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TROON

GOLF / DESTINATIONS / PURSUITS

KIDD ROCKS

The latest and greatest golf course design from David McLay Kidd is found in St. George, Utah, at **Entrada at Snow Canyon.**

TROON SIPS

Recent offerings from Jack Daniel's highlight new flavor profiles from a favorite brand.

CHECKING IN

Longtime standout Boulders Resort & Spa has refreshed and renewed their 36 holes of terrific high desert golf.

PREFERRED GETAWAYS

Looking for memorable fall travel experiences? We highly recommend The Lodge of Four Seasons (Missouri) and Palmilla (Los Cabos).

PHOTO BY DEBORAH JONES



▶▶ **MOMENTS MATTER**

A DELICIOUS GAME

CHEF THOMAS KELLER PAIRS GOLF AND COOKING

 Internationally renowned chef, author, and restaurateur Thomas Keller has created innumerable moments of culinary wonder at his Yountville, Calif., restaurant, The French Laundry, which has been awarded 3 Michelin stars since 2007. But he's had some memorable moments of his own not far away on the courses at **Silverado Resort and Spa** in Napa. Chief among them so far was chipping in for birdie on the second hole while helping his team win the 2016 Frys.com Pro-Am.

Keller got into golf in the late 1990s. "I was not very serious about the sport, but it did give my chef and

I time to get together and discuss our future goals while hacking the ball around," he recalled. He stuck with it though, and has since logged many rounds on the North and South Courses at Silverado.

"I like them both for different reasons, especially since they remodeled the South," he said. "I find the South a little more challenging, with three to four of the most difficult greens on both courses at the fourth, fifth, and 16th holes. The third can be difficult as well, depending on the pin placement. That said, I do love the North as well. It is a bit longer and more picturesque with difficulty at the third, fourth and eighth holes."

A longtime resident of Napa Valley, Keller knows well that there is no shortage of activities to indulge in beyond the fairways. "Dining and winery tours, of course," he said. "Napa Valley is arguably the most recognized wine-growing region in America, with some of the best producers. Our restaurants are not bad, either. Casual to fine dining, we have a diverse selection that will please most visitors and locals. Certainly our hotels and spas are some of the best."

The analogies between playing golf and cooking are endless, according to Keller. "Cooking and golf require focus, determination, practice, patience, and persistence," he said. "They are in many ways a social experience that reinforces friendships and camaraderie as well as encouraging conversations and establishing memories. Cooking and golf are both something you enjoy from an early age through your senior years."

He's done plenty of both at Silverado. In 2015 he debuted Ad Lib, a nine-month pop-up restaurant at the resort, and since 2017 it has hosted the Thomas Keller Golf Classic benefitting students of the Culinary Institute of America.

"I love Silverado and continue to support it in any way that I can," he said. "It is a true gem in Napa Valley and continues to get better year after year. I love the history of Silverado, both as a resort hotel and as a championship golf course. The feeling you get while playing a round on two courses where legends and new champions play is exhilarating."

As for his professional opinion of the famous Burgerdog served on the courses at Silverado, Keller sounds like any hungry golfer: "They do hit the spot!"

—Tom Mackin

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—THOMAS KELLER



PHOTO BY DAVID ESCALANTE