

WineSpectator.com

OUR PAIRING GUIDE, WITH FIVE DELICIOUS RECIPES

NANTUCKET TRAVEL GUIDE

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MAY, 31 2018

Nantucket For the Weekend

As summer approaches, Nantucket Island beckons with the promise of sand dunes, blue hydrangeas and perfectly fresh lobster rolls. The Nantucket Wine & Food Festival, May 16–20, followed closely by Memorial Day weekend, marks the beginning of the island's high season.

Nantucket is small, but it boasts culinary riches ranging from seafood shacks to special occasion spots, including several *Wine Spectator* Restaurant Award winners. We'll send you to the best places for wine and food lovers.



Dining on the Island

Website www.nantucketchamber.org/dine

Start the day with brunch and cocktails on the patio of Boarding House, nicknamed BoHo, or opt for the cozier Black-Eyed Susan's for the sourdough French toast dressed with orange Jack Daniels butter and cinnamon pecans. As lunchtime nears, check out the regionally focused American Seasons, or the Chanticleer, which reopens for the season in May and specializes in simply prepared French cuisine. For more adventurous, upscale fare, try the Pearl, which is owned by the same team as Boarding House and offers dishes such as steak served with foie gras, truffle jus, frisée salad and a sunny-side-up quail egg, and salt-and-pepper wok-fried lobster served with lo mein.

Two special-occasion restaurants are located in prime lodgings. The waterfront

Brant Point Grill, at the gray-shingled White Elephant hotel, offers a "Table for Two" dining experience. The package includes accommodations, breakfast, a spa credit and dinner at Brant Point, not including wine. Prices begin at \$565 based on double occupancy.

And then there's Topper's restaurant at the luxurious Wauwinet Inn, whose 1,500-selection wine list has held a *Wine Spectator* Grand Award since 1996. The inn's "Splurge" package ensures you have caviar and Champagne upon arrival, lunch and dinner at Topper's (not including wine), and Sherry, Port and cheese nibbles for a lazy afternoon. Prices start at \$1,425 based on double occupancy.

As evening settles in and the day's heat dims, the Juice Bar is the reigning choice for ice cream. The line can be long, but when you're on island time, it's not so bad.

—Samantha Falewée



Brant Point Grill

Wine Spectator Restaurant Award Winners on Nantucket

Topper's at the Wauwinet
www.wauwinet.com/dining

American Seasons
www.americanseasons.com

Boarding House
www.boardinghousenantucket.com

The Brant Point Grill
www.whiteelephanthotel.com/dining

The Chanticleer Restaurant & Gardens
www.chanticleernantucket.com

The Pearl
www.thepearlnantucket.com



Cru Restaurant
www.crunantucket.com



Dune Restaurant
www.dunenantucket.com



The Nautilus
www.nautilusnantucket.com



Oran Mor
www.oranmorbistro.com



The Proprietors Bar & Table
www.proprietorsnantucket.com



Ship's Inn
www.shipsinnnantucket.com

GRAND AWARD

BEST OF AWARD OF EXCELLENCE

AWARD OF EXCELLENCE

Nantucket Wine & Food Festival

Website www.nantuckettwinefestival.com

The Nantucket Wine & Food Festival began in 1996 as a one-day wine tasting; it has since morphed into a five-day affair with an island-chic attitude and an impressive lineup of events.

The Great Wines in Grand Houses events center on a five-course meal or 90-minute tasting with a featured vintner, preceded by a Champagne welcome toast, and take place in private, often historic homes. Participating wine luminaries include Christian Moreau, Antonio Menéndez Puente of Vega Sicilia, Alessandro Bindocci of Il Poggione, and Dominic Chappellet. Ticket prices range from \$125 to \$1,295 per person.

Other events range from the exclusive (the VIP Harbor Gala at the White Elephant hotel) to the casual (the all-day Culinary Village, replete with bluegrass and Bloody Marys). The Grand Tasting offers more than 600 wines, while the Rosé Sunset Clambake features Veuve Clicquot winemaker Gaëlle Goossens.

The festival's charity foundation supports Nantucket nonprofit and community organizations, including a local high school culinary scholarship.

—S.F.



TOP: ISTOCKPHOTO; BOTTOM: MEL O PHOTO AND TERRY POMMET