



Punta Espada is the first of three Jack Nicklaus courses to be built at Cap Cana, in the Dominican Republic.

Island Golf on the Upswing

Three new **CARIBBEAN RESORTS** are opening courses this winter. To see how they stack up, we've taken a peek at their signature holes. *By Jonathan Lesser*

THE TITLE OF "GREATEST HOLE AT ST. ANDREWS" has been debated for as long as the game has been played there. Same goes for Augusta National and most other classic golf courses. But in recent years, for better or worse, when new tracks open they almost always

have one hole informally designated as the "signature hole." This is usually the most scenic hole, sometimes the most difficult, and always the center of attention. At these three luxurious new Caribbean courses, the signature holes manage to be all of the above.

| COURSE & RESORT | EXTRAS | SIGNATURE HOLE |
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| BLUE TIP The Ritz-Carlton, Grand Cayman; Cayman Islands. Architect: Greg Norman. Greens fee: \$50 (nine holes). Contact: 800-241-3333, ritzcarlton.com. | Seven miles of private beach; Nick Bollettieri tennis center; La Prairie Spa; five restaurants, including two by star NYC chef Eric Ripert. Top-rated diving nearby. | No. 9 A short but difficult par three with an island green that sits in full view of everyone at the club's pool and restaurant. A true test of how you perform under pressure. |
| PUNTA ESPADA GOLF COURSE Cap Cana, Dominican Republic. Architect: Jack Nicklaus. Greens fees: \$220-\$320. Contact: 800-785-2198, capcana.com. | World-class spa; tennis; polo; Nicklaus piano bar and cigar lounge. Located adjacent to Juanillo Beach, where the water is waist-high 600 yards out. | No. 13 A 249-yard (from the back tees) par three that plays entirely over the ocean to a large tilted green. It's a beauty, no doubt, but demands your purest shot of the day. |
| TEMENOS GOLF CLUB Temenos Anguilla, a St. Regis Resort; Anguilla. Architect: Greg Norman. Greens fees: \$250-\$400. Contact: 264-498-7000, troongolf.com. | Beach pavilion with bar; fitness center; lighted tennis courts. A bike ride away from any of tiny Anguilla's 33 public beaches and many dive and snorkel sites. | No. 10 A natural stream runs up the left side of this par five, and a lagoon crosses in front of the set-in-a-dune double green. Only the views are easy. |

DRINKS

The New Energy Cocktail

Ten years ago the antioxidant-rich pulp of the Brazilian açai berry was little more than a secret training fuel for surf rats and jujitsu masters. (Mixed-martial arts legend Royce Gracie eats it for breakfast with cream cheese and honey.) Today açai (pronounced ah-SIGH-ee), which has a taste somewhere between cocoa and a smoky blueberry, is poised to clip the wings of happy hour's cult energizer, Red Bull. Companies such as Bossa Nova, Sambazon, and Anheuser-Busch are packaging the Amazonian "superfood" in a series of powders, pulps, and cocktail-friendly juice forms. "If I have vodka or cachaça, I'll mix it with açai juice," says Brazilian-born skateboarder Bob Burnquist. "It gives you a straight-up organic spike." He's not the only guy partying with the purple berry. Açai-tinis and tipples have popped up everywhere from Miami Beach to the Sundance Film Festival. Anheuser-Busch just released 180 Blue, a carbonated açai beverage, and Sambazon debuts an organic energy drink this spring. Until then, try one of the tonics below.



—MICHAEL SLENSKE

AÇAI CAIPIRINHA

PM Lounge, New York, NY
(pmloungenyc.com)

6 lime wedges, muddled; 2 oz Sambazon açai pulp and simple syrup mix; 2 oz Cabana cachaça; ice; splash of soda water; mint sprig

BRAZILIA MARTINI

Bite, Venice, CA (bitestreetfood.com)

2 oz Sambazon açai pulp and guava juice mix; 2 oz Cruzan banana rum; 2 oz Cruzan coconut rum; lime wedge

BABYLON'S GARDEN MARTINI

Mie N Yu, Washington, DC (mienyu.com)

3 oz Level vodka; 2 oz Midori; splash of sour; 1.5 oz of Sambazon açai pulp and simple syrup mix; Red Bull floater on top



PM Lounge's açai caipirinha costs \$15.

GOLF COURSE: COURTESY OF CAP CANA; BERRIES: ROGERIO ASSIS/GETTY IMAGES; COCKTAIL: DAVID WHITE