



WHAT'S NEXT HIGH DESERT DRAMA IN THE MIDDLE OF WASHINGTON STATE

Cave B Estate Winery, way up on the cliffs above the Columbia River Gorge, has a setting that's nothing short of breathtaking. Until recently, those stunning views were reserved for the stray motorist who wandered off I-90 for a tasting. But earlier this year, the winery added 30 contemporary rooms and cottages, with a restaurant run by local chef Fernando Divina (a 2005 James Beard Award winner). Cave B Inn at SageCliffe is in the middle of nowhere, which makes for sublime peace and quiet, broken only by the occasional concert at The Gorge, an outdoor amphitheater next door. Still, I can't say I minded being serenaded by Jack Johnson while finishing a glass of Cave B Merlot on my deck. (888-785-2283; cavebinn.com; from \$95, \$145 on weekends) —William Sertl

OUT THERE QUITE A STRETCH

"Hello, is someone there?" As I entered my room at Chicago's Hotel Burnham, I could hear a woman speaking in hushed tones. Then I rounded the corner and realized that the television was on and tuned to the hotel's "Mind. Body. Spa. Channel." The woman in question was demonstrating yoga. Okay by me—but, the thing is, every time I left the room I returned to find her (or her male companion) stretching into all those positions I can never quite manage. Still, after a few days, their soothing voices became a familiar and reassuring sort of welcome—a bit like coming home to old friends, although I never did get their names. The "Om Away From Home" yoga program—and a complimentary basket with a yoga mat, block, and strap—are available at all 40 Kimpton Hotels nationwide. —Lawrence Karol



At Hegia, very cool rooms and a fired-up kitchen.

WHAT'S HOT A NEW FRENCH INN

You'll be hearing a lot about Hegia, a modernist, five-room inn carved into the remains of an 18th-century farmhouse in France's Basque country. But the real attraction is the cooking of chef Arnaud Daguin, who decamped from his *Michelin* one-star restaurant in nearby Biarritz to open Hegia on a hillside near the village of Hasparren. Daguin (brother of Ariane Daguin, founder of U.S. purveyor D'Artagnan) draws up only one set menu each day. Out of the open kitchen come baby clams on eggplant caviar; sautéed langoustines and poached foie gras; and quail with roasted tomatoes and sautéed chanterelles. (011-33-5-59-29-67-86; hegia.com; from \$870 for two, including meals) **Liked Best:** Laid-back atmosphere, despite high design and haute cuisine. **Fair Warning:** You'll be lost if you don't speak a little French. **Why Go Now:** Before long you won't be able to get in. —Alexander Lobrano