

Dine At These New Hot Hotel Restaurants



While the summer temperatures continue to rise, it's not just the weather that's hot right now. The hotel restaurant scene is sizzling with new eateries sprouting up inside luxury properties from coast to coast. From diverse Mediterranean fare in **Chicago** to innovative takes on Japanese cuisine in **Las Vegas**, here are four hotel restaurants fresh on the scene.

Kumi, Mandalay Bay, Las Vegas

Just opened on July 24 at mega-resort Mandalay Bay in Las Vegas, Kumi is the latest venture from chef Akira Back of Yellowtail Japanese Restaurant & Lounge located inside Forbes Travel Guide Four-Star Bellagio. Best described as a modern Japanese eatery with a dash of Korean-American influence, you'll discover a massive 10,000-square-foot space outfitted with details such as hammered steel accents, red lacquer and raw natural woods. Traditional Japanese touches permeate the room, including a bar adorned with Japanese symmetrical patterns from cobalt blue tiles, as well as kimono fabric covering the lounge chairs.

But don't forget about the food here, either. Back — a professional snowboarder-turned-cuisinier — has created a menu full of shared plates such as whitefish carpaccio and Kobe beef tacos, and specialty rolls run aplenty with options such as Seoul Garden (baby spinach, carrots and grilled shiitake) or 007 Octopussy (crab salad, spicy octopus and crispy potatoes). Wash it all down with one of the restaurant's specialty cocktails such as the Kumi Bomb (think Stoli blueberry, crème de cassis, lemon juice and sparkling sake).

Travelle, The Langham, Chicago

The Windy City is famous for its stunning historical architecture, so it seems only fitting that Travelle, the signature restaurant inside new hotel **The Langham, Chicago**, is housed in a landmark Mies van der Rohe building. Opening early August, the space feels modern and chic thanks to well-known



designer David Rockwell who incorporated contemporary touches such as wood and metal materials, and floor-to-ceiling windows afford stellar views of the Chicago River and city skyline.

Chef Tim Graham (formerly of Four-Star restaurant **Tru**) is at the helm, here, providing a menu inspired by his global travels to Mediterranean countries such as Greece, Italy and Spain. Expect dishes such as barbeque quail with charred lemon or short rib ravioli to enjoy along with a 1,600-bottle wine list, and save room for dessert, too. Sugary plates such as almond olive oil cake with roasted apricot and crystallized tarragon are sure to satisfy anyone's sweet tooth.

ENO Wine Bar, Four Seasons Hotel Washington, D.C.

Head to the nation's **capital** this September for a stop at the city's newest wine bar, located inside Five-Star **Four Seasons Hotel Washington, D.C.** With current locations around the country including Chicago, Coronado, Laguna, San Diego and the San Francisco Bay Area, Washington, D.C. will be the company's first East Coast outpost. While design details of ENO in the city's Georgetown neighborhood have been kept to a minimum, you can expect lofted ceilings and exposed brick walls in the airy space.

With a focus on Pennsylvania and Virginia cheeses (and a total of around 30 to choose from including international varieties) as well as 21 types of chocolate and charcuterie pairings, the must-try item will certainly be the wine flights with 3.5-ounce glasses to sample. At the moment, the wine list is expected to grow to about 500 labels, including private labels such as a Bordeaux blend from Columbia Valley called Columbeaux by Dusted Valley. There will also be eight vinos on tap, with the hope of featuring a few from Virginia. More detailed menu items will be released closer to the opening date.



Harrimans, Salamander Resort & Spa, Middleburg, Va.

The sprawling 340-acre Salamander Resort & Spa — located a little more than an hour by car from Washington, D.C. in **Virginia** — will open its doors on August 29, and among its slew of offerings (including an on-site equestrian center) will be its signature restaurant, Harrimans. Boasting a 42-

foot-high ceiling and spectacular panoramic views of the Bull Run Mountains, the octagonal-shaped eatery was originally the barn of the old estate once owned by the Harriman family — hence the name.

Inspired by Italy's Piedmont region — which is comparable to Virginia's Piedmont area where the resort is located — expect to find hearty steaks and chops on the menu, as well as fresh fruits and vegetables from the restaurant's very own two-acre Culinary Garden. For a more personalized experience, the resort will also offer daily tours of the garden for guests. Drawing on local ingredients, you'll also find seafood from the lower Chesapeake Bay such as oysters, hard-shell and soft-shell blue crabs, Smithfield ham and Randall Lineback beef, among other items.