



Hotel News

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Lunch with a view at Le Barthélemy Hotel & Spa

Whole food

We love a hotel that treads lightly: At Amis, the new Mediterranean-inspired restaurant at the 44-room [Barthélemy Hotel & Spa](#) on Saint Bart's, chef Vincent Gomis practices nose-to-tail and pit-to-peel zero-waste cooking, using as much of each ingredient – animal and vegetable – as possible. Now he's keen to share the craft with guests during on-demand cooking classes, limited to six students. Lessons begin with a visit to greet local fisherfolk dropping off the catch of the day, followed by hands-on time in the kitchen to prepare a meal. Guests learn how to repurpose "scraps" to delicious ends – mahi-mahi roe, for example, goes into Greek taramosalata (fish roe dip), while meat trimmings become meatballs and carrot peelings flavor sauces. Class culminates with a zero-waste meal, which can be customized to pescatarian, vegan, or other diets, on the terrace overlooking Grand Cul de Sac Beach. Doubles from \$920, including private round-trip airport transfers and breakfast daily. Cooking class, \$280 for two. – E.G.



Hotel higher education: Guests of St. Regis Hotels & Resorts can slice open their own bottles of bubbly during new private Champagne sabering master classes at nine properties across the U.S., including The St. Regis New York.