

## Luxury hotels from Maine to Rome 'cook' up creative packages for foodie divas



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Foodies and travelers who enjoy cooking might want to check out some of these ultra-posh, diva-friendly culinary packages offered at luxury hotels around the world. They sound like tasty fun especially the **Cook Your Catch** at **Chebeague Island Inn** off the coast of Portland, Maine where you can sink your teeth into the "Lucky Lobstering" package along with locally famous Captain Jedediah Spear for a two-hour excursion around Casco Bay aboard Captain Spear's Sea Nile. Get this, you catch your own lobster and then get to eat it at the hotel with all the fixings and wine pairings. Or in the Caribbean, you can go deep-sea fishing for your dinner at **Hotel Guanahani & Spa** in St. Bart's and indulge in the meal overlooking the ocean in your private villa.

### The taste-tempting offers include

- **Crudo and Champagne in Capri** at **Hotel Caesar Augustus** which sits at the edge of a 1,000-foot high cliff in the town of Anacapri. During the summer, between 6:30 pm and 10:30 pm, you can take a seat on one of the terrace's inviting sofas, relax with a partner, and enjoy the new "Crudo & Champagne" hour with a glass of champagne accompanied by French oysters, incredible tartars, sashimi, or Iranian caviar. The atmosphere is especially magical at this time, as the sound of the piano fills the air and the sky is painted with the colors of the setting sun. Room rates from \$570 per night.
- **Dine and Dash**—at Le Dali, named after one of **Le Meurice's** famous guests, the "Lunch for the Hurried Gourmands: Edward VII Menu" from **i** includes a menu served within just 45 minutes. The menu includes a starter, main course, and dessert. The property created the menu in honor of King Edward VII, who refused to spend more than 45 minutes on his meals. Le Meurice also offers the Chef's Table at **Restaurant Le Meurice from Alain Ducasse**. This exclusive experience includes a private dining room with exceptional cuisine prepared by Head Chef Christophe Saintagne. The Chef's Table is at the heart of the kitchen of the three Michelin-starred restaurant and offers a rare, behind the scenes experience in the heart of one of the most luxurious hotels. Room rates from \$902 a night.
- **Wine and Dine**-- at the foot of the picturesque Blue Ridge Mountains and enjoy a meal fit for a Queen at the award-winning **The Inn at Little Washington** with the current **Vin Voyage** Package. Fit for connoisseurs and lovers of all fine, hand-crafted wine, this decadent package includes luxurious dreamy **accommodations** in one of The Inn's 24-richly appointed



Courtesy of Hotel Caesar Augustus

guestrooms, suites and private cottages, welcome cocktails, afternoon tea, a full breakfast for two and a ten course Gastronomist Tasting menu from acclaimed and Relais Grand Chef Patrick O'Connell. Often referred to as "the Pope of American Cuisine," Chef O'Connell was asked to cook for Queen Elizabeth at the Governor's Mansion in Richmond on her recent visit to Virginia. The Package also includes a visit to **RdV Vineyard**, inclusive of comprehensive tours of the vineyard, winery, and underground caves, followed by a blind tasting in the Salon. Available from June 1st through September 15th. Rates starting from \$1,767 depending on availability and room type.

- **Cooking Classes 2.0 at the Marti Istanbul Hotel**--the one-year-old **Marti Istanbul Hotel** is offering a Taste of Istanbul program that takes you to the local spice and food bazaars in the city accompanied by the hotel chef to explore and purchase ingredients for a traditional Turkish meal. When they return to the hotel they take a cooking class with the chef and learn how to prepare the meal utilizing the ingredients purchased at the bazaars. The menu will change based on seasonality and the package also includes wine pairings, overnight accommodations at the property and recipe cards to take home.
- **Feast in a Lavish Swiss Hut**-- The **Walig Hut** at **Gstaad Palace**, has cooked up a one-of-a kind adventure. Built in 1786 and mildly renovated by Gstaad Palace to maintain purity and authenticity, the hut was once home to local farmers as a summer stay when shepherding cattle. The charming hut offers lunch (4-80 people), dinner (4-14 people), or even an overnight stay (max. 2 adults and 2 children). Lunch includes luxury picnic with bread, cheese, cold cuts, salad, fruits, desert, coffee, Swiss wine and mineral water for \$166 per person (minimum 4 person). Dinner is a three-course menu (starter, simple main course, desert), coffee, Swiss wine and mineral water for \$277.
- **Sampling St. Barth**—Every restaurant on this fabulous French island is as good as the next and with the "Taste of St. Barth," an international gastronomy festival taking place October 30-November 4, 2014, you can see for yourself. The festival features delicacies from the United States, France, Sweden, Brazil and Japan and includes celebrity chefs such as Jean-Georges Vongerichten from New York, Jérôme Natile from France and Mastsuo Hideaki from Japan among others. While on island, guests can stay at nearby **Hotel Guanahani & Spa**, a luxurious resort nestled on a private 16-acre peninsula on the northeast side of the island and partner of the festival. While taking a break from the festival, travelers can enjoy lunch on property between the beach and the swimming pool at **Indigo on the Beach** with your feet in the sand, or venture into the heart of a lush tropical garden at **The Bartholomeo** restaurant with delicious French cuisine. Another top choice is **Le Toiny** (a personal favorite) which dishes out fabulous food with a view.
- **Roman holiday on a rooftop**-- Head to Rome for the ultimate gourmet foodie experience with a culinary getaway at **Hotel Eden** which is offering a **"Gourmet Experience"** package that comes with a surprise welcome gift, daily breakfast at **La Terrazza dell'Eden**, the hotel's rooftop restaurant, a seven-course tasting menu for two at Michelin-starred La Terrazza dell'Eden, wine tasting for two from the resort's own sommelier, and a three-hour private guided food tour with tasting sessions in the market or a food tour around Rome. In addition to this delicious, gourmet excursion, guests will enjoy luxurious accommodations. Rates start at \$704 per night.