

Condé Nast **Traveler**

MAY 2014
TRUTH IN TRAVEL

HOT LIST

THE BEST NEW HOTELS
IN THE WORLD

COASTAL BLISS

Three Seaside Destinations That Have It All



"Roasted chicken
in a bread pot"
at The Wild Rabbit,
in the Cotswolds.

2014 HOT LIST

with hotels in:

CHARLESTON

CHICAGO

COTSWOLDS

MENDOZA, ARGENTINA

SIEM REAP, CAMBODIA

TOURTOUR, FRANCE

BEST FOOD HOTELS

*These hotels don't just promise a wonderful stay—
they also promise a spectacular meal. Here, the food is reason enough to go.
For more, turn the page.*

HOT LIST 2014
BEST FOOD HOTELS

CHICAGO

THE THOMPSON

Four things really stand out at the Windy City's 247-room Thompson hotel: the superlative service, the location (in the heart of the Gold Coast), the rooms (with their jewel-toned furniture, enormous windows, especially huge showers, and REN products), and, most of all, the restaurant. Ambitious and delicious, Nico Osteria is noted Chicago chef Paul Kahan's first venture in a hotel. For breakfast, I had tripe *alla romana* with a sunny-side up egg on top. At dinner, there's *crudo* and house-made pasta, like the killer squid ink bucatini with pine nuts, chili, mint, and sardines in *carpione* (shown below). I also loved the layout, which includes a massive, long counter so that a single business traveler can sit comfortably at the bar. Salone Nico, the cocktail lounge, has some heavy-hitting options on the menu, the best of which is the Nico: a signature spin on the Negroni, made with Cocchi Americano in place of vermouth.



Tucked into the (always hopping) lobby, the cocktail lounge provides a very satisfying base—much like The Thompson itself. —Matt Hranek

312-266-2100; thompsonchicago.com; doubles from \$289.



From top: The Vines arranges gaucho-led horseback rides through the surrounding valley to watch the sunrise; stoking the fires outside Siete Fuegos, the resort's restaurant.



MENDOZA, ARGENTINA

The Vines Resort & Spa

At The Vines, legendary chef Francis Mallmann sources many of his ingredients locally—after all, locavorism has always been a part of life in rural Argentina. The property's restaurant, Siete Fuegos, or "Seven Fires," alludes to his philosophy of open-flame cooking, my favorite example of which was an asado steak slathered with mascarpone and rolled with layers of yam chips, tomato, and avocado. All 22 villas have modern kitchens featuring refrigerators packed with goodies; private patios; and spa-style bathrooms. You can even play winemaker by purchasing a plot of land on-site whose cultivation is overseen by the resort's agronomist. What better excuse to keep coming back? —Megan Rollins

54-261-461-3900; vinesresortandspa.com; doubles from \$510.

FROM TOP: PHOTOGRAPHS BY ANDREW ROTHMAN; GRACIELA CATTAROSI; DEREK RICHMOND