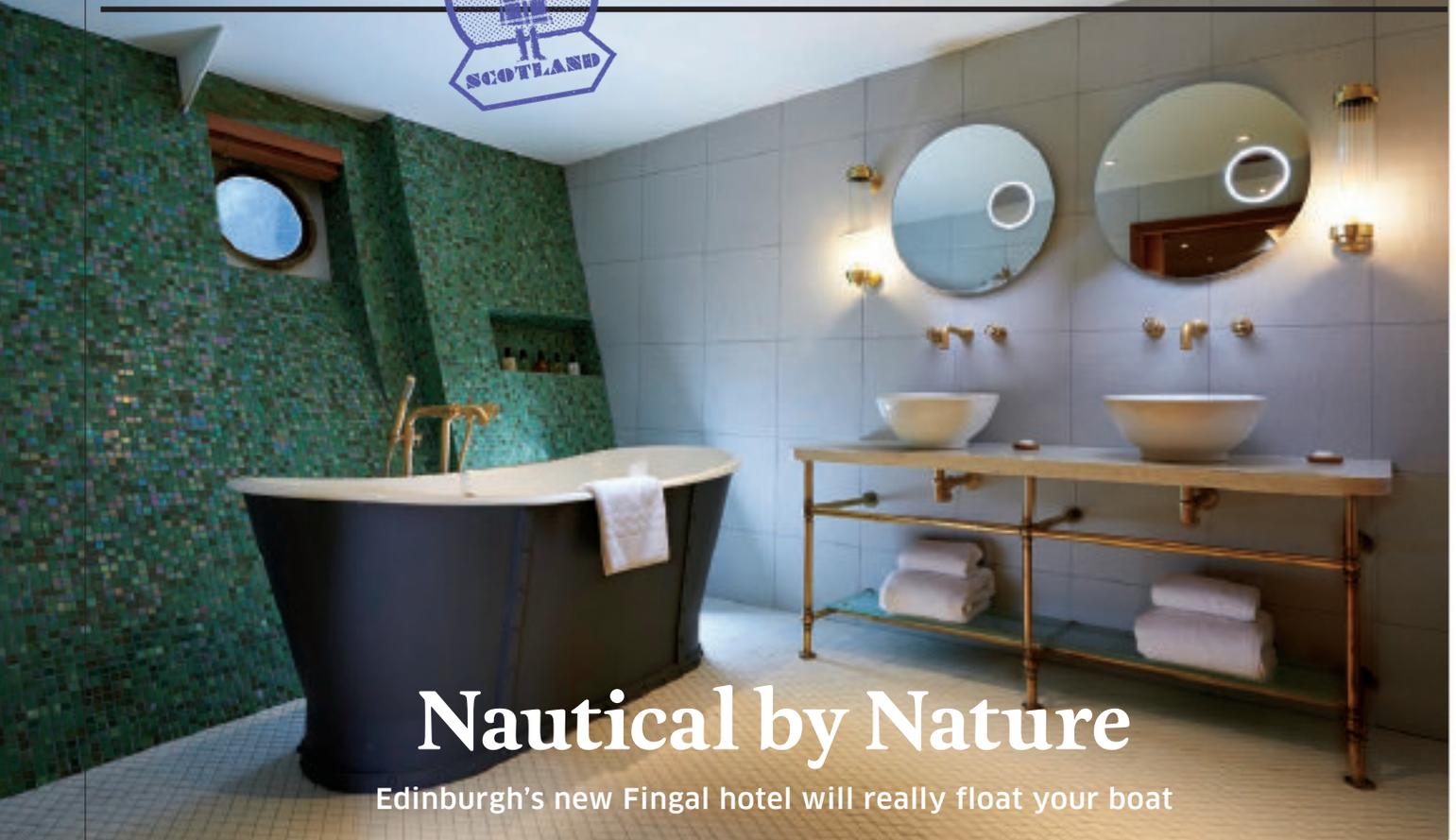


THE STAY

By Karen Gardiner



Nautical by Nature

Edinburgh's new Fingal hotel will really float your boat

— History —

The *MV Fingal*, a lighthouse tender launched in 1963, embarked upon a new journey in January when the ship was converted into the Fingal, a five-star floating hotel. The Northern Lighthouse Board named each of the 23 cabins after a Stevenson Lighthouse, referring to towers built by Robert Louis Stevenson's engineering family. The 576-square-foot presidential suite, for instance, is called the Skerryvore, after Scotland's tallest lighthouse.

— Location —

The Fingal is permanently berthed at the docks in the historic Port of Leith, a formerly unsavory area that was

featured prominently in *Trainspotting* but has since become one of Edinburgh's more polished neighborhoods. The district is home to two Michelin-starred eateries—Restaurant Martin Wishart and The Kitchin—and a cluster of bars and art galleries.

— Design —

The designers drew inspiration from the *MV Fingal*'s life as a working ship in the stormy northern seas, as well as the Scottish landscapes and seascapes she would have passed along the way. The Art Deco-influenced decor incorporates original features such as the ship wheel and portholes, in addition to fine Scottish leather.

— Dining —

The Lighthouse Bar showcases the best of Scotland's larder: salmon that's hot-smoked onboard, West Coast langoustine, North Sea sole, East Coast charcuterie, guinea fowl terrine, local cheeses, handmade oatcakes, and more.



THE DRINK

Hawaiian Rum Agricole

It's hard to think of rum without imagining the Caribbean, but Kuleana Rum Works, the first licensed rum distillery on the



island of Hawaii, hopes to change that. The location makes sense—after all, as distillery cofounder Steve Jefferson points out, "Hawaii has a thousand-year history of growing sugarcane to be as delicious as possible." Kuleana raises 40 heirloom cane varieties on its North Kohala farm and

uses them in two floral, fruity rum agricoles, a French Caribbean style made with fresh cane (instead of cheaper, easier-to-source molasses) that makes up only 3 percent of the world's rums. Try them at the distillery's new restaurant and bar, at the Waikoloa Beach Resort. kuleanarum.com —Kiera Carter

Gerald Besson (sugarcane farmer)