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2003

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ZAGAT SURVEY®

Key to Ratings/Symbols

RESTAURANTS

Ratings: Food, Decor and Service are rated on a scale of **0** to **30**.

The **Cost (C)** column reflects our surveyors' estimate of the price of dinner including one drink and tip. For places without a numerical cost estimate, an **M** symbol indicates a cost estimate of \$16 to \$30, an **E** is \$31 to \$50 and **VE** is \$51 or more.

F Food **D** Decor **S** Service **C** Cost

| | | | |
|--------------|-------------------|--------------|-----------------------------|
| 0-9 | poor to fair | 20-25 | very good to excellent |
| 10-15 | fair to good | 26-30 | extraordinary to perfection |
| 16-19 | good to very good | ▽ | low response/less reliable |

Before reviews a symbol indicates whether responses were uniform ■ or mixed ▣.

Hours: ● serves after 11 PM

S open on Sunday

HOTELS

Ratings: Rooms, Service, Dining and Public Spaces/Facilities of Hotels, Resorts and Spas are rated on a scale of **0** to **30**. The **Cost (\$)** column reflects the hotel's high-season rack rate for a standard double room. It should be used as a benchmark, since it does not reflect price increases or promotional rates that may vary by season and even time of week.

Rooms **R** Service **S** Dining **D** Public Spaces/
Facilities **P** Cost **\$**

| | | | |
|--------------|-------------------|--------------|-----------------------------|
| 0-9 | poor to fair | 20-25 | very good to excellent |
| 10-15 | fair to good | 26-30 | extraordinary to perfection |
| 16-19 | good to very good | | |

Before reviews a symbol indicates whether responses were uniform ■ or mixed ▣.

T = Indicates properties with especially notable spa facilities.

The reviews published in this guide are based on public opinion surveys, with numerical ratings reflecting the average scores given by all survey participants who voted on each establishment and text based on direct quotes from, or fair paraphrasings of, participants' comments. Phone numbers, addresses, wi-fi access and other factual information were correct to the best of our knowledge when published in this guide; any subsequent changes may not be reflected.

CHICAGO

RESTAURANTS

F **D** **S** **C**

Aria **S**

- **-** **-** **E**

Fairmont Chicago Hotel, 200 N. Columbus Dr. (bet. Randolph & South Water Sts.), 312-444-9494

Set in the Loop's former Entre Nous and Metropole spaces, this hip venue bypasses the Fairmont Hotel's lobby with a separate entrance that leads to a spacious lounge and crescent-shaped dining room decked with tapestries and sparkling mosaics; its Eclectic menu tempts with the riches of faraway lands including freshly baked naan from the tandoor, savory flatbread pizzas from the brick oven and entrees such as the featured roast of the day.

BeccoD'Oro **S**

21 **20** **20** **\$41**

Radisson Hotel & Suites, 160 E. Huron St. (St. Clair St.), 312-787-1300

■ Fans of this "distinctive" Streeterville Italian in the Radisson Hotel & Suites say it's "better than its more pretentious competitors" thanks to a "talented" and "accommodating chef" who turns out "superior pasta" and other "imaginative" fare; a "refined" interior and "great service" make for "an exceptional experience" that should "impress the most demanding clients."

Boulevard Cafe **S**

- **-** **-** **M**

3137 W. Logan Blvd. (Milwaukee Ave.), 773-384-8600

Logan Square has embraced this comfy American cafe done in warm earth tones with plush horseshoe booths; fare includes artichoke ravioli, chicken pot pie and apple strudel, and a late menu is served until 2 AM — a boost for fans of the live entertainment most nights (including a Grateful Dead jam on Sundays).

Cielo **S**

▽ **19** **22** **19** **\$34**

Omni Chicago Hotel, 676 N. Michigan Ave., 4th fl. (Huron St.), 312-944-7676

■ "Everything about this fine restaurant is understated" — including its "hidden" location on the fourth floor of Near North's Omni Chicago Hotel — but undaunted acolytes advise it's worth seeking out for its "high-quality" New American and Northern Italian fare and "stately," "modern" room with a "great ceiling" graced by an "awesome" trompe l'oeil sky mural and "huge windows" offering "fantastic views of bustling Michigan Avenue."

Grill on the Alley, The **S**

19 **21** **20** **\$41**

Westin Hotel, 909 N. Michigan Ave. (Delaware Pl.), 312-255-9009

■ An offshoot of the Beverly Hills original, this Streeterville steakhouse in the Westin strikes some as a "good place to relax after shopping" or to convene for a "power lunch", with "great American cuisine (for a hotel restaurant)" served amid dark oak and "fun art"; critics caution, though, that it "has not lived up to expectations" yet; N.B. the Food rating may not reflect the post-Survey arrival of chef Fidel Garcia.

Wave **S**

▽ **20** **22** **17** **\$41**

W Chicago Lakeshore, 644 N. Lake Shore Dr. (Ontario St.), 312-255-4460

■ Streeterville's "vibrant," "loud" "hot spot" in the W Chicago Lakeshore is a "way-cool scene with lots of beautiful people" in "terrific booths" surrounded by "hip," "modern decor" and eating "beautiful food" — namely, mod Med cuisine (some surfers say it's "wonderful", some suggest it "sounds better than it is"); for others, pluses are wiped out by a wave of service minuses; N.B. the Food score may not reflect a post-Survey chef change.

CHICAGO

HOTELS

R **S** **D** **P** **S**

W City Center

19 **17** **16** **20** **\$409**

172 W. Adams St.; 312-332-1200; fax 312-332-5909; 877-946-8357; www.whotels.com; 390 rooms (11 suites)

■ "A lobby that's a bar! A bar that's a lobby!" is the centerpiece of this "trendy destination" that aims to perk up the usual business-travel experience with high-speed Internet access, an on-site gym, the "best beds ever" and "Aveda bath products"; although the staff can be "too hip for its own good" and the rooms "small", the "non-stop party" pleases partisans of this "modern" chain.

W Lakeshore

23 **20** **18** **23** **\$459**

644 N. Lake Shore Dr.; 312-943-9200; fax 312-255-4456; 877-946-8357; www.whotels.com; 556 rooms (31 suites)

■ "If you're into nightlife, this is the place to be" claim clubbers of this newish "happening" hotel chain link known for its "wild" lobby revels ("don't try to check in Friday nights after 10 PM"); the rooms are "super-cool" with "faux-fur" touches (it's "amazing what a designer can do"), and "fabulous views of the city" and Lake Michigan provide further decoration, but a few party-poopers pout over "too-loud" public areas.

LOS ANGELES/ORANGE COUNTY/PALM SPRINGS

RESTAURANTS

F **D** **S** **C**

Accents **S**

▽ **24** **22** **20** **\$44**

Sutton Place Hotel, 4500 MacArthur Blvd. (bet. Birch St. & Von Karman Ave.), Newport Beach, 949-476-2001

■ Sunday brunchers are the biggest boosters of this "classy," "first-rate" Newport Beach Cal-French venue where the "superior" buffet of "incredible" goodies like seafood, carved meats, pâtés and pastries is served in a sprawling atrium; N.B. the wine cellar doubles as a private dining and tasting room.

Asia de Cuba **S**

22 **25** **19** **\$48**

Mondrian Hotel, 8440 Sunset Blvd. (bet. La Cienega Blvd. & Olive Dr.), W. Hollywood, 323-848-6000

■ "Wear dark glasses and black, and you'll fit right in" with the "Hollywood crowd" at this "Latin-Asian fusion" entry in the "trendy Mondrian"; it's a "great place to take clients" for "chic" decor, a "breathtaking view of the city," "eye-candy galore" ("every female seems to be a starlet") and "superb cocktails" ("I bitched about the \$17 espresso martini until I tasted it"), and the "food is actually good" too ("fantastic tuna tartare"); you may, however, catch some "attitude."

Blue on Blue **S**

▽ **16** **25** **16** **\$41**

Avalon Hotel, 9400 W. Olympic Blvd. (Beverly Dr.), Beverly Hills, 310-277-5221

■ "Don't even bother going unless you're under 30" warn "scenesters" weighing in on this "mid-century mecca", an Eclectic modern retro restaurant set in a stylish hotel on the south edge of Beverly Hills; once seated with your group in a "private little cabana out by the pool", "sip a 'sex kitten'" (it'll cut down on the perceived "attitude") off "the best martini menu in town", then "go for the mac 'n' cheese" and meatloaf.

LOS ANGELES/ORANGE COUNTY/PALM SPRINGS

RESTAURANTS

F **D** **S** **C**

Breeze ☒

21 **23** **20** **\$39**

Century Plaza Hotel & Spa, 2025 Ave. of the Stars (Constellation Ave.), Century City, 310-277-2000

☑ “Even when it’s crowded, it doesn’t feel like it” at this “relaxed” Century City Californian, which is a “breath of fresh air for this hotel” thanks to an “excellent oyster bar” “beautifully presented”, “light”, “delicious” dishes (the “seafood choices are unique”) and a “lovely brunch”; a few quibble over occasionally “snail-like service.”

Fenix at the Argyle ☒

22 **25** **24** **\$50**

Argyle Hotel, 8358 Sunset Blvd. (2 blocks east of La Cienega Blvd.), W. Hollywood, 323-848-6677

☑ The art deco room and “spectacular” view from the outdoor patio are the “stars” at this “classy”, “romantic” West Hollywood Eclectic in the historic Argyle; it may be a “celeb venue”, but an “attentive”, “friendly” staff “makes you feel welcome even if you’re not a movie star” (just “pretend you’re in an Altman film and sit by the pool watching the deals go down”); while its Food score hasn’t changed much in the last year, the same cannot be said of the staff, with Joseph Antonishek being the latest top toque.

Flora Kitchen

15 **14** **13** **\$19**

460 S. La Brea Ave. (6th St.), LA, 323-931-9900

☑ The “perfect lunch spot while shopping on La Brea”, as well as ideal for “takeout” before the Hollywood Bowl, this Cal-Med entry serves “healthy food that doesn’t try too hard to be healthy”, like “creative sandwiches”, “homemade soups and delightful salads”; for “visual dessert” take in the “explosion of flowers” from the next-door florist.

Gardens ☒

25 **27** **25** **\$58**

Four Seasons Hotel, 300 S. Doheny Dr. (Burton Way), LA, 310-273-2222

☑ An “island of tranquility in the middle of La-La Land”, this “special-occasion place” “has it all”: “creative”, “delicious” Cal-Med fare, “beautiful surroundings” with lots of greenery and “attentive service”, which may explain why it’s such a popular “power-breakfast” spot; regular folks who “don’t have a country club to go to” can come here for the “lavish” Sunday brunch, easily “one of the best” in the city.

Jan’s ☒☒

12 **7** **13** **\$15**

8424 Beverly Blvd. (La Cienega Blvd.), LA, 323-651-2866

☑ “Cops eat here, so you’re safe” at this “late-night” Beverly Center “old-style coffee shop” that “makes you feel like you’re visiting Aunt Ida in her retirement home”; as a “place to go with a hangover”, it keeps things simple with “easy free parking”, a menu that “liberally uses clip art” and “basic” “homestyle cooking” like salads and burgers.

King’s Road Cafe ☒

17 **12** **14** **\$17**

8361 Beverly Blvd. (King’s Rd.), LA, 323-655-9044

☑ While “something of a cliché hangout for Hollywood’s young and hip”, with “tables the size of a TV tray”, this “busy” java shop continues to thrive because “the actor crowd likes its coffee strong” (the cup here is “peerless”), “loves the sandwiches” and appreciates that management “pretty much lets you sit there forever”; in fact, sometimes the occasionally “snippy” staff “still hasn’t left your check while the meter is running out.”

LOS ANGELES/ORANGE COUNTY/PALM SPRINGS

RESTAURANTS

F **D** **S** **C**

One Pico ☒

24 **26** **23** **\$48**

Shutters on the Beach Hotel, 1 Pico Blvd. (Ocean Ave.), Santa Monica, 310-587-1717

☑ “Relax” — the vibe is so “laid-back” and “elegant” that “no one will ever rush you out of a table if you’re just enjoying the view after” a “wonderful” meal at this New American “gem” in Santa Monica’s “stunning” Shutters on the Beach; it’s “lovely for lunch”, “scrumptious” for brunch and “a great location for a romantic evening”; therefore, at all times of the day, “it doesn’t get much better than this” “overall enchanting experience.”

Pavilion ☒

26 **26** **27** **\$53**

Four Seasons Hotel, 690 Newport Center Dr. (Santa Cruz Dr.), Newport Beach, 949-760-4920

☑ “As good as it gets in OC” swoon fans of this “top-notch” Newport Beach hotel dining room where a “genuinely gracious” staff provides “service you dream about” and the kitchen turns out “brilliant”, “creative” Cal-Med cuisine that shows “meticulous attention to each ingredient”; if that’s not enough, the “beautiful” space has an “understated elegance” that’s “perfect” for “special dinners”, and the “nightly prix fixe menu” is a “great bargain” to boot.

Pedals ☒

19 **23** **17** **\$27**

Shutters on the Beach Hotel, 1 Pico Blvd. (Ocean Ave.), Santa Monica, 310-587-1707

☑ “Relaxed” “elegance” with a “gorgeous” “ocean view” defines “what it means to live [and dine] in California” at this “very comfortable jeans alternative” to the “fancy restaurant upstairs” at Santa Monica’s Shutters on the Beach; in other areas, brunch is “wonderful”, the Italian-American signatures like grilled swordfish and roasted halibut are “better than average” and service from “aspiring actors” is “satisfactory.”

HOTELS

R **S** **D** **P** **\$**

Four Seasons at Beverly Hills ☒

27 **28** **26** **26** **\$350**

300 S. Doheny Dr.; Beverly Hills; 310-273-2222; fax 310-859-3824; 800-332-3442; www.fourseasons.com; 285 rooms (98 suites)

☑ “Hey, isn’t that . . . ?” is a common question at this “Beverly Hills power spot” where you’re “more likely to see stars than at Spago”; you even “feel like a mogul” yourself here, because the “excellent” staff “treats the non-celebs the same” as the big names, going “out of its way to make you feel special”; you’ll “pass through fragrant halls” (“their floral displays blew me away”) and enter rooms with “comfy decor” that “still set the standard”; overall, “it’s everything you’d expect from a Four Seasons.”

Le Merigot Beach Hotel & Spa ☒

25 **23** **22** **22** **\$269**

1740 Ocean Ave.; Santa Monica; 310-395-9700; fax 310-395-9200; 800-228-9290; www.marriott.com; 175 rooms (15 suites)

☑ “The only problem with staying” at this “very cute hotel” “right on the beach” is that you “don’t want to get out of bed” once you’ve wrapped yourself in those “Frette sheets” — “ooh-la-lal!” — and when you do, the “great views” from the “beautiful patios” of these “elegant”, “spacious rooms” further entice; but there’s reason enough to get out: a “nice spa” that’s “not pushy or too granola”, the “friendly, knowledgeable” staff and the “good food.”

LOS ANGELES/ORANGE COUNTY/PALM SPRINGS

HOTELS

Marriott Desert Springs **R** **S** **D** **P** **S**
21 21 19 27 \$375

74855 Country Club Dr., Palm Desert; 760-431-2211; fax 760-341-1872;
800-228-9290; www.marriott.com; 884 rooms (51 suites)

█ Girdled by "lagoons that wind through the extensive property", this "wonderful complete resort" "has everything you could possibly want": golf, tennis, pools, a spa and a "hopping nightclub"; ok, so it's kind of "kitschy with the boats" that ferry you to the "wide array" of "nice if pricey" restaurants, but most feel "like they truly are in an oasis"; P.S. insiders suggest you "try the villas", since "the regular rooms are standard Marriott issue."

NEW YORK CITY

RESTAURANTS

Above **F** **D** **S** **C**
19 20 18 \$48

Hilton Times Sq., 234 W. 42nd St., 21st fl. (bet. 7th & 8th Aves.),
212-642-2626

█ Rising to the occasion as a "surprise respite" "above the hubbub of the 42nd Street strip", this "sleek" New American offers "creative" fare heightened by "palate-pleasing" "Eastern influences"; it's a "preferred" pre-theater "oasis" thanks to its affordable fare and views of Times Square.

Carlyle Restaurant **22** **25** **24** **\$70**

Carlyle Hotel, 35 E. 76th St. (Madison Ave.), 212-744-1600

█ "If Edith Wharton were alive", she would fit in perfectly with the "society" crowd at this "formal" East Side hotel dining room where, starting with breakfast, "exquisite" French-Continental fare is served in a setting that's "elegant with a capital E"; "royal treatment" service is par for the course, but "hold on to your wallet" and let your "wealthy, out-of-town uncle" settle the bill.

District **21** **21** **20** **\$51**

Muse Hotel, 130 W. 46th St. (bet. 6th & 7th Aves.), 212-485-2999

█ "Not your normal Theater District joint", this "hidden treat in a cute boutique hotel" offers a "limited but intriguing" menu of New American standards orchestrated by chef Sam DeMarco; despite the "'80s prices", overall this "boffo" act is "worthy of applause."

Fifty Seven Fifty Seven **23** **25** **24** **\$62**

Four Seasons Hotel, 57 E. 57th St. (bet. Madison & Park Aves.),
212-758-5757

█ "Polished" is the word for this "timelessly sophisticated" Eastsider, an I.M. Pei-designed "cathedral" of power dining where "I.M. Cool" media bigwigs and assorted "star spotters" commingle over "palate-pleasing" New American fare; the "exceedingly high standards" extend to its bar area, still an "upscale hangout" for glossy "late-nighters."

44 **-** **-** **-** **VE**

Royalton Hotel, 44 W. 44th St. (bet. 5th & 6th Aves.), 212-944-8844

Claude Troisgros' reworking of the New American menu has given this trendy Midtown restaurant a big lift, drawing pub biz types at lunch and hepcats at supper; sure, it's pricey, but it pays off with a first-class meal in stylish, oh-so-cool surroundings.

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NEW YORK CITY

RESTAURANTS

F **D** **S** **C**

Heartbeat

19 **23** **20** **\$48**

W New York, 149 E. 49th St. (bet. Lexington & 3rd Aves.), 212-407-2900
■ “Stylish health freaks” go for this “guilt-free” Midtown American that “feels like dining at Canyon Ranch” given a “niche” menu prepared with no butter, cream or saturated fats; still, the cold-hearted say it “falls a little flat”, with “bland” offerings “not up to the prices.”

King Cole Bar

18 **28** **24** **\$43**

St. Regis Hotel, 2 E. 55th St. (bet. 5th & Madison Aves.), 212-339-6721
■ The “beautiful people basking in the glow” of this “luminous” “old NY” bar do so mostly because of its “wonderful” Maxfield Parrish mural; however, its “classic” American menu, “generous” pours of “power drinks” and “seriously expensive” tabs all contribute to the conclusion that “there’s no better place to make a classy impression.”

Oak Room

18 **24** **21** **\$61**

Plaza Hotel, 768 Fifth Ave. (Central Park S.), 212-546-5330
■ “Clubby”, “classy” and “old-world” describe this grand oak-paneled “institution” that provides “thick and juicy” steaks and chops like what the robber barons must have eaten; it’s great for “impressing out-of-town relatives” (“especially if someone else is paying”); go ahead, “bring your camera — everyone else seems to.”

One C.P.S.

21 **21** **19** **\$55**

Plaza Hotel, 1 Central Park S. (5th Ave. & 59th St.), 212-583-1111
■ Featuring “huge red-shaded fixtures” and “expansive” windows facing Central Park, this handsome New American brasserie designed by Adam Tihany also pumps out “amazing steaks”, “fab frites” and breathtaking brûlées, “in serving sizes that aren’t compromised for quality or vice-versa”; as with all Alan Stillman restaurants, there’s an outstanding wine program, which leaves some sighing “if this isn’t beautiful NYC, what is?”

Oyster Bar at the Plaza

18 **18** **18** **\$52**

Plaza Hotel, 768 Fifth Ave. (enter on 58th St., bet. 5th & 6th Aves.), 212-546-5340
■ “Every fish you could ever want” swims the menu at this “dark hideaway” that’s the most casual of the Plaza eateries; if a few fussy fish fanciers feel “you can do better at Grand Central” — certainly pricewise — others find it “well worth a visit” for “Sunday lunch” or “before the Paris.”

Palm Court, The

21 **26** **21** **\$56**

Plaza Hotel, 768 Fifth Ave. (Central Park S.), 212-546-5350
■ A “violin-serenaded” high tea or “brunch fit for royalty” beneath the Plaza’s “posh” palms “makes you feel filthy rich” even as it “scrambles your wallet”; if “more for visitors” than “a regular NYers’ haunt”, “everyone should experience it once.”

Roy’s New York

24 **21** **22** **\$50**

Marriott Financial Ctr., 130 Washington St. (bet. Albany & Carlisle Sts.), 212-266-6262
■ The Financial District link of Roy Yamaguchi’s Hawaiian fusion chain has “reopened” and once again offers “fantastic” experiences considered “the next best thing” to visiting “the Big Island”; the “inventive”, “amazingly fresh” fusion food tastes all the better for being delivered by a staff “trained in the spirit of aloha.”

NEW YORK CITY

HOTELS

R **S** **D** **P** **S**

Four Seasons

28 **27** **26** **27** **\$368**

57 E. 57th St.; 212-758-5700; fax 212-758-5711; 800-332-3442; www.fourseasons.com; 368 rooms (63 suites)
■ Set your sights on this I.M. Pei-designed “pinnacle of minimalist architecture and luxury” that “doesn’t leave a detail undone” — just “exactly what you’d expect from a Four Seasons” that’s the No. 1 rated NYC hotel in this *Survey*; “bring a fat wallet” and enjoy “the best service in the Big Apple”, as well as “impeccable” New American fare at Fifty Seven Fifty Seven, before heading to “sumptuous”, “high-tech” rooms with “beautiful views” that sport “museum-quality” bathrooms (tubs fill in 60 seconds); the “effortless elegance in almost every department” usually “guarantees celebrity sightings.”

Marriott Brooklyn

20 **22** **22** **23** **\$279**

333 Adams St., Brooklyn; 718-246-7000; fax 718-246-0563; 800-228-9290; www.marriott.com; 376 rooms (21 suites)
■ “Just over the Brooklyn Bridge”, this “delightful find” wins accolades as the only full-service luxury hotel in the borough, so anticipate a “nice change from the bustle of Manhattan”; rooms are designed for the business traveler with dataports and speaker phones; there’s an indoor swimming pool and health club for fitness fiends and an “excellent” multi-ethnic restaurant that’s decorated with a collection of local artifacts.

Marriott Marquis

19 **17** **16** **19** **\$249**

1535 Broadway; 212-398-1900; fax 212-704-8930; 800-228-9290; www.marriott.com; 1,949 rooms (61 suites)
■ There’s “lots of action” at this “huge hotel” just a “hop, skip and jump” from the most of the Broadway shows (there’s one staged in the hotel’s own Marquis Theater); even if the “lobby is a crazy, bustling tourist scene”, the “friendly” service and “lovely, spacious rooms” with high-speed Internet access peak through the storm; it’s too bad you have to brave those see-through elevators to get to The View, its “cool”, “rotating restaurant on top.”

St. Regis

28 **27** **26** **27** **\$660**

2 E. 55th St.; 212-753-4500; fax 212-787-3447; 800-759-7550; www.stregis.com; 314 rooms (92 suites)
■ The “world of amenities” at this “luxurious hotel in Midtown” (circa 1904) is “exquisite in every way”, so go for a “phenomenal experience” with a “staff that’s unparalleled” and “includes one’s own butler” (“who’ll bring a toothbrush on a silver platter” if need be); some say “Lespinasse is the best hotel restaurant in the city”, and accommodations “make you feel like royalty”, with “bathrooms to live for”; despite “absolutely outlandish” prices, “go here to cocoon in NYC.”

SAN FRANCISCO

RESTAURANTS

F **D** **S** **C**

Anzu

22 **21** **21** **\$47**

Hotel Nikko, 222 Mason St. (O’Farrell St.), 415-394-1100
■ A “steakhouse/sushi bar” in the Hotel Nikko is the stage for “tasty theater for the tongue on the edge of the theater district”, with beef as “tender” as “buttah” and “fantastic” fin fare topping the bill (well supported by a “stellar sake menu”); the “high-tech”, windowless dining room is “hidden from plain view”, which may explain why it’s “almost too quiet”, save for ticket-holders and “Japanese tourists” who fill up on the “huge” Asian-influenced Sunday brunch that includes dim sum as well as omelets.

WI-FIHOTSPOTS

SAN FRANCISCO

RESTAURANTS

F **D** **S** **C**

Mario's Bohemian Cigar Store Cafe **S**

21 **16** **15** **\$15**

566 Columbus Ave. (Union St.), 415-362-0536

■ "Fight for a seat" and "watch the world go by" at this "must-try," "old-world" Northern Italian "classic," a "charming" corner cafe with the best "view of Washington Square Park"; "hot grilled focaccia sandwiches" (bursting with "outstanding meatballs"), the "creamiest cappuccino" and "wonderful worn atmosphere" help ease the pain of slow but "friendly service."

Pacific

24 **21** **22** **\$49**

Pan Pacific Hotel, 500 Post St., 3rd fl. (Mason St.), 415-929-2087

■ "Let the snobs pack it in for an overrated meal" elsewhere brag boosters of the Pan Pacific's "sleeper" — "they're eating here" when they want "outstanding" Cal-New French fare, meted out by "keen, attentive service" in a "relaxing atmosphere with piano player"; true, "the setting screams hotel lobby (which it is)," but "it's a really pleasant (albeit somewhat expensive) dining experience" "just off Union Square," particularly on "short notice."

XYZ **S**

19 **21** **18** **\$45**

W Hotel, 181 Third St. (Howard St.), 415-817-7836

■ "Hot from the day the doors opened", with a "bar full of *Sex and the City* wanna-bes" and "fab-looking" "fun furniture," this "cleverly named" locale in the "hip-hop hip" W Hotel "is now sizzling" thanks to "well-executed" (if "high-priced") Cal eats and a "beautiful staff" whose behavior boosted the Service score; however, some still grumble "go for the pretty people, not for the palate."

HOTELS

R **S** **D** **P** **\$**

Four Seasons **I**

27 **28** **26** **27** **\$469**

757 Market St.; 415-633-3000; fax 415-633-3001; 800-332-3442;

www.fourseasons.com; 277 rooms (46 suites)

■ This "San Francisco newcomer delivers" "what you've come to expect from Four Seasons": a staff led by star GM Stan Bromley that "knows just what it takes to meet your needs," "beautifully decorated rooms" and "gorgeous lobby space"; you can dine at Seasons, whose Cal-French fare is "a foodie's dream," then work it off at the "huge gym" run by the swank Sports Club/LA chain, which provides "pleasant surprises" like the *Wall Street Journal* and water bottles upon entry; although there's "no view to speak of", the Downtown "location is great for shopping and walking."

Pan Pacific San Francisco, The **S**

25 **23** **19** **21** **\$365**

500 Post St.; 415-771-8600; fax 415-398-0267; 800-327-8585;

www.panpac.com; 329 rooms (33 suites)

■ Everybody loves the "marble-ous" "extravagantly large and luxurious" bathrooms in this Asian-style hotel, where guests feel like they've "died and gone to China" surrounded by "modern," "striking architecture"; "top-notch" service means you can push a "button to summon the butler" or call for a "complimentary house limousine" to "any destination within two miles," but guests advise "ask for an upper-floor room" for better "light and view."

SAN FRANCISCO

HOTELS

R **S** **D** **P** **\$**

Park Hyatt

24 **24** **20** **22** **\$395**

333 Battery St.; 415-392-1234; fax 415-421-2433; 800-233-1234;

www.hyatt.com; 360 rooms (35 suites)

■ "Vanilla, but very good vanilla" say sojourners to this often "underrated choice" that's "excellent for business travelers" but "a little sterile for vacation"; "nothing is beyond the staff's reach" and everybody "knows your name" in this "ultimate service" "oasis" in the Financial District, and some rooms offer "majestic views of the city and bridges"; "wish there was an on-site health club" sigh some, but at least they've got a "hotel Mercedes for getting around town in style."

SEATTLE

RESTAURANTS

F **D** **S** **C**

Andalucia **S**

24 **23** **22** **\$38**

Mayflower Park Hotel, 407 Olive Way (bet. 4th & 5th Aves.), 206-382-6999

■ Chef Wayne Johnson "knows what he's doing" at this "Mediterranean jewel" in Downtown's Mayflower Hotel, and it shows in his "creative" cuisine that packs "tons of flavors" and "never disappoints"; a "terrific place for a date" thanks to its "cozy, romantic," "casually elegant" milieu, it's also a natural for "great business power breakfasts and lunches" given the "top-notch service"; P.S. "free valet parking is a bonus."

Brasserie Margaux **S**

17 **16** **18** **\$36**

Warwick Hotel, 401 Lenora St. (4th Ave.), 206-777-1990

■ "Cozy and pleasant" for "grabbing a bite before a movie at the Cinerama across the street", this French-Northwestern hotelier also makes a "nice quiet place for a date"; foes may yawn "boring", but fans who find experiences here perfectly "acceptable" (if "not very inventive"), assert it's "not as well known as it should be."

Earth & Ocean **S**

22 **21** **21** **\$41**

W Hotel, 1112 Fourth Ave. (Seneca St.), 206-264-6060

■ "Very W" (it's in "one of the hippest hotels" Downtown), this New American "just gets better and better" thanks to chef Johnathan Sundstrom's "stylish," "very inventive" cuisine based on "superb" NW ingredients, as well as pastry chef/"goddess" Sue McCown's "amazingly creative, delicious desserts"; the "edgy" interior is "quite stark" ("a bit pretentious" to some), so "dress in black" and leave "your REI" garb at home.

Roy's Seattle **S**

23 **21** **22** **\$42**

Westin Hotel, 1900 Fifth Ave. (Westlake Ave.), 206-256-7697

■ A "taste of Honolulu" smack Downtown in the Westin Hotel, this local link of Roy Yamaguchi's "innovative" global empire provides "incredible" ("both in taste and presentation") Hawaiian fusion cuisine "from one of its founders"; the "knowledgeable" service and sleek (some say "typical hotel") decor make it a "place to entertain clients" with style.

6 - 7 **S**

19 **23** **18** **\$36**

Edgewater Hotel, Pier 67, 2411 Alaskan Way (bet. Vine & Wall Sts.),

206-269-4575

■ "You're right on the water" at this "hip" Northwest eatery that's "perched literally on the edge" of Elliott Bay (in Pier 67's Edgewater Hotel) and makes a "great place to take visitors" when you want to "show off the sunset"; further enticements are the "cool", "clever decor" that's sort of "organic but high-tech", and a "trendy" eclectic menu that "specializes in seafood."

SEATTLE

RESTAURANTS

F **D** **S** **C**

Tulio Ristorante **S** 22 20 22 \$38

Hotel Vintage Park, 1100 Fifth Ave. (Spring St.) 206-624-5500

■ Admirers of this Downtown Italian "favorite" insist it's "excellent every single time" thanks to chef-owner Walter Pisano, who "continues to produce delicious meals" with "subtle flavors", "with a wine list, decor and service to match"; it's no surprise, then, that many turn to it for "business lunches" or dinners, though some note it can get "crowded and noisy", making quiet conversation tricky.

Yakima Grill **S** 18 15 19 \$24

WestCoast Vance Hotel, 612 Stewart St. (6th St.), 206-956-0639

■ Perhaps somewhat "overlooked" because of its location "slightly out of the main Downtown core", this "dark horse" contender serves "creative SW cuisine" that proves it to be "better than your average hotel restaurant"; overall it's a "nice place [to stop] after shopping" or meet friends for "great tapas" and sizable margaritas.

HOTELS

R **S** **D** **P** **S**

Bellevue Club Hotel **T** 26 27 22 28 \$175

11200 SE Sixth St.; Bellevue; 425-454-4424; fax 425-688-3101;

800-579-1110; www.bellevueclub.com; 67 rooms (3 suites)

■ "Great for tight bodies", the "incredible fitness facility" (150,000 sq. ft., including a full-service spa, aerobics, yoga, pilates and dance) seems to draw the most praise at this "ultra-posh" spot because it's "larger than a football field and staffed by knowing trainers"; but the "lovely", Northwest-style rooms featuring 540-thread-count sheets, goose-down pillows and high-speed Internet access, as well as the "great staff", win raves as well.

Westin 21 19 19 20 \$345

1900 Fifth Ave.; 206-728-1000; fax 206-728-2259; 888-625-5144;

www.westin.com; 891 rooms (34 suites)

■ The "fabulous" "views of the lake and Sound" elevate this "good convention hotel" to a loftier status, while it's got those famous "dream beds to die for", "pleasant employees", a "central location" in "close proximity to the Pike Place Market" and "nice" dining at Roy's, soul-searchers sigh it "lacks character" and the "shape of the towers results in oddly shaped rooms."

W Seattle 24 20 19 22 \$390

1112 Fourth Ave.; 206-264-6000; fax 206-264-6100; 888-946-8357;

www.whotels.com; 426 rooms (9 suites)

■ There's "a little bit of L.A.-style in "rainy Seattle" at this "ultra-chic" boutique in the heart of downtown, where the "très cool" "young swingers" skulk about a "hip" bar, coppin' some heavy "attitude"; the staff can be alternately "surlly" or "friendly" (give them points for "delivering a silver ice bucket and two champagne glasses in less than 10 minutes"), and boomers bristle "it's too dark and hip for anyone over 35", but still, the beds are "comfy" and it's a "great central location."

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change the world, technology
had to keep up with you,
your room was more
connected than your office...

W

HOTELS
WORLDWIDE

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