PERCHED AT THE EDGE of the Eagle Cap Wilderness in Northeast Oregon, Minam River Lodge was a homestead in 1890 and a treasured hunting lodge. Here you will have no choice but to reconnect—with your family, yourself and nature.

The jagged snowy mountain peaks tower over you at all angles while pine trees disappear into the horizon. This is the wilderness resort that dreams are made of.

Minam River Lodge, which opened to the public in summer 2017, is not accessible by road and is open June through October. Arrive by private charter plane or trek the 8.5 miles into camp, a visual feast the entire way. The trailhead is just outside the tiny town of Cove, where huckleberries grow and you’d swear you might run into Opie Taylor. The Lodge also arranges horseback rides for arriving guests. There are two dedicated gardeners who meticulously maintain the seasonal harvests and supply the restaurant. Infatuated with the special location, almost the entire initial crew of seasonal employees became full-timers. Chef Carl Krause has a background in fine dining in Boston, New York and Portland. He serves exceptional American craft meals, dubbed ‘wilderness cuisine.’ At the communal dining table, you might find wild-foraged morels cooked en papillote with cultured butter, slow-smoked Carman Ranch ribeye with Minam chimichurri, or a mountain blackberry crisp with bourbon creme anglaise.

Venture into the Eagle Cap Wilderness by horseback, and a wood-fired hot tub will welcome you back from your outdoor adventures. It is a rare opportunity to maximize your outdoor experiences while holing onto all the creature comforts you desire—all but the ones with glowing screens, the constant chatter of news and social media (no cell service here). You can stay in a wall-tent or tepee for more affordable rates. Post up at the wilderness bar, made of hand-rubbed fir with inlaid steel, grab one of the signature cocktails infused by local plants, unwind and let inspiration unfold.

—Mitch Wiezel