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Keswick Hall Dazzles in Its Unveiling

HALL OF THRILLS

After an extensive renovation, Keswick Hall reopens with more rooms, revitalized event spaces and a restaurant by chef Jean-Georges Vongerichten. BY MICHAEL MCCARTHY



Three and a half years is an eternity in the life of a resort. Just ask the owners of Keswick Hall, Molly and Robert Hardie, who've spent the past 42 months rebuilding their hospitality masterpiece near Charlottesville, Va. For fans of this storied property that dates back to 1912, it was worth the wait. From a Jean-Georges Vongerichten restaurant known as Marigold to reimagining the guest rooms and suites—now expanded to 80 spaces—the Hardies have created the type of post-pandemic retreat that feels exactly right for the



the couple dug deeper in the scope of the project several years ago, it became apparent that a 100% renovation would be ideal. Guests will discover obvious renovations, like rooms, suites and public areas, but also new electric, water, HVAC and air-purification systems, plus the replacement of membranes beneath the outdoor terraces lined with new tile. A nod to sustainability was baked into the revitalization, as Keswick dramatically cut single-use plastics and incorporated native plants (they require less water) into the landscaping. Condensation from the AC system is even used to water the property's greenery.

Before Keswick reopened in October, locals buzzed about the summer ribbon-cutting of the property's stand-alone restaurant and bar, Marigold by Jean-Georges. The chatter wasn't misguided, as the venue—with its rustic exterior and post-and-beam interior—is a visual knockout. The outdoor space is no less charming, with lush flower and herb

the resort and produces vegetables, edible flowers and, starting next spring, its own honey.

The opening menu reflects the elevated yet unfussy vibe of the resort, as it offers diners items in four categories: pasta and pizza, fish and meat, plant-based and sides. In addition to salads (don't overlook the warm three-grain and mushroom salad with roasted delicata squash), guests will find appetizers like pumpkin and basil pot stickers, and fig and burrata with fig compote, aged balsamic vinegar, olive oil and tarragon. The mixology program from the well-appointed bar includes the Autumn Cosmonaut (Blue Ridge vodka, cranberry, apple, lemon, rosemary) and the Charlottesville Seven (four Rose bourbon, Caperitif, Cynar 70, black walnut bitters), along with an impressive wine list (including Virginia wines from Early Mountain and Linden) and craft brews from Three Notch'd Brewing, among other locals. The kitchen's standout courses include spice-crusted Foxe Island salmon, roasted Maine lobster and prime tenderloin. Every dish from Vongerichten's team is a steady balance of beauty, taste and restraint, explaining why it's already an instant classic.



From top: Keswick Hall's decor offers a bright mix of tradition and modernity; the property's signature restaurant, Marigold by Jean-Georges, features outdoor dining that overlooks the Pire Dye-designed golf course. Opposite page, from left: Keswick Hall's striking main entrance; the property's Horizon Pool is heated for year-round enjoyment.

When guests settle into their rooms, they'll notice lots of little details, including smart TVs, Lutron lighting, privacy settings that can be personalized and Thierry Arlan chocolates. With a framework of lighter-toned wood furniture, the rooms are dressed in white, blue and cream hues—complete with Duxiana mattresses and Frette sheets and bath linens.

The Hardies also ensured the other lures of the property, including a Pire Dye championship golf course, remain in the spotlight. A renovated clubhouse, complemented by a pro shop and members lounge, opens this winter. Tennis lovers will find seven newly installed European clay courts (the first subterranean clay courts in the mid-Atlantic). A new spa opens in May, and the heated Horizon Pool—perfect for unwinding day and night—features ultraviolet light filtration and cabanas.

At every turn, the Hardies have given guests a reminder of where they are. "We want people to visit, have an amazing time and return to their normal lives feeling refreshed," says Molly. For visitors, the task is easy: Take these gracious owners up on their offer and enjoy the passage of time in a place where the minutes aren't counted; they're embraced. 701 Club Drive, Keswick, Va., 434-979-3440, keswick.com



From top: A creative mixology program is part of the lure at Keswick's (an impressive bar) and Marigold by Jean-Georges, comfortable gathering spaces, complete with art of local flora and fauna, invite hours of relaxation for guests at Keswick Hall.



HALL OF THRILLS

After an extensive renovation, Keswick Hall reopens with more rooms, revitalized event spaces and a restaurant by chef Jean-Georges Vongerichten. *BY MICHAEL MCCARTHY*



with formalities and take in an unforgettable setting. It's an oasis of calm, a place to breathe again.

"We poured our hearts into thoughtfully redesigning this property," says Molly. "We honored the past but brought the property forward. From a design standpoint, we incorporated cleaner, calmer modern lines. Our design style is eclectic in some ways, and we made a calculated choice to go through the old furniture and hand-select what we'd save for an exciting refurbishment in the common areas. We also kept some original art, and it's now complemented by a modern art aesthetic that reflects scenes of the outdoors." One example is the work of Richmond-based artist Anne Blackwell Thompson of Blackwell Botanicals (blackwellbotanicals.com); she preserves the artistry of nature by pressing flowers and foliage and carefully frames each lovely specimen. Her work—a natural snapshot of Keswick flora—now lines the Garden Room, a lounge that ushers in staggering views of the property's terraces and golf course.

The minds behind the 100% renovation of the property include New York City-based architectural firm Hart Howerton (harthowerton.com), lighting design studio L'Observatoire International (lobsintl.com), renowned landscape architects Nelson Byrd Woltz (nbwla.com), and scores of local artists and artisans. The Hardies didn't skimp. As

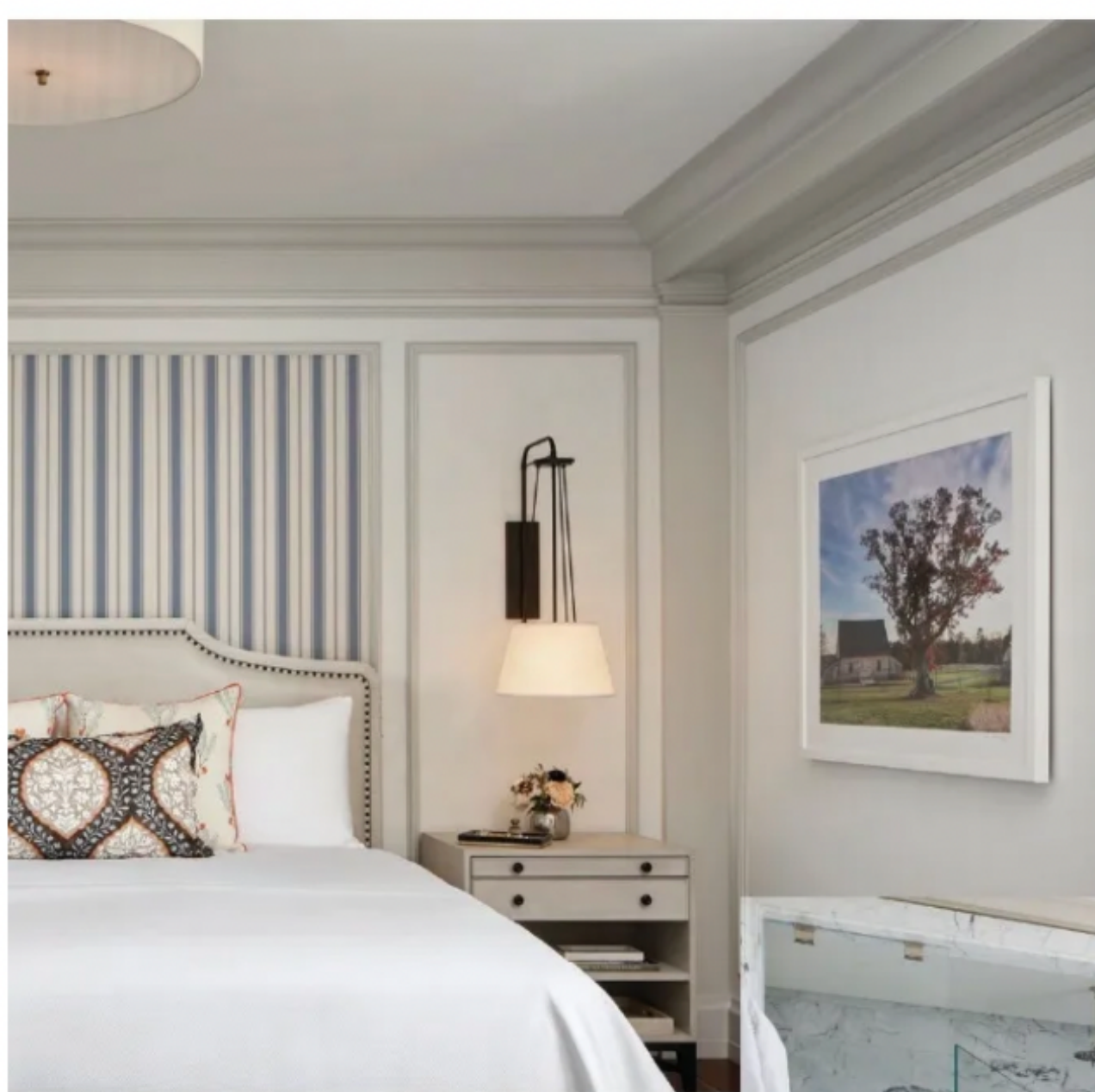


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From top: Keswick Hall's decor offers a bright mix of tradition and modernity; the property's signature restaurant, Marigold by Jean-Georges, features outdoor dining that overlooks the Pete Dye-designed golf course. Opposite page, from left: Keswick Hall's striking main entrance; the property's Horizon Pool is heated for year-round enjoyment.

EXTERIOR AND POOL PHOTOS BY MICHAEL MCCARTHY

PHOTOS BY GREG POWERS/THE GARDEN



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From top: The property's rooms and suites feature plush finishes and smart technology; a soaking tub offers exceptional views in one of Keswick Hall's expansive suites.



ALL PHOTOS BY GREG POWER/STUDIO GROUP