

Distinct Living

HOME, LIFE, AND STYLE BY MONTAGE AND PENDRY RESIDENCES



From the Source

Quick picks from insiders who know.



JOE MITCHELL

*Fly-fishing guide and owner,
Stonybrook Fly Fishing Consultants*

INSIDER TIP "The Veuve Clicquot Après Lounge at Montage Deer Valley is my pick for this coming winter. No better place to unwind after a perfect day on the slopes."

ALSO DON'T MISS "I would recommend every resident try fly-fishing, of course! We have world-class fly-fishing just a short ride from Montage Deer Valley, and we will pick you up and drop you off."

GOOD VIBRATIONS "My favorite part of what I do is getting to share peoples' personal victories with them. There are a lot of high fives and sometimes hugs out there on the river."

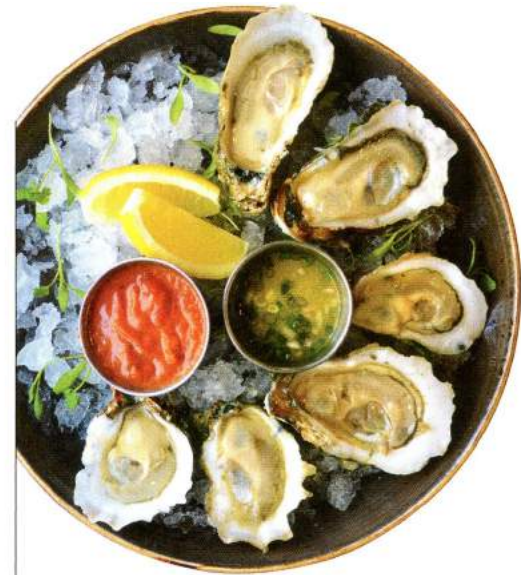


MARY SOCCI

*Archaeologist,
Palmetto Bluff Conservancy*

INSIDER TIP "Hike or bike through the Conservancy's River Road Preserve. It's a perfect way to experience the beauty of our maritime forest, and if you're lucky, you may get a glimpse of an otter or a bobcat."

ALSO DON'T MISS "Stroll the oyster-shell path from the Boundary to Moreland Landing. The trail winds under majestic pines and live oaks laden with Spanish moss as it follows the marsh edge to Cauley's Creek. You may think the vistas of marsh, tidal creeks, and islands can't get any better, but when you get to Moreland Landing, you can enjoy views from the top of a treehouse or from a hammock in the shade!"



Getting Personal

IT'S NOT UNUSUAL for Nathan Beriau, Executive Chef at Montage Palmetto Bluff, to receive texts from residents asking him about food. As white-truffle season approaches, his phone buzzes with questions about what will be featured on the menu. When word circulated that he was developing a sushi pop-up, emails and messages came rushing in. "They're definitely privy to things happening before hotel guests," he says. While everyone likes a little insider info, the owners at Montage Palmetto Bluff take the gastronomy program to heart. "It's a sense of pride," Beriau says. "Like, 'Hey you might want to look at this because this is a reflection on all of us.' They're invested here. They want our restaurants to be great because it's part of them and their identity as well."

Montage Palmetto Bluff's place in the Low Country might have something to do with it. The South has its own unpretentious, neighborly way, and Beriau, whose culinary career has taken him from Maine to San Francisco, sees that familiarity play out every day. Things are personal. "We have our own oyster guy," he says, "which is unbelievable. He knows the residents. He knows what we get in, we have the same pickup/drop-off point at one of our docks, we have our own oyster beds. There's real connection to the products of the South in this market. All of the grits we buy, we're on a first-name basis with the farmers. Our residents are on a first-name basis with those farmers."

One of Beriau's favorite traditions is relatively new: a tomato tasting to enjoy the bounty grown on the farm. It's a low-key affair that happens in the sunshine on picnic tables—a communal event in its third season. He also created An Hour with a Chef, a Saturday program for owners that he describes as "an ad hoc cooking class slash demo slash anything you want to talk about." It covers a range of subjects, from knife-sharpening skills to chicken butchery. One class spent two hours on salsa—and no one was in a rush. montageresidencespalmettobluff.com —Arianne Nardo

PORTRAITS BY PADDY MILLS