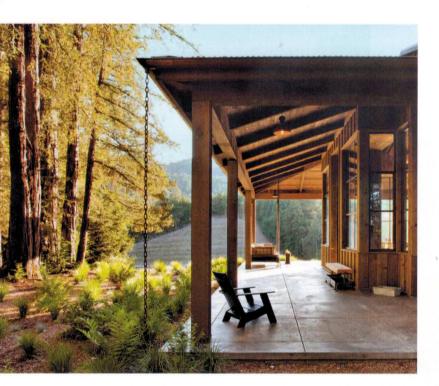
# IIIIC. interiors + design





#### SAN FRANCISCO

#### ▲ WADE DESIGN ARCHITECTS

Inundated with natural light, this jewel box-like cabin, located in the rural wine country of St. Helena, California, boasts an interior that suggests a walk under the surrounding redwoods. Simple forms seen in historic farm buildings influence the architecture, and deep porch overhangs shield the soaring views from glare, letting the eyes and mind relax.



#### AUSTIN + SAN ANTONIO

#### ▲ MICHAEL G. IMBER, ARCHITECTS

Anchoring an ancient grove of pecans and sycamores, this farmhouse compound in Columbus, Texas, sits on a bluff above a grassy oxbow of the Colorado River, a sentimental site for one of the owners. Texas stone, white trim and broad porches embellish pavilions and the spacious main house, which are all in harmony with their environs.

## HAVE TASTE BUDS WILL TRAVEL

HIGH-END RESORTS HAVE CAUGHT THE RISE OF FOODIE CULTURE WITH CULINARY EATERIES THAT CAPTURE REGIONAL FLAVOR AND FRESH, LOCAL INGREDIENTS

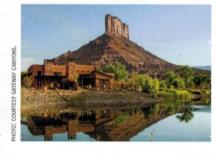


### ◆ CAMPOVIDA Hopland, CA

It doesn't get more farm-to-table than a this Northern Californ winery-turned-vacation

destination. With jus 10 on-site farmhous suites, Campovida is intimate enough for

visitors to foster a real appreciation for the locale, which play host to a garden with more than 500 fruit- and vegetable-bearin plants and trees—whose bounty makes it straight to the adjoinin restaurant's rotating menu.



#### **■ GATEWAY CANYO**

Gateway, CO

Bison and venison are mainstays at Gateway Canyons' popular Entrada restaurant, where seasonal offerings by Chef Thomas Hartwe provide a taste of

Colorado cuisine—all within eyeshot of the location's unique red rock formations. Menu items are heavily influenced by the property's rich cattle ranching and farming history.



#### **◆ CASA DE LAS OLA**

Tulum, Mexico

This Caribbean getaway at the mouth of a 1.3 million-acre Biosphere Reserve touts itself as the ultimate retreat for responsible travelers boasting a nearly

100-percent off-the-grid electrical system, the only Platinum LEED certification in Mexico, and hyper-local food sourcing, with all ingredients coming from nearby family-owned farms.

