



CARIBBEAN HAVEN

St. Kitts is known more for its natural beauty than for its hotels and resorts—which, for LeGrand Elebash, is precisely what makes the Caribbean island so appealing. “While other islands have seen intense development in recent years, St. Kitts has, thankfully, retained its soul,” says Elebash, who is COO of the development company behind the island’s new **Christophe Harbour** project. Elebash and his team, of course, have plans for some rather intense development of their own. The Christophe Harbour Development Co. is building on a 2,500-acre peninsula at the southeastern tip of the island. By 2011 the property will include a Tom Fazio–designed golf course, a 125-room Mandarin Oriental hotel, and a 300-slip marina with room for 85-foot-plus yachts. “With a fully protected entrance, this is really the most ideal natural setting for a marina in the Caribbean,” says Elebash of the site’s 300-acre inner harbor. Christophe Harbour also will offer homesites (priced from \$585,000 to \$3 million) that will look onto the marina, Sandy Bank Bay’s crescent-shaped beach (above), or the forested peaks of St. Kitts’ still-untouched interior.

—JENNIFER HALL

869.466.4557, www.christopheharbour.com

TROTTER TOWN

This year marks the 21st anniversary of Charlie Trotter’s flagship restaurant in the Lincoln Park neighborhood of Chicago. And if all goes as

planned, by early next year the renowned chef will be running two more restaurants in his native town. Set within the 60-story Elysian—a luxury hotel and residential development currently under way in the Windy City’s Gold Coast neighborhood—**Charlie Trotter’s** two new establishments have yet to be named. What is known is that one will serve breakfast, lunch,



and late-night dinners in a casual setting that recalls the grand hotel lobbies of the 1920s, while the other (above) will be a decidedly more contemporary space that opens only for dinner. The latter will focus on seafood and will include a separate oyster bar. Both restaurants will offer à la carte dining rather than the degustation menu featured at Trotter’s eponymous restaurant across town. Diners, however, can count on the chef to continue his longstanding tradition of presenting flavorful, artistically prepared, naturally light cuisine that emphasizes organic ingredients.

—JESSICA TAYLOR

312.664.9500, www.elysianhotels.com