

llow us to set the scene. You're taking a long holiday away from home with just enough distance to satisfy your longing for a cozy escape to a cabin

in the woods (but don't worry, you're not roughing it). Here, at this exclusive *chateau* property, you can unwind but also ice fish if that's your thing. You head northeast to Bradford, Pennsylvania, just minutes from the New York border.

The Lodge at Glendorn sits on 1,500 acres along the Allegheny National Forest. You'll find history, culture, and a luxury nature resort with 16 distinct accommodations that include family-friendly activities, outdoor fire pits, monogrammed towels, and, basically, your own personal chef.

If you're staying during Christmas, consider yourself set to totally refuel before 2022. Executive Chef David Haick is preparing a spread fit for couples and families alike who appreciate every delicious detail when it comes to luxe mountain dining. You can expect Chef's version of steak and eggs, signature Glendorn poached eggs with smoked trout and "all-in-one" hollandaise, pumpkin pancakes, and a breakfast flatbread to start.

Your Christmas morning continues with Glendorn Drop Biscuits, homemade granola, and sweet potato and pork belly hash - all while watching the snowfall through the towering trees from your enchanting view. Your long holiday will truly be a treat, from food to low-key fun at Bondu Lake, to twice-daily housekeeping with turndown service and freshly baked chocolate chip cookies, so much so you'll find yourself extending your stay through the New Year.

If your visit to Glendorn needs to wait until the New Year, Chef Haick shares some of The Lodge's signature holiday recipes for you to try at home.

glendorn.com





Brunch at Glendorn includes Eggs Benedict with Salmon, Pumpkin Pancakes, fruit plate, granola parfait, pastries and much more. Chef David is joined by Natalya Fabic and Sous Chef Joel Burton.

