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A PEEK INSIDE THE LAKE ESTATE
ON WINNISQUAM

NOVEMBER 2025

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The Best of the North Shore
Display until December 1, 2025



LEGACY LUXURY

Photographs by THE LAKE ESTATE ON WINNISQUAM

*The inn was
designed by
Samyn D'Elia
Architects and
cost over \$90
million to build.*



THE LAKE ESTATE ON WINNISQUAM IS NEW HAMPSHIRE'S
NEW CROWN JEWEL OF HOSPITALITY.

By NANCY E. BERRY



DRIVING NORTH

along I-93 into New Hampshire's picturesque Lakes Region, the landscape is well into its seasonal transformation. The emerald canopy gives way to a symphony of reds, oranges, and golds as the crisp scent of autumn fills the air. Fall has arrived—and with it, a new destination redefining New England luxury: The Lake Estate on Winnisquam.

This \$90 million resort, nestled on 36 pristine lakefront acres in Tilton, New Hampshire, officially opened its doors this past September, marking the most significant hospitality investment in the state's modern history. The 114-room, year-round resort and spa delivers what many have long awaited: a new standard of excellence that blends classic New England charm with world-class sophistication. Each detail has been carefully thought through to capture the hearts of its guests. This is a place for memory making.

A VISION ROOTED IN LEGACY

Just forty minutes from the Massachusetts border, The Lake Estate embraces the shoreline of Lake Winnisquam, offering sweeping views of the Belknap and Ossipee mountain ranges. Guests arriving at the property are immediately enveloped in a sense of grandeur reminiscent of a bygone era—elegant, serene, and deeply connected to its natural surroundings.

"This is more than just opening a resort—it's a legacy project that we're incredibly proud to bring to New Hampshire," says Ed Rocco, general manager, who leads the resort alongside estate manager Patti Rocco. "Travelers seeking true luxury hospitality had to look beyond our borders. We're changing that narrative by showcasing the unparalleled beauty of our Lakes Region and honoring the grand traditions of New England hospitality."

The vision belongs to Dan and Elaine Dagesse, principal owners and founders of the Nucar Auto Group, who partnered with veteran hoteliers Ed and Patti Rocco. Designed by Samyn-D'Elia Architects of New Hampshire with interiors by Manuel de Santaren Inc. of Boston, the property takes its inspiration from the grand hotels of the White Mountains and the iconic lakeside cottages of the early 20th century.

Local craftsmanship was central to the build—white oak timbers and field-stone walls were sourced from regional quarries and mills, while New Hampshire artisans contributed custom furnishings



and decorative pieces. The result is a timeless Shingle-style retreat that feels both opulent and deeply rooted in place.

LUXURY MEETS LAKESIDE SERENITY

The resort features 96 oversized guest rooms and 18 suites, all designed with comfort, tranquility, and natural beauty in mind. Over 70 percent of the accommodations boast direct lake views, complete with private balconies or patios furnished with classic Adirondack chairs. Soft hues of sand, mist, and driftwood reflect the serene palette of the lake beyond. Custom furniture, handwoven fabrics, and bespoke artwork by local creators complete the sense of refined intimacy.

Across the property's 36 acres, guests will find an array of world-class amenities—an infinity pool overlooking the lake, two private beaches, pickleball and tennis courts, an apple orchard, hiking

The rooms are large and have country touches like quilted bed coverings. The rustic lobby welcomes guests.



trails, and outdoor fire pits that glow into the evening. Indoors, 25 fireplaces and a private screening room offer cozy reprieve for cooler days.

CULINARY EXCELLENCE: A TASTE OF NEW HAMPSHIRE

The heartbeat of The Lake Estate, however, lies in its culinary program, helmed by chef Chris Viaud—a two-time James Beard Foundation Award nominee, "Top Chef" alum, and one of New Hampshire's most celebrated chefs. Known for his Milford restaurant Greenleaf and his bakery Ansnm, Viaud brings a philosophy grounded in community, sustainability, and seasonality to the resort.

Viaud's menus celebrate the essence of New England through the lens of fine



Clockwise, Chef Chris Viaud, dining room overlooks the lake, fall flavors abound pumpkin cinnamon roll cheesecake, and pan-seared scallops.



dining. He partners with regional farmers, foragers, and fisheries to craft dishes that honor both the land and the lake. “We’re telling the story of New Hampshire through flavor,” Viaud explains. “Every ingredient reflects a sense of place—elevated but honest.”

At The Dining Room, guests experience refined seasonal cuisine in a relaxed lakeside setting. Signature dishes include spiced duck breast with maple-glazed root vegetables, herb-crusted Atlantic cod with saffron beurre blanc, and grilled filet mignon with truffled potato gratin and charred broccoli—each plate composed and comforting.

The adjoining Bar offers a more casual ambiance with craft cocktails, local spirits, and small plates designed for sharing, while the intimate Wine Cellar—a private dining room nestled

below the main floor—hosts exclusive tasting menus, wine-pairing dinners, and chef’s table experiences personally curated by Viaud.

Pastry chef Emilee Viaud’s desserts showcase a modern interpretation of New England classics: maple crème brûlée, apple crostata, and blueberry financier presented with the precision of haute patisserie. In addition to the restaurants, Viaud oversees weddings, banquets, seasonal culinary events, and in-room dining, ensuring that every meal reflects the same dedication to craft and creativity.



WELLNESS, REJUVENATION, AND RENEWAL

For those seeking rejuvenation, The Spa at The Lake Estate provides a sanctuary of calm and connection to nature. Treatments use minerals and botanicals designed to promote physical, emotional, and spiritual balance. Guests can enjoy couples' treatment rooms, men's and women's saunas, a relaxation lounge overlooking the orchard, and a year-

round heated mineral spa terrace. A meditation garden, fitness center, and full-service salon complete the resort's holistic wellness offerings.

A NEW CHAPTER FOR NEW HAMPSHIRE HOSPITALITY

As The Lake Estate welcomes its first guests, Rocco's ambition is clear: to achieve a five-star status rating and

establish the property as a benchmark for New England luxury. Yet even in its opening week, it already feels destined for greatness.

More than a destination, The Lake Estate on Winnisquam represents a celebration of New Hampshire's natural splendor, craftsmanship, and culinary innovation—a place where time slows, service shines, and every detail whispers the essence of refined hospitality. ■ thelakeestatenh.com



Below, The spa offers a tranquil spot to rejuvenate.

Right, top to bottom, The bar has unobstructed views of the lake, there is ample porch seating to enjoy the view, the inn offers tennis among other activities.



THE LAKE ESTATE ON WINNISQUAM'S HOLIDAY HAPPENINGS

THANKSGIVING

Thanksgiving dinner in The Dining Room will be offered from 12 to 5 p.m. for \$75 per person for a three-course menu: a plated first course choice of soup or salad, second course choice of turkey, ham, or roast beef with traditional fixings, and third course, a dessert buffet with creations by pastry chef Emilee Viaud.

CHRISTMAS EVE AND CHRISTMAS DAY

The Dining Room will be offering holiday specials—both savory and sweet.

Holiday Cookie Decorating

Also, chef Emilee Viaud will be hosting holiday cookie decorating classes in the month of December. *Open to the public.*