

MODERN LUXURY

MIAMI

The Feast Issue

Top New Restaurants
and the Hot Culinary
Scene in Miami

Travel Taste

Must-Try Eateries
From New York
to Hawaii

Plus

Chef Paula DaSilva's Return
Locust Projects' New Leader
Miami's Newest VIP Haunt

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the stunning landscape and cuisine are a delightful added bonus.

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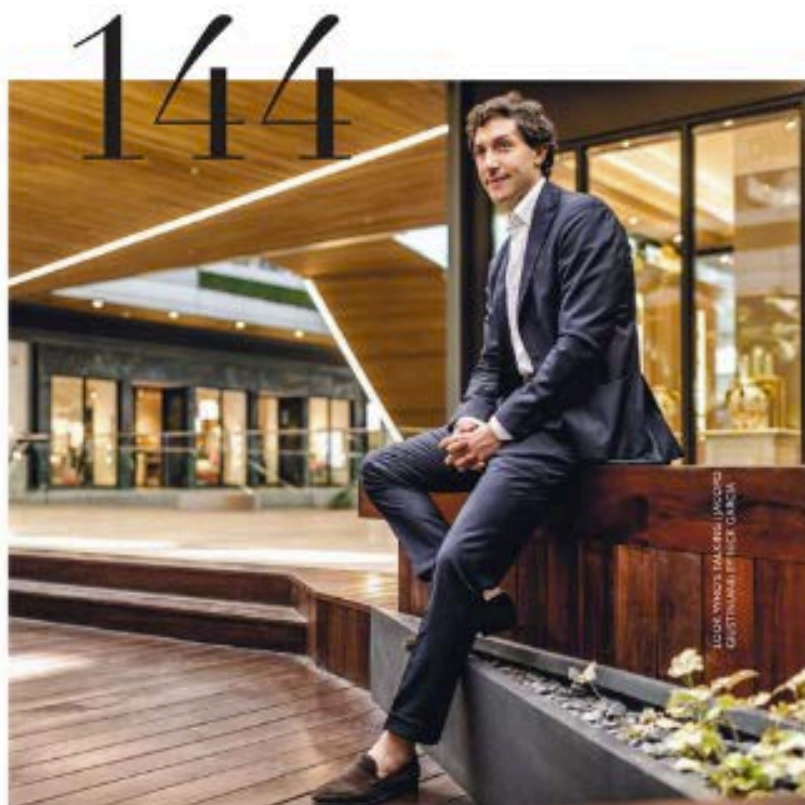
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JACOPO GIUSTINIANI
COURTESY OF LA CENTRALE

TRAVEL & RECREATION



The dining pavilion at the resort's Cliffside Camp overlooks the confluence of the Blackfoot River and Elk Creek.

GIDDY UP As exquisite a blend of rusticity and luxury as may be found anywhere, **The Resort at Paws Up** has become a destination for many fun things since its inception in 2005—weddings, fly-fishing, cattle driving and lively family bonding among them. But this 37,000-acre property, 35 minutes outside Missoula, Mont., is rapidly becoming best known as a place to eat. There are good restaurants, of course—Pomp, for elevated American; Trough, for haunting huckleberry pancakes; and Tank, for bespoke cocktails with a mountain view—but the real reason epicureans make the trek is because Paws Up reigns as one of the foremost spots where toques like to go and cook. Among other delicious events, this year the resort started Cookbook Live, a series wherein big-time chefs visit and spend a few days showing you, up close, how they make their magic. Check the schedule and make a reservation; after a day on horseback, followed by a hot stone massage with rocks pulled from the Blackfoot River, you're bound to have an appetite. *Rates from \$1,215 per night, pawsup.com—David Zivan*