

Town&Country

TRAVELER'S NOTEBOOK FEBRUARY 2010

TAKE YOUR PIC

SWITZERLAND

It's fitting that the newly renovated grande dame of Swiss hospitality—the 148-year-old

Beau-Rivage Palace, in

Lausanne—chose the only woman in France to have earned three Michelin stars to



open its new eatery. Like the lakefront hotel, the fourth-generation “cook,” as Anne-Sophie Pic (above) prefers to be known, carries her heritage proudly. In her earth-toned restaurant, Pic draws upon her family's traditions, focusing on such dishes as bass with Aquitaine caviar (“lovingly created by my father, Jacques Pic, in 1971”) and her grandfather's 1929 crayfish gratin (“the way his mother, Sophie, made it”). Pic's creativity and singular attention to detail shine just as brightly in her own inventions: Lapsang souchong-infused candied frogs' legs are crisp and succulent, steamed turbot with Menton-lemon butter is both ethereal and tangy, and tender roasted Bresse-chicken breast stuffed with creamy minced clams is somehow delicate yet hearty. Pic is a modern woman appropriately ensconced in legendary surroundings; this is a match made in gourmet heaven. 17–19 Place du Port; 800-223-6800; *brp.ch*. SYLVIE BIGAR

Turbot with Menton-lemon butter.