



IN TRANSIT
[Hotel and Food News:
 Casual Dining in Paris;
 Puglia by Bike](#)



IN TRANSIT
[A Night Sky Festival at
 Joshua Tree](#)



IN TRANSIT
[Cruise and Hotel News:
 Space Suite in Zurich;
 Panama by Small Ship](#)



IN TRANSIT
[Like Apple Picking? Try
 Egg Picking](#)

TRAVEL

Hotel and Food News: Casual Dining in Paris; Puglia by Bike

OCT. 8, 2015



Le George restaurant. Four Seasons Hotel George V

In Transit

By SHIVANI VORA

Email

Share

Tweet

Pin

Save

LIGHT AND LAID-BACK DINING AT GEORGE V IN PARIS

The [Four Seasons Hotel George V, Paris](#), has had two restaurants, the two-Michelin-starred Le Cinq and the lounge La Galerie, since it opened in 1999. That changed this week with the debut of Le George, a Mediterranean restaurant in one of the property's ballrooms overlooking its marble courtyard. Le George is more laid-back than Le Cinq and serves light dishes meant for sharing. The Tuscan chef, Marco Garfagnini, uses no cream or butter in the French Riviera- and Italian-inspired plates like the salad of baby spinach shoots, red prawns and truffles; sea bream baked in a white wine sauce; and free-range, salt-crusted chicken. The French interior designer Pierre-Yves Rochon is behind the clean, cream-hued aesthetic, and Jeff Leatham, the hotel's highly regarded floral director, is the artistic director.

A CELEBRATION FOR MICHEL ROUX IN VIRGINIA

Two well-known chefs are collaborating for a lunch on Sunday at [the Inn at Little Washington](#) in Washington, Va.: Patrick O'Connell, the inn's chef and owner, will prepare a four-course meal along with Michel Roux, the chef and owner of the three-Michelin-starred restaurant [the Waterside Inn](#) in Bray, England. The meal, limited to 90 diners, is in celebration of Mr. Roux's new book "The Essence of French Cooking" and will take place in the inn's main dining room. Mr. O'Connell will serve an apple rutabaga soup for a starter and a pistachio lemon tart for dessert while Mr. Roux will serve grilled turbot with layered crisped potatoes and a pan-seared chicken breast in a chanterelle mushroom sauce — both recipes from his book. Wines will accompany the food, and guests will also get a signed copy of Mr. Roux's book. The price is \$185 a person inclusive of taxes and tip.

IN LONDON, AN INFORMAL STOP FOR INDIAN DISHES

There's a newcomer to London's lineup of high-quality Indian restaurants: [Masala Grill](#), an informal and affordable restaurant from MW Eat Group, the hospitality brand behind Amaya and Chutney Mary, two of the city's most popular places for Indian cuisine. This new spot is on King's Road in Chelsea in the old Chutney Mary location (that restaurant has moved to Mayfair) and has a menu featuring traditional home cooking recipes, street food staples and grilled meats and seafood. The choices change frequently but might include grilled king prawns and lamp chops, mutter tikka chat — a crisp pea patty served with yogurt and tamarind sauce — and a Kerala green chicken curry made with mint, coconut, ginger and green chiles.

Unlike MW Eat Group's other spots where the dinner tab for two can run upward of a £150 (about \$220), the bill at Masala Grill for a two-course meal inclusive of wine and service averages £80 (\$118) for two diners.

PUGLIAN CUISINE BY BICYCLE

Italy's Puglia region, much like the rest of the country, is known for its rich culinary culture, and travelers now have a new way to soak it up with the recently introduced [Self-Guided Food and Wine Biking Tour](#) from the travel company Perillo's ItalyVacations. The 10-day trip entails about 30 miles of leisurely biking a day through the city of Lecce and seaside towns such as Otranto and Gallipoli. Along the way, bikers can see Byzantine shrines and Baroque cathedrals and visit destinations like Punta Pizzo Natural Park, but the highlight is food-focused excursions such as wine and cheese pairings at wineries, tours of fish and produce markets, ice-cream sampling and dinners at farmhouses. Overnight accommodations are at small guesthouses. Prices from \$2,325 a person. Available from March to mid-July and from September to November. Includes accommodations, breakfast, some dinners, wine and cheese tastings, a bike rental and GPS navigator.