



A RESPLENDENT HOME FOR YOUR HOLIDAY  
**THE RESIDENCES AT  
THE SEBASTIAN, VAIL**

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The Sebastian - Vail is a perfect blend of warmth and sophistication. Located in the heart of Vail Village in Colorado, guests find gorgeous woodwork, plush textures and friendly service. Dine on delicious cuisine at Leonora, sip on decadent cocktails at the newly renovated Frost Bar and indulge in a treatment at Bloom Spa before exploring this fabulous village. The Sebastian - Vail offers an exciting range of accommodations. The Residences at The Sebastian - Vail make the perfect home away from home with first-class amenities, fireplaces, balconies and stunning views of the valley or the mountains. Plan to stay for a week or a few months.



## A ROOM FOR EVERYONE

My son Garrett and daughter-in-law Victoria accompanied me on this trip. We arrived and settled into our three-bedroom residence boasting a full kitchen, living room, three bedrooms and three bathrooms. Before our arrival, we took advantage of the grocery delivery service and had preselected food delivered to our suite. Easily accessible, tasty food in your kitchen is convenient; you don't always have to go out for a meal or late-night snack.

## A DRINK BEFORE DINNER

After settling in, we headed to the Leonora for a cocktail. Garrett ordered a chocolate old-fashioned; it was a nice twist on an old favorite. Victoria had a skyscraper with bourbon, amaro, Aperol and lemon. She said it was very flavorful. I tried the Violet Beauregard made with 18 Belvedere vodka, St-Germain elderflower liqueur, chambord raspberry liqueur, lime and prosecco. The cocktail was beautiful and refreshing. Leonora and Frost Bar both offer scrumptious traditional cocktails and delightful seasonal options.

Now relaxed and refreshed, we went across the pedestrian street to try the locally famous wagyu burgers at Bully Ranch Restaurant. The burgers lived up to their hype, and the truffle tots were incredible.

## A TOUR OF THE MOUNTAIN

The following morning, Garrett made breakfast while we lounged in our PJs with coffee before we set out for our adventurous jeep tour with Nova Guides Vail, Co. Our expert driver/knowledgeable tour guide made this excursion an exhilarating trip through the backcountry. Garrett and I rode in the back of the open-air jeep, and Victoria sat up front with the driver. The jeep trip was a fun way to explore the area, and next time we will try it with the ATVs that Nova Guides rents.

## A TREATMENT AT BLOOM SPA

The Sebastian's boutique spa is well appointed, soothing, and a must-stop in Vail. Bloom Spa offers a variety of massages, body therapies, facials, altitude recovery treatments and more. I opted for an 80-minute High Altitude Adjustment treatment. It began with an oxygen therapy session and a relaxing foot soak in a tub of warm saltwater. This 20-minute oxygen replenishment revitalized my tired body. Soon I was escorted to a private room for an invigorating full-body massage—a perfect way to restore the body and soul.

## A WALK IN THE VILLAGE

We had decided to have dinner in our suite and then go for a stroll through the village. The area features an abundance of tasty eateries, posh clothing stores, fancy bars and coffee shops. Our local tour guide said, "Summertime brings people that love the outdoors, hikers and cyclists. At this time the area has a laid-back vibe. However, in the winter the people change, and this pedestrian corridor becomes a different type of happening place. The area is known as 'Vail's promenade.' People are decked out in furs and dressed up to see and be seen."

Vail Village is exciting any time of the year. October is a fun time during the Oktoberfest celebration. Booths with food and drinks line up



throughout the corridor, and music fills the air each evening. The village is always family-friendly. In the winter an outdoor ice skating rink is erected, and professional ice skaters offer lessons to children and adults.

## A DISPLAY OF LUXURY

I think the lobby and library in The Sebastian - Vail feature the most spectacular art pieces in the hotel. The tall ceilings, numerous books and opulent couches in the library are lovely. The art displayed throughout the lobby and library is from the private collection of the hotel's owners (Ferruco Vail Ventures, a family-owned investment group in Mexico City). These include the oil paintings and steel-and-bronze sculptures. The impressive chandelier in the lobby is redolent of antlers and was crafted out of metal by Joe Cooper, an artist from North Carolina.

## AN EXPERT IN THE KITCHEN

Leonora offers an appealing menu designed to tantalize the tastebuds. Executive Chef Kevin Erving uses fresh, local and organic ingredients to create an exceptional tapas experience. His dishes are inspired by cuisine from the French Alps, Spanish Pyrenees and the Colorado Rockies. The perfect evening consists of an inspired cocktail or two, wine and dinner with a series of shareable small and more significant plates.





Chef Erving grew up in the Pacific Northwest and has more than 30 years of experience in premier establishments, including The Ritz Carlton Chicago, The Four Seasons Vancouver, The Four Seasons Manele Bay and The Lodge at Koele on the tiny island of Lanai, Hawaii. He is passionate about food and said, "My philosophy on food is simple—treat each ingredient with the respect it deserves and don't overcomplicate it." Chef Erving works hand in hand with Garrett Cosgrove, the beverage manager, to pair dishes with wines from around the world.

Chef Erving is new to The Sebastian - Vail. Upon his arrival, General Manager Bryan Austin said, "The resort is thrilled to welcome Kevin. Erving brings a level of talent and expertise that will elevate the creativity of the menu, growth of our internal team and overall culinary experience for guests and locals alike."

#### A DINNER AT LEONORA

Dishes at Leonora change seasonally. During my visit, Garrett, Victoria and I shared a variety of delicious choices, and the sommelier paired each one with fabulous wines. Our favorite was the BBQ Pork Belly Pintxo. It was tasty, tender and full of flavor. Since our visit, Chef Erving has taken the helm in the kitchen. Pork Belly is still a favorite. It is now braised



and served with espelette pepper jelly, smoked grits, pickled apple & fennel relish.

The Sebastian - Vail is a magnificent place to stay with family, friends or someone special. Before leaving, spend time at the popular local farmers' market. ♦