



Wheatleigh

Wheatleigh Hotel is a Forbes Travel Guide's 2022 Five Star Award Winner



[Images](#)

Lenox, Massachusetts (May 4, 2022): Wheatleigh, a peaceful, secluded, and private sanctuary in The Berkshires is pleased to announce that they have been awarded the coveted Forbes 5-Star rating for both the hotel and its Portico restaurant. The publication's [2022 star award winners](#) comprise 323 five-star hotels worldwide. The winners are determined by a rigorous, independent inspection process of up to 900 standards based on 75 percent service and 25 percent quality of facility completed by “incognito” inspectors who stay at the hotels. Wheatleigh has achieved five-star status for 8 years and is among an elite group of properties that have earned five-star status for both its hotel and restaurant.

“Travel has come back strongly, and the resilient hospitality industry is creatively rallying to accommodate the increased occupancy demand for most regions,” Hermann Elger, CEO of Forbes Travel Guide, said in a statement. “While the industry faces some lingering issues, the 2022 award winners proved ready for those challenges and more, demonstrating the best that luxury hospitality has to offer.”

The luxurious [Wheatleigh](#) Hotel, designed as an Italianate-style country home is enough to make you forget you're only three hours from New York City and two hours from Boston. Set in the Berkshires, Wheatleigh is conveniently located in the cultural hub of Lenox, Massachusetts, an archetypal

Rockwellian town that's the site of the famed music venue, Tanglewood, and summer home to the Boston Symphony Orchestra. Long known as an escape for city dwellers, summers in the Berkshires are packed with an incredible lineup of musical and artistic performances, dance and theater festivals, as well as opportunities to enjoy the great outdoors on 50+ miles of trails or 18-hole golf courses.

"It is an honor that Wheatleigh is included in such a prestigious list of world-class hotels, restaurants, and spas globally," Daniel Zimmer, general manager of Wheatleigh shares. "This rating symbolizes the five-star culture and hospitality at our hotel and restaurant and further demonstrates why our guests return year after year."

Wheatleigh offers an experience rooted in the palatial charm of the Gilded Age paired with contemporary accommodations, extraordinary cuisine, and exceptional service. Its 19 guest rooms and suites set the standard for style and sophistication where clean lines and soothing honey-hued fabrics are complemented by antique embellishments, like vaulted ceilings, Venetian mirrors, museum-quality art, and oversized claw-foot tubs, reclaimed from an old English spa. With its Tiffany stained glass windows, sweeping staircase, and 24-karat gold encrusted china, Wheatleigh sits gracefully on 22 manicured acres of lush parkland—landscaped by the great Frederick Law Olmsted, of Central Park fame.

For the last 16 years, Chef Jeffrey Thompson has led the culinary experience at Wheatleigh, delivering innovative cuisine combined with distinctive service which has earned the restaurant the honor of being a Forbes Five-Star and AAA Five Diamond restaurant. In 2018, the restaurant was reimaged as The Portico by Jeffrey Thompson where he continues to create and execute modern French-influenced gastronomic cuisine and receives praise from locals and guests alike.

Wheatleigh's Executive Chef, Jeffrey Thompson, will include a new summer menu from its award-winning The Portico by Jeffrey Thompson and a 3-course theater menu to pair with Tanglewood performances.

Summer Culinary Experiences:

Theater Menu: Thanks to Wheatleigh's short distance from Tanglewood, The Portico is a go-to dinner spot for tourists visiting the region on show nights or for long weekends. The award-winning fine dining restaurant offers a pre-theater menu for guests to enjoy before Tanglewood's weekly programming. Reservations for their four-course pre-fixe menu will be offered at 5:00pm and 5:30 PM Thursday through Sunday starting June 1, and available for \$105 pp plus tax and gratuity. Alan Champney, Wheatleigh's Head Sommelier, and Wine Director will be pouring wines curated for the theater menu and pulled from the hotel's extensive wine cellar hosting 5,500 premium bottles, which has been awarded Wine Spectator's Best of Award of Excellence consecutively since 1989. For reservations call (833) 774-6752.

New Summer Menus: Now accepting summer reservations, The Portico will feature Chef Jeffrey Thompson's six-course tasting menu, affectionately named "Jeffrey's Menu" which offers a carefully crafted collection of light dishes inspired by the finest ingredients of the summer season. A curated culinary experience in flavors, textures, and tastes, Chef Thompson highlights the freshest Hudson Valley

harvest and Boston's finest seafood to indulge the senses and delight the palate. Jeffrey's Menu is available for the entire table only at \$185pp. Alternatively, guests can choose from a four-course menu offered at \$135pp.

On property, guests can relax at Wheatleigh's heated outdoor pool, indulge in world-class massage treatments, wander throughout the sculpture garden and nature trails, and play a round of tennis. When and if guests choose to leave the property the Berkshires has a plethora of activities and programming to offer. Suites at the Wheatleigh start at \$1200 and Guest Rooms at \$800.

About Wheatleigh: A peaceful, secluded, and private sanctuary in The Berkshires, Wheatleigh is one of the smallest Leading Hotels of the World, with 19 guest rooms in an elegant Gilded Age mansion just two hours from Boston and three hours from New York. Its signature fine French restaurant, The Portico by Jeffrey Thompson, awarded the AAA Five Diamond and Forbes Five Star ratings, features just eight coveted tables and an evolving seasonal menu. Lenox and the surrounding villages are home to world-renowned art and entertainment including Tanglewood, summer home of the Boston Symphony Orchestra, Shakespeare & Company, and Berkshire Theater Festival. For more information visit www.wheatleigh.com.

For more information:

[REYA Communications](#)

Alexandra Avila

Alexandra@reyacommunications.com