak Island (cempedak.com). Located within the same Riau archipelago as its predecessor, the 42-acre resort features 20 thatch-roofed villas surrounded by tropical foliage. The accommodations are nothing if not immersive, constructed of sustainable bamboo and native along-alang grass and completely open to the elements. Still, creature comforts abound, in the form of organic linens, private saltwater swimming pools, and sprawling terraces that spill out onto a white-sand beach. —DAVEN WU



## OWN IT

There's a new path to wellness at Canyon Ranch in Lenox, Mass. In November the destination spa announced the construction of its Canyon Ranch Residences at Bellefontaine (canyonranch.com), which are scheduled for completion this month and will offer owners unrivaled access to the brand's acclaimed facilities. Each of the 19 one- to three-bedroom condominiums (from \$1.35 million to \$3.5 million) will feature kitchens with custom cabinetry, gas fireplaces, and expansive terraces. Beyond the plethora of spa, fitness, medical, and nutritional offerings, owners will enjoy underground parking and 24-hour security. —JACKIE CARADONIO

## ONLY THE BEACH IS PINK

You won't find the usual pastel walls, white-ridged rooflines, and overstuffed chintz at the Loren at Pink Beach (thelorenhotel.com). Opened in April, the resort—Bermuda's first all-new hotel in decades—is forgoing the island's trademark colonial style for a sleek and elegant ambience with floor-to-ceiling windows, contemporary furnishings, and muted colors. The 45 rooms and suites (all with breezy verandas) are modern and light. The cuisine is modern, too, delivering farm-to-table goodness with dishes like beet ravioli with goat-cheese bonbons. Just outside, however, is a Bermudan trademark that never goes out of style: the Loren's picturesque stretch of pastel-pink sand lined with brilliant turquoise water. —LAURIE WERNER

