

DEPARTURES



JULY/AUGUST 2005 \$10

SUMMER

SEERSUCKER SUITS • NEW ZEALAND FISHING
MAINE HIDEAWAY • JET-SET GOLF

+ WILL ALAIN DUCASSE TAKE OVER THE WORLD?



LEARNING VACATION

MONDAVI IN TUSCANY



It was only a matter of time before America's first family of wine arrived in Italy's premier winemaking region. Robert Mondavi Jr. has just signed on to create a wine curriculum at the Rhode School of Cuisine at the *Villa Lucia*, near Lucca. His wife, Lydia, has joined him to share her expertise: producing custom-designed spa programs. Participants in the school's weeklong courses will get to know the area's terroirs as well as the flavors and styles of their wines, from classic Chianti to Super-Tuscan. Mondavi also brings in local vintners—say, a Frescobaldi—to speak, in addition to introducing a few American labels. Lydia's domain, meanwhile, is just across the garden of the 15th-century villa, where she designs treatments around the property's bounty. One original therapy involves a grape-seed antioxidant soak in a 200-year-old stone bathtub. The spa is open year-round; the fall cooking classes run from September 3 to November 5. ■ Classes: \$2,800–\$3,800 a person per week, including accommodations; treatments, from \$125; 888-254-1070; www.rhodeschoolofcuisine.com.

—ANDREW BENDER

SPA REPORT

On the Mayan Riviera

THOSE CRAFTY ANCIENT Mayans were even more advanced than we thought. The sensational new Kixan Spa at the *Maroma Resort* in Quintana Roo, Mexico, draws on not only Mayan zoological principles (the soothing structure itself is aligned with the stars) but also a battery of centuries-old healing techniques. The Purifying Body Kixku, a scrub using corn, cucumber, and tamarind, is followed by a slathering of ginger, long pepper, and cloves and then a banana-leaf wrap. The Jantzu therapy involves meditating as the practitioner reenergizes you in water (not for control freaks). The spa also provides a *amazul*, the Mayan version of an Indian sweat lodge, as well as palapa for meditating, beachfront massages, and sipping pineapple-and-chaya juice. There are, of course, more than a few contemporary touches, particularly the food: marinated shark taco, scallop carpaccio with citrus dressing and mango, and asparagus grain with choyote. Later this year *Maroma* will open four 800-square-foot suites, each with its own massage and meditation area. ■ Rates: \$450–\$4,190; 866-454-9351; www.ohio-express.com.

—GAIL HARRINGTON



MASTER OF CRAFT

GLASS ACT Jamie Harris has been working with glass for almost 15 years—and he's only 30. After starting in high school with simple bowls and goblets, Harris moved on to Brown University and apprenticeships with several glassmakers in Providence. He now combines the technique he learned—a Venetian method from the thirties in which separate bands of glass are joined together—with colors inspired by Rothko and Pollock paintings. The result is a striking collection of striped and spotted vases in contrasting tones, abstract wall panels, and our favorite: the ethereal off-round orbs.

From \$2,500–\$10,000; 917-797-5708; www.jamieharris.com.

—DANIELLE K. JOHNSON

