

The SAVEUR Culinary Travel Awards



One of the philosophies by which we live at SAVEUR is that there's no such thing as a bad trip. We've found that every country, every city, every street has a delicious story within—but that doesn't mean that some journeys aren't better than others. To honor the world's best cities, markets, restaurants, bars, hotels, airlines, and other experiences, we're thrilled to announce the **SAVEUR Culinary Travel Awards**. Across thirteen categories, we've identified the very best—according to both an expert panel of world travelers and you, our readers—as well as additional outstanding and notable picks in each category. See all the winners right here, or see a full list of honorees [here](#) »



BEST HOTEL RESTAURANT *Fewer than 100 rooms*

Readers' Choice: THE INN AT LITTLE WASHINGTON DINING ROOM, WASHINGTON, VA

Chef Patrick O'Connell was forging alliances with local artisanal producers long before it was trendy

It's worth a stay at this luxurious 18-room Relais & Châteaux inn—set in a rural town northwest of Washington, D.C.—just to feast at its straight-out-of-a-fairytale dining room, say our readers. The venue has been in operation since the late 1970s, and chef Patrick O'Connell was forging alliances with local artisanal producers long before it was trendy. His kitchen turns out glorious regional American farm-to-table tasting menus that change daily. Items might include a breast of pheasant served with creamy sweet corn pudding, succotash and chanterelles, or curry-dusted veal sweetbreads with roasted local plums and Virginia country ham. Readers are also impressed by the 2,400-strong wine list, focused on European and Californian vintages. And they love the restaurant's rich embroideries, spot-on service, tables that can be reserved in the kitchen, right where the action takes place, and the dining room's huge bay windows overlooking the garden.