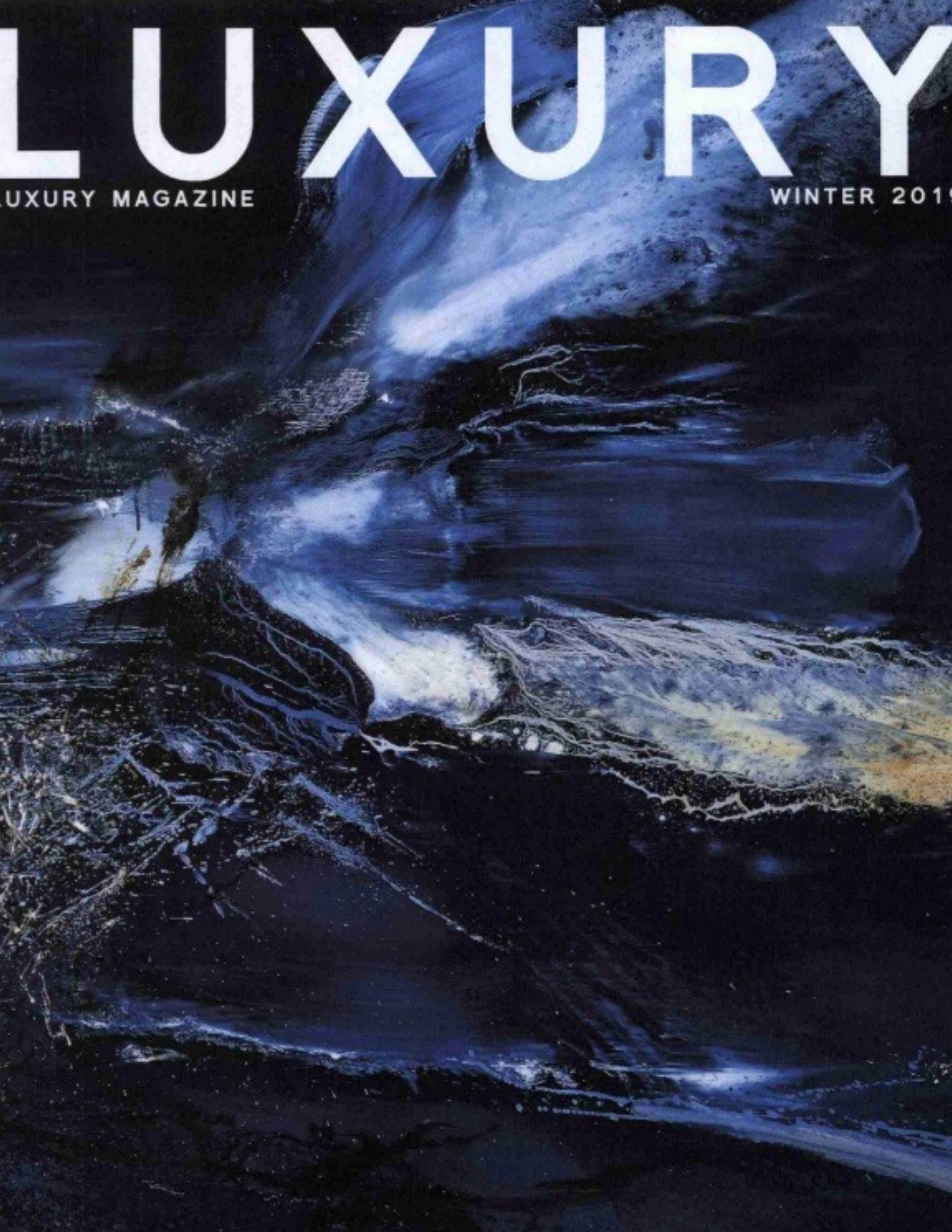


LUXURY

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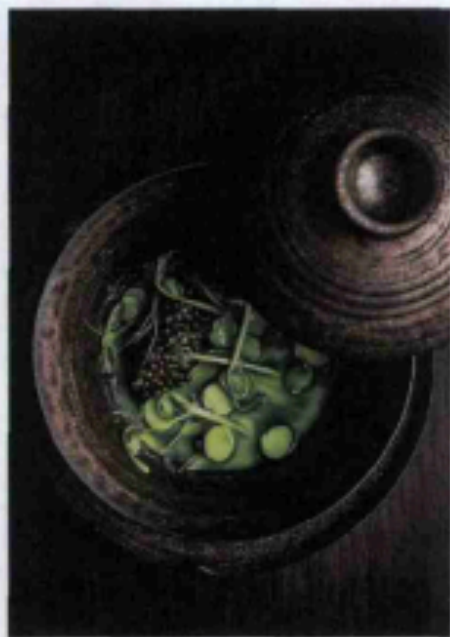
WINTER 2010



What's NEXT.

Restaurants

Nordstrom has finally opened a massive 320,000-square-foot flagship in New York City. Located at 57th and Broadway, it features an entire floor dedicated to shoes, and seven food and beverage offerings, including **Wolf**, the first East Coast venture from Chef Ethan Stowell (he owns more than 15 Seattle eateries, including the award-winning *How to Cook a Wolf*) in collaboration with Nordstrom. On the Italian-inspired menu infused with flavors from the Pacific Northwest is the must-try king salmon crudo; spaghetti with uni butter; and yeasted polenta fritters with ricotta, sage, and chestnut honey. shop.nordstrom.com



Acclaimed chef Christopher Kostow (*The Restaurant at Meadowood, Napa*) unveils **Enso**, his first restaurant in China (Shenzhen). Five- or nine-course tasting menus could include eel smoked over green tea leaves, dry-aged Wagyu beef with wild Yunnan mushrooms, or quickly smoked caviar with fermented potato custard and peas (above). He calls his cuisine "melding Cali with southern China." enso-sz.com

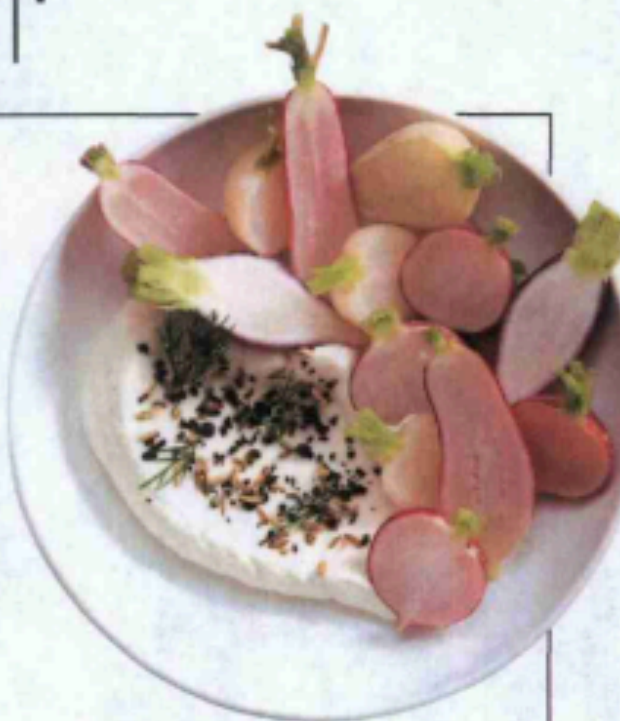
Tucked inside Los Angeles' historic Toluca Lake Tennis & Fitness Club, **Santuari** (right) delivers sunny California cuisine with Mediterranean accents. Dinner entrées (such as perfectly grilled lamb with Greek yogurt) are renowned. For dessert: *crème fraîche* cheesecake with baklava crust.

Weekend brunch on the patio overlooking the tennis courts is popular with locals. santuarirestaurant.com

One of the biggest openings of 2019: Star chef Daniel Humm (NYC's *Eleven Madison Park*) launches his first European restaurant, **Davies and Brook**, in London's legendary Claridge's hotel. The à la carte menu (ingredients sourced in British farms and fields) includes short ribs, winter squab with bitter greens, and radishes with triple crème (right). And yes, the famed lavender-and-honey-glazed roasted duck from *Eleven Madison Park* will cross the pond. claridges.co.uk

The Manzoni, designer Tom Dixon's outpost in Milan, sells table settings, linens, chandeliers, and furniture. But there's also the pure, unfussy Italian food—traditional Milanese saffron risotto, duck ravioli topped with shavings of white truffles. themanzoni.com

The doorway to **Frevo**, a pint-size, 24-seat French restaurant serving a five-course tasting menu, is concealed behind a large painting in a tiny art gallery in NYC's Greenwich Village. A recent dinner started with a welcome pour of Chartogne-Taillet Saint Anne Champagne followed by a parade of small, sublime dishes (halibut with braised fennel) by talented young chef Franco Sampogna. frevo.nyc.com



After a series of popular pop-ups, **Masala y Maiz** finally has a real home in Mexico City's arty-but-still-gritty-around-the-edges Colonia Juarez. Chef-owners Norma Listman and Saqib Keval are bringing together Mexican, Indian, and East African cuisines in a bold new way. Order the fried chicken with cardamom-sweet-potato puree. masalaymaiz.com

Substance, a contemporary bistro in a quiet corner of Paris' affluent 16th Arrondissement, shows off the talents of twentysomething chef Matthias Marc. Come here for the fluffy squid's ink gnocchi and the light-as-air Sao Tome chocolate soufflé. substance.paris



D.C. DINING

The restaurant scene in Washington, D.C., is hot and getting hotter. **Emilie's** (emiliesdc.com), the newest from Chef Kevin Tien, serves family-style platters of dishes like fried chicken and roasted whole branzino. To start, order a fresh-baked loaf of focaccia with



house-made butter. **Call Your Mother** (callyourmotherdeli.com) if you're hungry for a brawny pastrami sandwich or the best bagels (above) this side of New York. **Amity & Commerce** (inside the Mandarin Oriental, mandarinoriental.com) serves snapping fresh seafood and perfectly cooked lamb. For dessert, the frosted carrot cake is almost too pretty to eat. Expect a nice list of Virginia wines.

The menu at **Virtue** in Chicago is based on Chef Erick Williams' grandmother's Southern cooking. You'll eat spicy, andouille-studded gumbo and blackened catfish with tangy-sweet barbecued carrots. To drink, try the mescal Chiapas Old Fashioned or choose from a list of well-priced wines. virtuerestaurant.com

The Alinea Group's **St. Clair Supper Club** in Chicago's Fulton Market offers a hearty, Midwestern-style menu: roast pork, fried fish, and four cuts of prime rib, served with creamed spinach, cocktail mushrooms, and endearingly lumpy mashed potatoes. stclairsupperclub.com

Just announced: **Chef Joshua Skenes** (the Michelin-starred angler) hosts an ongoing series of intimate dinners (eight guests) in his Hollywood Hills home. Expect a 12-course, beverage-paired menu of mostly "wild things" foraged or hunted by Skenes. \$800/person. A portion of the proceeds goes to ending childhood hunger and supporting victims of the California wildfires. skenesplace.com

Bars

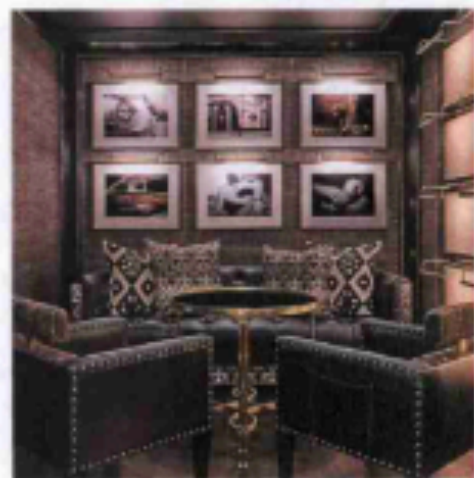
Jack's Champagne Club, a holiday pop-up in the lobby of The St. Regis New York, offers tastings of top-shelf bubbly like Veuve Clicquot La Grande Dame and Moët MCH. The Timbales à Champagne package includes sipping from Puiforcat sterling silver champagne tumblers that you take home. \$1,904/couple; marriott.com

Expect show-stopping craft cocktails, large format drinks with tableside presentations, and wines poured from magnums at **Le Club**, a speakeasy in New York's now-glam Meatpacking District. At night, the lights are turned down and the music gets cranked up. leclub-newyork.com



Raised by Wolves in San Diego is a hidden bar accessed by a revolving secret wall inside a high-end liquor store. Once in, guests sit around a circular bar sipping cocktails. If you like what you're drinking, everything (including rare and vintage bottles) is for sale in the store. raisedbywolves.com

Beneath the historic but unassuming *Aspen Times* building is a subterranean speakeasy—**Bad Harriet** (below). Descend the stairs (or take the elevator from the Hotel Jerome) for a big menu of craft cocktails made with local spirits and snacks like caviar-topped blinis and Dungeness crab tots. Order churro ice cream sandwiches for dessert. aubergeresorts.com



Food & Drink

Priced approachably, 15-year-olds are the single malts to buy right now. Bourbon cask-aged **Dalwhinnie 15** (\$73; malts.com); **Glendlivet 15** aged in French Limousin oak (\$58; tblglendlivet.com); sherry-aged **Highland Park 15** (\$95; highlandparkwhisky.com). But if price doesn't matter, buy the 18-year-old **Suntory Yamazaki Mizunara 2017** (\$5,999; suntory.com), partially aged in Japan's rare mizunara oak.

At the **Flour Shop by Amirah Kassem**, New York baker Kassem creates her exploding Technicolor cakes for the Kardashians and Ariana Grande and, now, for you. From \$150, plus shipping; flourshop.com

Thrasher's Rum (\$26) was just launched by one of the Beltway's most celebrated barmen, **Todd Thrasher**. Taste before you buy at Tiki TNT, his South Pacific-inspired tiki bar on District Wharf, a trendy, waterfront dining and shopping destination. thrashersrum.com



The Little Pie Company started in 1985 as a side business for Broadway actor Arnold Wilkerson (*Hair*, *Jimmy Shine*, and *Don't Bother Me, I Can't Cope*). The world-class pies are available at the bakery (or for delivery) in NYC and now Goldbelly ships nationwide. From \$65; goldbelly.com





Shop

Le Bon Marché in Paris opens **Les Salons Particuliers** (above), art-filled private rooms, including an elegant bar, where top clients enjoy snacks and drinks while their new wardrobe is being curated by a team of stylists. shopping@lebonmarche.com



Take in the city and the country with the new package **Town & Country: Meadowood** (above), **The Battery and Tory Burch**. The four-night getaway includes a two-night stay at each property, a curated winery itinerary throughout the Napa Valley, and a personalized styling appointment at Tory Burch Union Square. From \$3,890/person; meadowood.com

LRAPHAEL creates **Green Caviar Oxygen**, an innovative skin care treatment and skin care collection based on the highly effective benefits of micro-algae (green caviar) found in Okinawa, Japan, to stimulate essential proteins that firm skin and improve elasticity. Available in rich cream, mask, and ampoule. \$1,350; l-raphael.com

What we've all been waiting for: **Go-Natural The All-In-One Cosmetic powder**. It magically does everything: blush, foundation, eye shadow, lip color, concealer, hi-lighter, contour, illuminator, and brow color. A single intuitive shade self-adjusts to your PH and body chemistry for a totally natural color. \$80; genatural.com/luxury



A new line of fragrances with names like *Lumière d'Iris* and *Souvenirs de Tunisie* from beauty-product maven **Veronique Gabai** is inspired by summer memories of her childhood home on the Côte d'Azur. \$290; veroniquegabai.com

Prada Re-Nylon, a new series of ultra-fashionable shoulder bags, belt bags, backpacks, and travel bags, uses the regenerated, sustainable product Econyl, upcycled from ocean plastic and textile waste. The company plans to move away from virgin nylon by 2021. From \$750; prada.com

French furniture designer **Roche Bobois** celebrates 60 years by opening a second showroom on New York's Upper East Side where clients can see (and buy) iconic pieces like the Mah Jong sofa and Astrolab dining table and discover new designs like the futuristic Dolphin armchair. roche-bobois.com

Serena & Lily, the stylish, coastal-inspired design brand, opens a brick-and-mortar shop in Palm Beach. serenaandlily.com



For its 100th anniversary, Bentley will build 12 original-spec replicas of the company's most revered heritage car, the **1929 Team Blower racecar** (above). Because of the uber-exclusivity, you have to apply to buy. Only then does Bentley reveal the price. bentleymotors.com

Style-making clothier **Lafayette 148** introduces a by-appointment NYC townhouse at 956 Madison Avenue for private shopping in a luxuriously furnished oasis with complimentary, on-site tailoring and same-day delivery. madisonavenue@lafayette148.com

At Blackburn Shop in New York, the lifestyle brand showcases Madrid-based **Sol & Luna's** hand-stitched, leather-covered furniture (left)—from sleek tables and chairs (including the now-classic Capiatá Armchair) to a stylish leather bucket for firewood. blackburnshop.com



Books

In Stephen Wilkes' **Day to Night**, find extraordinary photo panoramas of the world's most famous landmarks such as the Grand Canyon, Serengeti National Park, and Piazza San Marco, seen from dawn to dark in a single image. Wilkes shoots up to 2,000 exposures from a fixed place, then edits and blends them into a seamless image. Signed and limited 101-200. \$5,000; taschen.com

Ai Weiwei: The Papercut Portfolio includes eight large-format, meticulous (slightly irreverent) red-paper cutouts based on traditional Chinese craft. Signed and limited edition. \$18,500; taschen.com



Axel Vervoordt: Portraits of Interiors tours 18 residences—ranging from a New York penthouse to a Bordeaux wine château to a wabi-sabi farmhouse in Tokyo—that showcase Vervoordt's designs. \$75; rizzoliusa.com

Lagerfeld: The Chanel Shows compiles 10 years of imaginative and elaborate runway show photography. \$75; rizzoliusa.com



Rembrandt: The Complete Drawings and Etchings commemorates the 350th anniversary of Rembrandt's death and includes the first-ever collection of the artist's complete works on paper—708 drawings and 314 pristine etchings. \$200; taschen.com •

—Irene Rawlings