



FAR LEFT: Guests at The Point can enjoy a lavish picnic aboard a boat on Saranac Lake. ABOVE: Bison tenderloin with braised short ribs and roasted parsnips with garlic. LEFT: Chef Mark Levy.

# A Moveable Feast

ONCE A ROCKEFELLER FAMILY RETREAT, THE POINT OFFERS GILDED AGE OPULENCE IN THE ADIRONDACKS. BY VICTORIA ABBOTT RICCARDI

For the ultimate guys' getaway—one that beckons with starry skies in a rustic setting plus a five-star rating from Forbes Travel Guide—head to The Point in Saranac Lake, New York. This Rockefeller Great Camp turned Relais & Châteaux resort is for the sophisticated urban “glamper,” who would rather don a dinner jacket than a lumber jacket, trade a down sleeping bag for a downy bed topped with luxe linens, and toast friends with an Aberfeldy instead of beer around a campfire. With fall foliage at its peak, now is an ideal time to experience a classic Hemingway moment with all the autumnal trimmings, minus the writer's block.

The Point is best reached by plane—your own jet or Cape Air, which makes the scenic, hour-and-a-half flight directly from Logan to Saranac Lake Airport several times a day. Upon your arrival, a valet will whisk you to the compound's original stone and log buildings nestled on 75 acres of timberland. After a welcoming drink—Pommery Champagne, anyone?—you'll be shown to your room, one of 11 guest rooms with lake views, stone

fireplaces, leather armchairs, and artwork depicting the rugged outdoors, which are available to explore or to simply observe.

A highlight of The Point is the cuisine, which emulates the lavish dining style preferred by William Avery Rockefeller, who built The Point almost a century ago as a bucolic retreat for his family. “Whatever you like and want, we'll turn it into a five-star experience,” says chef Mark Levy, a British expat who won England's prestigious Gastropub Chef of the Year in 2007. “If you want Kobe beef because you had it five years ago on your honeymoon in Japan, we'll get it for you. It's all about having the most exceptional stay of your life.” To achieve that, Levy buys the finest seasonal ingredients available, such as truffles from France, game birds from Scotland, or exotic apples from Washington State. Stumptown Coffee Roaster blends fuel every breakfast, which consists of the day's special or whatever else you might desire, whether it's a spartan fruit plate or a truffle-stuffed cheese omelet.

Guests gather in the Great Hall, which is adorned with hunting trophies, to savor a four-course menu served every night except Wednesdays and Saturdays, which feature seven-course, black-tie feasts. For lunch you have two options: the two-course set menu served in the Great Hall with other guests, or a lavish picnic, enjoyed mid-hike or on the lake aboard the

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“There is no ‘no’ at The Point. Whatever you want, we'll turn it into a five-star experience.”

—CHEF MARK LEVY



ABOVE: Nantucket scallops with carrots, peas, and curry. LEFT: Alfresco dining is one of many options at The Point. BOTTOM LEFT: Zac Efron has been a guest at the upscale retreat.



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glass-enclosed Elco cruiser or one of the teak Budsin boats. (If you hook a bass or trout, chef Levy will cook it up.) A not-to-miss weekend option is the outdoor “barbecue,” which features a Fellini-esque parade of toque-topped chefs marching up a hill bearing platters, crocks, and cutting boards heaped with salads, stews,

truffled mac and cheese, steamed clams, and flame-licked meats like pork loin and homemade veal sausages. A Lucullan display of sweets follows, served with hot tea and coffee.

After a nap, a game of darts, or a round of nine holes at the Saranac Inn Golf and Country Club, it’s time for 7 PM cocktails and canapés, followed by dinner at 8 PM in the Great Hall. Each course—such as a ragoût of Wagyu oxtail with flint corn polenta and shaved white truffle (think Hemingway post-bullfight, updated), or seared Nantucket scallops with handmade chorizo tortellini in a finger lime butter sauce—is accompanied by world-class wines that in most restaurants would be priced in the triple digits, such as a Nicolas Potel Chambertin Grand Cru from Burgundy, a 2003 Luigi Anania Brunello from Tuscany, or Gaja Barolo.

Alternatively, “if you’ve been here a few nights, you might just want to watch a movie in The Pub and send for a nice bottle of wine and some cheeseburgers,” says Levy. “There’s also the Chef’s Table for two in the kitchen, and we always throw in a couple of extra courses.”

All in all, The Point is like a fantasy camp for grown-ups. Four self-serve bars on the property re-create that 1920s Rockefeller opulence. “There is no ‘no’ at The Point,” says Levy. In fact, you’ll want for nothing during your stay—except, perhaps, to have it never end. 222 Beaverwood Road, Saranac Lake, NY, 518-891-5674; [thepointresort.com](http://thepointresort.com) **BC**



## THE APPLE OF YOUR EYE

The Point’s mixologists have a new take on fall fruit.

Leave it to The Point to come up with a new twist on the traditional apple cocktail. Named in honor of William Avery

Rockefeller, the Magnate

starts with Honeycrisp and Golden Crisp apples, infused with Martin Miller’s gin along with a lime for 48 hours. Three ounces of the tangy result is strained and mixed with mint simple syrup, shaken, and served over ice with a seasonal fruit garnish (such as apple slices for fall) and a sprig of mint. It’s nothing like the cidery concoctions so prevalent this time of year, and a perfect complement to that crisp Adirondack air.



## CABIN FEVER

Far from the madding crowd, a sumptuous lunch awaits.

If you’ve been enjoying a private cabin like the Boat House (PICTURED), you might also like a private dining experience in the woods. Ask the staff to reserve Camp David, a log cabin surrounded by pines, where you and a companion (or group of friends) can enjoy a sumptuous gourmet lunch, complete with linens, china, and fine wine. Or, for something more casual, simply let the staff know you’ll pass that way during a hike, and there will be thermoses of hot chocolate and delectable goodies awaiting, along with a freshly stoked fire.