The Art of Relaxation Begins at Ojo Caliente Mineral Springs

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Stars reach down from soaring heights above the Sangre de Cristo Mountains—so close I nearly captured one. With glimmers and specs, bright white beams of light inspired my romantic heart while I soaked in my private pool.



Lit by an outdoor kiva or fireplace, shadows cast themselves against the cool night air. Burning Pinion, its sweet smell filled the air and set a perfect backdrop. Sparks, pops and wafting smoke carried me to a peaceful place where nothing mattered. Mesmerized by the steam rolling off the hot water seemed to have a mission--me. The mix of cool night air and simmering heat from the pool punctuated my relaxation. Although my partner was hundreds of miles away, I knew he would join me on the next trip to my new favorite home-away-from-home-- <u>Ojo Caliente Mineral Springs</u>. Only about an hour's drive from Santa Fe, five and a half hours to Denver and eight and half from Phoenix, this spot is fit for couples, families, or girlfriend getaways.

Food fit for a king or queen. The usual meal time question--what's for dinner? Cooking it wasn't my concern. The question became— whatever shall I choose from the delicious entrees and decadent desserts at Artesian Restaurant? The salad, with its tender baby spinach was a meal in itself. Seared salmon and a glass of red wine from one of New Mexico's own wineries tempted me to no end. Napa Valley has many of the finest grapes--no one will argue that. But I wanted a taste from northern New Mexico's wine list to broaden my experience and deepen my appreciation of fine wines. Putting all expectations aside, I sampled just a splash of the red. Confirmed approval from my taste buds had me ordering a glass of Casa Rondena. I enjoyed each sip until it ran dry.



Dessert anyone? With so many choices, the pressure mounted. My travel partner and I read through the descriptions of each dessert at least three times before we made a selection. Tres Leche Coconut Cake with mango—was the right delight for me. A scrumptious culmination of cream, texture, and divine bliss danced on my tongue with sweetness. While savoring each bite, it gave me reason to consider learning how to bake such delightful treats. Even though mango is second to fresh pineapple, I simply pushed this garnish to the side and dove right in—fork in hand. But my waitress, Kaye James, a lover of mangos said she could never get enough of the sweet juicy fruit. Known as mom at the restaurant, Kaye said she once bought a whole cart of mangos while living in Guam. At just 10 cents apiece and a darling child selling the fruit, how could she refuse?

With rooms, suites and rental houses, a variety of options accommodates all. And if the fifth wheel screams for a road trip, that's an option too with overnight parking and RV drop station. Having slept in my share of hotels, I enjoy the bed with just the right softness. And my bed did not disappoint. Drowsy eyes and deeps yawns meant my sleep window was closing for the night. And that night, slumber effortlessly greeted my eyelids. The perfect night's sleep could have had something to do with soaking in both the public and privates pools for hours before hand.