

*Forbes Travel Guide — November 2013*

The Restaurant at The Willcox is an intimate dining space known for its seasonal, locally grown, organic menu by executive chef Regan Browell. It is open Monday through Saturday from 11 a.m. to 3 p.m. for lunch and from 5 to 10 p.m. for dinner. Regulars point to its certified Angus beef filet mignon and its fresh catch, flown in daily, as must-orders. From 11:30 a.m. to 10 p.m., guests in need of a pick-me-up can order from the petites menu, with its signature chicken liver pate with port wine gelée, Italian and French cheeses, house-made desserts, specialty coffees, ports and cognac, served in the dining room, lobby, bar or via room service.

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