

Made in
the 'Lakes Region'
of Crowley, CA. using
the time tested method of
fermentation ~ de ~
garage by an eccentric
and talented Frenchman
with the fanatical support
of his imbibing buds.

"A masterful blend of flavors"

Deb Eaton, OMA

~ Les Deux Amis ~

P.C.

Aperitif

Bon Boire

A Votre Santé

All natural ingredients, 40+% alcohol



And an even greater treat came two nights later, when we arranged for a hotel shuttle bus to drop us at the Tamarack Lodge, about three miles outside town. The lodge, a rustic compound on six acres at Twin Lakes in the Mammoth Lakes Basin, includes 25 cabins, 11 hotel rooms and a cross-country skiing center.

I didn't spend the night, but I inspected rooms and cabins, which have walls and ceilings covered with knotty pine paneling—it was spare, but very clean and far more atmospheric than the Mammoth Mountain Inn. Opened in 1924 as a family retreat, it has long been beloved by fishermen in summer and cross-country skiers in winter, and its Lakefront Restaurant is perhaps the most romantic dinner spot in the Mammoth area. The Mammoth resort bought the lodge last May.

Doug and I were more interested in mushrooms than romance, but we did toast our absent wives. Then I filled my belly to bursting, first with an expertly concocted appetizer of chanterelle, shiitake and oyster mushrooms, then with the halibut special and finally with a blueberry tart. After all, we had

been burning calories *all day long*. (Dinner for two, with a couple of beers, ran about \$120.)

Tamarack might be less convenient to the slopes, but on my next trip to Mammoth, I may well call Tamarack first. This year the lodge will be added to the resort's shuttle-bus route, with buses arriving every half-hour to carry skiers to town, where they can connect with a shuttle to the base lodges.

Mammoth Lakes' dog days of summer

On the east side of the Sierra Nevada, a vast mountain resort rolls out the red carpet for canine visitors and their owners

LOS ANGELES TIMES



The undisputed culinary highlight of the trip was dinner at Tamarack's Lakefront Restaurant, with a French-inspired menu created by chef Frederic Pierrel of the Institute Culinaire de Gerardmer.

I'm usually wary of such gastronomic ambition at the edge of the wilderness, but the restaurant pulled it off magnificently. Jeri's escargot were imported from Burgundy — at least that's what the menu said — and she pronounced them nearly as tasty as garlicky snails *in situ*. The heirloom tomatoes in my salad — grown by the sous chef in Bishop — were the sweetest I've ever tasted, my filet mignon the tenderest piece of beef ever to pass my lips.

Tucker couldn't join us at the restaurant, but he'd behaved so well this day that we vowed to share our doggie bag with him. Well, maybe.

John Flinn is executive editor of Travel. To comment, go to sfgate.com/travel.



Today's
Tasting
Wine list

Merlot
Cabernet
Pino Grigio