

THE ELEMENTS BRING THRILLS TO YELLOWSTONE AND BOZEMAN

WINTER PLAYGROUND

THE MAGAZINE FOR AAA MEMBERS

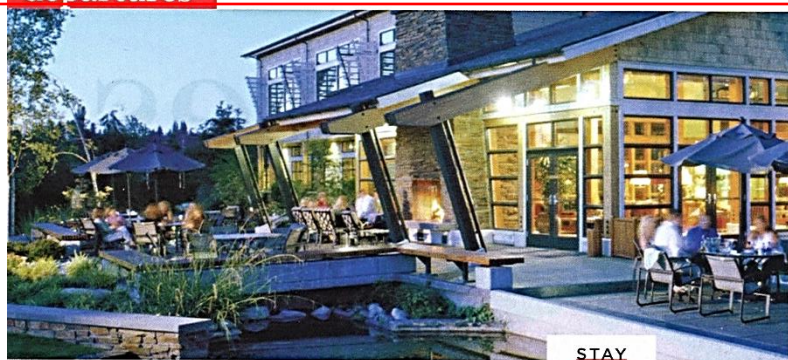
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STAY

SWEET DREAMS

Three exceptional properties raise the bar on airport lodging near Sea-Tac

Whether you'd like to avoid a long drive to or from the airport on the day of your flight or just want to extend that relaxed vacation vibe, you'll be glad to know about these stylish properties that are raising the bar on airport lodging near Sea-Tac International Airport.

About 9 miles northeast of Sea-Tac, the AAA Four Diamond **Hyatt Regency Lake Washington at Seattle's Southport** offers large, luxurious rooms and a serene ambiance. The 12-story, 347-room hotel, which opened in 2017, sits on the south shore of Lake Washington; its in-house restaurant, Water's Table, serves Asian-inspired dishes.

The 185-room **Hotel Interurban**, which opened in May in Tukwila, offers a sleek, contemporary setting with pleasant surprises. You might even want to "forget" to bring your toothbrush: Hotel amenities are delivered to guests' doors by "Hazel," an actual robot. An indoor saline pool; Waterleaf Restaurant & Bar; and corner suites with views of Mount Rainier add to its draws.

Cedarbrook Lodge (pictured above), with striking Northwest-inspired architecture, is set on 18 lushly landscaped acres, just 10 minutes from the airport. This AAA Three Diamond property is known for its hospitality and over-the-top amenities, including communal living rooms stocked with free ice cream and snacks. The hotel's award-winning Copperleaf Restaurant places an emphasis on local ingredients, and The Spa offers a relaxing retreat, any time of year. —L.F.

EAT

A Healthy O'ahu Indulgence

Kahuku Farms features island-grown acai bowls



Hawai'i is known for its tropical fruits, and you can add acai berries—the superfood native to South American rainforests—to that list. Farmers at Kahuku Farms (kahuku-farms.com), on O'ahu's North Shore, are now processing the antioxidant-packed berries from trees they planted nearly a decade ago, to make Hawai'i's first locally sourced acai bowls. The dish, available at the farm's café, features a frozen purée of acai berries, apple bananas, mixed berries, soy milk, a vanilla-haupia sauce and agave. The creamy mixture is scooped into a bowl and topped with apple banana slices, granola, a crumble of graham crackers and macadamia nuts, and a drizzle of the farm's liliko'i (passion fruit) butter. Almost every ingredient, from the liliko'i to the vanilla, is grown on the farm, offering true local flavor. For an extra indulgence, add the café's delicious grilled banana bread with homemade vanilla ice cream on the side—both are also made with ingredients grown on the farm. —CATHERINE TOTH FOX



PLAY

LOOKING SHARP

WHISTLER BRINGS AN EDGY OPTION TO APRÈS-SKI ENTERTAINMENT

IF YOU'RE LOOKING FOR an unusual après-ski activity, Whistler, B.C.'s Forged Axe Throwing club (forgedaxe.ca) has a cutting-edge suggestion: axe throwing. The historic logger pastime of tossing hatchets at a target may sound dangerous, but it's safer than you think, according to Forged Axe co-owner James Anderson. There's a throwing lesson, an explanation of safety rules and a reminder that violations could get you axed from competition. Instructions are followed by the adrenaline rush of winging a hatchet through the air. The club is about 5 miles southwest of Whistler Village, just off the Sea to Sky Highway. Can't make it to Whistler? Similar clubs have opened in cities throughout North America, including two in the Seattle area—**Blade & Timber**, on Capitol Hill, and **Axe Kickers**, in White Center. —DAVID VOLK



CLOCKWISE FROM TOP LEFT: COURTESY OF CEDARBROOK LODGE; COURTESY OF KAHUKU FARMS; COURTESY OF BLADE & TIMBER