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# TOUR

EXPERIENCE AMERICA'S MOST DESIRABLE DESTINATIONS THE ARTFUL LIVING WAY.

SEATTLE • LOUISVILLE • COLUMBUS

TRANSFORMATIVE

# SEATTLE

**SUMMER IN SEATTLE CAN FEEL FLEETING, BUT** each brilliant, sunny day is worth savoring. This Pacific Northwest destination has experienced incredible growth over the past decade thanks to a tech industry boom powered by Amazon — not to mention its proximity to mossy forests and hidden beaches. Sample fresh local produce and seafood at Pike Place Market after kayaking or paddleboarding the Ballard Locks. Snacking on sweet Rainier cherries while gazing out at their namesake peak never gets old. —*AMBER GIBSON*

*Stay*  
**LOTTE HOTEL**

This striking new addition to the downtown hotel scene comes from Korea's largest hospitality group and boasts gracious service and sexy midcentury modern design. All 189 guest rooms have floor-to-ceiling windows showing off the skyline, and all 33 suites feature deep soaking tubs. Adjacent to the modern skyscraper sits the Sanctuary, an event venue housed in the former First United Methodist Church, complete with preserved stained glass and a pipe organ.

At the in-house spa, soft white corridors feel like a pathway to heaven. You'll certainly be on cloud nine after an aromatherapy massage and Biologique Recherche facial. On the 16th floor, Charlotte restaurant and lounge offers panoramic views of the city and Elliott Bay, paired with sustainably sourced seafood and locally foraged ingredients, like the spruce tips flavoring creamy tagliatelle.



*Dine*  
**AERLUME**

Just a block from Pike Place Market, Aerlume offers the best waterfront dining in town, with sweeping vistas of Puget Sound and the Olympic Mountains. Thoughtfully composed plates highlight vibrant Pacific Northwest flavors, like king salmon gravlax with tarragon crème fraîche and wild Alaskan black cod roasted with hen of the woods mushrooms and smoked pepper sauce. Arrive in time for a sunset toast on the covered patio, then watch the chefs in action in the spacious open kitchen to whet your appetite.

Chef Maggie Trujillo sources local ingredients whenever possible, including delectable focaccia from Bakery Nouveau. Even the black walnut tables were handcrafted by a woodworker in nearby Olympia. Aerlume has a close partnership with Fall City Farms, and they plan the farm's seed order and the restaurant's menu in tandem to showcase rare heirloom produce varieties like black radishes and deep purple Beauguarde snow peas.

*Shop*  
**CURA CO.**

At Cura, there's a story behind every bangle bracelet and decorative pillow. Founder Kiko Eisner-Waters opened her conscious lifestyle boutique in 2019 in Seattle's Central District to integrate social justice into the simple act of shopping. Everything here is not only beautiful, but also ethically and sustainably made with a focus on supporting female artists and makers both local and global. There's upcycled jewelry, zero-waste dresses from Cambodia and hand-embroidered vintage denim crafted in partnership with Refugee Artisan Initiative.

Plant-powered skincare and adaptogenic herb blends sit alongside books, home decor and adorable children's caps made by Andean women in the remote mountains of Peru. All profits from a recent jewelry collaboration with Boma support the Black College Matters campaign. The raised fist talisman is at once elegant and defiant. If we vote with our dollars, then shopping at Cura is a vote for both beauty and kindness.

PHOTOGRAPHY PROVIDED BY LOTTE HOTEL, AERLUME AND KELLY JUNE MITCHELL



# LOUISVILLE

**BOURBON AND THE KENTUCKY DERBY ARE**

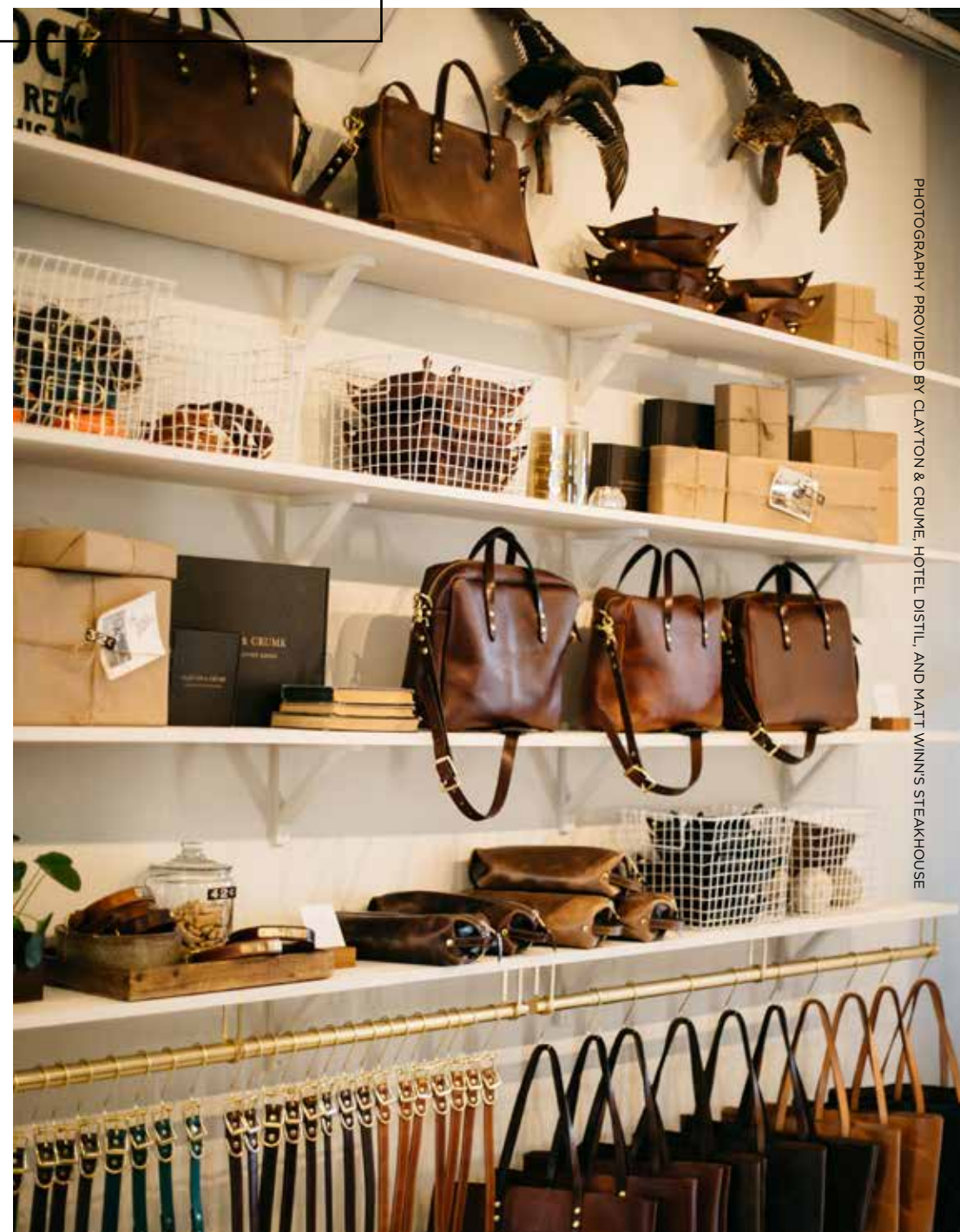
woven into the fabric of Louisville's identity, and this year, you can explore both through different perspectives. A newly expanded exhibit at the Kentucky Derby Museum highlights the Black jockeys who dominated the early days of horseracing. And the Evan Williams Bourbon Experience teleports you back to the final days of Prohibition to meet Tom Bullock, the first Black American to write and publish a cocktail book. Naturally, he'll offer you a taste. -A.G.

*Shop*

**CLAYTON & CRUME**

Designed to last a lifetime, the sturdy yet sophisticated leather goods at Clayton & Crume are all handmade right in Louisville using full-grain leather from one of the oldest tanneries in America. Although the company has been making belts, bags and wallets since 2012, it wasn't until 2019 that it debuted a storefront, set in the antebellum Shelby Street chapel in bustling NuLu. The historic structure had a stint as a boxing gym (where hometown hero Muhammad Ali once trained) before becoming Clayton & Crume's flagship.

Monogrammed leather key fobs, luggage tags, coasters and the like make excellent gifts, and the brand's timeless totes and bucket bags can be spotted on fashionistas around town. There are dog collars and leashes for pet lovers as well as journals for your pensive friends. Groups can even book private hands-on workshops to craft their own goods.



PHOTOGRAPHY PROVIDED BY CLAYTON & CRUME, HOTEL DISTIL, AND MATT WINN'S STEAKHOUSE

*Dine*

**MATT WINN'S STEAKHOUSE**

The first year-round restaurant at Churchill Downs gazes imperially over the famous racetrack, encouraging the kind of gluttony that seems only fitting for a thrilling sporting day. This modern steakhouse has an extensive and rare bourbon selection (which pairs exceptionally well with country ham) and an equally impressive wine list. Cadillac-esque gueridon carts glide across the dark wood floors, tempting diners with elaborate charcuterie platters, delectable seafood towers and a fanciful array of desserts. And that's all before you even crack open the thick, leather-bound menu.

American wagyu beef comes from nearby Black Hawk Farms and is cooked to perfection. Even vegetarians will be pleasantly stuffed with hearty dishes like crème fraîche whipped potatoes, wild mushroom gratin, and haricots verts sprinkled with garlic chips and caramelized shallots. No matter when you visit, don't skip the mint julep — it is the signature Kentucky Derby cocktail, after all.



*Stay*

**HOTEL DISTIL**

Guests at Kentucky's first Autograph Collection hotel can celebrate the repeal of Prohibition every day at 7:33 p.m. with a complimentary whiskey cocktail. It's just one of the many perks at this industrial chic 205-room boutique hotel dedicated to commemorating Louisville's bourbon heritage. The building's original 1860s façade was salvaged from the former barrel house of local bourbon producer J.T.S. Brown & Sons, plus staves, copper fixtures and black metal accents sprinkled throughout the interior pay homage to the distilling process.

Book one of the two-room Connoisseur Suites for an in-room bourbon cart and try a flight of old-fashioned cocktails made with Hotel Distil's private single-barrel picks. Onsite eatery Repeal stokes its fire with reclaimed oak barrel staves, and rooftop bar Bitters End has a retractable glass roof, offering a bird's-eye view of historic Whiskey Row.

# COLUMBUS

**OHIO'S LARGEST CITY IS ALSO ONE OF AMERICA'S** fastest growing ones, attracting young entrepreneurs with its enjoyable balance of work and play. Bike, amble, canoe or standup paddleboard along the revitalized riverfront parks of the Scioto Mile before throwing back a pint at one of the many craft breweries. Artsy and progressive, Columbus surprises visitors expecting a simple Midwestern college town with its cosmopolitan flair and vibrant neighborhoods. -A.G.



Stay  
**HOTEL LEVEQUE**

When the LeVeque Tower was erected in 1927, the 47-story skyscraper was one of the tallest buildings in the world. Today, it's still an architectural gem and an iconic part of the skyline, overlooking the Scioto River in the heart of downtown. The original marble flourishes, ceiling murals and terra cotta panels were preserved when this luxury boutique hotel debuted in 2017 as part of Marriott's Autograph Collection.

Hotel LeVeque's 150 guest rooms and suites are outfitted with a celestial art deco theme, in soothing shades of gray with glamorous gold accents and plenty of marble and dark woods. There's an excellent restaurant and cocktail lounge, The Keep, on the mezzanine floor. Executive Chef Courtney Nielsen is as comfortable serving up familiar flavors like steak frites and chicken pot pie as she is spicing up scallops with kimchi butter and crispy puffed rice. Come nightfall, drift to sleep under the twinkling ceiling stars.

Do  
**FLOWERS & BREAD SOCIETY**

Sarah Lagrotteria and Tricia Wheeler founded Flowers & Bread to share their love of the brand's namesakes. Their seasonal culinary and floral classes, which highlight Ohio's many agricultural riches, have been a hit with locals and visitors alike since they opened in Clintonville in 2017. This summer, outdoor workshops will include cooking with greens and herbs from their kitchen garden as well as a field trip to a nearby lavender farm followed by an elegant lavender-themed dinner accompanied by live music. Similarly, a visit to the Columbus Park of Roses might be paired with rose petal iced tea and rose-infused panna cotta.

Wheeler is an effortlessly elegant hostess, and she has stayed busy during the pandemic, publishing her first cookbook, *Peaceful Dinners*, which comes with a custom spice blend. During this time, the duo has also pivoted to host more virtual events and has officially rebranded as the Flowers & Bread Society, with plentiful perks for die-hard fans who sign up for an annual membership.



PHOTOGRAPHY PROVIDED BY HOTEL LEVEQUE, PINKY KAISER, AND FLOWERS & BREAD SOCIETY

Dine  
**VERITAS**

Chef/owner Joshua Dalton champions fine dining in Columbus with his intricate tasting menus at Veritas. His culinary passions span the globe, with ever-evolving themes that capture the bounty of the season. A recent French supper club dinner, for instance, featured pan-seared fluke bathed in butter and caviar; short rib with flavors of French onion soup; and brown butter almond Paris-Brest, all exquisitely paired with wines from Burgundy, Bordeaux and Alsace. Peer through the glass into the immaculate kitchen for a glimpse of the talented chefs at work.

You'd be remiss to skip a pre-meal drink at the Citizens Trust upstairs. The former 1920s bank has been transformed into the sexiest cocktail lounge in town, with commodious circular booths, vaulted ceilings and impressive bartenders. Wine lovers will find hundreds of unique bottles from small family producers at Veritas' new wine shop next door. 🍷