

Lakeside Living on Winnisquam

By Peggy Newland - Columnist | Apr 15, 2026



TILTON – The Lake Estate on Winnisquam drapes itself across 3400 feet of quiet shoreline that feels secluded, almost like discovering a “rich uncle’s summer cottage.” The distant Belknap Mountain Range beckons across the thawing lakeside as pines group in groves along the two curved beaches, walking trails, sunset point, outdoor pools, hot tubs, and expansive back lawn meant for summer games or a quiet cocktail in Adirondack chairs.

Inside, the lobby of hewn timber beams, fireplaces, and expansive floor-to-ceiling lakeside views offers pause until you see arching wooden staircases, a grand piano, and hidden nooks and crannies in the library wing. It’s romantic in an old-world sense partnered with curated artwork, artisan crafted interiors, and grouped seating in calming blues and greens. Everything faces nature, with the lake as the elevated gem.

“Welcome to the estate on the lake,” the front desk attendant says. She introduces us to the concierge who takes us on a tour of the spa, the wine cellar, movie theater, gym, and eventually our room. She tells us of cocktails and appetizers available downstairs before dinner.

“I love the quilt,” I say. “My grandmother used to make quilts for us like these.” Patterned in blues and greens and matching the theme of relaxation and calm of the estate, I could take a nap, rolled up in remembered warmth.

“Check out the view,” Brian adds, as he heads outside to the deck overlooking the lake.



We decide to take a stroll on the walking trails, to the point, and are rewarded with sunset views. Even with some hefty springtime gusts, we enjoy the reflections of pink and purple on the icy waters of Winnisquam. “This would be a tranquil place to take a dip in the summer,” I suggest. “But maybe not now.”

“There are outdoor hot tubs,” Brian suggests.

Dinner that evening is elegant with fireplace window seats, candlelit chandeliers, but relaxed in style. We dine on globally inspired fare curated by Chef Chris Viaud’s vision. A James Beard Foundation nominee for Outstanding Restaurateur, Chef Viaud’s menu is seasonal New England with an elevated kick. We jump into some small plates: “Parker House” rolls with honey molasses butter, deviled eggs with roasted beet, goat cheese, and crispy coppa, confit

duck cassoulet with pancetta and Marcona almonds in a sherry vinaigrette. Brian decides to try the special “boiled dinner” of corned beef brisket simmered with cabbage, potatoes, carrots, onions while I enjoy pan seared scallops with caramelized leeks, mushrooms, braised lotus root, in a spicy ginger broth. We share two desserts: chocolate coconut almond cake and maple semifreddo.

The next morning, after a walk to the point again, we have breakfast with a view. Triple stacks of ricotta pancakes, local maple syrup, and fresh berries accompanied by cappuccinos. Afterward, while Brian works out in the gym, I relax at the nature-forward spa and enjoy a rejuvenating Lakeside Grove Body Polish with wildflower, pine, and fresh apple essence. Steam sauna and another visit to the spa’s outdoor hot tub round out the visit.

Brian waves at me from the “Bourbon Cabin” that is decked out on a side cove; a secret wooded stash for those in the mood for lake view tastings during the summer season. We spend the rest of the afternoon reading, bundled up in blankets on the wraparound porches at “the big house,” hot chocolate in hand, thinking of July days.



Take your escape to the private shores of The Lake Estate on Winnisquam. Lakeside living with a touch of elegant comfort and a vibe of “Great Camp” presence in Tilton, New Hampshire.

The Lake Estate on Winnisquam. 725 Laconia Road, Tilton, NH. www.thelakeestatenh.com. 603-202-3600. Come for Lakeside Savings rates in the spring. Discover it before it is discovered.

