

Santa Barbara Entrée November/December 2009

ENTREE

AN UNCOMPROMISING AND
CONFIDENTIAL TRAVELERS
NEWSLETTER • PUBLISHED
MONTHLY • AN INSIDER'S LOOK
AT HOTELS, RESTAURANTS &
TRAVEL AROUND THE WORLD

November-December 2009

In This Issue:

Founded 1981...our 28th year

Join *Air Platinum Club* for stress-free travel that is the height of luxury
Tucker's Point Hotel and Spa opens in *Bermuda*
Three fine *New Zealand* lodges team up for a special offer
Spectrum auctions *McClendon* fine wines
Time to again consider beautiful *France*
A great travel agent is hard to find and here is one: *Vivian Taylor*
The Pierre Again
We support the *David Sheldrick Trust* for the protection of elephants
The legendary *Oyster Box* reopens after a tasteful redo by *Red Carnation*
Highway robbery at *The Sagamore*
Oxley super-premium gin

Hotel Maya in *Long Beach*
Manhattan hot tables
Mundaka is a restaurant of note in *Carmel*
Giorgio Ristorante in *Las Vegas*
Tony DiSalvo joins the *Viceroy's Whist* as chef
Peep Show and a great steak at *Strip House* in *Las Vegas*
Gerry Frank's latest guide to *New York*
Holiday books that are ideal for giving
Wines to savor
Fine caviar online from *Black River Caviar*
Time to order fresh buttery smoked salmon
Giving *ENTREE* as a gift this year
Shop with the chef at *Sbutters* in *Santa Monica*
Filson stands for quality and style

BLACK RIVER OSSETRA MALOSSOL CAVIAR IS AMONG THE FINEST CAVIAR in the world. We go to Black River for our ossetra caviar because it is produced from farm raised *Siberian* sturgeon, originally imported as fertilized roe from *Russia* in 1995. All wild sturgeon are endangered, and Black River Caviar is dedicated to sustainable farming techniques, helping to ensure the longevity of some of the most endangered sturgeon species. Black River Caviar is clearly the premier substitute for wild ossetra sturgeon caviar. Their sturgeon are fed an all-natural, organic feed. Their *Russian Caviar Master* uses the malossol, or "little salt" method, to enhance the superb flavor of our caviar. You will find that Black River caviar is large grain, has a fresh, clean, nutty taste, and creamy texture. The company prides themselves on consistency, and the only variance that you will find is the natural range in color from light brown to jet-black. Visit www.blackrivercaviar.com.