

13      **Introduction**

14      **I      Terroir**

**Essay by Ursula Heinzelmann**

**Photo essays by Yuna Yagi and Daniel Lober**

A “taste of place” is about understanding the luxury of location as expressed through soil, climate, people, crops, and produce. A unique terroir is something you have to travel to encounter.

66      **II      Island Ways**

**Essay by Gisela Williams**

**Photo essay by Robbie Lawrence**

Islands are microcosms of the larger world; they can also be experimental grounds for evolutionary shifts. Perfect places to explore connectedness with flora and fauna, self-sufficiency and tradition, legacy and legend.

126      **III      Homegrown**

**Essay by Carla Bragagnini**

**Photo essay by Vivek Vadoliya**

From olive groves to space farms, homegrown and homemade produce is a hyperlocal contribution to the well-being of both hotel staff and guests. Experiencing what it means to grow and prepare our own food allows for appreciation of the wonder of the process.

164      **IV      Kitchen Spirit**

**Essay by Jake Potashnick**

**Photo essay by Stephanie Füssenich**

The hum of a perfectly synchronized kitchen team is the beating heart of all great hospitality. A new generation of chefs and owners is creating inclusive and caring environments focused on working together in and around the kitchen.

196 **V Table Settings**

Hotels are places where “foreign” and “local” meet, resulting in connectivity and community building. Their dining rooms are key points of contact between provenance, production, people, landscape, food, and architecture.

226 **VI Waste Not**

**Essay by LinYee Yuan**

**Photo essay by Marina Denisova**

Everything is something else; what might be considered waste can become a gem in its own right when treated correctly and given time. Here we explore the geography of what will be the most exciting part of the future of cuisine.

258 **VII With Reverence**

**Essay by Nicholas Gill**

**Photo essay by Maureen Evans and Tessa Watson**

Every creature, fruit, or vegetable on the table gave its life to be consumed. Valuing that, as well as traditions, heirloom varieties, and methods of producing, is an essential part of sharing food.

288 **VIII Big Picture**

**Essay by Sophie & Orlando Lovell**

**Photo essay by Arnaud Montagard**

Approaching hospitality from the ground up involves creating holistic systems and regenerative pathways around food. Here is a glimpse of what the next chapter of luxury is going to look like through the example of old hands and new pioneers.

336 **The Design Hotels™ Collection**