

# Table for Two

Plan a romantic evening at one of these private tables. (Better yet, place this article in a certain someone's line of vision!)



## In a Garden

**WHERE:** BARNSLEY GARDENS RESORT,  
ADAIRSVILLE, GA

A candlelight dinner within the walls of an antebellum manor built by a wealthy merchant for the love of his life—how much more romantic could it possibly get? Now part of Barnsley Gardens Resort, the historically preserved shell of the 1840s Woodlands manor makes an enchanting setting for your private white-tablecloth dinner.

**THE MENU:** Charles Vosburgh, executive chef, prepares inventive dishes like Springbank quail over shiitake mushroom-apple risotto and Black Angus fillets wrapped with grilled pancetta.

**THE TAB:** \$370 for two (five-course) meals and site fee. Book 48 hours ahead. [barnsleyresort.com](http://barnsleyresort.com) or 770/773-7480 ➔



Dine aboard the  
1926 *Selina II*.

### On a Sailboat

**WHERE: ABOARD SELINA II, ST. MICHAELS, MD**

Dine with the wind in your hair on the largest and oldest surviving sailboat in the world: the *Selina II*, built in 1926. The 44-foot mahogany-and-brass-adorned boat has plenty of space on deck for a table set with fine linens and china. Third-generation captain Iris and her first mate are your only companions as the breezes carry you through St. Michaels Harbor into the gentle Miles River.

**THE MENU:** Scallops, mussels, and crab cakes straight from the Chesapeake area are prepared just minutes before you set sail by St. Michaels's celebrated Town Dock Restaurant.


**THE TAB:** \$475 for a two-hour sunset dinner cruise for two, including an open bar and four-course meal. (Saturdays are \$545.) [sailselina.com](http://sailselina.com) or 410/726-9400

### In a Seaside Cabana

**WHERE: FOUR SEASONS RESORT PALM BEACH, PALM BEACH, FL**

You don't have to be a guest at this five-star, five-diamond resort to enjoy an exclusive upscale dinner in its private beachside cabanas, just steps from the Atlantic shore. While enjoying dinner served on a beachy wooden table under white canopies, you'll be surrounded by candles and elegant floral arrangements, and you can even enjoy live music for no extra charge. (The cabanas are decorated to meet your preferences.)

**THE MENU:** Island fare from the hotel's The Restaurant, where lobster mashed potatoes are served up alongside Florida Keys yellowtail snapper with basil vin blanc, and short ribs are braised in guava sauce.

**THE TAB:** \$230 for two (three-course) meals; \$270 for four courses. [fourseasons.com/palmbeach](http://fourseasons.com/palmbeach) or 561/582-2800 

COURTESY MIKE BROWN/SAIL SELINA II

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## travel SPECIAL OCCASION



**The view from your table among the vines at Pippin Hill Farm and Vineyards**

### In a Vineyard

**WHERE: PIPPIN HILL FARM AND VINEYARDS, CHARLOTTESVILLE, VA.**

Be the first to dine among the vines at this brand-new Blue Ridge winery, opening in early May. Even though the baby vines won't be in full bloom until next spring, winery co-owner and famed Virginia wedding planner Lynn Easton Andrews knows a thing or two about setting the mood. If you want a weatherproof option, choose a rustic table in the vineyard's European-style wine cellar, surrounded by barrels of aging Chardonnay.

**THE MENU:** James Beard House guest chef Craig Hartman works with you to create a custom menu based on seasonally available ingredients.

**THE TAB:** Cellar dinners for two start at \$350 for a four-course chef's tasting menu with wine pairings; vineyard dining starts at \$500. [pippinhillfarm.com](http://pippinhillfarm.com) or 434/202-8063

### In the Sky

**WHERE: THE ASHEVILLE CLUB AT 151, ASHEVILLE, NC**

Gaze over the Blue Ridge Mountains from the hotel's 10th- and 11th-floor luxury condos, now available for overnight stays. The Club is part of the artsy-chic Hotel Indigo, so you'll enjoy unobstructed city and mountain views from one of the two tallest buildings in town.

**THE MENU:** Think private chef's table, prepared in your fabulous suite. The customized menu options include made-from-scratch pastas, seafood and meats braised in local brews, and handcrafted cocktails made from liqueurs infused with Carolina produce.

**THE TAB:** \$399, including overnight lodging and the in-room, private-chef dinner. Tip: Still a local's secret, the condos don't fill up as fast as the hotel, but book ahead nonetheless—only a handful of suites are available. [my151.com/romance](http://my151.com/romance) or 888/517-0151

COURTESY ROBERT LLEWELLYN/BUNDORAN FARM