

# LAX

magazine

## 2017 SNOW REPORT



**SNOW  
SEEKING**  
ROAD TRIP IN A  
**M-CAR**



PLEASE RECYCLE

Range Rover Evoque Autobiography  
Available at MCar









# OREGON'S WILLAMETTE VALLEY

## THE ALLISON INN & SPA

EVERY DETAIL IS CONSIDERED AND DELIVERED WITH BEST IN CLASS FURNISHINGS, VIEWS, AMENITIES AND GRACEFUL SERVICE. EACH ROOM HAS A PATIO, WINDOW SEAT AND FIREPLACE. THERE ARE OVER 500 ORIGINAL PIECES OF LOCAL ART INCLUDING AT LEAST THREE IN EACH ROOM.



The Allison is a LEED Gold Certified structure. Key 'green' features include solar hot water, photo voltaic cells (generating 7% electricity), no plastic bottles used on property and a roof on the function space wing planted with sedum green eco-roofing. A complement to the property's sustainable practices, the resort uses reclaimed wine bottles from JORY restaurant to make beautiful, one-of-a-kind, handmade glassware that is used in the guest rooms.

The Allison Spa is easily the best spa in all of Oregon. At nearly 15,000 square feet, the spa featured 12 treatment rooms, private suites, men's, women's and co-ed lounges with garden terraces and fire pits. The treatments incorporate organic spa products enhanced with produce grown in the estate gardens. The Allison Spa is incredible and also incredibly affordable. We recommend the Day of Indulgence which includes a 90 minute classic essential massage, 60 minute custom facial and a garden pedicure (or manicure) for only \$320! As with the rest of the resort, The Allison Spa is dotted with interesting and inspiring artwork.

Executive Chef Sunny Jin's impressive background includes stints at The French Laundry and El Bulli. Today he heads the food program at The Allison. Chef Jin has elevated Oregon Wine Country Cuisine to exacting standards through a cumulative philosophy between food, wine, and responsibility. "It is our ambition to remain influenced by our community purveyors, our on-site garden as well as the surrounding wine region, and the changing seasons. This promise is extended to our guests who experience JORY and in turn are able to connect with our story," says Chef Jin.

The main restaurant at The Allison is JORY and the 100-seat restaurant showcases Oregon's agricultural bounty and acclaimed wines, microbrews and hand-crafted distilled spirits. Local farmers include Kerr Farms (eggs & lettuce), Briar Rose Creamery (goat cheese), Atherton Lamb, Carlton Farms (pork), Gaining Ground and Siren Song (both produce). In the spring, ramps, fiddlehead ferns and anything Jin can forage himself shine on the menu; while his favorite summer ingredient is tomatoes. In the fall, his favorite fruits come in abundance: apples, figs, persimmons, pears and huckleberries; in winter, he loves to cook with Brussels sprouts, closely followed by braising greens and parsnips. Jin started a sustainable pig farm with a local farmer. The Allison's commitment to local and seasonal ingredients allows the resort to make its own honey, grow much of its own produce in the newly expanded 1.5-acre Chef's Garden and prepare an impressive in-house charcuterie.

The Allison Inn and Spa is a thoroughly impressive resort and the perfect place to serve as home base as you explore the Willamette Valley wine country.

