

## LOUIS VUITTON



## Summer Ready

Summer in the city. Or the country. Or the beach.

As the weather warms and the days grow longer, many people are thinking of how they can enjoy the next few months and plotting their getaways. Judging from the huge crowds in Europe and the U.S., thousands already are escaping – by one estimate, the number of American tourists in Paris this summer is expected to almost double. Meanwhile, the Asia-Pacific region is also seeing a huge increase as pandemic-related travel restrictions are lifted.

These travelers are splurging. Airlines are expanding the number of business class seats to meet surging demand, while high-end hotels and restaurants are booked months in advance. Still looking for quiet luxury away from the crowds? WWD Weekend offers tips of five lesser-visited locales, including Portugal and Slovenia. We also catch up with Rosewood Hotel Group's Sonia Cheng on the company's expansion from London to Abu Dhabi, and do a deep dive into the French coastal city of Marseille which, while not always on everyone's bucket list, is definitely worth visiting.

And what would summer be without dining alfresco? While it became the norm during the pandemic no matter the season for safety reasons, there are few things better than whiling away a balmy summer afternoon over a lunch outdoors, or watching the shadows lengthen while having dinner outside. To help, we introduce the first in WWD Weekend's new Ultimate Guide series, this time about alfresco dining. See how many you can hit this summer, from the Hamptons to Montenegro and beyond. Summer, for those who like wine, means rosé, so WWD Weekend offers tips on how to enjoy the pink wine, especially French - which ranges in color from pale to deep raspberry. Another hint: while many like it ice cold, that can kill the complexity, so watch the temperature carefully.

Holiday or no holiday, summer is another excuse to pamper ourselves. So WWD Weekend takes a deep dive into the latest beauty products; the best sunscreens to protect skin in this time of climate change; spas to treat oneself, and one of the latest beauty treatments in L.A., sound. "What sound healing does is, it induces what they say is an altered state of consciousness, and it does that by vibrating our cells at different frequencies," Staci Levine, founder of Sacred Woman Collection, told WWD's L.A. Eye and Beauty reporter Ryma Chikhoune.

After the pampering, what about some new clothes or accessories? We pick men's fashion essentials for the season – from the swim trunks to the blouson – and dive into the latest diving watches. Then there is our new feature, Mood Board, talking to legendary accessories designers about where they get their inspiration. WWD senior fashion market editor for accessories Thomas Waller kicks things off with Dior Joaillarie's Victoire de Castellane, who wants her creations to be associated with "joy, nature, freedom, life." Meanwhile, Paris bureau chief Joelle Diderich catches up with Andrew Gn, who is about to have a major retrospective in Singapore of his 28-year career. And what would summer be without a new "It" bag – not to mention the jewelry and makeup to go with it? Take a look at our Color Now shoot to find out the latest.

Finally, summer generally means a hit song – you know, the one you hear playing constantly wherever you go, from the pool to the beach to the latest hot restaurant. This year, it might just be from Kim Petras from her first major label album, "Feed the Beast," due out in early June. The Grammy-winning singer talks with Eye editor Leigh Nordstrom about feeling newly powerful, an attitude evident in the songs she wrote. "I thought it was kind of vain and stupid for me to want to make big radio hits and things like that, and it's not, and that's what I've always really wanted, so that's what [the album] means," she says. "Don't question yourself. Don't think that you shouldn't want things that you want. Just go and feed the beast. Do whatever you like and don't stand in your own way."

So, to quote Petras, wherever you go this summer and whatever you do, "just go and feed the beast."

And have fun.

**JAMES FALLON Editorial Director** 

ON THE COVER: Kim Petras photographed by Mark Lim. Acne Studios' dry flocked tulle skirt, dress and boots and mesh flocked underwear and bra. Gismondi 1754 Raggio Di Sole earrings in 18-karat white gold, white diamonds and yellow diamonds: Gismondi 1754 18-karat white gold ring with emerald and white diamonds; Graziela x Muzo 18-karat white gold ring; Muzo Colombian emerald and diamonds.



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# Your Summer 2023 Guide to the Hamptons And Hudson Valley

Get ready: Here's a look at what's happening this summer. BY KRISTEN TAUER AND LEIGH NORDSTROM

It's hard to believe but the summer season is here. As Memorial Day kicks off, so too do many New Yorkers' seasonal migrations east to the Hamptons and upstate to the Hudson Valley – and with that, the various establishments that make up these areas launch into their summer activities. You'll have plenty to occupy yourself with during your time outside of the city, with social gatherings, new restaurants, art exhibitions and workouts to try. What – you thought you'd be relaxing?

#### **Heading East**

Rosewood Mayakoba, a top resort hotel in Mexico's Riviera Maya, is partnering with luxury Bridgehampton Hotel Topping Rose House for a restaurant takeover starting July 20. Selections from Mayakoba's onsite restaurants Aquí Me Quedo and Punta Bonita will be served in the 19th century mansion's lush backyard during the day, and cocktails from Zapote Bar, recently named a best bar in North America, will be served during dinner service at Topping Rose House's Jean-Georges restaurant. Also setting up shop at Topping Rose House for a summer residency is invite-only trampoline workout studio The Ness.

**Canoe Place**, a boutique inn located in the Hamptons Bays, opened at the end of last summer with a renovation helmed by design studio Workstead. The property also includes several guest cottages, restaurant, pool and an Onda Spa onsite.

On the wellness front, Tracy Anderson is celebrating the one-year anniversary of her Sag Harbor studio this summer with two week-long MyMode programs. Devotees of the fitness brand can expect daily workouts, a celebratory dinner, holistic lectures and face time with Anderson herself.

Torch'd fitness creator Isaac Boots is hosting a retreat at Gurney's in Montauk June 19-23, rounded out by additional "wellness experiences." The hotel also offers on-demand fitness classes with Alo Moves, and this summer guests will be able to experience the first Alo **Skin Care** spa treatments.

Out east without a budget? Luxury resort Marram Montauk is launching a membership program for the 2023 summer season, starting at \$17,000. Members will receive three onsite stays during peak season, preferred Blade pricing, and "experiences" such as surf lessons and healing sessions.

The Montauk dining scene expands with the opening of Parisian bistro Maison Close Montauk and Mediterraneaninspired **Talya**, both helmed by chef Geoffrey Lechantoux. Mavericks, a modern steakhouse led by James Beardnominated chef Jeremy Blutstein, is situated on Fort Pond and boasts outdoor seating with sunset views. (Editor's note: Due to a fire that destroyed the property on May 25, Maison Close Montauk will not be opening as planned.)

For your cultural fix, stop by LongHouse Reserve, the museum, garden, and sculpture park established by Jack Lenor Larson, to take in the property's summer-long exhibition "A Summer Arrangement: Object & Thing." Also keep your eye out for the Parrish Museum's new largescale facade installation, "Les Enfants d'Ouranos" by JR; the 200-foot banner is visible from the Montauk Highway.

#### Looking to Party?

Mark your calendars: the summertime philanthropic party scene kicks off July 8 with the **Hamptons Happening** in Bridgehampton, benefiting the Samuel Waxman Cancer Research Foundation. The following weekend, the Parrish Museum hosts its annual Midsummer dance and dinner on July 14 and 15. Honorees at this year's dinner, presented by Max Mara, include Eddie Martinez, Sam Moyer and Hank Willis Thomas. Also on July 15, the Hetrick-Martin Institute for LGBTQ youth will host its "School's Out" benefit in Water Mill, sponsored by Nordstrom. LongHouse Reserve hosts its annual summer benefit "Say Yes" on July 24, an evening cocktail with live music hosted across the property's 16 acres. On July 29, the Watermill Center's annual summer benefit will celebrate performance art with cocktail hour performances inspired by "the body." On Aug. 4, the Guild Hall gala will honor Ken Wyse at Mulford Farm after previewing exhibitions by Leo Villareal and Renee Cox at the East Hampton museum. The summer season will wind down with The Hampton Classic horse show, held over Labor Day weekend.

#### If Upstate's More Your Vibe...

If you're looking for a break from the beach scene, head upstate for a more woodsy experience.

Scribner's Catskills Lodge, located down the road from Hunter Mountain, is opening **The Rounds**, a collection of 12 private lodges near the main property. During the day, you









can take in the scenic views from the hotel's outdoor pool or grab a bite from well-regarded onsite restaurant Prospect.

Over in Hudson, the upscale Maker Hotel has unveiled updated menus by new executive chef Alex Napolitano. The chef, formerly of Charlie Bird and A Voce Madison, created a selection of seasonal dishes described as "upstate Italian cuisine." NoMad restaurant **Blackbarn** recently opened a second location, Blackbarn Hudson Valley, in Saugerties at the Diamond Mills Hotel. Kingston retreat and spa Hutton Brickyards is reopening its open-air restaurant The River Pavilion for weekend dinner and brunch services. Overlooking the Hudson River, the restaurant features local cuisine cooked on wood-burning ovens.

During the day, head to the **Storm King Art Center**, which recently debuted new large-scale works by artists including Beatriz Cortez, RA Walden, and Ugo Rondinone. From there, it's a short drive across the river to contemporary art museum Dia Beacon, which is debuting a new exhibition by Rita McCride July 1.

### Italy Is Ready To Show Off La Dolce Vita

From north to south, Italian cities are getting ready to offer new experiences for summer 2023. BY ANDREA ONATE

Looking ahead to those warmer days, brands are taking over summer destinations and restaurants are preparing their outdoor tables so guests can enjoy the view and while away those lazy afternoons.

Here, WWD Weekend looks at not-to-miss spots at some of Italy's leading summer destinations.

#### Forte dei Marmi

Along the Mediterranean sea coast in Tuscany, located in the Versilia area, Forte dei Marmi is one of Italy's most characteristic luxury destinations.

Villa Grey The four-star hotel Villa Grey, located at 84 Lungomare Italico, comprises a central villa, the Dimora, the Michelin-starred restaurant "Il Parco," and a private beach with its own bistro. The establishment is owned by the Larini family, who restored the villa.

The 23 rooms are decorated with elegant furniture in a neutral color palette of white, gray and taupe. The restaurant, in the internal garden of the villa, is led by executive chef Giovanni Cerroni. Seafood and vegetables are the leitmotif of his cuisine. In addition to two tasting menus, Catharsis and Mimesis, Cerroni offers risotto al calamaretto spillo (small squids) with spring onion and parsley, or monkfish with verjus (a kind of cider) sauce and fennel. *Viale Italico*, 84 - 55042; 05-84-78-7496; villagrey.com

**Lux Lucis Restaurant** To enjoy a view of the Tuscan city, the Lux Lucis restaurant is located on the roof of the hotel Il Principe Forte dei Marmi. Under Michelin-

starred chef Valentino Cassanelli, the restaurant seats 28 guests and has floor-to-ceiling windows. Marble sculptures by Korean artist Park Eun Sun and tables that are part of the Maxalto collection by Antonio Citterio, with their characteristic parallel legs, stand out in the restaurant.

The food results from a collaboration between chef Cassanelli, strongly influenced by the local tradition, and maître sommelier Sokol Ndreko, as the dishes often include the aroma of wine.

With sustainability key to Cassanelli, he is eliminating disposable materials and working with suppliers who provide local ingredients, such as a special carrot called Pastinoncello di Seravezza, for example. Viale Ammiraglio Morin, 67 - 55042; 05-84-78-3636; principefortedeimarmi.com

Borsalino Via Carducci has been enriched with a glamorous opening. The famed hat brand is presenting the latest collections of hats, caps and accessories for men and women in a 430-square-foot boutique. The brand, which is owned by Haeres Equita, has been expanding its retail network in the last 12 months, leading to the opening of new stores in locations including Milan, Rome-Fiumicino International Airport, Monte Carlo and Mykonos.

"Borsalino's tradition of elegance and style has found a home in Forte dei Marmi in a perfect location in terms of prestige and visibility," explains Mauro Baglietto, general manager of Borsalino. "This stretch of the Tyrrhenian coast has always been a point of reference for international tourism, which finds here hospitality and service of the highest level." Via Giosuè Carducci, 14 - 55042; borsalino.com

The Longevity Suite Recently opened, the Longevity Suite is considered one of the most advanced biohacking and antiage clinics in Europe. Through integrated high-tech protocols, it helps guide guests to create the healthiest and most energetic version of themselves.

The clinic was founded 20 years ago by Dr. Massimo Gualerzi, cardiologist and scientific director, and Luigi Caterino, chief executive officer. The three pillars of the programs on which it is based are cold, detox and awareness, which lead to mental and physical well-being. Among the treatments is the Cryo suite, which among its

The Villa Grey hotel,





benefits helps accelerate metabolism and rejuvenate the skin. Detox is based on a semifasting that reduces caloric

Other services in the field of regenerative medicine range from ozone therapy to IV therapy, after a check-up to set specific goals and targeted tests. *Via Duca D'Aosta*, 10/b - 55042; 05-84-19-47459; thelongevitysuite.com

#### Capri

intake by reducing toxins.

The island off the coast of Naples is a symbol of Italy's Dolce Vita lifestyle, from its steep hills dotted with luxurious villas to its azure sea.

**Santoni** Along the most famous shopping street in Capri, Via Vittorio Emanuele, Santoni just opened its doors. The boutique is characterized by orange and light blue on the walls which, combined with gold glass, creates graphic design elements.

The footwear brand's signature orange color is predominant on the furniture, both inside and in the windows. Two installations reminiscent of a double buckle stand at the entrance.

In addition to the women's and men's spring collections, the brand is offering a capsule exclusive to the store and available beginning in June that includes sneakers in Capri's Blue Grotto (intense blue) for men and a reinterpretation of classic thong sandals and wedges with a rope sole, in soft



white and silver leather, for women. These are embellished with the island's typical San Michele little bell, meant to bring good luck. *Via Vittorio Emanuele*, 22 - 80076; 08-18-37-0841; santonishoes.com

**Chanel** Chanel is coming back for the season and ready to welcome visitors of the island in its seasonal boutique until Oct. 31.

The entrance to the boutique is via a terra-cotta-hued stone terrace, which is furnished with inviting outdoor sofas and armchairs and heady with the fragrant summer scents of citrus and bougainvillea.

Mineral stone central consoles and walls and podiums are clad in pastel tweed. This season, the store has been reimagined in a minimalist style, awash in luminous white with contrasting accents of graphic black. *Via Vittorio Emanuele*, 61 - 80076; chanel.com

#### Rome

In the capital there are always some news, project or new restaurant to try.

Allegrío Restaurant Rome has a new destination where food, lifestyle and home decor merge, opened by the Italian-British Sabrina Corbo, who has a passion for art, architecture and interior design. Corbo conceived a restaurant that adapts to the mood of its guests through the four rooms in which it is divided: joyful, lucky, intrepid, in love.

The lighting, an important concept for the restaurant, was entrusted to architect Massimiliano Baldieri while artist Moritz Waldemeyer created the site-specific sculpture "Where the Stars Align."

Each room is decorated according to its name; for example, the room dedicated to love is furnished with 500 Capodimonte porcelain roses made by the historic Neapolitan workshop Barra in 1922.

Even the menu is different for each room – at the helm of the kitchen is executive chef Daniele Creti and the sous chef Marco Melatti, while the pastry chef is the Neapolitan Mario Di Costanzo, who respects the Italian pastry tradition. *Via Vittorio Veneto*, 114 - 00187

eye

# Where to Shop, Eat and What To See in the City of Light

What better season than spring in Paris to discover some of the latest hot spots, from alfresco dining experiences and summer-ready shopping to hair-raising exhibitions?

BY ALEX WYNNE AND JENNIFER WEIL

#### Shop 'Till You Drop

Celebrity eyewear favorite Chimi – spotted on the likes of Kendall Jenner, Hailey Bieber and Quavo – has just opened its first retail outpost outside its native Sweden. The minimalist space in the Marais was curated by architect Jani Kristoffersen, and offers the label's eyewear as well as its recently introduced ready-to-wear pieces.

Sneakerheads be warned, resale platform StockX has tied up with multibrand retailer Modes at its boutique on Rue François Premier, just off Avenue Montaigne, to offer a selection of its most coveted pairs, including the Louis Vuitton Nike Air Force 1 Low and the Jordan 1 Retro Low Dior, as well as apparel and collectibles. It's StockX's first physical retail location.

Those sneakers will be perfect for hot-footing it across town to Le Bon Marché's feel-good summery installation, Les Bons Marchés de l'Eté, where the bustle of the city gives way to the colorful vibrancy of a village market through June 18. Striped deckchairs, colorful stalls, bright floral displays and limited-edition products pave the aisles of the store's various departments. Boho-sweet Parisian label Sézane is the guest of honor, celebrating its 10th anniversary with exclusive collaborations and products and bringing along its "stepfamily," including Café Tapisserie, Sézane founder Morgane Sézalory's relaunched homeware label Les Composantes, Sézane Editions, its new occasionwear range, and men's label Octobre Editions. – Alex Wynne

**Chimi Paris** 127 Rue Vieille-du-Temple, 75003 Paris, open every day. 11 a.m. to 7 p.m.

**Modes Paris** 17 Rue François 1er, 75008 Paris, Mon. to Sat. 10:30 a.m. to 7:30 p.m., Sun. Noon to 7 p.m. +33-1-53-23-98-11 **Le Bon Marché Rive Gauche** 24 Rue de Sèvres, 75007. +33-1-44-39-80-00

#### Dining Out

Inside an 18th-century private mansion in the 8th arrondissement, the recently opened Maison Delano Paris is home to Mediterranean eatery La Chambre Bleue, headed by Michelin-starred Spanish chef Dani Garcia, as well as a cocktail bar. With a retro-tinged décor inspired by Picasso's Blue Period by Spanish interior designer Lázaro Rosa-Violán, it has 170 seats, an inner patio and an open kitchen with a row of hubs for paella pans lined with specially created ceramic wall tiles. For Garcia's first restaurant in France, expect a menu built around seafood and Iberian specialties, as well as a selection of cocktails inspired by Picasso.

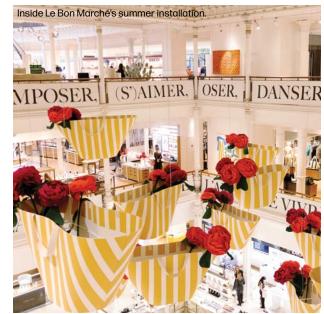
For vintage lovers who can't spend a few days in Paris without a wander around "Les Puces," Eyal Shani's HaSalon Paris, at the entrance to the Marché Serpette, offers leisurely lunches for lazy weekends and an outdoor dining space in a festive setting inspired by the effervescence of Tel Aviv. The open kitchen and colorful vegetable display set the scene for Mediterranean sharing plates designed by executive chef Jess Soussan using locally sourced ingredients. Lunch is served from noon through 5 p.m. on the weekend, while the restaurant takes on a party vibe in the evening from Wednesday through Saturday.

New in the 18th is festive restaurant Superflu, created by Louis Bruneteau, who's behind wine bar Stéréo, and architect Jean-Baptiste Andrau. Its premise is that guests should not have to choose between drinking a glass of clean wine, listening to good music and meeting around plates to share. With a colorful retro design – its centerpiece is an undulating ceiling installation created by Zato in collaboration with Jean-Baptiste and Eliott Sounigo and designed for perfect acoustics – and a hidden courtyard that seats 50, the program includes weekend DJ sets with local house and funk artists and collectives. The menu is by Italian chef Cherki Slimani with the help of executive chef Paul Eidel from Boucan, and there's also an extensive selection of European wines with a focus on a natural and biodynamic offer. – *A.W.* 

La Chambre Bleue 4 Rue d'Anjou, 75008 Paris, 33-1-83-96-88-70

**HaSalon** 106 Rue des Rosiers, 93400 Saint-Ouen, 33-1-84-21-04-30

Superflu 227 Bis Rue Marcadet, 75018, Tues. to Sat. 6 p.m. to 2 a.m., 33-1-53-11-08-41





#### Art Fix

Following its immensely successful 2018 exhibition of the work of Jean-Michel Basquiat, the Fondation Louis Vuitton is showcasing the artist's collaboration with Andy Warhol, with the "Basquiat x Warhol Painting Four Hands" exhibition. Curated by Dieter Buchhart and Anna Karina Hofbauer in collaboration with the Fondation Louis Vuitton's curator Olivier Michelon, it is the most important exhibition ever dedicated to work done in tandem by the duo in 1984 and 1985, when they created 160 paintings together, a

partnership described by Keith Haring as two minds merging to create a "third distinctive and unique mind."

The Musée des Arts Décoratifs is continuing its exploration of the link between the body and fashion with "Des Cheveux et des Poils," an exhibition on hairstyles and body hair, exploring how grooming has been a part of how people construct their appearance through the centuries. With 600 works from the 15th century to the present, it highlights iconic figures ranging from Marie-Antoinette's favorite hairdresser Léonard Autier to the Carita sisters and Alexandre de Paris, and also looks at designers like Alexander McQueen and Martin Margiela's use of hair in their designs. – *A.W.* 

"Basquiat x Warhol Painting Four Hands" April 5 to Aug. 28. Fondation Louis Vuitton, 8 Avenue du Mahatma Gandhi, Bois de Boulogne, 75116 Paris. +33-1-40-69-96-00 "Des Cheveux et des Poils" April 5 to Sept. 17. Musée des Arts Décoratifs, 107 Rue de Rivoli, 75001 Paris. +33-1-44-55-57-50





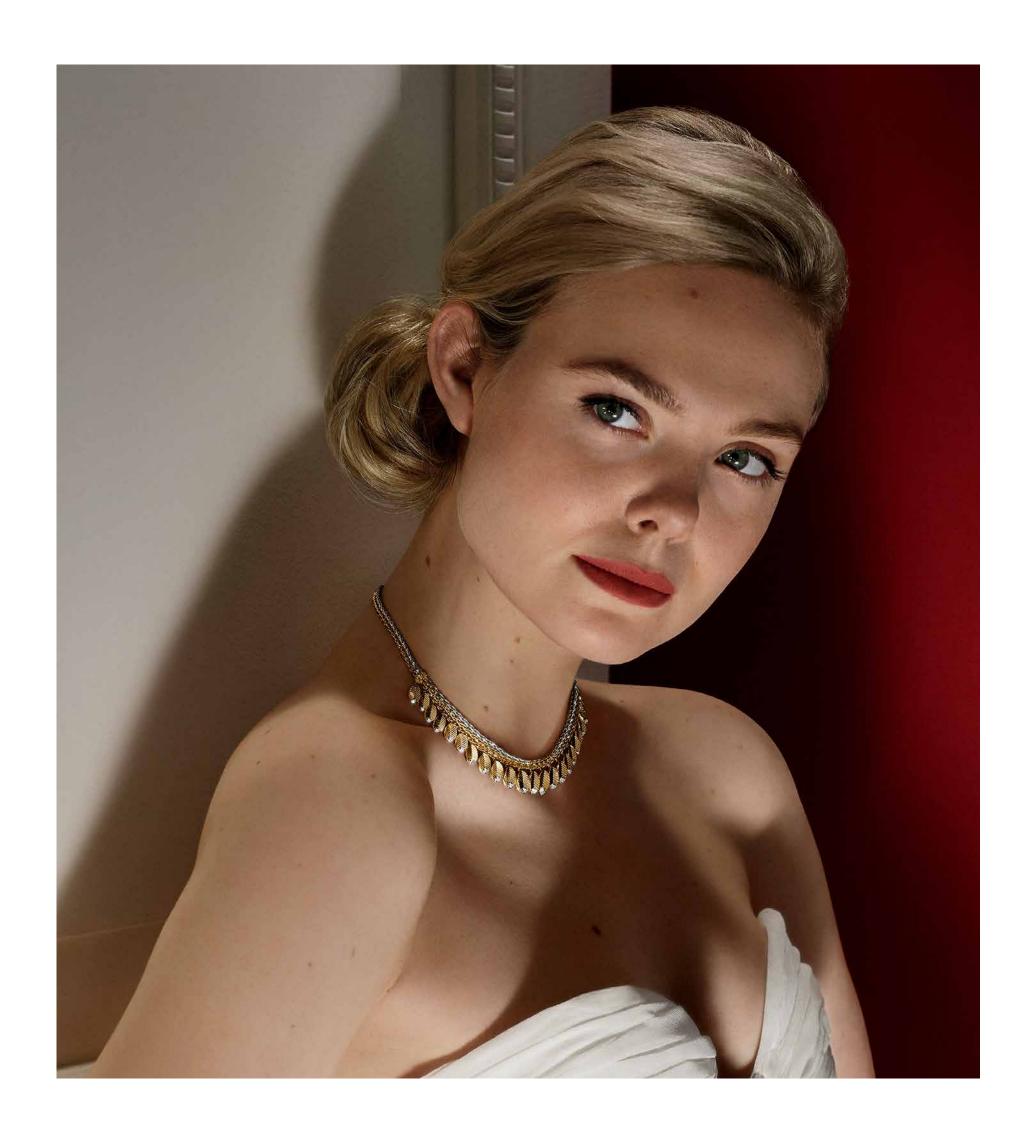
#### French Beauty

A concept store stocking 38 young French clean and sustainable beauty brands has opened in the Marais district. Called La French Beauty, it is housed in what for 10 years was the Huygens beauty boutique, and carries products for the face, body and hair care, fragrance, makeup and food supplements. Brands include 1919 Bains de Mer, All Tigers, Botak, Demain, Juste Paris, La Canopée, Les Huilettes, Miyé, PH Fragrances and Shaeri. – Jennifer Weil

**La French Beauty** 24 Rue du Temple. 75004. +33-9-83-75-70-50

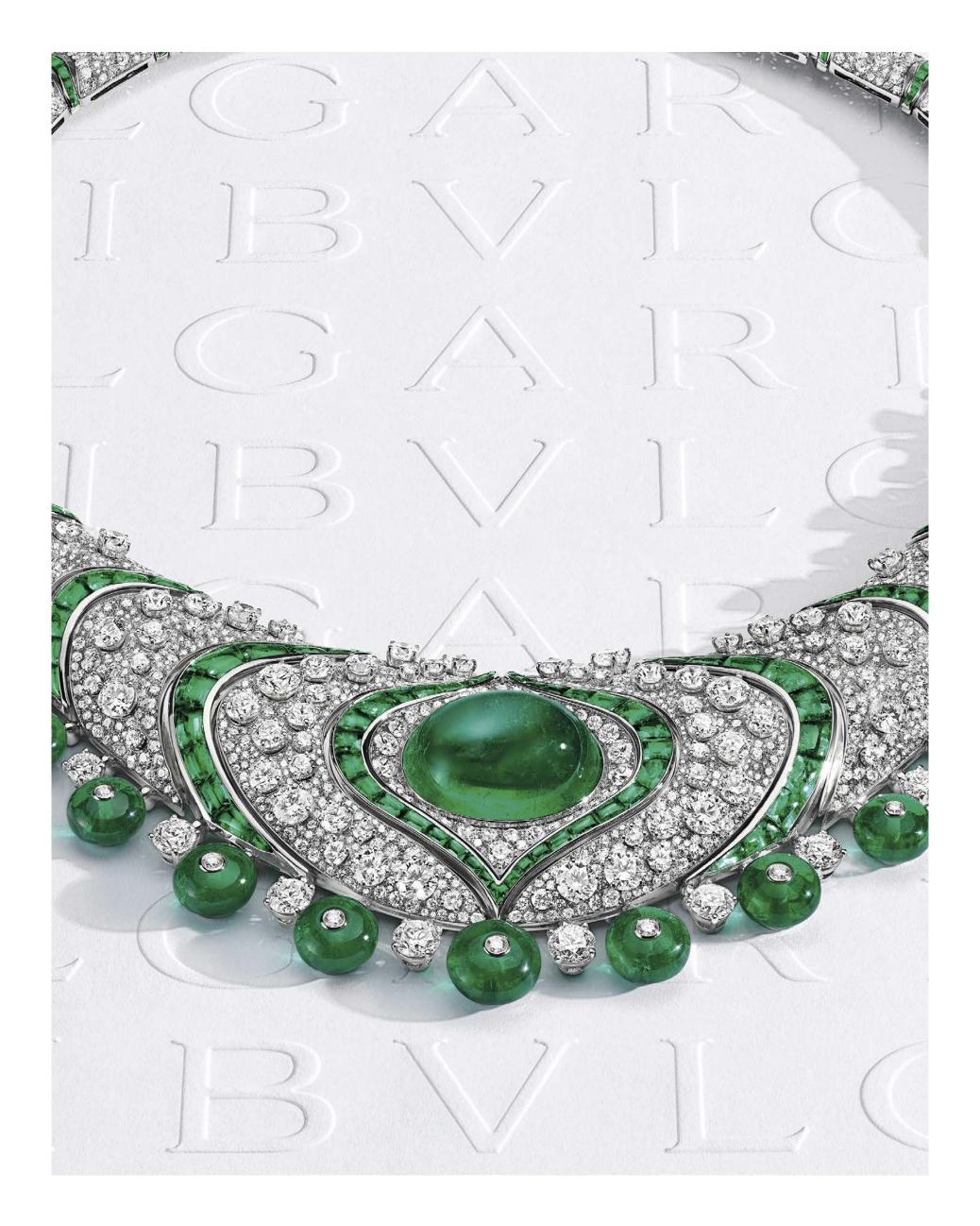






# GRAIN DE CAFÉ Cartier





# BVLGARI

HIGH JEWELRY

# London Scene: From 'Brokeback Mountain' To 'A Hard Man Is Good to Find!'

Take in the Design Museum's first large-scale exhibition on the Indian sari, a laissez-faire take on Mediterranean cooking at Firebird or Celine's summer pop-up at Harrods. BY HIKMAT MOHAMMED

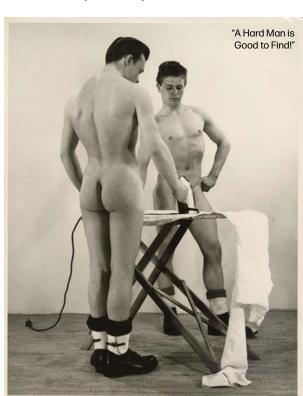


#### What to See

"The Offbeat Sari" The Design Museum in London's Kensington will be hosting the first large-scale exhibition in the U.K. on the Indian sari, titled "The Offbeat Sari." The exhibition will run until Sept. 17. Priya Khanchandani, the museum's head of curatorial, leads the showcase, which will bring together more than 90 examples of saris on loan from designers and studios across India. (To learn more, see story on page 16.)

**"William Waterworth: Ein Tir"** Photographer William Waterworth's solo exhibition at the Pipeline is all about land. "Ein Tir" translates to "Our Land" in the Welsh language. The exhibition includes a handmade book of 100 prints that take musings from the Guy Bourdin book "Untouched," which is erected on a lectern made from birch, steel and timber from installation artist Arthur Poujois.

"A Hard Man is Good to Find!" The Photographer's Gallery celebrates men's bodies in "A Hard Man is Good to Find!" featuring work from artists such as John S. Barrington, Cecil Beaton, Guy Burch, Basil Clavering and more. The exhibition is curated by Alistair O'Neill, professor of fashion history and theory at Central Saint Martins.



#### What to Watch

"Brokeback Mountain" Annie Proulx's heartbreaking short story "Brokeback Mountain" is getting the musical treatment at Soho Place starring Mike Faist as Jack and Lucas Hedges as Ennis following them through Wyoming in 1963.



"The Shape of Things" In 2001, Rachel Weisz and Paul Rudd starred in Neil LaBute's Olivier Award nominated dark comedy, "The Shape of Things" at the Almeida Theatre. Twenty-two years later, LaBute is bringing his work back, but this time at Park Theatre starring "Bridgerton's" Luke Newton alongside Amber Anderson, Carla Harrison-Hodge and Majid Mehdizadeh-Valoujerdy. The plot is about love and art with the character of Adam (played by Newton) falling for Evelyn (Anderson).



Luke Newton and Majid Mehdizadeh-Valoujerdy during rehearsals for "The Shape of Things."

**"The Motive and the Cue"** Sam Mendes, the director behind "American Beauty" and "Skyfall," is taking the making of Richard Burton and John Gielgud's Broadway production of "Hamlet" from 1964 to the big stage at the National Theatre starring Johnny Flynn, Mark Fatiss and Tuppence Middleton.



#### Where to Eat

Opso Ospo is London's take on avant-garde Greek cuisine. The restaurant has been running for almost a decade in Marylebone. The menu includes dolmas, asparagus ceviche, mousakas, giouvarlakia dumplings and sour cherry pavlova.

Firebird Firebird is restaurateurs Madina Kazhimova and Anna Dolgushina's laissez-faire take on Mediterranean cooking. Oysters, sourdough focaccia and Bloody Mary corn ribs are to be expected on the starters menu, followed by scallops with mashed potato and truffle, lamb chops with ratatouille and pistachio pesto, and a hake filet with a bean cassoulet.

Trullo Italian restaurant Trullo has been cooking up a quiet storm for almost 14 years in Highbury & Islington. Fresh handmade pasta is the appeal of the restaurant. The menu includes veal carpaccio with fresh peas and lemon, pappardelle with beef shin ragu, fettuccine with sausage and fennel ragu, braised rabbit leg with slow-cooked courgettes and basil and a crème fraîche semifreddo with poached nespole.

#### Where to Treat Yourself

Celine at Harrods The luxury French brand is taking up space on the ground floor of Harrods for its summer Plein Soleil capsule collection until June 14, with a wide window exhibition display and an in-store pop-up. The collection is inspired by the French Riviera and Saint-Germain-des-Prés, both places dear to the brand's creative director Hedi Slimane.



Aries The cult streetwear label has opened its first flagship on Great Pulteney Street with 4,000 square feet of space over two floors. The store stays true to the Aries DNA of being rough around the edges, with a large scaffold staircase with marble treads; wooden fixtures; iridescent metal shelves; Italian leather Anfibio sofas by Giovannetti, and intentionally unfinished walls with cracks and holes. For the inauguration of the Soho store, Aries brought in Parisian-born coffee shop Paperboy with its own special entrance on Bridle Lane.



Hunza G Sustainable swimwear brand Hunza G has opened its first pop-up store, in the Seven Dials neighborhood in Covent Garden. The 1,583-square-foot space will be open until the end of the summer – stocking the brand's swimsuits, apparel, kid's range and accessories, as well as exclusives such as its heart collection, stripes, a small ready-to-wear collaboration with Liberty Ross' Flipper's and pieces in black Lurex, which is a new fabric for Hunza G.





Keith Haring "Untitled," 1982.

### A New Keith Haring Exhibition With 125 Works Opens at The Broad in Downtown Los Angeles

This is the first time a Los Angeles museum has organized a retrospective of the New York artist, who was known for his social commentaries and accessible art. BY DEBORAH BELGUM

**The seeds to launch a Keith Haring exhibition** at The Broad museum were planted 10 years ago in France.

In 2013, Los Angeles billionaire Eli Broad traveled to Paris to view 250 works by the New York street artist on display at the Musée d'Art Moderne de la Ville de Paris. The idea was the art collector and philanthropist, who was constructing a new contemporary art museum in downtown Los Angeles, would make a splash by organizing a similar exhibition around the time his art institution opened in 2015.

For various reasons, the exhibition never happened. Then Broad, who made his fortune in the home-building and insurance industries, passed away in 2021 at age 87. But his dream never died.

On Saturday, The Broad unveiled the "Keith Haring: Art is for Everybody," exhibition with 125 art and archival pieces created during a decade of prolific energy when Haring made waves by taking art from the penthouse to the street. This is the first time Haring's artwork has had a large retrospective at a Los Angeles museum. It runs until Oct. 8, when it will be shipped to the Art Gallery of Ontario in Canada to open in November.

"I'm actually thrilled with the timing [of this exhibition]," says Joanne Heyler, founding director and chief curator at The Broad. "I think Keith as an artist, what he did and what he stood for, is something that can resonate very deeply today, even more so than in 2013 or 2015. It just was a matter of finding the right timing."

Heyler was deeply involved in making the exhibition happen. Ten years ago, she accompanied Broad on that Paris trip to see the Haring show, and they discussed how they could display some of those works when The Broad opened. But unveiling a new art museum and a Haring exhibition around the same time became too daunting. It turned out for the better.

"Finding the right moment to organize a Haring show ourselves, for our city of L.A., was the best path, as opposed to taking someone else's show," Heyler explains.

Eli Broad and his wife, Edythe, began collecting art in the '70s. One of their first acquisitions was a Van Gogh drawing bought in 1972 for \$95,000. In the '80s, they switched to collecting postwar and contemporary art.

"Eli Broad was one of the first major collectors of Keith Haring," says Jeffrey Deitch, who in 2013 was the director

Haring," says Jeffrey Deitch, who in a of the Los Angeles Museum of Contemporary Art, which sits across the street from what would become The Broad. "His support of Keith was very significant. He bought very early on. Eli Broad was very committed to art that had a social angle and addressed social issues."

The Broad, which encompasses 120,000 square feet, is home to the philanthropic couple's collection of 2,000 works from 200 artists including Jeff Koons, Ed Ruscha, Roy Lichtenstein, Andy Warhol, Cindy Sherman, Jean-Michel Basquiat, Barbara Kruger, George Condo, Takashi Murakami and Cy Twombly. There are eight Haring pieces, six of which are in the current exhibition.

Haring had a short but prolific art

career. In 1978, he arrived on the New York art scene from a small Pennsylvania town to study at the School of Visual Arts. He soon became immersed in lower downtown New York's art world with other creatives, including Basquiat, Warhol and Kenny Scharf.

At the beginning, Haring grabbed public attention by creating white chalk drawings on black, unused advertisement backboards in New York's subway stations. He later became known for his energetic linework, vibrant colors, and images of barking dogs, flying saucers and large hearts. ►



Keith Haring Untitled, 1982 © Keith Haring Foundation; photograph by David Regen/Gladstone Gallery, The Broad museum by Mike K.



# MaxMara

LA II (Angel Ortiz) '3 Piece Leather Suit." 1983.

Keith Haring,

He dabbled in fashion, too. After Haring was featured in Paper magazine, British fashion designer Vivienne Westwood asked to meet the street artist. He presented her with two large sheets of drawings she turned into textiles for her fall 1983 "Witches" collection. Madonna, Haring's friend, wore a skirt from the collection in her 1984 music video for the single "Borderline."

He painted on clothing. Somali model Iman was seen wearing a denim jacket he had decorated.

To bring art to the people, Haring in 1986 opened the Pop Shop in New York's SoHo, selling T-shirts, badges, posters and other items emblazoned with his art images that were sold at relatively democratic prices. By this time, Haring's artwork was taking on more socio-political subjects about AIDS, the anti-apartheid movement, nuclear disarmament and the crack cocaine epidemic.

Four years later, the artist died at 31 from an AIDSrelated illness. In little more than a decade, he produced more artwork than most people do in a lifetime.

"I think it is interesting to see how Keith's art really resonates today, and surprisingly with the young. To them, he is a hero. He was out and unashamed at a time when it was not easy to be out. He stuck up for injustice. He fought the fights for HIV and AIDS," says Gil Vazquez, who knew Haring and is now the executive director and president of the Keith Haring Foundation in New York City.

The foundation was instrumental in organizing The Broad exhibition by loaning 67 pieces to the show, while another 42 came from private collectors. "I always try to point out that Keith's work is deceptively complex," Vazquez says. "It looks very simple on the surface, but

Keith Haring with

as you follow the progression of his career, you can see the growth in those 10 years."

The Keith Haring exhibition starts with works from the late '70s and ends in 1988. It shows the various mediums the artist used including video, sculpture, drawing, painting and graphic works. Haring's stick figures outlined in black and filled in with vivid colors have sometimes been likened to comic-book images, but they were popular and carried a message, such as "ignorance = fear," and "silence = death."

Sarah Loyer, The Broad's curator and exhibitions manager, is eager to see how the public will respond to Haring's work. "He's really a part of popular culture. His imagery is saturated into our culture. Even for visitors who may not know his name, they'll probably be able to recognize some of his work," she says.

The museum staff had a difficult time whittling down so many of the artist's creations into a 10,000-squarefoot area. "There's a gallery dedicated to his student work, including

experimental performance videos, work with different Xeroxes and collages posted in the streets," the curator says. "There are a few galleries from the early 1980s when he had his first major gallery exhibition and really when he exploded onto the international scene."

There is also a gallery with Haring's super bright Dayglo works inspired by hip-hop and break dancing, originally shown in the basement of the Tony Shafrazi Gallery in New York. One gallery will take a cue from the Pop Shop, displaying archival posters, T-shirts, buttons, condom cases and Swatch watches.

The last gallery features significant works from the late '80s that are accompanied by framed posters illustrating the artist's activism in the HIV/AIDS crisis.

The museum gift shop will stock several items incorporating Haring's images, including "Radiant Baby" and "Dancing Dog" T-shirts, backpacks, sunglasses, and onesies for babies.

Vazquez of the Keith Haring Foundation believes his artist friend would be pleased his work, with its social commentary, will be seen by thousands. "I think he would be proud of how people connect to his art, to him and to his message," Vazquez says. "I think he would be proud of what he was able to accomplish in his short life." ■



### Saris Under the Spotlight

A new generation has rediscovered the sari, and is twisting, draping and accessorizing the ancient garment and transforming it into a canvas for self-expression. BY SAMANTHA CONTI



**How can a single, unstitched length of cloth** have such a lavish story to tell?

That's just what curator Priya Khanchandani explores in "The Offbeat Sari," an exhibition at London's Design Museum that runs until Sept. 17.

Three years in the making, it is Britain's first, largescale exhibition to examine the sari from all angles and showcases dozens of styles, nearly all of them on loan from designers and studios across India.

Far older, and more democratic, than a pair of blue jeans, the sari has been worn for thousands of years by rich and poor, aristocrats and laborers, and all genders. Over the centuries it has been protective, decorative, and worn as a means of political, cultural and self-expression.

Latterly, the sari has also become a go-to garment for a new generation. Influencers are showing off their draping techniques on YouTube; designers are working with innovative colors and materials, and social media is brimming with shots of couture saris, sporty ones and sustainable styles, too.

The show is rich and organized around themes of innovation, form, identity, resistance and materiality.

It forces viewers to step outside themselves, look at the sari with fresh eyes, and at the work of emerging and established brands and designers including Raw Mango, Diksha Khanna, Huemn, Akaaro, Ashdeen and Huemn.

The saris on show range from the unconventional to the glamorous to the practical.

One is adorned with sequins made from discarded x-rays; others are printed with ink distilled from air pollution, or made from recycled waste, while another has been made from distressed denim. Others are fit for rock climbing or skateboarding.

One sari with a gold Schiaparelli bodice has A-list appeal, having been worn by Natasha Poonawalla on the red carpet at the 2022 Met Gala.

Khanchandani, who is head of curatorial at the Design Museum, says she was eager to look at the significance of the sari in the here and now, and to disrupt preconceived notions of such an everyday, ubiquitous garment.

It was quite a task given that the sari has been alive and

present in people's wardrobes for so long.

"There could be 1,000 exhibitions, 1,000 different stories about the sari," says Khanchandani. "This one highlights the significance of the sari as a rich, dynamic canvas for contemporary design."

She also wanted to discard the Western cultural filters – and banish any sense of exoticism. Instead, Khanchandani says she wanted to look at the sari from a fresh perspective, examine its contribution to contemporary visual language, and see where it fits into the global design conversation.

Why now? She says that while the sari's popularity in southeast Asia has ebbed and flowed (there was a lull in the '80s and the '90s when the sari fell out of fashion), a new generation of designers has emerged. They're looking at the garment in new ways, and garnering attention from investors.

Khanchandani began to notice a new attitude to the sari when she was living in Delhi around 2015.

"It was being taken up by younger, cosmopolitan women and there were a number of brands that were at the vanguard, such as Raw Mango, and those brands are now coming of age. They're expanding across

India and being approached by big investors with the opportunity to go global. I think their relevance and impact is reaching a particular turning point," she says.

Asked what surprised her most as she was putting together the show, Khanchandani says it was "the amount of creativity coming out of individual homes," how people styled their saris on a daily basis – with shirts, T-shirts, bags, sneakers and sunglasses – and how the sari can contribute to body positivity.

"At the exhibition, we have a wall showing images of different wearers across South Asia, but also



Priya Khanchandani, head of curatorial at the Design Museum, wears a distressed denim sari by designer Diksha Khanna, alongside saris that will be displayed in "The Offbeat Sari" exhibition.

internationally. It shows an immense amount of creativity and ingenuity," says Khanchandani.

The show also offers much food for thought: urging viewers to interrogate what they wear, why they wear it, and what clothing can say about culture, family and community. It's something that very few fashion exhibitions, which tend to focus on a single designer's work or an historical moment, manage to do.

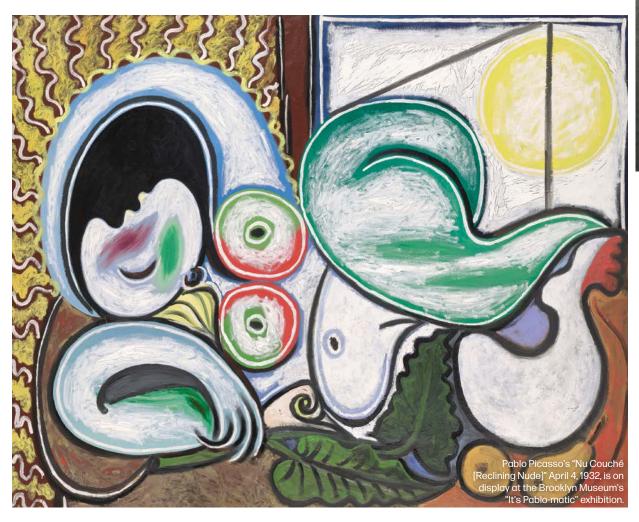
But then, the Design Museum is building a reputation as a challenger to places such as the Victoria and Albert Museum, looking at fashion and design in a contemporary context, and forever asking, "What's next?" HOW BAD DOES HE WANT THAT WATCH? PRESENTS

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# Hannah Gadsby and the Problem With Picasso

The comedian curates a show with the Brooklyn Museum that examines the legacy of the father of Cubism and the rise of feminist art. BY MARISA GUTHRIE



"Pull your f-king socks up," comedian Hannah Gadsby rages in their groundbreaking stand-up special "Nanette." They are speaking to the famous men, including most pointedly Pablo Picasso, the towering "genius" of the modern art canon and the father (with Georges Braque) of Cubism.

And by "socks," Gadsby means stop exorcising your demons on people who are less powerful just because society let you get away with it for centuries.

Gadsby's extended soliloquy on Picasso came at the outset of #MeToo; they performed the show at the Sydney Opera House in 2017; it was released as a Netflix special in the spring of 2018, several months into a movement that had forced a reexamination of gendered power dynamics and the silence that served to perpetuated abuse and subjugation. The special served as a shockwave of clarity, piercing the reductive narrative that admonishes us to "separate the art from the artist."

Now Gadsby is collaborating with the Brooklyn Museum on its show "It's Pablo-matic!: Picasso According to Hannah Gadsby," which opens June 2 and runs through Sept. 24. Although Gadsby has an art history degree, it's their first go-round as a curator. Anne Pasternak, the museum's director, reached out to Gadsby shortly after "Nanette" dropped and the comedian had an informal conversation with the museum's curators. It was, says Catherine Morris, senior curator of the Brooklyn Museum's Elizabeth A. Sackler Center for Feminist Art, just a "fan girl" moment.

"We talked about, wouldn't it be cool if someday..."
When the 50th anniversary of Picasso's death in 1973
came upon the horizon, someday became a reality.

Underpinning the exhibition is Picasso's "The Vollard Suite," a series of etchings completed in 1937 and commissioned by prominent French art dealer Ambroise Vollard, who gave Picasso his first major exhibit in 1901. Done in the neoclassical style, "The Vollard Suite" is a phantasmagoria of violence and carnal desire and has long been interpreted as an exploration of Picasso's disregard and abuse of women, particularly Marie-Thérèse Walter, who was 17 years old when Picasso, then 45 and married, made her his model, muse and sexual partner.

Vollard – who also championed the work of Vincent Van Gogh, Paul Cézanne and Pierre-Auguste Renoir – is a key figure in the myth-making surrounding Picasso.

And Gadsby was insistent that this work, and its themes, be central to the exhibition, which juxtaposes Picasso's work with that of 20th and 21st century female artists including Cecily Brown, Renee Cox, Käthe Kollwitz, Dindga McCannon, Ana Mendieta, Marilyn Minter, Joan Semmel, Kiki Smith, May Stevens, Mickalene Thomas and the Guerrilla Girls, the activist group of anonymous female artists formed in 1985.

Organized in collaboration with Musée National Picasso in Paris, it is among a flurry of exhibitions marking the anniversary of Picasso's death in April 1973, just a few months after Roe v. Wade was decided, and during second-wave feminism and the beginning of what we now think of as feminist art history.

"Picasso and this conversation in relationship to problematic figures is really a conversation about the history of the modern art, and the figures who came out of it, lessons it taught us, the things we are now changing and reexamining," Morris says.

"And so anybody who comes to the exhibition is not going to see a one-to-one conversation of somebody responding to Picasso. It is a much more nuanced and elastic installation in which you see a lot of incredible work by women artists responding to the canon. And in many cases there are things they love about the canon. And that's why we're having this conversation. If we wanted to cancel Picasso, we wouldn't be doing this."

Indeed, Picasso's influence on modern art is hard to understate. As Gadsby has acknowledged in "Nanette," Cubism was a seismic development in not just art but our understanding of the potential of art to obliterate accepted norms and elevate new – and different – perspectives.

As Gadsby put it in "Nanette": "I believe Picasso was right. I believe we could paint a better world if we learned how to see it from all perspectives, as many perspectives as we possibly could. Because diversity is a strength. Difference is a teacher. Fear difference, you learn nothing."

At the same time, Picasso's misogyny has been well-documented, not only through his art, but in books, movies and popular culture. But if the culture at large has been engaged in a broad – and messy – conversation about the lionization of men of Picasso's ilk, cultural institutions have been hesitant to directly participate in the debate, let alone lead it. The exhibition is an attempt to have that conversation with nuance and without preconceived



conclusions, says Lisa Small, senior curator of the Brooklyn Museum's European Art, who co-curated the show.

"These are conversations and issues that are becoming very present in people's minds," Small says. "But we can't underestimate how few conversations that have even touched upon this have happened in the museum space. We are not claiming – news flash! – Picasso was a misogynist. As an institution representative of the types of institutions that have historically completely shied away from having this type of conversation, we are having it. We are putting it out there, and not in a way that is meant to destroy Picasso's reputation or make a claim of him not being viable anymore. As an institution where people come to not only see art, but think about what it means in its past moment and its present moment and its future moment, we want to embrace that conversation in a much more forthright way."

Of course, it is not simply that cultural intuitions have eschewed frank explorations of inequality in the art history canon and in their own choices about what hangs on their walls. They have also been complicit in the reputation laundering of the rich and powerful who for years have benefited from these systems.

As the Sackler Curator at the Brooklyn Museum's Elizabeth A. Sackler Center for Feminist Art, Morris is acutely aware of these sin-of-association assumptions. (Elizabeth A. Sackler is the daughter of Arthur Sackler, who in 1952 purchased the pharmaceutical company that would become Purdue Pharma. When he died in 1987, his stake in the company was sold to his brothers Mortimer and Raymond Sackler; Purdue Pharma released oxycontin in 1996. Elizabeth Sackler has disavowed her uncles, come out in support of artist Nan Goldin's campaign against the company and stressed that she has not benefited financially from Purdue's oxycontin scourge.)

Purdue Pharma has faced an avalanche of lawsuits and in 2019 agreed to pay \$6 billion to resolve the claims; the company was dissolved in 2021. At this point, more than 20 universities and cultural institutions have stripped the Sackler name from their buildings, including the Metropolitan Museum of Art and the Solomon R. Guggenheim Museum in New York City and the National Gallery and the British Museum in London.

The Brooklyn Museum remains an outlier. And Elizabeth A. Sackler's continued association with the museum was the topic of conversations during the planning of the exhibition. More recently, Gadsby has said that they remained conflicted about the role of "cultural institutions" as receptacles for "problematic people [to] funnel their money" in exchange for inclusion on boards and their names etched in marble. It is an issue with which the museum continues to grapple.

"Taking the position of nuance in this discussion is not an easy position to take because, as all things that are monolithic in our soundbite and social media culture – including, I hate Picasso, if you want to go there – it doesn't really reflect lived reality," Morris says. "Elizabeth A. Sackler is not a monolithic member of a monolithic family that monolithically got together and did this horrible thing. And they did a horrible thing! Nan Goldin et all, and the research, and the groundswell of public opinion around that is clear. And in the midst of that we have tried to maintain our position.

"Anytime I do anything, from public speaking to interviewing an intern to talking to Hannah Gadsby, I say, 'This is our position, are you comfortable with this? And I'm happy to answer any questions,'" Morris continues. "The other thing that the #MeToo movement, and our lives in the last few years, has taught us is the best thing we can be is transparent."



## CANALI

**INNER BEAUTY** 





## Jean Shin's Art Just Keeps Evolving

Artist Jean Shin, who is known for monumental public installations, will open a solo gallery show at Praise Shadows in Boston in July repurposing items from her past pieces.

BY SARA JAMES MNOOKIN

"I feel responsible for these things," Jean Shin says during a tour of her studio, a converted three-story barn on the outskirts of Kingston, New York, that is filled nearly to the rafters with discarded items – brightly colored computer cables neatly coiled like snakes, fraying blue denim sliced into long narrow strips, and stacks of matchbook-sized museum photography slides, still bearing the careful handwriting of archivists and art history professors.

Shin's work honors these and other cast-off items, assembling what some would call waste into elaborate narrative sculptures that often explore the lasting social and environmental impacts of American consumer

Naturally, Shin recycles even her own work.

A gallery show opening July 16 at Praise Shadows in the Boston area repurposes elements from two recent public art projects to create indoor sculptures on a much more intimate scale.

"Jean is so prolific," says Yng-Ru Chen, her current gallerist and the founder of Praise Shadows. "Once these huge installations for museums and outdoor spaces get dismantled, they're packed into crates and stored in her studio where space is finite. No one sees them. One of her goals when we began working together was to extend the life of these important works."

For "Second Skin," Shin reworked components of "Freshwater," a complex living piece commissioned by the Philadelphia Contemporary last year that flowed polluted water from the Delaware River through a series of cascading glass orbs. Each hand blown glass vessel contained at least one live freshwater mussel. The mollusks strained impurities out of the water, spilling clean liquid into pools lined with thousands of shimmering mother-of-pearl buttons.

"I really felt like I needed to highlight issues of extinction," Shin says of the project, which was inspired by the boom-and-bust cycle of U.S. mother-of-pearl button manufacturing in the 1800s and 1900s. Many species of

American river mollusks were overharvested, right as the introduction of dams further strained their populations. Whole colonies collapsed. Some species vanished

entirely.

Then the switch to plastics collapsed the pearl button market, leaving millions of these delicate fasteners boxed up in warehouses, unappreciated, gathering dust.

Meanwhile, rivers stripped of the natural filters that once extracted bacteria, algae and pollutants from their beds saw their water quality decline for several decades.

"A lot of my works start as an experiment in the studio, and then they get transformed into what the site needs," Shin says. To build "Freshwater," she had to enlist the help of manufacturers to donate deadstock buttons as well as scientists breeding new genetically engineered mussels to help restore balance to these fragile ecosystems.

"Her installations are very labor-intensive," says Eva Respini, the former chief curator of the Institute of Contemporary Art Boston, who gave Shin her first major exhibition, at MoMA P.S.1 in Queens, New York, back in 2004. "She is incredibly collaborative and collegial and kind. That sense of generosity enables her to recruit all sorts of people to donate items for her work."

In Shin's upcoming gallery show, one of the glass orbs from "Freshwater" sits atop a small pedestal, overflowing with iridescent buttons – like a mouth, glutted.

The other project Shin mined for "Second Skin" is "Fallen," a piece she originally installed in the spring of 2021 at Olana, the former home of Hudson Valley painter Frederick Church, now a New York State historic site. A giant 140-year-old Eastern hemlock had died on the property, and as a sign of respect, Shin wrapped its trunk in a patchwork leather shroud, then laid it to rest on the grounds.

For that project, Shin researched the history of hemlocks in the Northeast and discovered that many of the Catskills' old growth forests were wiped out in the



"Because these trees have so many branches, you get a lot of knots in the wood," Shin says. "So they were not valuable for lumber. Carpenters did not want them."

Reading about this staggering loss prompted Shin to pull out a cache of leather cutouts she had stored in her studio since 2016. During a residency at Materials for the Arts, a nonprofit repository for working artists in New York City, Shin unboxed several donations from Marc Jacobs and Chloé.

"I found all of this beautiful brightly colored leather and knew immediately I would use it someday," Shin says. "I just didn't know how."

The supple skins were likely leftover from accessories production, with holes cut into the hides suggesting a bag maybe, or a shoe.

Shin selected skins in colors she knew would complement the Olana landscape – mostly yellows, blues and browns – deeming the deep red, wine and pink hides she left in storage "too violent." She cut, arranged, and stitched the pieces together herself, adding in a few scraps donated by upholsterers and used ▶



66

A lot of my works start as an experiment in the studio, and then they get transformed into what the site needs."

**JEAN SHIN** 





brass upholstery tacks to hold the shroud around the tree.

"Fallen" remained on the Olana grounds for six months, exposing the leather to the decaying wood, dirt, sun, wind and rain – all of which left their marks.

"I love how you can still see the memory of the tree," Shin says of the sun-bleached patterns and stretch marks created by pulling the leather taut over stumps of severed limbs and rough bark. "The story of the hemlock remains."

At the end of the installation, Shin painstakingly dismantled the shroud and washed and conditioned all of the leather – while dreaming up ways of repurposing it.

"Jean is maybe the first artist ever to spend an entire MacDowell residency cleaning leather," Chen jokes of Shin's stay at the artists' colony in Peterborough, New Hampshire, last winter.

Shin says the process felt a bit like a mourning ritual. "These were all originally calf skins," she says. "I decided I wanted to bring them back to the body."

Several sections have been sewn together to create a pair of wall hangings that do indeed resemble intact hides. Those hang from slender hemlock branches salvaged from the original tree.

Other leather pieces have been mounted on wooden boards using the leftover brass tacks, forming what look like three-dimensional paintings, with small branch stumps protruding through deliberate gaps.

The last of the hemlock branches Shin was able to save has also been wrapped in leather, forming leaning sculptures that rest against the wall similar to prototypes Chen sold at United Art in Miami last December. (They all went to major museum trustees and collectors.)

Sarah Arison, who chairs the boards of MoMA P.S.1 and YoungArts, a program Shin benefited from as a teenager and now assists as a mentor, purchased one of the limbs.

"Jean is incredibly beloved and well-respected in the art world," Arison says. "Not just as an artist but also as a mentor. She has always prioritized being a resource and leader for the next generation, which is rare for someone of her stature."

Respini, who will bring a Shin installation to the Armory show in Manhattan this fall, finds the artist's work especially restorative at this particular moment. "There's a community aspect to her work, in the gathering of the materials, their meaning, how they're used – and then reused – which is all very unique," Respini says. "We've just lived through the pandemic and a lot of unrest. Building something together via community is a really powerful statement we all need right now."



### RADO S W I T Z E R L A N D

#### MASTER OF MATERIALS







CAPTAIN COOK HIGH-TECH CERAMIC SKELETON

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## To Monogram or Not to Monogram

The Baron Louis J. Esterhazy — of the famed Hungarian Esterhazy clan — muses on the rights, and wrongs, of men's monogramming. BY LOUIS J. ESTERHAZY

Editor's Note: The Hungarian Countess Louise J. Esterhazy was a revered – and feared – chronicler of the highs – and generally lows – of fashion, society, culture and more. Over the course of several decades (although she never really counted and firmly avoided any reference to her age), the Countess penned her missives from her pied-à-terres in Manhattan, Nantucket, Paris, London and Gstaad, as well as wherever her travels took her, from California to Morocco.

And it seems the Esterhazy clan by nature is filled with strong opinions, because WWD Weekend has now been contacted by the Countess' long-lost nephew, the Baron Louis J. Esterhazy, who has written from Europe to express his abhorrence about numerous modern fashion and cultural developments. The Baron's pen is as sharp as his late aunt's and, so, here is his first column about what he considers a bane of modern men's dress: the monogrammed shirt.

As standards of men's dress sense slide inexorably downhill toward everyone, everywhere and always wearing only flammable sportswear, one has to applaud the fellow who hails back a generation or two and still turns himself out like a 1960s Hollywood screen swoon.

When I was born – like my beloved late Aunt Louise, I am not saying when – most men wore hats, all the time. My papa wore a bowler hat to the office, where he did nothing but make diary dates for dinner parties, weekend pheasant shoots and jollies on other people's yachts. Any photograph from prior to 1962 shows not a bare head in the crowd.

My youngest progeny commented recently as I waited at airport security to fly to our schloss in the Alps: "Look, you are the only man in this whole line wearing proper shoes." It was not a compliment. I think she sees me as a sartorial dinosaur.

The same daughter and I developed a game which passed the time – especially well in an airport – which involved giving scores out of 10 to fellow passengers for being "properly dressed." For a man, a suit or coat and tie (never a jacket, as "potatoes have jackets") warranted an immediate high score, as did "proper shoes." "Trackies" or any form of athletic gear hammered an individual's

grading. We barely ever awarded a 10....The average was probably close to a miserable score of three. And that was grading on a curve.

And so we come to the frippery of fashion – when even an item many men might consider "proper dress" actually is anything but.

Take the monogrammed shirt. Now, don't get me wrong, I love a monogram. A friend once said if our West Highland Terrier sat still for long enough, I'd monogram him. Monogramming is an atavistic reaction for those, like most Esterhazys, who were sent to boarding school at too young an age. It's marking our territory and discourages petty theft. My washbag, hairbrushes, shoe bags, luggage, gunslips, briefcases, diary, overnight bag, suit carrier and notepad are all initialed. My grandfather had an entire valise of brushes, combs and silver topped glass bottles for hair lotions and potions – all monogrammed. (That thing would surely struggle through airport security today!)

I do, however, draw the line at the monogrammed shirt. Now, I know many a reader – especially in the U.S. and continental Europe – will take exception to this. My German wife (aka the Generalquartiermeister) tells of her beloved father, who was a noted dandy of his day, not only had every shirt monogrammed, but also had a piece of bespoke furniture built wherein each shirt had its very own draw. She is a big supporter of initialed shirts as being the true mark of a gentleman.

But I beg to differ entirely because, long ago an oceangoing snob (OK, my father) once told me that one should take pity on the man who has his initials put on his shirt. That's because in times gone by, while the true gentleman had his laundry done at home by the household servants and dutifully returned to his dressing-room cupboards by his personal valet, the "middle manager" was required to send his shirts out, down the road to the local washerwoman. The initials on the shirt indicated to said washer women which house the items should be returned to. Hence, the pity thing. (I'm not saying my father was politically correct; god forbid what the reaction to many of his thoughts would be today.)

These days, prominently displayed shirt initials simply shout with great volume that the shirt is expensive and bespoke. Surely, redundant on a well-made shirt?

Another risqué fashion move for a fellow, which also shouts a tad loud, is the Prince of Wales checked suit. One can all but hear it screaming from inside a man's closet. One well-dressed friend once wisely and succinctly said to me: "Prince of Wales suit, eh? Never, unless one is...and you certainly ain't!"

I recently came across a jovial man "in the fashion industry" at a Paris dinner party who was sporting a "PoW" checked suit so garish that I thought him to be an old-fashioned circus clown, who hadn't the chance to change his outfit before leaving the Big Top after a long day's work. I couldn't help but ask him: "Did you actually buy that, or was it given you as a practical joke?" His reply can't be repeated – but luckily did not result in violence.

Lastly, returning to the theme of putting one's initials on things, all men I know who shoot (I am, of course, talking pheasants, partridge and grouse) have an initialed cartridge bag. This is for a good purpose. When one arrives at the next "drive" and reaches into the rear of the mud spattered Range Rover, there may be up to five or six cartridge bags laying around...all elegantly battered and patinaed through good usage over many decades. Taking another man's cartridge bag would be nearly as wrong as taking another man's wife; hence the monogram is vital. (As an aside, perhaps I should monogram the Generalquartiermeister, although perhaps that is not PC either?)

However, there is one exception to this, which I heard just this past shooting season. For those who are truly and properly grand (or pretending to be), the question posed is, "What is a cartridge bag?" Because, of course, the truly privileged won't carry their own cartridges or cartridge bag. They have a man-servant, or 'loader,' to do the carrying and the loading of shells into the end of the shotgun barrels. This question therefore is the hunting equivalent to Downton Abbey's Dowager Countess of Grantham's now famous question: "And, what is a weekend?"

Those were the days.

IN PARTNERSHIP WITH: RADO

### Investing in a Lifetime

Rado reaffirms itself as the Master of Materials with the latest Captain Cook model echoing the brand's DNA standing out with features and designs perfected over decades and built to last.

ith a known reputation in the watchmakers' space for Adventurous ideas, innovative materials, and exciting design, Rado launched the Captain Cook collection to lead the brand's fearless expeditions into new territories in 1962. Now the Captain Cook High-Tech Ceramic Skeleton is bringing the design to new places with a fiery disposition and eternal power.

An extension of the Captain Cook line, the Captain Cook High-Tech Ceramic Skeleton design showcases innovative R808 movement and the "Art of Skeletonization" that gives the watch a distinctly collectible feel while staying true to Rado's elevated features including lightweight materials, conform durability and the experience and technology in production that make Rado watches an excellent investment lifetime piece.

Inspiration for the updated design comes from fire, power and drama, providing uncompromising character. The new Captain Cook, said Adrian Bosshard, chief executive officer of Rado, "is a natural for the wrists of uncompromising explorers, in the wild or urban settings, wishing to celebrate their own uniqueness in a world of intense action, passion and challenge."

New tech innovations utilized in the Captain Cook High-Tech Ceramic Skeleton design include movement Rado caliber R808, automatic, 25 jewels, 3 hands, 80-hour power reserve, antimagnetic Nivachron™ hairspring, exceeds standard test requirements from 3 to 5 positions for higher accuracy Dial side with nickel-colored horizontal brushed decoration, rose-gold brushed color center wheel bridge, nickel-colored back side.

Importantly, the new Captain Cook reaffirms its position as definitive

Master of Materials with this new case. In the Captain Cook High-Tech Ceramic Skeleton design's plasma high-tech ceramic case brings its existing extreme surface resistance and mysterious, deep anthracite shades to the new skeleton variant of the timepiece, alongside a matching plasma high-tech ceramic bracelet with a row of lighter-shade links down the center.

Rado is known for pioneering the use of ceramic in the watchmaking segment and its successful evolution of the innovation has enabled it to remain influential. Rado first used scratch-resistant high-tech ceramic in 1986 and is always researching and developing technology to bring new and improved high-tech materials to the watch industry.

Rado has continued to add patents covering its original constructions, production processes and assembly techniques as its expertise has grown.

"Over the years, insatiable curiosity and desire drive continuous research and development across all aspects of Rado's craft," said Bosshard. "Inspired by our roots while also contemporary, essential designs combine with high-tech ceramic in watches that fire the imagination and inspire the dreams of today's most ingenious explorers. Equipped for adventure with state-of-the-art Swiss mechanical movements, Captain Cook is robust and reliable, audacious and essential – its Rado DNA in its purest form."

**Ceramic Skeleton** 

Other updates to the Captain Cook design include the dial itself which is intentionally spartan with simple geometric indices and hour, minute and second hands, treated where applicable with Super-LumiNova® to enhance readability in low-light conditions. The new Captain Cook is equipped with a titanium triple-fold buckle and CeramosTM push-buttons.







- Lashion

## Summer Essentials

From zebra-print bathing suits to updated straw Panama hats, these are the seven must-haves that will keep the cool factor burning throughout the summer months.

BY LUIS CAMPUZANO



Luis Morais

L.E.J















fashion



## With Singapore Retrospective, Andrew Gn Begins a New Chapter

The exhibition kicks off at the Asian Civilisations Museum before touring the rest of the world. By JOELLE DIDERICH PORTRAIT BY DOMINIQUE MAÎTRE

#### Andrew Gn is ready for his close-up.

As he celebrates 28 years in business, the Paris-based designer is the subject of his first major retrospective, "Andrew Gn: Fashioning Singapore and the World," on show at the Asian Civilisations Museum (ACM) in Singapore until Sept. 17.

He's working on a biography, to be published next fall, and is in talks to bring the exhibition to institutions in the United States, France and the rest of Asia, including China. "So it will be about five, six years of my life. It's like engaging myself in a James Bond movie," he says, with one of the booming laughs that punctuate his conversation.

Gn is sitting at the mirrored Gio Ponti dining table in one of his two apartments in Paris, surrounded by his prolific collection of ceramics. While his other home is a maximalist ode to the 18th century, this space in the north of the French capital reflects his modernist leanings, with a mix of midcentury furniture and abstract art.

While he's dressed everyone from Queen Rania of Jordan to Lady Gaga, the genial designer has kept a relatively low public profile so far, preferring to cultivate close personal relationships with his customers. Early in his career, trunk shows introduced him to society doyennes such as Lynn Wyatt, Blaine Trump and Susan Gutfreund.

"They became my friends, and I really treasure those friendships. And I also got to know what they like, and that contributes a lot to my work, because it's a very

useful way rather than designing for a woman that doesn't really exist," he says.

Following two major health scares, including a stroke last year, he now prefers to welcome VICs at his ornate couture salon in the Marais district, dominated by an 18th-century Murano glass chandelier formerly owned by Italy's historic Doria Pamphili clan.

Gn has reached a stage in his career where he's thinking of ways to give back. As a first step, he's donated 160 designs to the ACM, ranging from a linen dress with pagoda epaulets, embroidered with colorful Asian-inspired motifs, to the pointy-shouldered cropped jacket with signature jeweled buttons worn by Lily Collins in "Emily in Paris."

"I need to start building my legacy," he explains. "And I think it is really such an honor, first and foremost, to be honored by your own country. It means a lot to me and it starts from there."

While studying at Central Saint Martins School of Art in London in the '80s, Gn went on an exchange at Parsons School of Design in New York City. There he was able to consult garments by the likes of Claire McCardell and Geoffrey Beene in the archives at the Fashion Institute of Technology

"You wear gloves, you handle them, you study them, and this is how I learned," he recalls, adding that he hopes to create a similar facility in Singapore.

"It's to educate a new generation about what a guipure [lace] is, how to make a certain kind of embroidery,"

he explains. "It's not through images on TikTok, or IG – despite the fact that we're active on it – that you're going to learn about fashion. Fashion is a craft. It's about making clothes. You need to learn from the real stuff."

One of his earliest fashion influences was his Peranakan Chinese grandmother, who typically wore embroidered lace tunics with contrasting sarongs. He remembers her chewing betel leaves as she hand-beaded sandals with female friends and relatives.

Gn's father was a merchant who bought fabrics such as Indonesian batiks and fine silks from Thailand on his travels. His mother would have them made into Chinese cheongsams or Western-style suits – looks that have influenced the designer's trademark combination of clean lines, vivid hues and lavish embellishments.

Gn, who graduated with an MA from Domus Academy in Milan, likes to say that London taught him how to dream, New York taught him about business, and Milan taught him about the industry. But it was in Paris that he realized his dream of founding his own label.

Launched in 1995 as a knitwear line, it has evolved into an occasionwear collection that is carried by major retailers including Bergdorf Goodman, Saks, Matchesfashion and Net-a-porter.

Flanked by his longtime business partner Erick Hörlin, Gn has combined a cautious approach to investment with a progressive mindset that has helped his privately owned label to weather recessions and the e-commerce revolution.



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"I always say that the fashion journey is like a marathon. Managing your creativity is like pacing your breath. Every breath counts and every step counts, so I keep on evolving," the designer says.

"I do get offers from time to time, but it's actually a choice. I've always wanted to be independent," he adds. "There's a high price to pay for freedom, but then I get to do exactly what I want."

There have been peaks and troughs. Gn recalls his appointment in 1997 as creative director of ready-to-wear at Balmain, which ended abruptly after a synthetic hair ball bounced down the runway during his debut show.

"I wanted to kill myself, but thinking back, it's kind of funny. Like, everything went wrong," he says. "It went viral, so I was known as the designer who sent hair balls down the runway."

The next season, he was back on top after cutting-edge concept store Colette put his eponymous collection in its windows during Paris Fashion Week.

One key to his longevity is his something-for-everyone approach, which caters to customers of all ages, sizes and origins with items ranging from thigh-grazing minis to feather-trimmed caftans. Another is his commitment to timeless designs.

"I always believe in creating less but creating only the best, and since the early days, I do not believe in designing trendy one-wear wonders. I believe in creating beautiful garments that a woman could keep in her wardrobe for a very long time," he explains.

These days he does a lot of his business online and has worked hard to make his creations pop off the screen. "It's all about the combination of visual appeal and also how finely it has been crafted in real life," he says. "I want a woman to say, 'Oh my god, it looks good on the screen, but then when I receive it, it's even better."

Gn is about to make another pivot. In June he's launching his first bridal collection exclusively on Net-a-porter and next year he will debut a more casual gender-neutral line.

"I'm so happy. It's the first time I can actually create something for myself," says the designer, who plans to model the looks, but will also show them on women. With items ranging from a nubby cashmere coat to logo sweaters, the his 'n' hers line is aimed at the daughters of the Ladies Who Lunch. "Probably her lifestyle is very different. No one has lunch anymore," Gn says.

The Singapore exhibition is similarly designed to engage digital natives. Each outfit comes with a QR code that unlocks the secrets of its fabrication. The final room explains the entire process, from sketches to toile to finished garment. "You can create your own Andrew Gn dress in that section," he says delightedly.

Gn hopes his example will inspire young Singaporeans to follow their artistic dreams.

"I want them after seeing this exhibition to be able to leave the museum thinking that Singapore might not be one of the biggest countries in the world, but we can definitely use beauty as a language to dialogue with the world," he says. ■

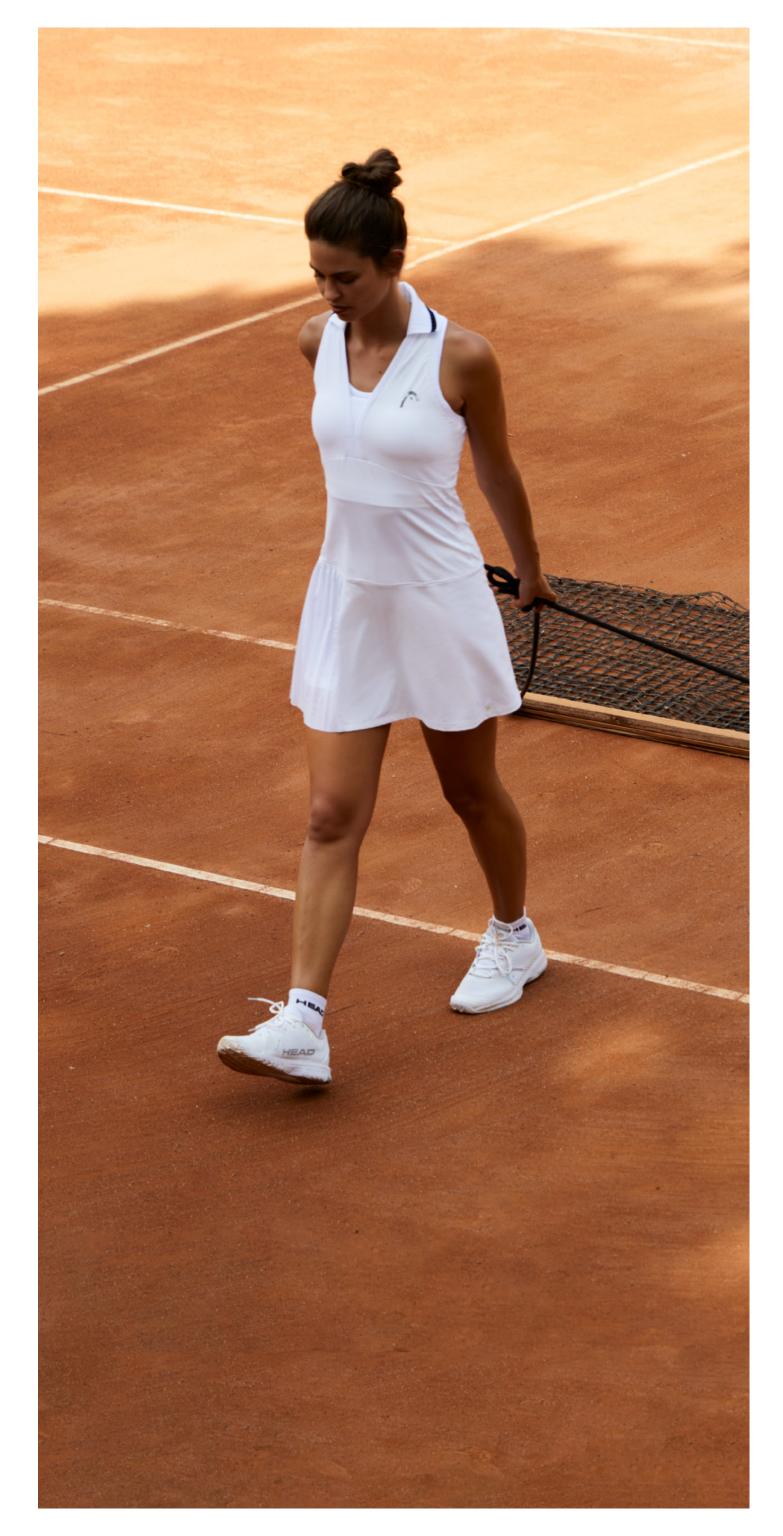




HEAD SPORTSWEAR LAUNCHING AT:

### BANDIER

**SUMMER 2023** 





fashion

## Mood Board

#### Dior Joaillerie's Victoire de Castellane

Where do designers get their inspirations? Well, from almost everywhere — art, architecture, people, history, nature — even food. They are constantly creative — and continually thinking creatively. WWD Weekend introduces a new feature, Mood Board, looking at the sources of inspiration for leading jewelry designers, beginning with Dior's Victoire de Castellane.

BY THOMAS WALLER

In 1998 in Paris, Maison Christian Dior created a new jewelry department, appointing Victoire de Castellane artistic director. De Castellane has gone on to help revolutionize the fine jewelry category by reimagining its traditional codes. According to the legendary French brand, from the beginning de Castellane took the quartet of precious stones – diamonds, rubies, emeralds and sapphires – and gave them a lower profile among the chromatic richness of colored fine stones: hues of the tourmaline, spinel and morganite or even the opal, de Castellane's favorite.

The artistic director imagines narrative jewelry with Christian Dior in the title role, often using ideas from her own childhood, crafting pieces inspired by Manga characters, "Alice in Wonderland," the Grimm brothers, Walt Disney movies, carnivorous flowers, candies and the visual excesses of Bollywood.

Previously she looked to the couturier-founder's love of gardens and of roses, in particular, his favorite flower in the Bal des Roses, Rose Dior Pré Catelan and Rose Dior Bagatelle collections. She has also looked to architecture, one of Christian Dior's great passions, giving birth to the expansive high jewelry Archi Dior collection.

Maison Christian Dior released "Dior Joaillerie: The A to Z of Victoire de Castellane" in 2020 and the following year she unveiled Gem Dior, an abstract and pixelated high jewelry collection, which she defines as the ensemble of her work "put through a shaker." De Castellane recently enriched the offering with new creations using a recurring geometric motif.

Here, WWD takes a deeper visual dive into what inspires de Castellane's body of work and the recently updated Gem Dior collection.

WWD: Color is a hallmark of your creations. What color makes you feel the happiest? Victoire de Castellane: Bright colors, neon colors, colors who remind me of candies and their flavors.

WWD: What words do you associate with your creations?

V.d.C.: Joy, nature, freedom, life.

**WWD:** Who are your jewelry icons, past or present? **V.d.C.:** I don't really have any icons, I love jewelry from all eras, witnesses of different civilizations.

WWD: Your advice on how a modern customer should be wearing their jewelry?

**V.d.C.:** Jewelry should be worn as the most precious accessory, at all times and in a contrasting mix.

WWD: Is there a collection or a piece that resonates with you the most or marks a milestone over your time at Dior?

**V.d.C.:** Belladone Island presented in the middle of Monet's "Water Lilies" at the Musée de l'Orangerie in Paris.



"Mature frozen "
in opals."



"Home "
working."







A page from Christian Dior's fall 1948 collection chat, a Gem Dior inspiration.





fashion —

# Dive In

Diving watches in a modern era have surpassed the technology of traditional underwater timepieces, combining appealing aesthetics with functionality.

















beauty

## Smooth Sailing

Just in time for summer: seven at-home hair removal products and tools. By **EMILY BURNS** 

**With summer on the horizon,** hair removal is top of mind for many.

And as people shy away from expensive hair removal tactics due to rising inflation, they are turning to at-home treatments, research from Mintel and McKinsey & Co shows. Dermaplaning and sugaring, for example, are gaining traction on social media.

Modern hair removal has also turned into a creative outlet – young people are taking the opportunity to showcase their individuality through tailoring their body hair, intentionally removing certain areas but not others, according to Mintel.

The #HairRemoval hashtag on TikTok alone has garnered more than 8 billion views. And data from Afterpay shows that consumers are more interested in at-home options with shaving and waxing growing nearly 450 percent and 250 percent year-over-year, respectively.

With this in mind and summer quickly approaching, brands like Schick and Athena Club are bringing new products to market, everything from wax rollers to hair removal creams.

Here, seven new options for convenient, at-home hair removal.

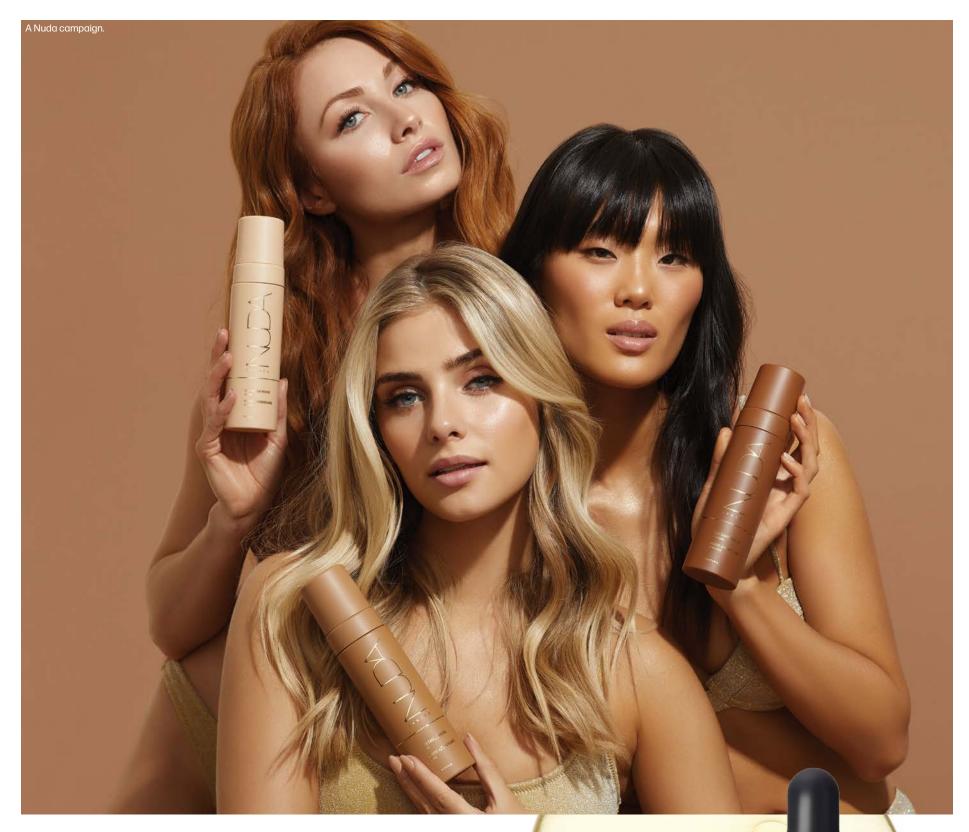
- 1 Athena Club On the Spot Wax Strip Kit, \$10 each Rather than applying wax and strips, these face and body options from Athena Club do it all in one: just apply, rip away and finish it off with the post-wax wipes and skincalming serum.
- **2** Conair Girlbomb Rechargeable Epilator, \$60 Epilators are trending, as data from Afterpay shows they have grown more than 70 percent year-over-year. This cordless, rechargeable option from Conair employs 40 tiny tweezers to remove body hair from the root, allowing for smoother skin and slower regrowth. It also comes with an adjustable ice rolling attachment (seen above) to soothe the skin during treatments.
- **3 Philips Bikini Trimmer Series 2000, \$40** With epilators, razors and trimmers, Philips is no stranger to hair removal, but this new compact set is designed to travel. It comes with six detachable heads so that it can be used for body and facial hair on-the-go.
- 4 Nair Prep and Smooth Face Hair Remover, \$10 Nair has been used for decades, but the brand is enjoying a resurgence with more than 900 million views on its hashtag on TikTok. When it comes to hair removal creams, the harsh smell can be a deterrent, but this new facial option comes in soothing scents like coconut.
- **5 Leaf Shave Dermaplaner, \$39** Dermaplaning has taken hold on Tiktok, with 3.6 billion views on the hashtag. Content creators recommend using the tool to remove facial hair, peach fuzz and dead skin to allow skin care products to sink in and create a smoother base for makeup. Apply an oil before for an even shave.
- **6** Hydro Silk Easy Control Sugar Wax Roller, \$10 Rather than rolling sugar wax and applying with your fingertips, this new tool from Schick does the work for you. Simply microwave the tool, roll on and wax away with one of the reusable strips. The sugar wax is formulated with calendula, which is meant to soothe skin and prevent irritation.
- 7 Flamingo Body Hair Removal Cream, \$9

Dermatologist tested, this suede- and iris-scented cream gently removes body hair in under 10 minutes. Flamingo also offers another formula specifically for facial hair.









## How to Tantour For Summer 2023

Self-tanning experts give their best tips. BY KATHRYN HOPKINS

**Contouring has been around** for years, popularized by Kim Kardashian, but TikTok users are taking it to the next level this summer by contouring with self-tanner.

Tantouring, as it has become known, relies on the same face-contouring principals as regular contouring – but it won't wash off in an ocean or the pool.

"It's all over TikTok and I love to see how people are using self-tanning mousse other than on their body," says Mahay Tremblay, cofounder of Canadian self-tanner brand Nuda. "It's such a great way to enhance features of the face and to look more sculpted without applying makeup."

For a flawless application, she suggests using a small- or medium-size round fluffy brush for the cheekbones, the jawline, the temples and a small straight one for the nose and under the lips.

"You should put some mousse in the cap of the bottle rather than putting it straight on the brush," she continues. "This way, you can control the quantity of product you apply and avoid disasters. Start with a small quantity and blend it like you would do with makeup. Make sure you are blending the temples well toward the hairline."

Tremblay cautions that the tanner may appear intense straight after the application, but it will look much more natural once it has been rinsed off.

Tantouring is best done before bed, says Sophie Evans, St. Tropez's skin finishing expert. People can sleep with the self-tanner on, allow the tan to develop, then cleanse in the morning to reveal a contoured, glowing face. She uses use a body self-tanner or St. Tropez's Self Tan Luxe Tonic Glow Drops, \$42.

"Apply your contours heavily, don't worry if it looks fake at this stage as once the contours have developed and your first cleanse has taken place the contours will soften, I promise," she says.

As well as face tantouring, Evans is seeing clients ask for a more contoured look on the body during spray tans – a trend that has been around for a while.

"Contouring with self-tan is still a trend for sure, with more and more people asking for it," she tells WWD. "Nearly all my clients want contouring on their bodies to add that extra definition and tone."

Of course, accidents can happen with at-home self-tanning, but Evans believes with tantouring it's an easy fix: apply a generous amount of oil for five minutes, then use a cleansing cloth and face exfoliator. "Scrub the face and lift off with the cloth to soften," she says.

At Ulta Beauty, tanning products from St. Tropez, Coco & Eve, Bondi Sands, Loving Tan, Bali Body and Tan-Luxe are popular, according to Penny Coy, vice president of merchandising.



## beauty

## L.A. Is Tapped Into the Healing Power of Sound

A look at the sound healing community of Southern California. BY RYMA CHIKHOUNE

A breeze cuts through the ocean air and into a geodesic dome in Malibu, nestled between trees just above the gray-blue waters. A foggy horizon is in view, blending with the surface on a gloomy afternoon.

All around are sounds – the winding coastal road humming to a seaside symphony. A backdrop of birds are chirping, dogs occasionally barking, but it's the crashing waves that resonate loudest and envelop the space.

"I welcome you to set an intention," says Kirscha Cramer inside the structure, which is known as Five Sense Collective. The dome is its hub, offering a practice of vibrational therapy.

It was once home to a Native American sweat lodge led by the late Floyd Westerman, she explains. It's owned by Earthways Foundation, a Malibu nonprofit that supports social and environmental responsibility. Cramer, invited to develop the grounds, created Five Sense Collective in 2017. It's now grown, attracting Hollywood names and corporate clients, with private sessions starting at \$600. She was tapped by Chanel recently to host international guests in town for the brand's L.A. cruise show. (A week later, Louis Vuitton also offered a sound bath experience as part of a wellness day in Malibu for a fragrance launch.)

Cramer brings an elevated, holistic experience using an array of instruments. Certified in sound frequency healing, mindful meditation, emotional freedom technique, as well as thought field therapy – working to heal mental and physical ailments through touch – and with a degree in interpersonal and group communication, she utilizes her skills to provide a safe space for energy healing; much of it is transmitted through sound.

Sound bowls – typically made of either quartz or copper, originating from Tibet – are present at most sound healing experiences, which also incorporate other musical tools like drums, chimes and gongs.

"What sound healing does is, it induces what they say is an altered state of consciousness, and it does that by vibrating our cells at different frequencies," says Staci Levine, founder of Sacred Woman Collective. She was a few miles down the coast that evening hosting her monthly beachside gathering – a sunset circle – by lifeguard tower 26 in Santa Monica.

Each meeting has a theme; priced at \$25, uniting about 20 women for 90 minutes, the most recent one was dedicated to the power of sound.

"All these different instruments all vibrate at different frequencies and when they are vibrating our cells, it's the most relaxing experience," continues Levine, a certified sound healer and breathwork facilitator. Her goal is to bring women together to uplift and support each other in life and business.

"We invite everybody to lie down," she explains of the ceremony. "People bring blankets. It's super cozy. I'm seated for the bowls. And then when I play the ocean drum or the chimes, I walk around the circle so that I can get closer to each person."

Barbara Kramer was among the guests, who numbered about a dozen.

"It was a sweet gathering," Kramer reflects afterward. Her first experience with a sound bath – as the meditative experience is often called – was seven years ago. "I immediately loved it."

About five years ago, after attending a sound bath concert in an old church in L.A., she discovered alchemy bowls, which are made of precious gemstones.

"Every one is unique and has its own harmonics," she goes on. "They're really magical. Like, when you have a sound bath and they play these bowls, it's liftoff."

Alchemy bowls are among the priciest of instruments in the world of sound healing.

"The practitioner was there from Copenhagen and she literally had \$40,000 worth of alchemy bowls that she was playing," Kramer continues. "And afterwards, I was so mesmerized by the bowls, and I'd never seen so many of those. I was watching her pack them off and saw that she was wrapping them in plastic bubble wrap, and like, I freaked out. She said, 'It's how they come shipped from the manufacturer. It's how I protect them when I travel."









Kramer has found a solution: knitted bowl covers. Produced in L.A., with colorful tassels made in Peru (in the seven colors of the chakras), they are created with 94.5 percent sustainable materials using recycled fabric scraps and plastic bottles, with 5.5 percent Lycra for added stretch. Branded Harmonic Covers, they're available in various sizes for all types of bowls, which are protected when nested and transported. Each is priced between \$85 and \$105.

"She showed them to me, and I was like, 'These are so great,'" says Sacred Light owner Arlene Uribe.

Her shop, located in Los Feliz, specializes in alchemy bowls, while selling other items like crystals and candles. With a clientele of practitioners, Uribe sees a market for the covers: "The sound bowls are really expensive, and usually the way you nest them – which is putting them inside of each other – is with bubble wrap or a certain foamy thing to protect them. But it's really not aesthetically beautiful, and it doesn't match their beauty. It's such a delicate item, it does need a proper cover."

Kramer plans to showcase in-store QR codes with her cover samples for shoppers to order directly through the brand site, harmoniccovers.com. She's offering retailers a percentage of sales.

Like many followers of sound healing, Kramer – cofounder of Designers & Agents and creator of The Plant Lore Agency – discovered the practice through being immersed in a yoga community. She first found Hatha yoga while living in New York City in 1981 at Integral Yoga Institute in Greenwich Village. These days, living in L.A., she does hot yoga twice a week and listens to sound bath recordings every day.

"I experience a heightened state of equanimity, bliss and peace," she says of sound baths. "My entire system is rebooted, and I feel deeply rooted and yet elevated at the same time. I am someone who dreams a lot and quite vividly and when I awaken each morning and listen to these harmonics, it brings be back into present time. It's like pushing the refresh button each time."

Hotels have been offering the experience to guests as of late, like at the Terranea Resort in Rancho Palos Verdes, California. Its setting stands it apart: The sound bath sessions are hosted in a glass room overlooking the Pacific Ocean on a 102-acre peninsula property with sweeping views. They're guided by Yuka, a Japanese-American woman who also works as a hypnotherapist.

"At Terranea, our goal with sound baths is to create a state of harmony in the listener by using sound to clear discordance from the guests' energy fields," says Betty Gonzalez, the fitness supervisor at the hotel. "Among the benefits of sound baths are an increased sense of wellbeing, expanded awareness and access to inner visionary experience."

Sound has an ancient connection to meditation and healing, rooted in various cultures from around the world. Science has shown music can improve mood, reduce stress, and rhythm can provide pain relief. In California, the land of wellness, the practice of sound healing is nothing new, but it's grown tremendously in recent years. In L.A., it's become mainstream; a sound bath can be found around town on any given day.

There's even a festival, Sol & Sound. Founded during COVID-19, it's been uniting people of color, though everyone is welcome.

"What inspired the festival actually began in 2020 during the pandemic and during the racial justice protests when George Floyd passed, and Breonna Taylor," says cofounder Jasmine Amirah, who created Sol & Sound with good friend Janelle Ross. The two were born and raised in Inglewood.

"I, myself, have a heavy background in meditation and of experiencing all of the different spiritual practices that bring balance to your life, yoga, meditation, sound baths," continues Amirah, who is Native American and Black. "I felt in the atmosphere that my community was really, really in pain. The collective was hurting, and I knew that people like myself, that look like me, Black people, Black and brown people did not really have access to these tools. And so, my spirit was really pulling on me to do something."

It was in August 2022 that it all came together at L.A. High Memorial Park, gathering 50 people for a free sound bath and access to a Black, Indigenous and people of color marketplace.

"We just wanted people to come and learn about sound healing and actually meditate in community with one another to release that heavy pain that we were all experiencing at such a chaotic time," adds Amirah.

What began as a neighborhood event is now a wellness festival, attracting nearly 450 visitors. The day, with tickets starting at \$40, includes musical performances.

"It's a tool that can really change your life," she adds, of sound and its power. "It can bring you the solace and clarity and the healing that you need in the times that we're living in."

Turn On the Red Light



**Want glowing skin,** improved scar texture, faster healing and wrinkle reduction? It's time to look into red light.

Red light therapy, which employs low levels of red light, can treat a slew of skin concerns, according to the Cleveland Clinic. The range is said to span sun damage to cellular function – and some researchers say the modality can even help with muscle recovery.

"People are not just looking at the wellness trends in terms of how it's making them look, but looking at how they're making them feel as well," says Shakaila Forbes-Bell, an in-house fashion psychologist at Afterpay.

Red light has been around for years – but now, it's hit TikTok, with more than 75 million views on the #RedLightTherapy hashtag, and celebrities like Kourtney Kardashian, Sydney Sweeney and Chrissy Teigen showcasing their red light routines. Unlike some other popular TikTok beauty conversations, like Botox, red light is entirely noninvasive – something that's drawn in both regular people and celebrity aestheticians, like Joanna Vargas.

Red light therapy comes in many forms: beds, handheld wands, microcurrent devices, masks, sauna blankets, scalp caps and even a device for postpartum tearing.

There's the Solwave Radiant Renewal Skincare Wand, \$169, which is a tiny, red light wand that can be used on the go. Solawave's celebrity users include Sweeney, Lil Nas X and Nicole Kidman. The device's newest iteration includes two times the red light and galvanic current, meant to promote product absorption with heat and vibration.

The brand recommends using for 12 minutes across the entire face, said Solawave chief executive officer Andrew Silberstein. "It's cumulative and all about the exposure to the skin," Silberstein said.

Those looking to go hands-free may want to turn to red light in mask format, which is available from several different brands. There's HigherDose's Red Light Face Mask, \$349, Dr. Dennis Gross' DRx SpectraLite FaceWare Pro, \$455, Gleamy Lab's Eyemazing patches, \$194 and CurrentBody's Skin LED Eye Perfector, \$249.

NuFace is also launching a new red light attachment for its Trinity+ microcurrent device called The Wrinkle Reducer, meant to spot treat areas more prone to fine lines, such as around the eyes or mouth.

"The closer you get to the skin the better," says Tera Peterson, cofounder and chief creative officer of NuFace. "The fact that you could actually place our red lights right on the skin, the skin is actually absorbing it at a better, faster rate."

Vargas, whose celebrity clients include Rachel Brosnahan and Mindy Kaling, implements red light into her studios, noting that she feels it speeds up healing and is good for both the face and body. She developed the RevitaLight Bed,



which is meant to improve the appearance of cellulite, stretch marks, wrinkles and scarring.

"It addresses inflammation, it addresses collagen stimulation, and it speeds up the healing of the body by 300 percent," says Vargas. "I could use it after a peel or microneedling or laser... The red light would help heal it faster."

When using a red light therapy bed, Vargas recommends a weekly 30 minute session for six weeks for best results.

For targeted healing, Mommy Matters has launched a NeoHeat Perineal Healing Device, \$179, which employs red and infrared light meant to help repair damage from childbirth by boosting blood flow, reducing inflammation and leading to internal and external tissue healing.

Joovv's handheld panel device, Go 2.0, \$649, can be used to target certain body parts. The brand also offers a full-body panel, the Solo 3.0, \$1,699. The HigherDose Infrared Sauna Blanket, \$699, claims its infrared technology boosts metabolism, promotes the appearance of skin, improves sleep and detoxes the body.

The at-home sauna blanket "can be much more seamless," says HigherDose cofounder and co-CEO Katie Kaps.

While it's still being studied, dermatologists and hair transplant surgeons are bullish on red light therapy for hair growth, and a study from Annals of Dermatology shows that five to 10 minutes of 650 nanometer red light over time could promote hair growth.

"Red light therapy effectively stimulates the scalp area,





causing an increase in blood flow to the hair follicle. This then prompts the cells to divide and grow, increasing the opportunity for protein growth and nutrient delivery to the hair follicles," said hairstylist, trichologist and cofounder of Act + Acre Helen Reavey.

For at-home use, New York City-based hair transplant surgeon and owner of Ziering Medical Dr. Craig Ziering offers a baseball-style cap covered in red light called the ZCap (LaserCap) HD+, \$3,000.

As with most at-home treatments, compliance is key, and regular use is what will yield results, experts say.

"You need to invest some time in order to see a good result," said Vargas. "Quality matters, and doing a bit of research before you purchase something is really recommended, but other than that there's nothing to fear."

## beauty



## The Summer Set

Glowing skin and healthy strands are on the menu this summer; here, 12 newly launched beauty essentials to complete your warm-weather routine.

BY NOOR LOBAD

#### Ceremonia Perfume de la Tierra, \$65

Hair care brand Ceremonia's ode to Latinx heritage is now available in a fragrance for the first time, coming to life through bergamot, tonka bean and pink pepper notes.



Kosas Wet Stick, \$24 Kosas' newest product is not your average lipstick: Packed with ceramides and squalene, the formula aims to nourish while delivering a sheer sheen of color. It launches June 1.

#### Grande Cosmetics GrandeBrow-Laminate Brow Styling Gel with Peptides, \$22

At-home laminated brows just got easier thanks to Grande Cosmetics; the brand's flake-free gel formula offers up to 12 hours of hold.

#### Dior Diorshow Iconic Overcurl Refillable

Mascara, \$32
Dior's first
refillable
mascara has
arrived,
offering a
no-smudge
formula that
comes in five
shades.

Yensa Pumpkin Turmeric 2-in-1 Radiance Polishing

namesake ingredients to gently exfoliate the skin and

YENSA

SUPER GLOW 2-IN-1 RADIANCE POLISHING MASK

PUMPKIN TURMERIC + VITAMIN C



#### Mielle Organics Sea Moss Anti-Shedding Scalp and Hair Oil, \$11.99 TikTok darling

Mielle Organics is expanding its Sea Moss Collection with an antioxidant-rich hair oil meant to hydrate strands.



\$28 This balm brings together caffeine, peptides and four types of vitamin C to combat dull and discolored skin.



#### Orcé Cosmetics Come Closer Serum Foundation, \$75

After struggling to find makeup that catered to the nuanced undertones of Southeast Asian skin, Yu-Chen Shih created her own: Her latest foundation comes in 12 shades and is infused with hyaluronic acid.



Up-and-coming beauty brand Of Other Worlds taps licorice root and azelaic acid for this barrier-boosting serum that will debut in late June.



#### Ranavat Kansa Comb, \$70

Made of pure kansa

– a metal composed
of tin and copper

– this Ayurvedic
hair tool aims to
promote blood
flow to the scalp
and supercharge
hair growth.





#### Marco Castro Amazonicoil,

\$110 Makeup artist Marco Castro kicks off his eponymous brand with a 1000mg full-spectrum CBD serum. The multipurpose launch can be applied topically or ingested orally, and is meant to improve skin radiance while combating stress.



# SHAMPOO INFUSED WITH A TRIO OF NUTRIENT-RICH SEAWEEDS shampooing enrichi d'un trio d'algues marines riches en nutriments gentle cleanser refreshes hair and helps balance scalp moisture un nettoyant doux qui rafraîchit les cheveul aide à équilibrer l'hydratation du cuir cheve COLOR-SAFE + FREE OF SULFATE CLEANSIS convient aux cheveux colorés + formule sans sites 8.5 FL OZ/OZ LIQ/250 ml

#### Bumble and bumble Seaweed Shampoo, \$34

This lightweight formula is composed of 93 percent naturally derived ingredients, seeking to support hair health from root to tip.







### 5 Wellness Retreats and Resorts to Book This Summer

From immersive retreats to spa-like destinations, hotels are doubling down on well-being.

BY EMILY BURNS

#### Soul-searching this summer?

For travelers seeking post-pandemic well-being, there are a swath of offerings – complete with immersive wellness programming and experiences.

Think beyond green juice to hiking the Rockies, acupuncture and movement classes.

These days, people "want immersive wellness experiences when they're on vacation, but they also want to... have fun," says Sarah Hallock, cofounder of The Well. Here, five resorts to do just that.

#### The Ranch

The Ranch is known for its immersive, multiday programs for visitors to focus on their mental and physical health, but this fall, the business will debut a new offering at the Ritz Carlton in Vail, Colo.

The partnership brings The Ranch's signature fitness and nutrition program to the hotel for a limited time. "We wanted to take people to a different region of the country," says Alex Glasscock, founder and chief executive officer of The Ranch, who said the brand aims to bring its "structured wellness program to a new area."

Guests will be able to book five or six nights at the hotel between Sept. 3 and Oct. 27 to immerse themselves in the mountains with four-hour hikes, seasonal plant-based meals and more. Each group is capped at 25 people.

#### The Well

The Well brings its signature wellness offerings to Auberge Resorts vacation destinations, including the newest outpost, Auberge's Chileno Bay resort in Los Cabos, Mexico. This location includes a therapy pool, a nap garden and a celestial bathing experience, which includes a candelit ritual and a guided in-water exercise at sunset. Many of The Well's East-meets-West signature treatments are also available, including lymphatic drainage, gua sha and health coaching sessions.

#### **Soul Community Planet Hotels**

Yoga teacher and wellness instructor Andrew Sealy has partnered with Soul Community Planet Hotels for immersive programming that includes three- and fivenight retreats with yoga and more. Sealy's 7 Elements retreat, offered through the hotels, includes yoga and meditation practices revolving around the the elements: earth, water, air and fire.

"The SCP guest experience is anchored in a holistic approach to wellness that includes healthy plant-forward menus and quality sleep through its Peaceful Rooms," says Sealy in a statement. "My passion is to help people find their own personal path to wellness and wellbeing through yoga, nutrition and self care."

This summer, SCP will introduce Sealy's programming at three of its resorts: the SCP Corcovado Wilderness Lodge in Costa Rica, the SCP Mendocino Inn and Farm on the Mendocino Coast and SCP Seven4One in Laguna Beach. Guests will have access to food enhanced with medicinal herbs, and access to experiences that range from scuba diving to herbal gardening.

#### Six Senses Ibiza RoseBar

Six Senses has opened its first RoseBar, a program and wellness club centered around longevity, in Ibiza.

Programming at the location was built in conjunction with Dr. Mark Hyman, a physician known for his use of functional medicine for longevity, and Dr. Alberto Villoldo, a medical anthropologist.

"We typically overestimate what we can do in a day and underestimate what we can do in a year," says Hyman, the program's chief medical officer. "It only takes one small step to work your way toward a healthier life and these new offerings at RoseBar are designed to help guests build the confidence they need to embark on that journey."

Guests can receive a 3D body composition analysis and a diagnostic treatment that leads to personalized coaching and treatment options, including cryotherapy, hyperbaric oxygen chamber sessions, ozone therapy, acupressure, IV infusions and somatic therapy.

Hyman will host a five-day retreat in June focused on longevity using nutrition. Attendees will go on daily hikes, enjoy ocean time and more.

#### **Waldorf Astoria Maldives**

The Waldorf Astoria Maldives is aiming to combine trendy water experiences, including ice baths and hot springs in its 7,735-square-foot aqua wellness center.

The center includes a hydrotherapy pool that floats atop the Maldivian waters, as well as an ice fountain, steam room and sauna. Each area of the pool features different jets, including jet bath, air jets, shower jets and massage loungers that aim to provide guests an array of benefits, such as increased blood circulation, faster metabolism, better sleep, stronger immunity and relaxed muscles.







# The New Sun Protection Shopping List

A fresh wave of innovative products will make sure you don't feel the burn. By ADAM MANSUROGLU AND CLAIRE SULLIVAN



has worn off and is no longer protecting you is quite unique and could be a game changer."



A positive play on the harmful baby oil sunbathing trend of yesteryear, this non-tanning SPF 30 oil-based sunscreen has a nostalgic powdery scent and comes packaged in aesthetically pleasing '80s resort branding.

According to the Skin Cancer Foundation,

1 in 5 Americans
will develop skin cancer by age 70,
and having 5 or more sunburns doubles your risk for melanoma.



No need to sacrifice sun protection for style. This long-sleeved, hooded UPF 50+ body suit is made with a quick-dry nylon-spandex fabric blend that delivers four-way stretch for comfort, while the contrast-colored zipper appeals to the eye.



#### Lucyd Penumbra Sunglasses \$199

Vacation

**BROAD SPECTRUM** 

SPF 30 SUNSCREEN OIL

3.4 FL OZ / 100 ML

Make the smart choice when selecting your summer shades. These sleek sunglasses are equipped with built-in Bluetooth speakers and voice-accessible ChatGPT, providing you with the tech comforts of your phone without exposing it to heat.

111111111

#### Sun Patch Nose Protection UPF Patches \$16

Areas prone to the most sun exposure, such as your face, require an extra line of defense.
Bolster your SPF with these reusable, waterproof UPF 50 stickers, available in three colorways.

#### Pavise UV Camera \$176

Jump-scare warning: this tiny camera connects to your phone to reveal areas of emerging sun damage on your skin. But it's not all shock factor, as the same UV-coated lens allows you to see exactly where your sunscreen is applied, so you know you're getting optimal coverage.



With over one billion views on TikTok, lip oils are one of 2023's biggest beauty trends. Try this formula, which delivers SPF 30 with softening vitamin E and camellia and jojoba oils.







 $Marc\ Jacobs'\ cotton\ gown\ and\ boots.\ Dior\ gloves.\ Pasquale\ Bruni\ Chakra\ necklace\ in\ 18-karat\ white\ gold\ with\ diamonds.$ 



**It's Kim Petras' first taste** of a major record label album rollout, and she's loving every second of it.

Petras is in the glam chair in New York, having flown back from her home base in Los Angeles to attend the celebration party for the Sports Illustrated swimsuit issue. The morning after she will jet to Florida to perform at the Seminole Hard Rock Hotel & Casino Hollywood, in a show attended by the rest of the SI swim crew, before she enters into the final few weeks ahead of her album's release.

Having released two full-length records independently, Petras signed with Republic Records in 2021, dropping an EP with them called "Slut Pop" before she'll make her major label debut with the upcoming record "Feed the Beast," out June 23.

The album – and subsequent summer tour – is the crown jewel moment on what has already been a very momentous year for the German-born 30-year-old. Her single with Sam Smith, "Unholy," took home the Grammy Award for Best Pop Duo, which made her the first trans woman to win in that category and only the second trans person to win a Grammy. She became the first openly trans solo artist to reach number one in the U.S.

Next came a single featuring Nicki Minaj, "Alone"; an appearance at the Met Ball with Marc Jacobs; front row at Chanel's cruise show in Los Angeles, and one of four covers of Sports Illustrated's Swimsuit Issues.

It's a long way away from the early meetings Petras took with record companies, all of which pigeonholed her as a gay club artist. To be clear, Petras loves playing in gay clubs – and wants to keep doing that forever – but her dreams have always included Grammys, sold-out stadiums and big proper record deals.

"Music to me has always been equality in the way that I can go into a studio with people I've never met, and if I'm good, they love working with me, and it doesn't matter who I am or what my gender identity is or who I'm in love with or anything like that," Petras says. "It just matters, am I a good musician? Can I write songs? Am I talented? And that's kind of where I've always found so much equality in music, because we all have emotions and we all feel the same things, regardless of gender and regardless of where we're from and our skin color and things like that."

Petras may be releasing her studio debut, but she's in no way a new artist. The Cologne-born singer and writer began by releasing songs independently, starting with her first EP in 2011. Her debut single, "I Don't Want It All," was released in 2017 and charted on Spotify's global viral charts. She released two albums independently before the deal with Republic.

She was originally supposed to drop an album last year, called "Problématique," which was scrapped after several of the songs leaked online. The favorites – both hers and the fans' – have made their way onto "Feed the Beast."

"After that happened [the leak], my A&R [representative] Wendy Goldstein and I had a little meeting and she was like, 'Well, this stuff happens. It's life. Go and write more. Challenge yourself to the limit and go feed the beast.' And that's what I did, and so that's how the title came along," Petras says of the new record's name.

The making of the album pushed her to new extremes, traveling to Sweden and London for writing sessions and sometimes churning out five songs in a single day.

"It felt like 'this is how major artists make their albums'," Petras says. "I never really got to do this legit album release tour stuff, and do so much press and so many performances



and things like that. It feels like the release that every artist wants. When I was young and I would see a Katy Perry album release or a Lady Gaga album release, I would just be like, 'Wow, they get to do so many things.' Before, because I was independent, I just dropped my music and hoped for the best. And this time, I feel like people really believe in my project and my music before it's even out."

"We've been fans of Kim's since before we started working together," says Goldstein, copresident of Republic Records. "When we first met we knew she would become one of the biggest pop stars in the world. She's blazing her own trail, doing it on her own terms and uncompromising in her vision. It's been such an incredible experience working with her and this upcoming album will show the world that her musical talents are unmatched. It's only just the beginning."

That belief manifested itself in the themes of the "Feed the Beast" tracklist. Petras had previously met with multiple major record labels but felt misunderstood each time.

"I'm definitely talking about the music industry in general [on this album]. I felt like I was very boxed into, 'Oh, you're a gay club artist, and you will have an underground niche fan base.' That's the kind of stuff that early labels told me, which is why I never signed," Petras says. "It made me feel embarrassed for wanting to do music to the fullest level, to do real big pop music. It made me feel, for a second, that I didn't belong there. I thought it was kind of vain and stupid for me to want to make big radio hits and things like that, and it's not, and that's what I've always really wanted, so that's what [the album] means. Don't question yourself. Don't think that you shouldn't want things that you want. Just go and feed the beast. Do whatever you like and don't stand in your own way."

She writes all her own music and says "Feed the Beast" is her most evolved writing yet. It's also her most personal: after finding safety in a character she created for each previous EP or record, the music she's making now is just about Kim.

"I think it has really, truly vulnerable, real moments for me that are of lower moments in my life and about love and whatever — things that I don't really talk about. [With] 'Slut Pop' I'm a bratty b—ch, and with my 'Turn Off the Light' album, I'm a killer, and I make these characters that I play in the songs. And I feel like this one, I really am not a character, and it really reflects all the different sides of me," Petras says. "I'm just not as afraid anymore of doing all of that because I'm proud that I can do a million different genres and things and tempos and all of that."

As she begins to plan for her upcoming tour, she's instinctually focused on how she'll present herself on stage, now as Kim rather than a character.

"She's just really in her own power. She's very knowledgeable about what she wants to put out," says Collina Strada designer Hillary Taymour of Petras. The two attended the 2021 "Camp" Met Gala together, each of their first times, they went as horses. "She knew the gag and you have to own that gag to do it. And she owned it."

Petras was back at the Met again this year, dressed by Marc Jacobs.

"My whole team finds Kim to be so inspiring...beautiful and talented and always her authentic self," Jacobs writes via email. "We recently had her as our guest to the Met Gala and there is so much love for her; she's never afraid to serve a look."

Petras sketches her tour outfits herself initially and works with a series of designers on bringing those visions to life. She is a true appreciator of the art of fashion and beauty and the power they have to transform.

"I just think for me, it's really important to push what's socially acceptable because I used to be someone who used to go to school in the most insane outfits and inappropriate outfits and just used to get kicked out of class because of my outfits, and used to get bullied because of my outfits. But they made me feel like myself, so I loved them," Petras says. "And I knew in school, 'Oh, Galliano would probably love this jacket I found at the thrift store.' That's how I thought. And that's why I don't usually go for just being pretty, because I think it's for the kids who are like me, who need to express themselves or would rather die and not do that."







"I thought it was kind of vain and stupid for me to want to make big radio hits and things like that, and it's not, and that's what I've always really wanted, so that's what [the album] means.

Don't question yourself....don't stand in your own way."

Christopher Kane's recycled polyester dress and cape. Marc Jacobs boots. Binata Millinery tulle hat.

Anne Sisteron 18-karat yellow gold blue topaz and diamond luxe Olympia earrings; Boucheron Fuzzy, the Leopard Cat ring with one green cushion tourmaline, champagne round diamonds, round diamond, cabochon emeralds, black lacquer, 18-karat pink gold.





Undercover's tulle dress. Yeprem 18-karat white gold and diamond earrings; Yeprem 18-karat white gold diamond and emerald ring.

Set Design by Laura Pariot
Hair by Iggy Rosales
Makeup by Gilbert Soliz
Senior Market Editor,
Accessories: Thomas Waller
Market editor: Emily Mercer
Fashion assistants: Kimberly
Infante and Ari Stark



## Carl Sprague llustrates Wes Anderson's Worlds

The illustrator creates the sketches on which the director's film sets are based – not to mention those of Martin Scorsese, Steven Spielberg and more.

> BY SARA JAMES MNOOKIN PHOTOGRAPH BY **THOMAS CHÉNÉ**

Dashing, droll, and descended from Bohemian  $puppeteers, veteran\ Hollywood\ illustrator\ Carl\ Sprague$ could be a character in a Wes Anderson film. Instead, he conceives sets for the director's many movies, including the new "Asteroid City," which just premiered at the Cannes Film Festival and stars Jason Schwartzman, Scarlett Johansson, Tilda Swinton and Tom Hanks.

WWD Weekend recently caught up with Sprague by phone from his home in the Berkshires.

WWD: Tell me what a "concept illustrator" does? Carl Sprague: You know, it's a funny description. What I really am is a designer.

I was the art director [under production designer David Wascol for "The Royal Tenenbaums." For Wes's next few films, they hired Adam Stockhausen for production design, with Mark Friedberg as art director. I wasn't involved. Then "Moonrise Kingdom" came along, and they needed someone who knew a lot about New England. Mark said, "Well, Carl, of course. Call him."

So that's how I became an illustrator – which is actually a great job. For the first time, I wasn't in charge of the [art department's] schedule. I had nothing to do with the budget. I didn't hire any crew. I was just off in a corner drinking coffee and drawing. It was lovely!

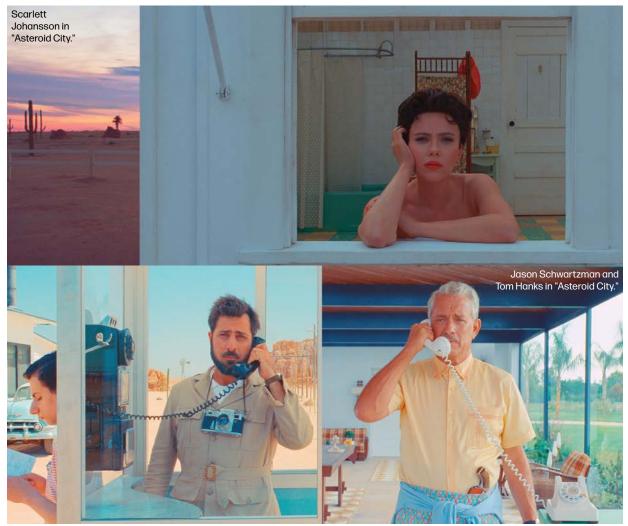
WWD: Your latest project is Wes Anderson's "Asteroid City." When did you begin working on the film? C.S.: During the pandemic. I did all of the art from home, which was perfect because one had to do something, somewhere. So for six or nine months, I drew little pictures of the five or six buildings in this nondescript little town.

The original fantasy was to shoot in Rome, even though it's supposed to be, like, New Mexico or Arizona. Then things shifted. They ended up taking the project to Spain, outside of Madrid. I wasn't invited [chuckles].

#### WWD: Are you usually on set?

C.S.: Oh, God, yes. With [Anderson's 2021 film] "The French Dispatch," I was there for, like, half a year – in New York before filming, then in Paris and Angoulême. I traveled to "The Grand Budapest Hotel." When we did "Moonrise Kingdom," I was out in Rhode Island. "The Royal Tenenbaums" shot in New York. I did that whole business.

WWD: What were some of your favorite experiences? C.S.: I loved everything about "The French Dispatch," although it was like shooting five films at once. There were so many storylines to follow. The new one, "Asteroid City," tells a very straightforward story, in a very straightforward way. It has a beginning, a middle, and an end. People will love it.



### WWD: Are you typically brought in once there's a finished script or before?

C.S.: Well, scripts are never finished. Usually there are storyboards. Someone will sketch out who's in a scene, the general idea of the location. My job is to conceptualize the set, make a picture from which the crew will understand how to build it. Sometimes you're drawing quite technical things, drafting dimensions and construction details, calling out moldings. Sometimes – like on "La La Land" – all they want is a suggestion.

#### WWD: Where did you learn to illustrate?

**C.S.:** Going back to my first major feature, [Martin Scorsese's 1993 film] "The Age of Innocence," watching production designer Dante Ferretti knock out these big, fantastic sketches of what a [Gilded Age] room might look like – he was an inspiration.

#### WWD: How much research is involved before you start rendering?

**C.S.:** As much as possible! Wes has a whole team. For "The Grand Budapest Hotel," they must have handed me 500 images of grand, old, European hotels. I pinned them up on the wall, looked at them, thought about them. Then I sat down to draw.

With "12 Years A Slave," it was set in the 1830s. There was no photography yet. That wasn't common until the 1860s. So there were only steel engravings. And many things – like slave quarters – no one documented. So you have to carefully piece it all together. That's one of the projects I'm proudest of.

#### WWD: You toggle between illustrating major Hollywood productions and designing sets for smaller, independent films. What draws you to the indies?

**C.S.:** I mean, this is art, right? You're supposed to be telling a story. On the big productions, people get distracted by all the excitement – hundreds of crew, 50 campers, and just worrying about the parking.

#### WWD: How often does the finished movie align with your initial artwork?

**C.S.:** Generally speaking? Always. You draw it, they build it. Now, are there times when you arrive on set and decisions have already been made that you wish you could change? Yes. Unfortunately.

WWD: Wes Anderson films share a distinct look. Are there elements you lean on to deliver that aesthetic? C.S.: Look, I get him. I've worked with him for a long time. His style has not changed but his way of working has. I





think that has a lot to do with the animation projects. Like, oh, God, what was it called...

#### WWD: "Isle of Dogs?"

**C.S.:** Yes. I worked on that forever. The other one, I didn't do.

#### WWD: "Fantastic Mr. Fox."

**C.S.:** Thank you. You know, I don't think it's Alzheimer's. Your brain just gets full.

For "Tenenbaums," Wes's brother [Eric Chase Anderson] did maybe half a dozen concept illustrations. I filled in a few sketches, just to move us along. That was it.

But animation has a much greater level of organization and planning. Wes has brought some of that technique into his more recent work. Now, everything is completely detailed and planned out beforehand. That's been a big development. And his budgets have changed – just a bit.

#### WWD: "Asteroid City "looks a lot sleeker and more restrained than his other films.

**C.S.** It's a simple story – not some kind of elaborate confection. And it's set in the desert, in a little tin-pot town that's basically just a diner, a gas station, a motel, and some mountains. I spent a lot of time drawing mountains.

#### WWD: In addition to Wes Anderson, you've worked with Scorsese, David Fincher on "The Social Network," and Steven Spielberg on "Amistad." Who's left on your bucket list?

**C.S.:** Anybody who wants to call me. Seriously. I almost never know what I'm doing next. Then, miraculously, the phone rings. Generally speaking, I get along with directors. Sometimes I have more interaction, sometimes less. I mean, Fincher, I never talked to him. Not even for a minute. I was just the Boston art director.

Spielberg was kind of a phenomenon. [As East Coast set designer,] I was just one of the flunkies in the art department who had done a year and a half of development research and concept art sketches. We'd spent all kinds of money. There were so many people on set. The scene was total chaos. And Spielberg helicopters in at the last possible minute, and in a serious dad kind of way, he pulls it all together and suddenly it's a Norman Rockwell painting.

### WWD: Norman Rockwell hails from your hometown, Stockbridge, Massachusetts. What have you learned from his work?

**C.S.:** Norman was my wife's father-in-law so there's a connection. My stepdaughter, Daisy, is his granddaughter. My wife's first marriage was to his son, Jarvis.

But Norman's ability to tell a story with a single picture was just incredible. He got a lot of flack for being an illustrator rather than an artist, but his research and photography crafted these images that speak to people, even now.

#### WWD: Since he painted many Stockbridge scenes, do you sometimes feel like you're living inside a giant set?

C.S.: Excuse me, I am the chairman of the Stockbridge Historic Preservation Commission! Our greatest assets are his illustrations of Main Street because it's all preserved in amber. It makes our job easier, like the reverse of what I was saying earlier. If you draw it, they will build it? Well, in this case, if Norman drew it, maybe they will keep it.

#### WWD: I've read that you got your start in puppetry and that your great-grandfather was a puppeteer from Bohemia.

**C.S.:** I've actually been thinking a lot about puppets lately. My current project is a retrospective about the fabulous Tony Sarg who, among many other things, invented the Macy's Thanksgiving parade balloons. [The exhibit Sprague helped organize, "Tony Sarg: Genius at Play," opens at the Norman Rockwell Museum in Stockbridge on June 10.]

But my great-grandfather—my mother's mother's father—started a family marionette theater like 100 years ago in Czechoslovakia. We still have it. I put on shows. It's long been a source of inspiration for me because it came with a huge collection of scenery that's wonderfully Old World, like a little Eastern Europe in a box. I played with it as a child. It taught me so much. Although, when I told my grandmother I wanted to become a set designer, she was livid. She said, "I

would have burned that puppet theater!"

She expected me to become a professor.

#### WWD: So she wasn't a fan of show biz?

**C.S.:** It's a terrible business! I get paid by the hour. There's this fantasy people have about Hollywood. It may exist for a lucky few who get residuals and percentages and have agents who negotiate fantastic deals. But I'm basically a plumber.

### WWD: How did marionettes and Punch & Judy prepare you for the personalities you encounter in the entertainment business?

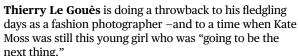
**C.S.:** Oh, it's all the same. One of my props friends likes to say, whenever the actors arrive on set, "Here come the meat puppets." Which is very disrespectful. I didn't say that.

I'll paraphrase Bil Baird, a student of Tony Sarg's: Human actors have egos. Puppets don't. It gives them a clearer path to the truth.  $\blacksquare$ 

### Thierry Le Gouès Is in His '90s Era With a New Fashion Book

From Carla Bruni to Naomi Campbell, grunge to glamour, Italy to India, it's all in this compilation set for release in July. By TARA DONALDSON





Really, "it was the golden age of fashion," he says about the collection of largely black-and-white images in his new coffee table book "90's."

From Carla Bruni to Naomi Campbell, grunge to glamour, Italy to India, it's all in the textured pages of this compilation, which is set for release in July. And coincidentally hitting when '90s fashion is having a moment, both the clothing (when it's present, at least) and images look as fresh as if they didn't happen 30 years ago.

"It was most of my prolific work or my beginning in the business," Le Gouès says, explaining the reasoning behind releasing the collection.

In these early days of his career, the Brittany-born photographer had just emerged from his days working as a stagaire (intern) at Studio Pin-Up, where Peter Lindbergh, Patrick Demarchelier, Steven Meisel and Albert Watson were regulars.

"They all were shooting in this studio in Paris, it was the biggest studio, so I was in the mecca of fashion," Le Gouès says of his start. "All these top models, iconic girls, Kate Moss, Naomi Campbell – I shot everybody at the time, so I had all those girls and I say, 'OK, why not, let's do [the book].' And I'm so happy I did it because I love the result."

"90's" opens with a preface from Bruni, who writes: "Thierry's eye on his models is very special: imbued with delicacy and empathy, the shots are simple and joyful; we laugh a lot. His talent is multiple – both sophisticated and primitive, and at the same time, timeless."

To the viewer, the images appear as though the capturer and the captured share a secret, one that lends the images their intimacy, their emotion.

"This is one of my main things, I really love the eye contact," Le Gouès says. "It's difficult for me to choose a picture when people are looking somewhere else...I love the complicity with the model. And when I shoot girls at the time, and still now, every time I want them to feel good and make them look great. They have to feel like they're super beautiful. That's my main key. If the girl – or the guy, but I shoot mostly girls – if she feels like the light is good on her and like [you'll] make her look amazing, you have probably 70 percent of your picture already. That's magic."

One of the first such images in the book is of Bruni. She's nude and looking at herself in the mirror, and it's one of Le Gouès' favorites.

"When I shot this story, it was for Vogue Homme, it was a men's story basically and actually basically in the photoshoot, we don't see the man almost nowhere," he says laughing. "I shot Carla naked and I rent this little hotel in Pigalle [Paris] which is like an old-school French hotel, very '70s with the paper flowers on the wall, really cinematographic. I was shooting there all the time and I was like, 'OK Carla, Carla let's go, let's do some picture like very sexy,' and she said, 'OK' because we knew each other pretty well, we were friends, she trust me, she knew I was doing something not sleazy. And then we did those pictures like in a shower and everything and it was so much fun and she was for it. Actually, I love the result and 30 years after, those are my favorite images - and especially the one where she looks at herself in the mirror is one of my favorite images of Carla."

Another is of Moss, simply on a black background, wearing a turtleneck sweater, her bare legs at once prominent and discreet.

"Kate was like probably 16. I think it was one of the first big shoots she was doing," Le Gouès says. "I did this trip in Ladakh, India, with her. So we went all from London, the stylist was like, 'Oh, I have this great girl, you should get her.' [It was] Alexandra White, she was a major stylist and she was at Harpers & Queen [now Harper's Bazaar] in England. She was like, 'I have this great girl, she's going to be the next thing, her name is Kate Moss.' I said, 'OK, let me see some images,' she sent me some...and I said, 'OK, if you think this is great, let's take her.'"

Despite being in Ladakh – known for its striking landscapes – and sleeping in a yurt in the mountains, Le Gouès' favorite photo of Moss happened with a simple black backdrop.

"It's nothing, she's just pure," he says. "She's just posing and there's nothing basically in this picture, she's just pure, simplicity, and it's one of my favorite images."

If it seems from his images there was a connection between Le Gouès and his models beyond just photographer and subject, it's because there was.

"We were always laughing. It's never [that] we're serious. You have to be always in a good mood, laughing. Sometimes there's tension of course, but when you do the picture it's got to be a story, it's got to be a laugh. With me on my shoot, it's always good humor and something fun, I want my shoot to be something fun," he says.

It was the energy of the '90s and the energy among the creatives running in the fashion pack. "Carla Bruni, she's very much fun to be around, she has a lot of spirit, she has a lot of humor. We are also from the same generation so we





have the same reference in music. So it was always when we go on trips together, we knew each other. It was kind of a crowd going together of friends, and when I met Kate it was the same. Kate I met in London before the shoot, and she invited me after with her friends in her apartment, with Mario Sorrenti, Camilla Nickerson, all these people... It was kind of a tribe of really cool people having fun."

Le Gouès' images played a key role in defining the decade's hottest fashion looks – and helping further more inclusive ideas of beauty. Some of what he shot in the '90s also found its way into "Soul," Le Gouès' first book published in 1998, which began as an exhibition at Festival de la Mode and ultimately saw him take up the mantle as one of the first leading fashion photographers to feature exclusively Black models. And though he coolly notes of his early images' quality, as likely only his own eye would see, "technically it was very poor," he knows there was more to what he made in the '90s than that.

"I learned that the technique is not so important, it's more about the sensation and the simplicity and the emotion at the end," he says. "Because some of those pictures, that's what it is, it's a lot of emotion when you look at Carla Bruni, Kate Moss, some are really simple pictures and they still are timeless."

Asked what he wants the industry to take from his new book, Le Gouès says, "I don't really know exactly because I did it basically, I did it for me. But I think it's going to be witness of all those years that we lived, my generation of photographers – it was basically the golden years of fashion where the money was flowing, where we had the freedom, where we could have creativity. That's what people of my generation, which lived this period, they are going to understand."

"90's" will be released by PowerHouse Books in July but is available now for pre-order on its website, as well as at Barnes & Noble and Amazon.

## Freddie Dennis portrait by David Reis

## The Climb of Freddie Dennis

The other love story in the court of King George and Queen Charlotte is the quiet, queer tale of Reynolds and Brimsley. BY HIKMAT MOHAMMED



**Freddie Dennis,** who stars as Reynolds, King George's secretary in "Queen Charlotte," spends a good amount of time at his local climbing center, Stronghold, in London Fields.

The London-born actor moved away from the city at the age of 8 and returned as a teenager, where he stayed and enrolled at University College London to study geography.

"What made me do geography? A passion for the world," Dennis says jokingly on Zoom sitting in his home office surrounded by books and plants that he admits to not being able to keep alive despite trying his hardest.

"I've always been really passionate about cartography, different places and cultures, it just made the most sense to study it," he adds.

Dennis had always wanted to be an actor, but a lack of confidence stood in his way. The 26-year-old enrolled in the one-year course at the Oxford School of Drama when he was 23, during the pandemic. The drama school's alumni include Claire Foy, Nicola Coughlan and Freddy Carter.

"I never thought I'd get in because I've never acted. One of the final rounds to get onto the course, we had to send in a tape, the choices were between being a small bird or a squirrel. I did the squirrel and I sometimes watch that video and think, 'What on earth am I doing with my life?'" he recalls in his articulate, calm voice.

In the tape, Dennis pretends to discover a walnut, he goes over to it and touches it a bit before freaking out when he sees a person. He eventually returns to the walnut, cracks it, runs off and climbs up a chair as if it were a tree.

"Because it was based very rural in Woodstock, Oxfordshire, they managed to keep everything in person, but it was slightly difficult with the social distancing element of it. Instead of kissing or touching, you caress the air and then press it," he says of his acting lessons during COVID-19.

Dennis graduated in October 2021 and booked his role on the new Netflix series, a "Bridgerton" prequel, only four months later.

"The first few were absolutely s-t. If I were to look back on them, I would just go, 'There's a man staring into space and doing nothing. There's nothing going on,' but you do slowly work it out and it's a confidence game of working out how and where to make bold, interesting choices," he says of his auditioning process now.

Dennis taped his audition for the character of Reynolds in "Queen Charlotte" while on a family holiday celebrating his father's birthday in Prague, Czech Republic. He was told the role had one line, but it could develop into more. His sister helped him film his tape.

"Ten days later I woke up with COVID[-19], feeling incredibly ill and that's when I got a call saying I've got the job," he says.

Reynolds, the king's secretary, is stern and upright, literally and figuratively. When he's not tending to the needs of the king, he stands like a decorative lamppost in his Georgian fashion. But it's when he's behind closed doors with Brimsley, Queen Charlotte's secretary played by Sam Clemmett, that the armor peels off during their poignant love affair.

"That was one of the things I found hardest actually because I'm quite empathetic and compassionate, but



there's only so much of that Reynolds is allowed to show. There was a lot of working out just when and where to be human," says Dennis, whose natural instinct during difficult scenes was to mother the characters.

He's recently found himself "crying quite a lot" when watching the final season of HBO's "Succession."

"It's witty, sharp and heart-wrenching as well. This season there's been an added element of more humanity than in the other seasons," he says.

Dennis grew up watching sitcoms such as the "Peep Show" and "The Simpsons," which has added to his curiosity and desire to try and play all types of characters.

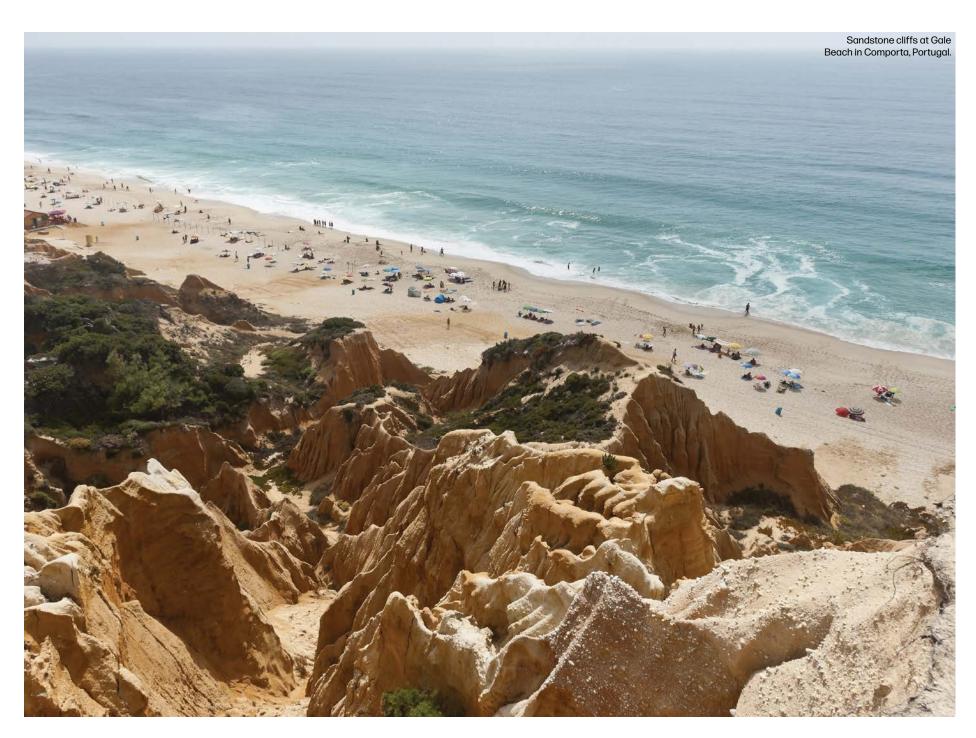
He confesses to finding it difficult to watch himself on screen in the beginning and it knocked his confidence down. But with all the press junkets he's had to participate in for the series, he's forced himself to watch and says he's proud of the work he's done.

"When you watch yourself because you know yourself so well, it's very difficult to divorce Freddie from the character of Reynolds. I will always see myself and see what I'm doing and remember what had happened on either side of the action and cut. It's really difficult not to be quite vain, which I don't like. It should be about character and performance, but why does my forehead look so massive?' he says.

In the current "Bridgerton" series, there is no whereabouts of Reynolds' character, which has resulted in Dennis' Instagram inbox being filled with messages asking how his character died. He's also received heartbreaking messages from people about the queer storyline.

"I really hope he isn't dead and that there's more legs to the story."





## Looking for Luxury? Try These 5 Less Expected Locales

Consider these spots travel's answer to quiet luxury. BY TARA DONALDSON

Jet-setting this season?

The cost and chaos of travel have been ascending as postpandemic revenge traveling flourishes and inflation lurks – all while airlines are both aircraft- and staff-strapped.

For the discerning traveler, climbing airfare may not translate to a staycation, but those looking to get greater value for their money may want to think past the beaten path.

"You often see this with travel, where you get certain destinations in certain parts of the world that get most of the eyeballs or conversation around it and there's usually places just beside them that are just as compelling but not as well-known, and what you get with that is more value," says Tom Marchant, cofounder of tailor-made luxury travel company Black Tomato, which handcrafts itineraries.

It may not be the height of splendor or a splashy stay, but there are other ways and places to indulge. Think of it as travel's answer to fashion's quiet luxury.

Here, Black Tomato's recommendations and sample itineraries.

#### **Portugal**

"Traditionally, a lot of people are heading for the summer in France, which makes a lot of sense, but places like Portugal are so desirable...the quality of food and drink there is so good wherever you go that you could have fantastic meals in places like Lisbon and Porto and Comporta that aren't quite as expensive as other European counterparts, and it's really just a really, really beautiful country with great wineries and places to explore," Marchant says. "Although it is known, it's a little less known...and that's more what we're directing people to."

For the Person Who Wants the Barefoot Luxury Vibes of Nantucket First off, travel during the "shoulder season" or May to June and August to September.

Start things off in buzzy Lisboa, where food and wine are a great value and there are a plethora of great local spots to check out. Splurge on sundowners at Bairro Alto Hotel's rooftop for a spectacular view over cocktails. We would recommend then doing a self-drive (a short one) in a rental car to Ericiera to stay at Immerso Hotel, which is right outside of the village. The town has very surf-y vibes, like Montauk without the fancy stores, so what it was like 20 years ago, medieval set-up. Immerso is a splendid spot and a great value. If you go in the shoulder season you will also avoid the throngs of tourists. We would then recommend driving onward to Comporta, which gives serious barefoot luxury vibes and is considered by many to be the Nantucket for well-heeled Lisboans, and stay at Sublime Comporta, which is best in class. Very laid-back, chic, perfect way to round out a trip. Three nights in Lisbon, two nights at Immerso and two nights Sublime Comporta.

#### Sri Lanka

"Further afield, thinking out the Indian Ocean way, we love Sri Lanka and we have for many years," Marchant says. "It went quiet for some time but it's coming back and it's just exceptionally great value."

For the Person Who Loves Adventure Sri Lanka is a stunning and wonderfully intimate country. The sublime landscape is dotted with temples and Ceylon silver tipped mountains, and visiting this country, that has been through

a lot the past decade, also feels especially poignant right now and tourism provides enormous support to local economies. We would advise an itinerary to take in the following properties, Ulagalla, Anasa Wellness Resort, Wild Coast Tented Lodge, Cape Weligama and for a splurge, Amanwella.

We would organize a range of special experiences from cycling in a rustic village in Sigiriya akin to this: Weave along hidden paths to ancient jungle-enveloped structures, neighboring local villages whilst overlooking ▶





the breathtaking view of Pidurangala rock, which has been occupied on and off for more than 2,500 years by monks and hold number of historical legends. Glide by unfrequented village life, local temples, burning incense, rice farmers and smiling children. There is no better way to experience the local landscape than by bike, an opportunity to really explore its meandering paths and lanes....Cycle your way to the nearby market to pick up your vegetables and fruits. After, cook and enjoy an authentic Sri Lankan meal with a local family. And of course, a Sri Lankan safari, with a Nachchaduwa sunset scenic jeep drive. In the afternoon you will be met at your hotel and explore the local area by fourwheel drive on a journey in search of cultural, natural and historical highs. The route takes in ancient reservoirs, lakes, farmland and local villages, and provides a visual introduction to rural village life. Witness the seasonalities of rice cultivation, travel through areas of indigenous forest, and observe local fisherman. Drawn to water, patches of forest and farmland, elephants are ever-present, yet champions at blending in.

#### Slovenia

Slovenia, Marchant says, is "still a secret. People know it, places like Lake Bled are just picture perfect, but you get there and your spend goes further. And you're not far from places like Turkey and Croatia when you're in Slovenia, so you can combine a trip there."

For the Foodie While often overshadowed by its more wellknown neighbors in Italy, Slovenia is a hot bed of culinary talent and a fascinating diaspora of different cultural confluences. Even some of the most astute foodies say that the food in Slovenia can rival that of both Italy and Spain. Slovenia also offers a great value and the proximity to Venice (two hours by car) make it easy to get to, and also accessible via Air France (Paris stopover then onward to Ljubljana) or via Turkey. Given the proximity to Croatia, and the fact you don't even need a passport to cross over between countries, you can spend a day truffle hunting in Istria before making your way back to Slovenia. In the winter it gives serious "Narnia" vibes with fresh snow, but regardless of season, Hotel Milka that is a new addition to the Julian Alps is a must for where to stay. Would also stay at the Intercontinental in Ljublana, or for a more boutique take,

Otočec Castle in the countryside. There are a number of ways to experience the culinary delights here, from hole in the wall local favorites to impressively Michelin-ed bigger players.

#### Guatemala

"Somewhere like Guatemala, speaking of value, is quiet nice...airfares aren't too taxing down there, you've got all these amazing jungles and it's still quite under the radar and it's beautiful to explore," Marchant says.

For the Nature Lover Guatemala often gets overshadowed by some of its Latin American neighbors but that isn't entirely fair as it's a mecca of culture, personality and resplendent beauty. We would start things off in Antigua and stay at Villa Bokeh, a beautiful boutique Relais & Chateaux property that opened a few years ago to much acclaim (and still offers a great value). Food, drink and experiences are all offered at a great value in Guatemala, and Antigua is a very walkable and beautifully colorful city full of rich history. You would be remiss not to spend a few days in the stunning Lake Atitlán region, and for a slight splurge, go ahead and book Casa Polopo, which is the best and has dramatic views. We can even arrange a spiritual blessing by a local shaman. Afterward, if you want to kick up the adventure and natural world quotient, we offer a multiday hike and camping trip deep in the jungles of Guatemala and along with the helpful aid of a helicopter to truly off-the-grid locales, you can even take part in archaeological excavations in Mayan ruins that are not accessible to the public. The natural world is really what's on display here and worth pursuing. We would advise at least nine nights for proper exploration.



## Panajachel, Guatemala

Coming out of the pandemic, Marchant says parts of Asia, particularly the Indochina region and places like Laos, have "great offers and opportunities to stay in special places where the value is superb, and we've really seen a big resurgence of interest among trip seekers to go there."

For the Person Who Wants to Relax Meditation and spirituality underpin everything in Laos, and this special and oft overlooked corner of the world is one of the most spectacular and well worth the journey. We would recommend 10 nights in Laos to take in some of the very best of the country. Experiences would include, on arrival, a traditional Baci ceremony, a Laotian tradition that predates Buddhism: the Baci, a traditional welcoming ceremony before dining on Luang Prabang and Laotian specialties, and of course, a morning yoga/meditation at Ban Sing (Boat cruise) where after breakfast at your hotel, we board a boat cruise from town to Ban Sing village, with scenic views of mountains and forests. Upon arrival, your private yoga/meditation trainer will set up a platform either under a giant Bhuddi Tree by the Mekong River or in the temple for your session. You should definitely explore the 4,000 Islands by kayak and hiking, which is why you would go on to Pakse after Luang Prabang. You should stay at Satri House Luang Prabang, La Folie in Pakse, and Amantaka as the finale - and splurge. ■





## Sonia Cheng on Rosewood Expansion, Food Curation and Members' Club Carlyle & Co.

The ultra-luxury hotel brand plans to open 28 new locations in the next decade.

BY TIANWEI ZHANG

**Under the leadership** of chief executive officer Sonia Cheng, the ultra-luxury Rosewood Hotel Group is managing to make a name for itself in the competitive luxury hospitality landscape, and expand into major cities like Beijing, Hong Kong, London, Paris and Abu Dhabi with a busy pipeline leading toward 2030.

"Rosewood was a very well-respected brand, but mainly in the U.S., it doesn't have any global awareness and recognition. And it was fairly traditional. However, having said that, they have a great brand philosophy – a sense of place," says Cheng.

"Because of that philosophy, every hotel has its own personality...A lot of hotel brands have grown to become very big and in order to cope with the growth, they developed a cookie-cutter approach in their way of developing experience, design and concept," she adds.

Founded by American oil heiress Caroline Rose Hunt in 1979, the company was sold to New World Hospitality for \$229 million, along with five of the properties that were sold for \$570 million in 2011. New World Hospitality was rebranded as Rosewood Hotel Group in May 2013.

Cheng's family controls the Rosewood Hotel Group via the privately owned Chow Tai Fook Enterprises. It is also the parent company of the publicly traded New World Development, and Chow Tai Fook Jewellery Group, where Cheng serves as executive director and vice chairman, respectively. Many of the Rosewood hotels, particularly in China, sit inside New World Development properties.

Cheng believes adding the Asian experience to this global platform can be transformational for the brand image, and the first project to prove her point was Rosewood London, which opened in 2013.

"The hotel is situated in High Holborn, right next to Covent Garden. It's not your kind of predictable luxury location like Mayfair, so there was always skepticism about whether this location or this property can become really luxury and it can attract that clientele," she says. "My belief is that if you are able to create an amazing concept within the hotel, and to build destination restaurants that can attract the locals, you can build a community no matter where you are.

"At that time, people were like: 'You're the new kid on the block, you will not be able to achieve the rate that you're looking for.' But within a few months of opening, we became a rate leader," Cheng continues. "And yes, we don't have the loyalty program or the network that some of the bigger brands have. But when you get the design and concept right, you really resonate with the next generation [of luxury travelers.]"

With that mentality, Cheng expanded the Rosewood portfolio to include 30 hotels in 18 countries and regions as of 2023, and is planning to almost double that number in the next decade, with 28 new locations in major cities like Milan, Rome, Amsterdam, Shanghai, Seoul, and San Francisco, and resort destinations like Japan's tropical island Miyakojima, Riviera Nayarit in Mexico, and the Maldives.

Many of these Rosewood hotels have become institutions in their own right within each of the city's cultural and hospitality scenes. Rosewood London and Hôtel de Crillon in Paris have carved out their respective niches in arguably of some the most competitive high-end hospitality markets in Europe.

The Carlyle in New York, which has been owned by Rosewood since 2001, meanwhile, is at the heart of each year's Met Gala alongside The Mark Hotel. Celebrities leaving the hotels now create a media moment almost equal to the red carpet of the fashion fundraiser itself.

"Celebrities and royals have been coming to stay with us for the longest time, so the team there is very well-versed in terms of understanding their needs and catering to their needs. So it's really nothing new for them. And we renovated The Carlyle last year. Now it's really a renewed gem in town," Cheng says.

Rosewood Hong Kong, a flagship of the Rosewood brand with Victoria Harbour at its doorstep, opened in 2019 and has become a popular hangout spot for foodies owing to its range of culinary options. It's also a go-to spot for young couples to get married; not to mention fashion brands like to accommodate their guests there whenever there is a major event in town.

"A lot of luxury hotels just do a French or Italian restaurant, but half of the time it's empty. I'm a huge foodie and me being a Hongkonger and knowing the food community and how foodies behave, we deliberately wanted to offer cuisines that people like and are curious about and making it a destination and making it less fussy and more energetic," she says.

Cheng loves the "wow" factor when hotel guests learn that the most difficult-to-book place is Chaat, a Michelin-starred Indian restaurant, even though the hotel offers more than 10 other dining options, ranging from Italian and Cantonese to American grill and Mediterranean pescatarian cuisines.

"No one actually thought about that a sense of place can mean us digging deep down into Hong Kong's history and is expressed through some of these culinary [concepts] that no one expects. Indian cuisine is one of them. There's a huge Indian community in Kowloon because of its history with the British colony," she adds

Cheng curated the Rosewood Beijing restaurant mix with the same approach. The Beijing outpost is located next to the iconic CCTV headquarters, with a breathtaking view of Beijing's central business district.

"We looked at local cuisine, but we make it chic and take a much more contemporary approach. So that's why

we introduced Red Bowl, a hot pot concept, and Country Kitchen, which is a modern take on northern Chinese cuisine. And it really worked. People are lining up just to go to those restaurants," Cheng claims.

But great food aside, exactly what is the Rosewood aesthetic? A touch of Asian hospitality and a modern take on local culture can't be the only factors since that approach has also been adopted by predecessors like the Peninsula, Shangri-la, and Raffles worldwide.

Cheng says she can't really explain how she and her team get there, but "I'm very particular with my kind of design vision, and I build a team around me that share that vision."

"Every time we build a hotel, we explore new designers that get what we're looking for and are able to execute and celebrate the sense-of-place philosophy with a modern contemporary and chic approach," Cheng continues. "I think the thing with Rosewood and constant feedback for people is that it's not just a hotel – it's the place to be. You almost feel like 'I want this design in my home."

She insists Rosewood isn't looking to attract those who are simply looking for "a safe, predictable luxury hotel."

"There are a lot of those out there," Cheng says. "Our customers are curious and want to experience, discover, learn something new, and see what Rosewood is doing next. We are able to resonate with those customers through our approach to design, the way we create our concepts on culinary experience, wellness, and Carlyle & Co., our private members' club. All of these combined, you feel that Rosewood is on the pulse with the trend."

Among the developments in the pipeline, she singles out the ones in Milan, the second London location near Grosvenor Square, and Shanghai as future milestones.

Opening in 2025, Rosewood Milan will take over the historic Palazzo Branca and Palazzo della Banca Commerciale, which are located on the edge of the city's famous Quadrilatero della Moda.

"It's a very good location. It's steps away from the shopping district. It's a historic building, formerly home to the Italian commercial bank. We have an amazing designer overseeing the design with 70 rooms. It has a beautiful courtyard," Cheng says. "I feel that the hotels in Milan right now haven't been that impressive. What we want to provide, really, is something unique, more intimate and again, a gathering place for people. Also

An illustration of Rosewood Shanghai.



given Milan is one of the four fashion capitals, maybe we will work with different fashion brands in our partnerships to enhance the experience."

With regard to The Chancery Rosewood in London, which is being developed on the former site of the American Embassy – with the majority part of the facade of the Grade II listed building being preserved – Cheng promises that it will be a "super exciting" addition to London's hotel scene by 2025.

"There's a lot that we are looking at in terms of experience for that project," she says. "In terms of room size, it will be one of the largest in the city. We would have amazing suites and an array of restaurants that are different from Mayfair's current food scene. We will have a relatively large wellness area as well. We're also talking to different retail brands and looking at partnership opportunities."

Rosewood Shanghai will occupy the top floors of a 320-meter-tall building in the neighborhood of Suzhou Creek, which offers a wonderful view of the Bund and is within close proximity of other trendy areas. Previously, it was speculated that the hotel would be built around the downtown area of Xintiandi, where Rosewood's affiliated company New World Development is working on two high-profile mixed-used projects.

"We believe Suzhou Creek really is an up-and-coming location," Cheng says. "Even from when we signed the contract till today, it has changed substantially. There are a lot of developments around the area. It's really close to the Bund. We have a partner who is very committed to making it anchor this area. We are confident by 2028, it's going to be one of the key hubs in Shanghai."

Cheng is also planning to roll out the Carlyle & Co. members' club concept to more Rosewood locations outside of Hong Kong in a strategic and exclusive manner. Despite it being launched only last year and costing 118,000 Hong Kong dollars, or \$1,500, as a joining fee and a recurring 2,400 Hong Kong dollar monthly charge, the waiting list for the exclusive club is long, according to Cheng.

Further down the line, Cheng is looking for the right locations to bring Rosewood to Tokyo and Australia, as well as other parts of Europe and the U.S.

"In addition to the hotel side, we're also expanding on Rosewood Residence, which is going to be very important for us," she adds. "We are giving our audience a different type of flavor of Rosewood."

## • travel

## A Dive Into Marseille, France's Oldest City

There's much more to the vibrant and ancient port city on the Mediterranean Sea than the cliché of pétanque, pastis and distaste for Parisians. BY LILY TEMPLETON

**Ever wonder why France's national anthem** is called "La Marseillaise"?

That's thanks to the rousing rendition given by volunteers hailing from Marseille, who marched in Paris to defend the country in the wake of the French Revolution as alarmed European monarchies declared war on the newly minted republic.

And that passion and pride in their identity is something that even Parisians have come to appreciate – but don't get a soccer debate started on the longstanding rivalry between the Paris Saint Germain and Olympique de Marseille teams!

The French capital may be the country's glamorous center of attraction and attention, but Marseille is no slouch when it comes to the good life and millennia-long history.

The port on the Mediterranean Sea is the country's oldest city and a major crossroads for the civilizations that have thrived across the basin since it was founded as "Massilia" around 600 BCE by Greek settlers who came from Phocaea, a city on the western coast of Anatolia, now in modern-day Turkey.

Long beset by a reputation as a city of crime to rival 1930s Chicago, Marseille has been shedding its image as a seedy port, coming into its own once more as a glittering Mediterranean metropolis in the decade since it won the bid to be Europe's capital of culture for 2013. It will also host matches for the 2023 Rugby World Cup as well as soccer and sailing competitions during the 2024 Summer Olympics.

But it's also a thriving hotbed of creativity, from design and art to gastronomy and fashion.

Describing the city as "free, emancipated, indomitable, mouthy and generous," Alix de Moussac and Aurélie Grandemenge, who moved down a decade ago to launch their lingerie and swimwear brand La Nouvelle, tell WWD Weekend that "it is a bubbling city, its population looks like none other. Its position as a port on the Mediterranean encourages a melting pot of cultures that is the city's wealth."

For Marseille-born designer Mélanie Gomis, who cut her teeth in Paris, London and Beirut before returning in 2020 to launch her eponymous brand, "this context gives life to creations that are more independent, singular and conscious. And I believe that most creatives who have chosen to create in this town have in reality refused to be part of a certain artistic production system that you find in towns like Paris."

Since Marseille is only a straight three-and-a-half-hour shot down from Paris on the TGV high speed railway, it's well worth the trip to see why Simon Porte Jacquemus proclaimed "Marseille je t'aime" with his first book and staged his first men's show there in 2018.

#### Where to Stav

With an average of 5 million visitors and 300 days of sunshine a year, there's no shortage of places to stay in Marseille for every budget and every facet of the "city with 111 neighborhoods," as it is also known.

Since the sea is the star here, Les Bords de Mer is ideally located in the Corniche district and just off the Plage des Catalans beach. This 19-room 1930s property is now part of the Domaines de Fontenilles hospitality group and has been restored to its former glory with only one idea in mind: maximizing the sensational seafront experience.

Don't dawdle if you want to wake up right on the rocks: there are only eight rooms at achingly hip Tuba Club, a







"beach bungalow" in the 8th arrondissement founded by Greg Gassa, Fabrice Denizot and their "gang of friends." This coastal '70s glam address with a sun-kissed color palette of whites, yellows and sage green has been namechecked among Jacquemus' favorite addresses in town.

Maison Juste may be a 200-year-old townhouse five minutes away from the Vieux-Port, but a thoroughly contemporary experience awaits inside. While its 18 rooms have been smartly appointed, the owners, a pair of hospitality industry veterans who wanted to break away from the codes they'd known their entire professional lives, offer a streamlined home-away-fromhome experience. Check-in and room keys are accessible through a smartphone app, and communal spaces are meant to be shared with friends or other guests.

And for a truly unique experience, there's Maison Empereur. On the second floor of a building that is home to this 196-year-old hardware and home goods store reputed to be the oldest in France, the owner's four-room apartment-cum-back office is available to rent for the night. Take a moment to rifle through the archives, catalogues and old photographs curated by the original owner's descendants who still own the store, or simply while away the time on its terrace.

#### What to See

As the oldest city in France, Marseille can rightfully claim to straddle thousands of years of human history and has all the museums to prove it, starting with Cosquer Méditerranée. The cave is submerged in a creek near Cape Morgiou and is a scrupulously conserved historical monument. This replica housed in the Villa Méditerranée building opened in 2022 in the heart of the city to offer a glimpse of the engravings and paintings that date back to the Paleolithic era.

Nodding to Marseille's position as a major node on





Installation views of Paola Pivi's "It's not my job, it's your job / Ce n'est pas mon travail, c'est votre travail" at [mac] musée d'art contemporain de Marseille, 2023.

the Mediterranean, the Mucem (short for Museum of Civilizations of Europe and the Mediterranean) opened in 2013 as the first museum solely dedicated to this crucible of civilization and cross-cultural exchanges, treated through a multidisciplinary approach that blends anthropology, history, archeology and art.

Tapping into the Mucem's textile collection that counts thousands of traditional costumes from around Europe and the Mediterranean basin, the "Fashion Folklore" exhibition that will run from July 12 to Nov. 6 will connect the dots between folkloric dress and the work of couture designers.

And its building designed by architect Rudy Ricciotti, in collaboration with colleague Roland Carta, is a marvel unto itself thanks to an exterior dressed in a graphic concrete trellis inspired by coral. Don't forget to grab a bite at one of the museum's eateries, helmed by the city's culinary star Gérald Passedat.

Among other highlights of the city are the Notre-Dame de la Garde basilica, one of Marseille's best-known features that's visible from nearly every part of the city; the Chateau d'If, the "French Alcatraz"; the Palais Longchamp, home to the city's natural history and art museums, and the Palais Pharo, built by French Emperor Napoléon III for his wife, Empress Eugénie. Closer to modern times, the Cité Radieuse built by French architect Le Corbusier was erected as a post-World War II proof-of-concept for a city that could thrive out of concrete modules. Now it's one of the city's most sought-after addresses.

After a four-year and 5 million euro facelift, the MAC contemporary art museum of Marseille reopened in ▶







April with a revamped building, an exhibition dedicated to Italian artist Paola Pivi running until August, and a rehang featuring 130 pieces in the museum's 650-strong collection, including works by Louise Bourgeois, Jean-Michel Basquiat and Niki de Saint Phalle.

For street art enthusiasts, the Cours Julien is a must-see and the starting point to explore a colorful neighborhood that's rife with striking murals, as well as trendy cafés, restaurants and stores.

Meanwhile, nature-inclined visitors will not want to miss the dozens of calangues, the ever-picturesque inlets with steep limestone cliffs dotted along the city's 57kilometers of coastline.

#### What to Savor

Ask any French person for a culinary specialty hailing from Marseille and bouillabaisse, the Provençal soup made of fish once considered too ugly to be served whole, will be high on the list. A cornerstone of the Vallon des Auffes fishing haven, Chez Fonfon has been perpetuating this traditional dish and other classics, like the "petits farcis" stuffed vegetables, for four generations.

That said, the city's restaurant scene is thriving. Not only does it have its homegrown luminaries like three-Michelin-starred Passedat and Alexandre Mazzia, and vivacious Coline Faulquier, who got her first star for her restaurant Signature, but it's also drawing Parisian hospitality heavyweights down south.

Take the Moma Group, which owns the historic Lapérouse restaurant in Paris, which has opened two addresses in town. First up is Forest, under the direction of chef Julien Sebbag. If his concept for Paris was a "post-apocalyptic bunker where the memory of nature is tentatively being saved," this address in Marseille dressed by architectural studio Uchronia in terra-cotta tones is all about nature and local produce in dishes meant to reflect Marseille's many facets.

Among the highlights of the menu are his sage-butter candle on a dish of beetroot and almond hummus, mezcal-flambéed mushrooms, a well-trafficked crudo bar and Sebbag's favorite challah breads, sourced from the city's reputed T65 bakery.

Virtually next door in La Major is the Marseille outpost of South American concept Andia. Decorated by Alexis Mabille, this 150-seat address was imagined as a jungle that sprouted under the arcades below the Sainte-Marie-Majeure cathedral, with flora and fauna bursting prettily from every surface and spilling out onto an alfresco area that nods to Mediterranean gardens. From Thursday to Saturday, its second service will have party vibes, and a weekend brunch will be added in the fall.

And if you have time to spare, why not take a day trip to La Baie des Singes, a long-standing seaside restaurant a 45-minute car ride from the city center. There, fish is grilled fresh out of the sea and there's a private beach ideal for enjoying the sun, azure waters and stunning karst cliff-faces.

Where to Sip With as many picturesque nooks and crannies-with-a-view as Marseille has, you won't have trouble finding one to drink your fill of the city with a glass in hand. Ease into your own list at the historic Vieux-Port where there's the Rowing Club,



giving a 360-degree vista of the Mucem, the old harbor entrance and the Trois Forts area from its rooftop, and the Bar de la Marine, rumored to be the setting for many of French novelist Marcel Pagnol's Marseille-based stories and immortalized on the silver screen in British romcom "Love Actually." Upscale cocktail bar Capian, in the city's Intercontinental hotel, is another option that offers an expansive view all the way to the Notre-Dame de la Garde basilica.

But to get a full taste of the free-spirited, multifaceted hubbub of Marseille, it would be Maison des Nines, the latter word meaning "young women" in the Provençal regional language. It refers to founders Estelle Billet, Annaëlle N'Koua and Claire Lombard, who ditched promising careers in

Paris to transform an abandoned bakery into a buzzing hub that's at once a coffee shop-slash-canteen, a fashion and beauty store, a party spot and now a trendy wine bar.

Between June and August, there's also Le Toit-terrasse, literally "the rooftop" in French, an 85,000-square-foot open air space atop La Friche la Belle de Mai, a multiuse cultural space once one of France's largest tobacco factories. Locals come for a drink and stay for the concerts, open-air cinema and all manners of achingly cool parties that go long into the night.

And for those who want a caffeine top-off, specialist coffee roaster and café Brûlerie Möka is a gem worth locating in the Camas neighborhood, just minutes away from the Vieux-Port.

#### Where to Shop

There are plenty of places to shop in Marseille and top of the list is Jogging, founded in 2014 by photographer Olivier Amsellam and Charlotte Brunet, a marketing veteran who was a crucial contributor to Marseille's election as 2013 European capital of culture.

The pair, who hail from the region, wanted to bring fashion, food and art together in a singular space, housed in a former butcher's shop left nearly as they found it. At the time the only place to find the likes of Jacquemus, Marine Serre or Charlotte Chesnais, it now offers a list that goes from JW Anderson to emerging brands like Nensi Dojaka and Phileo.

Jogging has since branched out into gastronomy with a restaurant that opened in 2016, a grocery store with products made within 200 kilometers of the shop and a guest house in the Calanque de Samena since 2020.



Being by the sea is a great excuse to head to De Moussac and Grandemenge's first store, a 550-square-foot boudoir with pastel pink waxed concrete and honey-toned wood walls with touches of brass that nod to La Nouvelle's signature golden Lurex detail.

#### STAY

#### Les Bords de Mer 52 Corniche Président John Fitzgerald Kennedy, 13007 Marseille

- Tuba Club 2 Boulevard Alexandre Delabre, 13008 Marseille
- Maison Juste 28 Rue Balthazar-Dieudé, 13006 Marseille
- Maison Empereur 4 Rue des

- Cosquer Méditerrannée Promenade Robert Laffont Esplanade J4, 13002
- MuCEM 7 Promenade Robert Laffont, Esplanade J4, 13002 Marseille
- Cité Radieuse 280 Boulevard Michelet, 13008 Marseille
- Musée d'Art Contemporain [mac] 69 Avenue d'Haifa, 13008 Marseille
- Cours Julien Between the Noailles and Notre-Dame du Mont metro stops

#### *SAVOR*

- **Chez Fonfon** 140 Rue du Vallon des Auffes, 13007 Marseille
- Signature 180 Rue du Rouet, 13008 Marseille
- Forest 4 Boulevard Jacques Saade, 13002 Marseille
- Andia 2 Boulevard Jacques Saade, 13002 Marseille
- La Baie des Singes Cap Croisette, 13008 Marseille

- Bar de la Marine 15 Quai de Rive Neuve, 13007
- **Rowing Club** 34 Boulevard Charles Livon, 13007 Marseille
- Capian 1 Place Daviel, 13002 Marseille
- Maison des Nines 9 Rue d'Aubagne, 13001 Marseille
- Toit-terrasse at La Friche la Belle de Mai 41 Rue Jobin, 13003 Marseille
- Brûlerie Möka 36 Bd Eugène Pierre, 13005 Marseille

#### SHOP

- Jogging 103 Rue Paradis,
- La Nouvelle 13 Rue Decazes,

And of course, if time allows, an appointment at the Gomis studio is in order, to snag one of her tailored gabardine sarouel trousers, a chic interpretation of the loose North African garment, one of her painstakingly hand-embroidered pieces, or a fun summer piece in a swirling snail print.

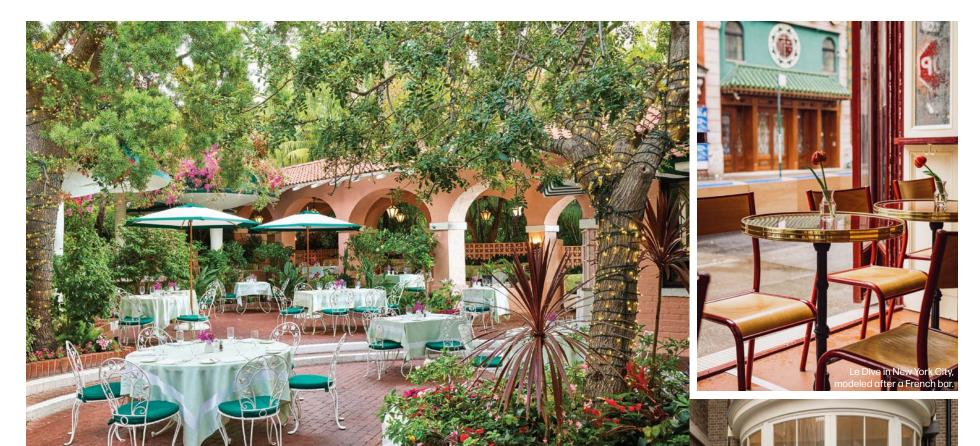
Tapping into her multicultural heritage in France and Senegal as well as previous experiences in Paris, London and working alongside Beirut-based designer George Hobeika (remember that Beyoncé look for the "Lion King" promotion?), Gomis is all about finely detailed daywear that is made locally using responsible textiles.

And don't forget the one item easy to slip in any suitcase: Marseille soap. Savonnerie Fer à Cheval, a 160-yearold producer that still uses traditional cauldron-based soapmaking methods, is among the favorites. Grab one of their bars at Maison Empereur if you're staying there (and they're available at plenty more retailers in the city), but a particularly cute option is the cicada-shaped soap created collaboration with local ceramics atelier Monochromic. ■

## plats du jour

## The Ultimate Guide to Alfresco Dining

Restaurants keep upping the "wow" factor, planting themselves in scenic gardens, on the edge of gorgeous waters, or on rooftops with panoramic views. BY **wwd STAFF** 



Alfresco dining was a godsend during the pandemic – and remains a good idea any time the weather is pleasant. Restaurants in popular destinations for the fashion crowd keep upping the "wow" factor, planting themselves in scenic gardens, on the edge of gorgeous waters, smack in the middle of hip neighborhoods, or on rooftops with panoramic views.

Here, WWD Weekend's inaugural Ultimate Guide, this version dedicated to dining in the great outdoors.

#### LOS ANGELES

#### LA Cha Cha Chá

812 East 3rd Street, Los Angeles, 90013

The Setting: This Mexico City transplant overseen by executive chef Paco Moran sits in the heart of the Arts District. Don't miss the discreet entrance across from Hauser & Wirth: it's worth the pursuit. Through the door and up the stairs, guests are quickly transported into a buzzy, sprawling rooftop with a stellar view. Surrounded by lush greenery – amid twinkling lights when the sun sets – there's no better spot in the city to sip tequila while enjoying the open air.

**Be Sure To Order:** The tuna tostadas, paired with the classic mezcalita, if you're a fan of mezcal, or the spicy pineapple margarita.

**Remember To:** Save room for dessert and order the arroz con leche.

#### Nobu Malibu

22706 Pacific Coast Highway, Malibu, California 90265

The Setting: It was in 2012 that Nobu Matsuhisa opened the sushi hotspot's oceanfront location on the PCH, which quickly became a popular hangout. More than a decade later, it's still all the rage. Nobu in Malibu is where to see and be seen in L.A. Some visit for power lunches, others for the Instagram snaps. But they all return for the delicious dishes, which have stayed consistent through the years.

Be Sure To Order: The yellowtail sashimi with jalapeño, crispy wagyu tacos and black cod with miso.

Famous Guests: A who's who of Hollywood names: agents and their A-list clients, the Kardashian-Jenner clan, Hailey and Justin Bieber, Bella Hadid; tech entrepreneurs; sports stars, and your little sister's favorite TikTok posse. Best Seat In The House: The cozy outdoor couches overlooking the Pacific Ocean.

**Remember To:** Savor the scenic view.

#### The Polo Lounge at The Beverly Hills Hotel

9641 Sunset Boulevard, Beverly Hills, 90210

The Setting: Opened in 1941 in Beverly Hills'
"Pink Palace," The Polo Lounge has hosted
generations of Hollywood, from Charlie Chaplin
and Marlene Dietrich to Beyonce and Jay-Z. There's
indoor seating, but you want to sit outside with
the power lunch crowd on the pepper tree and
bougainvillia-filled patio where celebrity spotting
is almost a given any day of the week. In 2014,
Jeffrey Katzenberg, Elton John and others led an
entertainment-industry boycott of the Dorchesterowned property when its owner, the sultan of

Brunei, imposed Shariah law in his country, making gay sex and adultery punishable by stoning. That emptied out the hotspot for a couple of years, but VIPs have returned in full force.

**Be Sure To Order:** The McCarthy salad (\$44), the restaurant's finely chopped version of a Cobb, and the tortilla soup (\$22).

**Famous Guests:** Everyone from power brokers Bryan Lourd, Lorne Michaels and Katzenberg to a who's who of Hollywood including Kim Kardashian, Chris Rock, Miley Cyrus and Leonardo DiCaprio

**Remember To:** Check out the live music at happy hour; you never know when Jimmy Fallon or someone else may join in.

#### **NEW YORK CITY**

#### Le Dive

37 Canal Street, New York 10002

The Setting: It's impossible to mention alfresco dining in New York City without centering on Le Dive. The relative newcomer was instantly the place to be last summer, due to its French-inspired corner location and ample outdoor space. Now that the weather has turned nice, the streets it sits on in Dimes Square are closed to traffic and taken over with even more tables, chairs, and the coolest looking downtowners you can imagine.

**Be Sure To Order:** A glass of orange wine, roasted oysters – and a side of fries, of course.

Famous Guests: Pretty much all of the fashion industry has popped by at one point or another.

**Remember To:** Look both ways for the skateboarders that flood the area – just downtown things, you know how it goes.

#### THE HAMPTONS

#### The Crow's Nest

4 Old West Lake Drive, Montauk, New York 11954

The Setting: Each summer, this seasonal Montauk hotspot beckons the fashion crowd out to Long Island's East End. The Mediterranean-inspired restaurant, part of a laid-back hotel owned by Sean MacPherson, overlooks Lake Montauk and sets the summertime scene with fire pits, fairy lights, and outdoor tables situated underneath pergolas on the lawn. Start with drinks at the beach bar while you wait for your table; indoor seating, surrounded by windows, is similarly striking.

**Be Sure To Order:** Any of the local seafood options – you can't go wrong.

**Famous Guests:** If they're out east during the summer, there's a good chance you'll see them here.

#### LONDON

#### The Maine Mayfair

6 Medici Courtyard, London W1S 1JY

The Setting: Just off New Bond Street is The Maine Mayfair from Canadian restaurateur Joey Ghazal, which has become the home for fashion industry dinners and parties. The venue had a 55-million-pound renovation in 2018 and has quietly become the easy go-to restaurant that always turns into a disco night.

**Be Sure To Order:** Prawns in olive oil, celeriac and cauliflower steak, spicy shrimp linguine and the crème brûlée for dessert.

**Famous Guests:** Riccardo Tisci, Charles Jeffrey, Lila Campbell, Han Chong, Amanda Lepore, and Boy George. **Best Seat In The House:** During summer days the best ▶

plats du jour

seat is out in the front of the restaurant that resembles a Mexican beach hut and by night time, it's all about the burlesque interiors down in the basement with the velvet chairs and printed wallpapers.

**Remember To:** Check out he light teal-tiled bathrooms which have become an Instagram sensation with seats surrounding the sinks outside.

#### **Towpath Cafe**

42 De Beauvoir Crescent, London N1 5RY

**The Setting:** What seems to be a temporary setup by Regent's Canal in East London turns out to be one of the most sought-after outdoor dining locations among the local fashion community. Around the corner from Simone Rocha's studio, Towpath Cafe offers simple and healthy dining options throughout the day. The menu is written on a chalkboard. It's a great spot to relax while looking at familiar faces passing by on foot or on two wheels. Be Sure To Order: Grilled cheese sandwich with quince jam, watermelon salad with feta and mint, roast squash with braised lentils, and asparagus with beans and peas. Famous Guests: Alexa Chung, Jack Guinness, and almost all East London-based fashion designers and actors. **Remember To:** Check out the weekend markets nearby Broadway Market on a Saturday, Colombia Flower Market on a Sunday.

#### Scott's

20 Mount Street, London W1K 2HE

The Setting: One of the most legendary seafood restaurants in London. The outdoor dining area is an arena of who is who getting paparazzi attention. Nigella Lawson was famously caught being choked by her ex-husband Charles Saatchi at the very spot back in 2013. The two soon filed for divorce after the images were published in British tabloids. Since then the spot has returned to a quieter place for affluent eaters to celebrate key anniversaries while showing off their most recent luxury purchases. **Be Sure To Order:** The seafood platters, octopus carpaccio, pan-fried skate wing, shellfish tortelloni with sauce Américaine.

Famous Guests: Sarah Ferguson, Kate Moss, Liz Hurley, Rupert Murdoch, Jerry Hall, Rod Stewart, Sabrina Elba, Emma Weymouth, Simon Cowell, David Walliams, Kate Beckinsale, Steven Spielberg, and Michael Fassbender. Remember To: Check who is sitting next to you before you are about to gossip with your friends.

#### **PARIS**

107 Rue de Rivoli, 75001 Paris

The Setting: Tucked into Les Arts Decoratifs and extending out into the Tuileries, Loulou's open-air tables let diners gaze at the Louvre, the Eiffel Tower, the splendors of the garden and that magical Paris light. On a breezy summer evening, a fresh lemon and a bottle of fine Italian olive oil plopped on your table, it can feel like a getaway in the heart of the city. Be Sure To Order: White pizza with truffles, sea bass carpaccio, caprese salad.

#### Girafe and La Suite Girafe

1 Place du Trocadéro et du 11-Novembre, 75116 Paris **The Setting:** Whether it's in the main restaurant or from its La Suite Girafe offshoot on the ninth floor, there will always be an extra guest at any table of this 1930s-inflected restaurant in the Art Deco Palais de Chaillot - the Eiffel Tower.

Be Sure To Order: A seafood platter to share, or the Obsiblue shrimp crudo with watermelon followed by the Dover sole. The millefeuille for dessert is a must. Famous Guests: Jennifer Lopez and Ben Affleck, fresh off their surprise Las Vegas wedding, were spotted canoodling there last summer.

Did You Know? La Suite Girafe was previously the graceand-favor apartment of the curator of the Museum of French Monuments, now part of the Cité de l'Architecture & du Patrimoine architectural heritage complex.

S/O Paris, 10 Rue Agrippa d'Aubigné, 75004 Paris The Setting: Paris is at one's feet from the terrace of Bonnie, the restaurant and club on the 15th and 16th floors of the SO/Paris hotel. From the Seine and the Bibliothèque François Mitterrand to the Eiffel Tower in the distance, this is a sweeping overview of the City of Light that's mesmerizing any time of day - and well into the night, particularly if you stay on at the bar and club.

Be Sure To Order: The American classics on the menu, from sharing plates of bite-sized lobster rolls and spicy beef tacos to a sizeable Caesar salad.

**Best Seat In The House:** The corner of the terrace offers the widest angle on the Parisian panorama at your feet. **Remember To:** Visit the bathrooms as they too have







grandiose views, with the Bastille column among the features you'll be able to spot.

#### **Saint James Paris**

5 place du Chancelier Adenauer, 75116 Paris

The Setting: Paris is not short of grand houses but this one is a cut above the rest. Picture this: You're pulling up on one of those sleepy streets in the tony 16th arrondissement in the west of Paris when suddenly the gates open and you find yourself in what can only be described as a small chateau. Signed by landscape architect Xavier de Chirac, the lush garden is the perfect spot to escape Paris for the duration of a meal.

**Be Sure To Order:** There are plenty of easy-to-love summertime classics like a green gazpacho made from vegetables grown in the Île-de-France region around Paris, a Caesar salad or a poultry pie, but you might want to dip into the repertoire of Michel-starred chef Julien Dumas, who also helms the hotel's Bellefeuille gastronomic restaurant, for a fish escabeche or the spatchcocked duck dish.

**Best Seat In The House:** Under the gazebo or on the edge of the garden.

Remember To: Book for the evenings, thankfully long in summer, as the lunch service is only open to hotel residents and club members.

#### **PROVENCE**

#### Oustau de Baumanière

Mas de Baumanière, 13520 Les Baux-de-Provence, France The Setting: This is Provence at its most picture-perfect. Imagine yourself sipping on a glass of rose on the shaded terrace of this three-Michelin-starred restaurant, gazing at its aquamarine pool and waiting to dine as the sun paints the surrounding limestone cliffs in an everchanging gradient. Nestled in the expansive Baumanière estate, which counts a five-star hotel and another noted restaurant, this is a haven in the foothills below the village of Les Baux-de-Provence known as the Val d'Enfer, or "Hell's vale" in English, and immortalized by Jean Cocteau. Be Sure To Order: The "1987" all-vegetable menu of seasonal local produce is a must-try, but whatever you choose, you're in safe hands with head chef Glenn Viel. Famous Guests: Queen Elizabeth II, Harry S. Truman,

Humphrey Bogart, Pablo Picasso, Princess Grace of Monaco, Hugh Grant, Michelle and Barack Obama to name but a few. **Remember To:** Take home a bottle of L'Affectif, the organic and biodynamic house wine imagined by proprietor Jean André Charial with grapes from the nearby Domaine de Lauzières. Red or rosé, that's up to you.

#### **COPENHAGEN**

#### **Apollo Bar**

Nyhavn 2, 1051 København K

The Setting: Frederik Bille Brahe's Apollo Bar sits right on Nyhavn, the 17th-century waterfront that was constructed by King Christian V of Denmark from 1670 to 1675. The restaurant has its own private courtyard with ivy crawling up the red brick building walls.

Be Sure To Order: Pork rillettes and mustard cream, squid ink pasta and octopus soffrito, pikeperch sashimi with citrus and cucumber, and the butterscotch pot de creme for dessert.

Famous Guests: It's where jewelry designer Sophie Bille Brahe and Ganni often host launches and parties during Copenhagen Fashion Week.

**Best Seat In The House:** The courtyard with the gray cobblestones in the summer and for private parties, there's a special room connected to the kitchen that's perfect for intimate birthdays and weddings.

Remember To: Always take a piece of sourdough bread with their famous whipped butter for the journey home if you're staying nearby.

#### **Rosforth & Rosforth**

Knippelsbrogade 10, 1409 København K

**The Setting:** Tucked under a bridge and sheltered from the elements by translucent curtains, this longtime restaurant supplier specializes in natural wine, offers tastings and tipples by the canal in the historic cultural district of Christianshavn. Across the canal is its sibling, the Den Vandrette wine bar and bistro, which offers small plates. Be Sure To Order: Fermented potato pancake, horseradish and peas; anchovies and lemon; Danish rhubarb, Swiss roll and chantilly at Den Vandrette. **Best Seat In The House:** Anything on the canal, or overlooking the water.









#### **VENICE**

#### Terrazza Danieli

4196, Riva degli Schiavoni, 30122 Venice, Italy

The Setting: A few steps from San Marco Square,
overlooking the Grand Canal in Venice, there is the terrace
restaurant Danieli. It's part of the Hotel Danieli located
in a majestic Venetian palazzo dating back to the 14th
century. Led by chef Alberto Fol, the kitchen turns out to
be an ideal mix between the local cuisine of the largon

century. Led by chef Alberto Fol, the kitchen turns out to be an ideal mix between the local cuisine of the lagoon, seasonality and a touch of typical mountain herbs and aromas, dear to the chef.

**Be Sure To Order:** Risotto selezione karor alle vongole, ragù di fasolari, spirulina (type of blue-green algae). Fillets of sole with lemon and capers, Sant'Erasmo spinach with anchovies

Remember To: Try the Rosso Danieli and Bellini cocktails. The first one was created for the 200th anniversary of Hotel Danieli in 2022, with gin and vermouth by the barman Roberto Naccari. The Bellini is offered only during the white peach season (from the end of May and during the whole summer) since it's prepared with prosecco and white peach puree.

#### **TUSCANY**

#### **Paradis Hotel Pietrasanta**

11, Piazza Francesco Crispi, 55045 Pietrasanta, Italy

The Setting: In the medieval town of Pietrasanta located along Versilia, in the Tuscan Riviera, you can find the Paradis Hotel. A 16th century building hosts the hotel, inside which there are precious marbles, statues and sculptures. The garden surrounding the building is called "Eden garden" and it was completely designed by the French architect Jean Mus. The kitchen, on the other hand, is a combination of the Italian cuisine of Alessio Bachini and the Parisian chef Alain Cirelli, who is also the mastermind of the entire project.

**Be Sure To Order:** Gnocchi with turnip greens, mozzarella and tomato powder; Guinea fowl, seared breast, crispy thigh and agretti (salty green heirloom herb) and cardoncelli (mushrooms)

**Did You Know?** Local and seasonal ingredients come directly from the Paradis Agricole eco-responsible farm located a few kilometers from the hotel. It extends over seven hectares and it's already in 100 percent organic conversion.

#### **ROME**

#### La Terrazza

49, Via Ludovisi, 00187, Rome

The Setting: If you are looking for a view of the Eternal City away from the chaos, La Terrazza is the best choice. Part of the Hotel Eden, it obtained one Michelin star in 2017. The gourmet experience is overseen by Fabio Ciervo, executive chef, at the head of the brigade that offers top quality materials united by his inspiration from other cultures observed during his travels. In fact ,you can find French influences in the sauces, Spanish in the cooking techniques and obviously Italian from his motherland.

**Be Sure To Order:** Spaghetti cacio and pepe (from Madagascar), scented with rosebuds; eel with herbal extract. **Did You Know?** The Jouin Manku studio took care of the interior design, creating a theatrical atmosphere with soft lights, with the glass wall frescoed by Philippe David and





windows that open completely to favor the view of the panorama. The precious lacquered woods and elegant handmade furnishing enlighten the rich tradition of the Italian artisans.

#### **CAPRI**

#### Il Geranio

8, Via Matteotti, 80073 Capri, Italy

**The Setting:** Exactly in front of the Faraglioni in Capri, surrounded by greenery, there is a place where you can taste the typical ingredients of the local cuisine together with fresh fish, seafood and carefully selected meat. Il Geranio is the right place to enjoy a dinner in a refined atmosphere with an amazing view.

**Be Sure To Order:** Linguine with clams, sea truffles and courgette flowers with wine taken from the vast selection of both local and Italian or foreign wines

**Famous Guests:** Ansel Elgort, Zoey Deutch, Patrick Schwarzenegger, among others.

**Remember To:** Walk along the famous garden of Augustus, which leads to one of the most famous streets of Capri, Via Krupp.

#### **MONTENEGRO**

#### Ćatovića Mlini

Morinj 85338, Montenegro

**The Setting:** Where to start? This transporting fish

restaurant halfway between Herceg Novi and Porto Montenegro, tucked down a country lane and nestled amid verdant mountains, is part nature reserve, part fairy tale. Roomy tables rim the streams that once powered a centuries-old stone flour mill, the clear water now teeming with decorative fish and cute duck families. After feasting on shrimp cream soup and white fish baked in salt, you can stroll the garden and traverse its many bridges, marveling at the scenery.

Famous Guests: Novak Djokovic, Gerard Butler and Ralph Fiennes have all posed with owner Lazar Ćatović. Be Sure To Order: Homemade prosciutto with cheese, octopus salad, fish baked in salt, and Boka cake for dessert.

#### **ATHENS**

#### Taverna 37

40 Apollonos Street, Vouliagmeni, Athens 16671, Greece **The Setting:** Far from the hustle and bustle of central Athens, this beachfront eatery at The Four Seasons Astir Palace Hotel Athens is a haven of tranquility with a stunning view of the glittering Saronic Gulf. Be Sure To Order: Chef Alexandros Koskinas is passionate about traditional Greek food. Must-have dishes include spetsofai with beef sausages; dolmadakia vine leaves stuffed with rice and herbs; hearty pork and chicken kontosouvli, and to finish, syrupy portokalopita orange cake. Koskinas prides himself on using the best local ingredients, from succulent aubergines to freshly caught scorpion fish, and has seen fellow Greek chefs flock back to Athens from international establishments, drawn by the capital's thriving culinary scene. "There's a real sense of innovation in the Athens food and drink scene now," he says. "I'm proud to be contributing to that."

Famous Guests: A mainstay of the Athenian Riviera since the 1960s, the Astir Palace has welcomed the likes of Frank Sinatra, Maria Callas, Aristotle Onassis and Lady Gaga. The final guest before it closed for renovation in 2016 was President Barack Obama, on his last official visit to Greece. Remember To: Bring a swimsuit. With your toes that close to the water, it will be hard to resist a dip.

#### **DUBAI**

#### Nobu by the Beach

Atlantis The Royal, Crescent Road, Palm Jumeirah, Dubai
The Setting: Luscious palm trees surround a lagoon style
pool set against the beach and a view of Dubai's sparkling
skyline. Celebrity magnet chef Nobu Matsuhisa's debut
beach club concept at Dubai's luxury resort, Atlantis The
Royal, piqued the interest of Beyoncé, who staged her Ivy
Park Fashion Show at the new hotspot in January.
Be Sure To Order: The menu is light at this beachside
destination. Chef Nobu's cult favorite black cod is on the
menu served in baby lettuce cups, a fun bite-sized twist to
the brand's signature dish. Don't miss the sea bass coconut

ceviche served in a carved-out coconut, mini Wagyu beef ▶

## plats du jour



sando with traditional Japanese dashi fries. **Famous Guests:** Jay Z, Rebel Wilson. Best Seat In The House: Grab a luxury poolside cabana with floating food and drinks, Nobu-branded amenities and even in-cabana spa services.

Remember To: Bring your swimsuit and relax at the pool where waiters serve an endless stream of frozen pops, fruit ceviche and mochi ice cream on rotation. (And keep in mind Dubai's outdoor dining season is at its best from October to April when temperatures are pool perfect.)

#### **SINGAPORE**

The Halia

1 Cluny Road, Ginger Garden, Singapore Botanic Gardens, Singapore

**The Setting:** If feasting with your eyes on the lush vegetation of Singapore's Botanic Gardens has left you peckish, take a break in the Ginger Garden. Amid the 250 species of the plants showing off their thriving foliage and flowers is The Halia, which owes its name to the Malay word for ginger. Sitting on its outdoor observation deck, you can take in the beauty of the gardens while tucking into dishes that nod to the city's multicultural culinary heritage.

Be Sure To Order: It would be a shame to visit a restaurant called "ginger" and not indulge in the many ways its namesake can be eaten. The lemongrass and ginger prawn salad will offer its bloom infused in a zingy dressing; the Singapore-style chili crab will be a sweet, tangy and zingy way to try one of the city's specialty; and if you're going for brunch, the beef rendang on toast is a fun fusion.

**Recommended By:** Andrew Gn, the Paris-based Singaporean designer whose 28-year-and-counting career is currently the subject of a retrospective at the Asian Civilizations Museum.

#### **HONG KONG**

#### Asaya Kitchen

6/F, Rosewood Hong Kong, 18 Salisbury Road, Tsim Sha Tsui, Hong Kong The Setting: You would never imagine an urban oasis like

this one to be set in the middle of the hustle and bustle of Hong Kong, but Asaya Kitchen offers just that. Sitting surrounded by greenery, you can get a tantalizing glimpse into the open kitchen where the team of executive souschef Fabio Nompleggio is working their pescatarian magic. **Be Sure To Order:** Ease yourself into the Mediterranean fare offered here with a mackerel niçoise or the grilled octopus. Follow that with the Hokkaido skate wing or the mafaldine pasta with its turbot ragu, and the bergamot gelato to finish.

**Best Seat In The House:** Ask for a harbor view to see Hong Kong Island from the Kowloon side.

Remember To: If you didn't get your fill of Victoria
Harbor, have a glass at the poolside DarkSide bar tucked
into the side of Asaya; book yourself for a fine dining
evening at the Glasshouse by Asaya with its sweeping view
of the pool and the skyline beyond; have a more casual
bite at Bayfare Social, or snag a table outside at the oneMichelin-starred Indian restaurant, both on the fifth level
of the hotel.



#### **Cardinal Point**

Forty-Five, Gloucester Tower, Landmark, 5 Queen's Road Central, Central, Hong Kong

The Setting: Picture standing shoulder-to-shoulder with the skyscrapers on Hong Kong Island from the 45th floor of the Gloucester Tower, part of the famed Landmark complex. After the sun is done playing off the multitude of glass surfaces across the city, it's time for nighttime neons to take over. Cardinal Point is one of a clutch of eateries being rolled out as part of Forty-Five, a 20,000-square-foot multiconcept venue by Hong Kong-based hospitality group Leading Nation, founded by Kevin Poon and Gerald Li.

Be Sure To Order: Tapas-style, so fill the table with the Cardinal Point sliders with their juicy wagyu patties, the xiao long bao soup dumplings and pan-fried dumplings

Cardinal Point sliders with their juicy wagyu patties, the xiao long bao soup dumplings and pan-fried dumplings with wings, both by the teams of upscale Shanghainese restaurant The Merchants, located in the same complex. Cocktails are a must here as is the mango pomelo sago, a beloved Hong Kong dessert with fresh mango and pomelo in coconut milk with sago pearls.

**Famous Guests:** It's still in soft launch but Cardinal Point was packed to the gills with the international art crowd for an after party that went long into the night during the latest edition of Art Basel Hong Kong.

#### SHANGHAI

New Wave by Da Vittorio

3/F UCCA Edge, No.88 North Xizang Road, Jingan District, Shanghai

The Setting: Located on the third floor of UCCA Edge, the institute's Shanghai branch, New Wave offers a breezy and airy atmosphere, a panoramic view of the posh new-Jingan neighborhood and a glimpse of the area's complex history: the historic Sixing Warehouse, a famed war zone during World War II, sits just across the street.

**Be Sure To Order:** The establishment's culinary offerings highlight homemade flavors from regional Italian dishes, while joyous yet fashionable cocktails, such as the DIY drink 27 Ways of Negroni and the watermelon-infused Think Pink, will put you in a sunny mood.

**Famous Guests:** Chinese celebrities such as Tian'ai Zhang and Xiaotong Guan.

**Best Seat In The House:** Enveloped by glass ceilings, go for one of the terrace pods suitable for a sultry summer day. **Remember To:** Hit up the UCCA Edge museum downstairs, which is open Tuesday to Sunday from 10 a.m. to 7 p.m.







#### Palace of Sound / Wu Gong

No.320 Wuyi Road, Building A, Room 105, Shanghai **The Setting:** Located in a mixed-use complex in
downtown Shanghai, Palace of Sound has quickly become
the default hangout spot for local DJs, skaters, and the
creative crowd.

**Be Sure To Order:** The Sticky Rice Spaghetti, the roasted pigeon and the Dongpo pork mini burgers. For vegans, go for the Yunnan Shiping tofu dish.

Remember To: Saunter in, or linger outside, to enjoy a mixture of good vinyl sets, often helmed by local favorites, such as Lin Feng and Max Shen. Some of the spot's creative cocktails, including a cucumber and Sichuan pepper infused potion, or a "liquid sesame cracker," are as smooth as the jazzy hip hop, house and disco tunes that fill the air after 8 p.m., amplified by Palace's high-performing sound system.

#### SEOUL

Daelim Changgo

78 Seongsui-ro, Seongdong-gu, Seoul

The Setting: Located in the Seongsu-dong neighborhood, which is quickly becoming Seoul's version of Williamsburg, Daelim Changgo is a gallery-slash-cafe housed in a soaring three-story warehouse that boasts a dining area, a teeming indoor garden, an outdoor rooftop, and the art gallery Co:lumn, which highlights some of the nation's most talented artists.

**Be Sure To Order:** Uki matcha tea is a must try, so are the Instagram-worthy pastries, such as the Strawberry and Cream Croissant or the Triple Berry Crumble. Savory options, such as hearty pizzas, salads and cold plates feature locally sources ingredients.

**Best Seat In The House:** The indoor garden area or the third-floor balcony.

#### Wild Duck & Canteen

44-8, Yongsan-dong 2-ga, Yongsan-gu, Seoul

The Setting: Perched on a hilly corner of a bustling
neighborhood in the Itaewon district, Wild Duck &
Canteen has become a hotspot for young Seoulites to
grab a bite and strike up a conversation with the friendly
owners Wonkee, Sangjae and Sumin, who are childhood
friends and soccer teammates who found their mutual
passion in crafting healthy dishes for a convivial crowd.

Be Sure To Order: Homestyle dishes, such as roasted
cauliflower and the mouthwatering tomato spaghetti,
made with seasoned tomatoes.

**Remember To:** Stop by for the June pop-up featuring Denmark's vegetarian joint Atelier September. This August, Wild Duck will be popping up in Berlin for a month; watch out for the Wild Duck mafia in zany graphic Ts. ■





## How to Choose Your Rosé Like the French

Rosé wines are great all-rounders that can last long after summer's been and gone — but skip the ice cubes, say wine experts. BY LILY TEMPLETON

When the weather turns hot, nothing quite hits the spot like a chilled glass of rosé, preferably sipped alfresco with friends.

But with an array that goes from the palest hues to the most vibrant pinks, with production areas that go from the U.S. to Chile to Australia, via France, the largest single-country producer of the category, how to choose the right bottle?

The first thing to know about rosé wine is that for all its ubiquity and apparent ease, it is a wine worthy of all occasions.

"Rosé is that wine you can pull out when you're not sure and you want something good," wine professional and entrepreneur Crislaine Brito Medinatells WWD Weekend, calling it the "secret weapon" that can turn even a last-minute gathering into an occasion – whatever the season.

Long considered a summer-only tipple, with orders peaking in the warmest months before petering off completely by mid-October, rosé has "become a must, of equal importance to Champagne," says Rosewood European sommelier Xavier Thuizat, who heads the team at Hôtel de Crillon and was voted best sommelier in France for 2022.

There's no denying the phenomenal success rosé has been enjoying, being the only color and type of wine that's been growing over the past seven to eight years, driven by strong U.S. demand, says Thuizat.

Celebrity association with rosé wines has also contributed to growth, with the Avaline appellation co-created by Cameron Diaz and the Mas de Cadenet estate, Brad Pitt's Miraval estate, Madonna's rosé production in Virginia and Mary J. Blige's "Sun Goddess" range produced in Italy's northeastern Friuli Venezia Giulia region.

"Among the 20- to 35-year-olds, it's the only [alcoholic beverage] that has progressed," he continues, noting that rosé's characteristics make it an easier wine to digest, which helped its popularity.

Luxury groups and wine professionals certainly have caught onto its seasonless appeal. "Not having it [available] year-round is heresy," posits Hugues Forget, director of cellars at La Grande Epicerie, the upscale grocery store of LVMH Moët Hennessy Louis Vuittonowned Le Bon Marché Rive Gauche, especially as it is one of the rare wines that has made consumers comfortable in their choices, and the new generation doesn't hesitate to break away from their parents' wine choices by reaching for rosé and estates off of the beaten track.

#### **Choosing the Right Rosé**

Forget says that when picking wines from a list, remember that those hailing from Provence tend to be more delicate, those from the southeastern coastal area of the Côte d'Azur region tend to be more generous, and anything with the

"IGP" label that marks a protected geographical indication are usually fun, affordable and accessible choices.

Color is also a good indicator of what the wine will be like, without giving any indication as to whether the wine will be dry or sweet. The darker the pink, the more body and stronger it will be. Delicate pinks can be expected to be fresh and fruity, with a refreshing side.

It's always best to get expert advice when choosing any wines and don't feel shy about asking questions or get scared off by connoisseurs. "If you don't know anything about wine, there's no point in talking 20 minutes about the grape," quips Medina Andrade, although she feels that exchanges are the whole point of wine culture and are key to the overall experience.

According to Medina Andrade, your best ally is in your pocket – and it's not your wallet. A clutch of apps is available to record tasting notes, help choose wines and build a collection, such as Vivino or natural-wine focused Raisin, which also offers bar recommendations.

Her top tip to build your knowledge of wines when drinking is to "pay attention to what you're feeling. That's how you're going to create your [own] wine language."

After that, with shelves after shelves of wine, "don't think about it too much and go for something that attracts you. You have to choose from a point you feel comfortable with," she says, be it a wine you've already tasted or a region that strikes a bell. "Whatever choice you make is a good point of departure."

A rule of thumb while choosing a rosé wine as a summer refresher is to go for the most recent vintage on offer, preferably the previous year. "This summer, have the 2022 as it's already too late for 2021 [vintages]," says Thuizat.

At the Hôtel de Crillon, the rosés that are a year older on the menu are meant to be paired with a meal – or drunk in winter, since they will have acquired more body and structure through a specific maturing process in oak

barrels that impart spicier notes. "Denser mouthfeel is the sign of a more elaborate work" and a winter in a cellar, says the head sommelier.

Remember: As vintages age, the wine "will tire itself out, oxydize and 'die,' which means it will take a nutty flavor," he explains.

Only a handful of wines can escape this. One is the Tavel estate in the Rhône Valley, which is double-pressed to extract tannins that allow it to age well thanks to a more powerful, structured juice. Another hails from the Bandol Terrebrune appellation, and its older vintages need to be on everyone's bucket list, according to Thuizat, who described how the wine acquires new mineral notes after five years, a "miracle" owed to the chalky terrain on which the grapes are grown.

#### **Pairings with Rosé**

Rosé wines are surprisingly versatile and can go from cocktail hour to after-dinner tipple. For Medina Andrade, kicking off an evening would call for a "nice and dry [one] that will let you go anywhere from there" and allow to build up the palate throughout the evening.

For Thuizat, combining the wine with Mediterranean fish like red mullet or sea bass is always a win, as are peppers. He also recommends ordering rosé with Iberico ham, where the marbled meat will be offset by a fresh, thirst-quenching drink.

Traditional warm-weather pairings will hinge on rosé's refreshing facets, but Brito Medinapoints out that raw dishes or oysters would benefit from the dash of condiment-like tartness.

Fruitier wines will do well in a picnic setting, such as the Instant Rosé IGP from the Château Maïme. Barbecues, on the other hand, will call for a fuller body and more structured wines like the Chateau de Sanne in the Luberon region, according to Forget.

Overall, "you shouldn't have any hang-ups about rosé, it's about moments of enjoyment," he says, explaining that rosé has also become a trendy product with a growing premium segment.

#### How to Serve Rosé

What most people are looking for when it comes to rosé is a crisp, fresh sensation. Cooling the wine is therefore highly recommended, but not too much as "cold annihilates the aromatic," cautions Forget.

And whatever you do, don't just chuck a handful of ice cubes for a "piscine," as the French call it.

"Ice will dilute the wine," explains Thuizat, who says rosé's undue reputation as a lowbrow wine, particularly in France, is "an immense injustice" given the precise timings required to hit the right notes for a great wine, whether it's through maceration of grape skins or other methods.

Not only that but "to achieve the right aromatic [development] for a rosé wine, you need agriculture that is precise, respectful of nature so without chemical fertilizers," he continues. If three weeks are necessary for a red wine's initial steps, it's only 48 to 72 hours for a rosé, and winemakers need to be alert to find the perfect point at which to move on to maturation.

In recent years, the infusion method (where grape skins are left in the juice to impart their color) has even grown, bringing more delicate vintages with "soul and personality [since] human hands have intervened less, leaving the fruit free to express itself."

"You work with what you have in front of you," says Brito Medinadiplomatically, feeling that a casual consumer could want to accelerate the feeling of freshness. For Forget, the answer to that question is akin to debates around whiskey and, in the end, "all tastes are in nature." That said, if a rosé were too structured for one's taste, an ice cube could help.

#### **What to Drink This Summer**

FOR 2022 VINTAGES, EXPECT SUBTLETY AS IT WAS A YEAR WHERE COLORATIONS REMAINED LIGHT DUE TO THICKER SKINS. "PICTURE A VERY RED STRAWBERRY THAT HAS A DELICATE TASTE," SAYS FORGET.

**Cuvée Saint-M**, a Côte de Provence from Chateau Saint-Maur, a classified winery in Provence — "Prodigious in its freshness and elegance," according to Thuizat.

**Avaline** Thuizat named it as his professional crush, with a clean wine that is at once sapid and evokes the mineral qualities of the landscape around the estate.

Pumonte from the Alzipratu estate in Corsica — Thuizat feels "tomorrow's greatest rosés will come from Corsica" and recommends this, alongside the IGP Île-de-Beauté from Sant'Armettu.

**Tavel appellations** from the Rhône Valley, either from Nicolas Renaud at the Clos des Grillons or Eric Pfifferling and his family at the L'Anglore estate — These natural wines left Brito Medinatouched.

"Rosé" by Alessandro Viola Winery in Sicily — It's "that end-of-the night banger or even one to start the night" that is simply delicious, according to Medina Andrade.

M de Minuty A solid choice for Forget, who finds the screen-printed bottles were a fun touch and perfect for a picnic (above).

## How Hawa Hassan Is Making The World Smaller Through Food

The James Beard Award-winning cookbook author, TV personality, chef and founder and CEO of BasBaas Foods is using food to bring people together. BY **EMILY MERCER** PHOTOGRAPHS BY **JUSTIN J WEE** 



**Hawa Hassan is a chef**, founder and chief executive officer of BasBaas Foods, TV personality and James Beard Awardwinning cookbook author. Throughout her multifaceted career Hassan has made it her quest to elongate the table and make the world smaller through food.

In an interview, Hassan shared her journey of how her Somali heritage, experiences as a young refugee-turned-American citizen and global communities have shaped her into a driven entrepreneur who shares powerful stories and recipes via the culinary world.

"I came to America in 1993 via Kenya; I moved to Kenya in 1991 because there was a war taking place in my home country of Somalia. When I was 4 years old, my family and I decided to make the journey into a refugee camp in a city called Mombasa [Kenya]," Hassan says.

Shortly after, Hassan's mother realized waiting to receive sponsorship from America "wasn't going to happen," so she utilized her entrepreneurial skills to sell dry goods in the camp (with Hassan tasked as her helper of small cooking tasks and taking care of younger children), before relocating Hassan and her siblings to Nairobi a year later. During this time, her father had returned to Somalia (to date, Hassan has reunited with him once).

"It was really interesting because the war has torn my family apart in the way that conflict does," she says.

A year later, her mother found out about an opportunity "for a little girl to move to Seattle" with the goal of her family following. That little girl was Hassan. So, in November 1993, at the age of 7, Hassan made the journey from Nairobi to Seattle, Washington, where she resided with family friends and attended school.

"When I got to Seattle, the one thing I always thought was, 'You be the best kid you could be, the best person because when your mother arrives, you want everybody to report good."

During her middle school years, Hassan says she "realized no one was coming," and decided the best she could do for herself and to ensure her safety "above all else" was to assimilate. Hassan removed her hijab and joined every free programming available to her, including the basketball team, 4-H and Young Life.

"I did all the American things. That was really the start of this moment of disconnect, even from my own family, because when I left the Somalis, I stopped talking about my own family. I had been so angry at feeling like I was left."

It would be 15 years before she would reunite with her mother and siblings in Norway, where they had migrated

through sponsorship. Still, Hassan pushed forward and decided to enter the modeling world, which she continued while attending Bellevue College.

In 2005, Hassan's modeling jobs took her out of Seattle to New York, then to Cape Town, South Africa, before landing back in Brooklyn where she continued to create and build her communities.

"I ended up living in Brooklyn and thinking a lot about identity. For a very long time, I thought about what it meant to belong and what it meant to be me – who that came from and how I wanted to explore those stories for myself and not have that story be told to me by others," she says.

This idea was further sparked upon traveling to see her mother and siblings in Norway, where they spent ample time back together in the kitchen. Hassan, who at a young age had viewed cooking as a chore, found what she describes as a "natural instinct," or "otherworldly connection," upon reuniting with her family and cooking together.

"I thought, 'I'm just going to go there and I'm going to see what is next for someone like me. What does it look like to be with these people that I belong to for more than a week at a time?'" Hassan says, adding that during her fourmonth stay in Norway conversations with her mother ▶



influenced her to think about who, historically, her Somali people are and how to share their culture and community.

"Somali people are nomadic people and they're oral storytellers. I talked to my mom about 'What would it look like if I could change the rhetoric on who we are?" she says. "I started strategizing about, 'What is the space in which you can do that? What is the one thing I love doing?' I love hosting, so I said, 'OK, if I put food on the table, people are going to come."

Hassan intended to start with condiments and work her way onto the table. After moving back to the U.S., she started blending traditional Somali hot sauces with a message of bringing African flavors to global eaters – serving them at friends' dinner parties before connecting with a Whole Foods buyer via a mutual New York friend.

"I'll never forget naïvely in my business plan I wrote, 'I'm going to inch my way onto the table via condiments. I'll start with Somalia because that's what I know. Then I'll go on to cookbooks and then I'll go on to African condiments from the continents,'" Hassan reminisces.

She did exactly that.

Shortly after launching BasBaas Sauces (now BasBaas Foods) in 2015, while still hustling in New York City, Hassan's Coconut Cilantro Chutney and Tamarind Date Sauce were written up in The New York Times and described as "To Enliven: A trip to Africa, Carried by Condiments."

"Before I knew it, I had a viable business plus I was becoming an industry leader in the way of thinking about storytelling, and now we're here," she says.

Hassan's experiences as a chef and entrepreneur also led her to become a TV personality for Bon Appétit's YouTube Channel and the Food Network ("Hawa at Home;" "Hawa in the Kitchen," and "Spice of Life").

"I think what I learned from that is if you're the storyteller and want to be in control of the narrative, then you have to have ownership. Now what I'm really interested in is global storytelling and doing it in a way that not only gives me ownership but allows me to hold the story that I'm telling with integrity and offer those stories with decency and the breadth to be told in its entirety."

In 2020, Hassan's ideas culminated in the release of her debut cookbook, "In Bibi's Kitchen: The Recipes and Stories of Grandmothers from the Eight African Countries That Touch the Indian Ocean," which was awarded the best international cookbook of the 2022 James Beard Foundation Book Awards at the 2022 James Beard Foundation Media Awards.

"I do everything that naïvely; I put pen to paper and then I just forge ahead and figure out the 'nonsense' as I'm going through it," Hassan says of her experiences,



It became clear to me, in the midst of making the book — I knew that these stories were completely missing from cookbooks and traditional media in terms of food, I didn't realize how much it was so needed. I knew I needed it, but I didn't know that the public needed it."

HAWA HASSAN

adding the book was inspired by the lack of seeing grandmothers, nonnas and abuelas in traditional food media and television.

"It became clear to me, in the midst of making the book – I knew that these stories were completely missing from cookbooks and traditional media in terms of food, I didn't realize how much it was so needed. I knew I needed it, but I didn't know that the public needed it. People in food themselves needed it. So it was a book that started a revolution, in a way, that now books are being told more regionally. They're selling – people want to know personal stories, they want to know layered stories that are beyond just the recipe. Winning a Beard was great in a lot of ways – it made me one-of-one, but I'm really looking forward to elongating the table in a way that is tangible."

Today, Hassan is taking it a step further and taking from her own life story to create her next cookbook. Slated to be released in the fall of 2024, it will focus on celebrating people and recipes in places of historical conflict, including the Democratic Republic of the Congo, Liberia, Lebanon, Afghanistan, Iraq, Yemen, Egypt and El Salvador.

"I can tell the story of my family and I running in the middle of the night with our belongings on our backs, but so many people stayed, restarted and are living a beautiful life or living a joyful life. Obviously some with conflict, but people have found a new way of moving forward and I think those stories also deserve a place at the table," Hassan says. "It's about joy and family in celebration. It features 75 recipes from these countries. I traveled to many of these countries last year and it really was a joy to see these people having the same worries as us and beyond that, just their level of gratitude for living, community and connection - the way that they relate to each other and how welcomed I felt. that's what this book will be about."

Hassan notes she is simultaneously in the process of fundraising and finding the right partner to scale her growing BasBaas Foods business, or as she likes to say, "creating the Heinz of Africa."

The company has released two sauces (with four more slated to be launched), which are now produced in Chicago and sell direct-toconsumer and with select retail partners.

To accompany this growth, she is also starting a personal YouTube channel, which will feature videos of Hassan hosting guests from all walks of life and teaching them how to make global cuisines to grow the audience closer via recipes and conversations.

"What I'm really proud of and sure of is that I have a head for business – my father is an entrepreneur, my mother is an entrepreneur. I've always known that my calling, once I started the condiments, was to scale this business, have it acquired and move on to my next thing. It's been so interesting that I've had to build the company and myself in a parallel way because I didn't have the money to dive deep," she says.

Hassan, already a shining example of hard work, determination and compassionate vision within her industry, isn't done sharing her messages of gathering communities and making the world smaller through food any time yet.

"I'm really looking forward to not only being able to set my own table but inviting the people that I feel are in need of a seat. I'm really interested in layered identities; layered storytelling; building from the ground up and community in a way that feels holistic and not transactional. I'm really looking forward to more of that in 2023."



## Scarpetta Takes Modern Italian Dining From New York to Rome

With a new restaurant and lounge bar on Rome's Via Veneto, John Meadow celebrates his indulgent and decadent version of La Dolce Vita.

BY MARTINO CARRERA



There's a whole legion of Italian American TikTokers educating their followers on Italian cuisine, humbly saying that "chicken parmigiana" and "fettuccine Alfredo" have little in common with the country's true culinary tradition.

Restaurateur John Meadow has tried to make the same point as a peddler of quintessentially Italian flavors and traditional dishes since establishing his first Scarpetta restaurant in New York in 2008 – its name referencing the gesture of grabbing the last bits of food on the plate with a chunk of bread.

That's not because Meadow dislikes Italian American cuisine but rather he wanted to honor his roots as the nephew of a Venetian immigrant who moved Stateside after World War II by delivering a modern interpretation of the charming Italian dining experience.

Now he's taking the concept to the source of his inspiration, opening a Scarpetta dining spot and Charlie's lounge bar inside the InterContinental Rome Ambasciatori Palace hotel on the Italian capital's Via Veneto, the street that filmmaker Federico Fellini helped spotlight as the ultimate Dolce Vita destination.

"On a personal basis I love the Italian American cuisine, I love it... The but is, it's not Italian cuisine. Period. And I was always very cognizant because my nonno [Italian for grandfather] never liked it... and in acknowledging the differences, you truly have to accept it as something different. I don't even call it cross-pollinated, I just say it's not Italian food because it's not... By choosing in our restaurant to not be doing Italian American cuisine, we provided an experience that's completely different, which ironically, created an opportunity for us in New York," Meadow explains, zooming in from Central Park a few days after cutting the ribbon in Rome.

In the 15 years since opening his first restaurant, Meadow has established LDV Hospitality, which stands for La Dolce Vita, a group that currently operates 25 outposts between restaurants and lounges in 10 cities across five countries.

The group name reflects Meadow's approach. "It's

[about] something indulgent and decadent and at the same time simple and honest, which is core to our philosophy," he says.

A charismatic businessman, Meadow's Italian roots certainly helped him conjure a "modern Italian dinner party" vibe for his spaces.

"I mean, when you go to someone's home and there's 10 to 20 people and you connect and have these stimulating conversations, it's aspirational and you get dressed up although in the comfort of home – that is the spirit of Scarpetta... a great mix of glam and something very casual, homey and familiar... the spirit of indulging down to the very last bite. That's what we believe in," he says.

Taking that concept to Rome was no easy feat. Although the city is not the first international destination for LDV Hospitality – which operates Scarpetta restaurants in Doha, Qatar, and Tokyo, for example – a no-nonsense approach felt mandatory, particularly for this location.

"Italy does not need my philosophy about modern Italian cuisine. What Italy respects [and] cares [about] so much is eating something that comes from the land, what's best from a particular region," Meadow opines.

In true New York style, Scarpetta Rome is a fancy restaurant with plush velvet armchairs in ruby red and forest green, pastel-toned wainscoting, and leather and walnut wood details. Yet creamy polenta (a northern Italian dish made of coarsely ground corn) and the signature "Scarpetta spaghetti" with tomato sauce, basil and parmesan cheese that any Italian would consider a homemade delicacy are part of the "primi" courses.

When it comes to the main course, Meadow borrowed recipes from his New York steakhouse, American Cut, opened in Tribeca in 2013.

"I believe that one product that Italy says that we do great in America is beef," he says. "Scarpetta in Rome is a marriage of our core DNA of Scarpetta, the New York steakhouse and Rome itself. I think that matrimony is what makes Scarpetta in Rome both unique for the

Scarpetta brand... [and] allows us to offer something unique for the city and hopefully to become a part of the community, humbly saying, 'We're not here to say that our spaghetti is better than yours, we're here to offer a pastrami rib eye from Colorado that's never been offered in Rome'," he adds.

The restaurant features a bar area for pre-dinner aperitivo, and shares an address with the rooftop cocktail lounge Charlie's, also tailored to the location.

"There'll never be another Charlie's; we create [lounges] specifically for the people and the place. The spirit of live music and DJ and kind of an Old World funky yet elegant decadence - that's the language with which I'd describe what La Dolce Vita means to me," Meadow says. "[Jude Law as the] Dickie Greenleaf character in 'The Talented Mr Ripley.' That's the feeling that we wanted to bring to the lounge environment."

LDV Hospitality runs other lounges, including The Seville in New York and Nolita Social inside London's Bulgari Hotel. Up next is a new cocktail bar in Rio de Janeiro, as well as more Scarpettas around the world.

Yet Meadow has greater ambitions.

"It's not just about opening [new outposts], it's about tweaking the concept wherever you go. In Rome we added the steakhouse element; we're doing one in SoHo in New York next year designed by [architect and designer] Piero Lissoni and that's going to be called Cala Scarpetta [centered on] seafood," he explains.

Meadow's ultimate ambition is for Scarpetta to become a lifestyle brand, à la Cipriani.

"I'm fortunate that we live in a modern society that restaurants really do become lifestyle brands... It's more than just tagliolini with baked ham at Cipriani, it's more than just sushi at Zuma, it's more than spaghetti at Scarpetta," he enthuses. "These are people engaging and creating and offering experiences of love for other like-minded people all over the world and that's beautiful. That we celebrate."



## A New Way to Wine

New platform The Waves wants to be the "Spotify for natural wine." BY **LEIGH NORDSTROM** 

There's a fresh way to shop for wine this summer, courtesy of friends and natural wine enthusiasts Andy Comer and Gaurav Tiwari.

The Seattle transplants met at their children's school and soon bonded over being ex-New Yorkers and their shared interest in natural wine.

"We would get together periodically and talk about work stuff and share wine and really talk about some of the issues that we thought needed solving in the world of wine, and specifically natural wine," Comer says.

Those conversations developed, and during the pandemic, the duo began plotting a business idea.

Enter, The Waves, a new online wine subscription platform that stands apart from traditional wine clubs.

The company works with world-renowned wine experts Rajat Parr (three-time James Beard Award-winning winemaker, sommelier and author) and Billy Smith (formerly the sommelier at Michelin-starred The Four Horsemen in Brooklyn) to source their wines, and focuses entirely on natural wines.

The site aims to provide a sense of discovery, and is arranged more by vibe than purveyor.

"You cannot search by producer, you can't search by grape. This is a system where we're really trying to break wine down into categories that real modern people understand. Reds that can chill, light oranges, light easy wines, the way that normal people talk about wine," Comer says.

"Collectively we really felt like this amazing groundswell of activity and innovation happening in the space of natural chemical-free wines. And yet the vast majority of people who these wines would resonate with

don't know about them and can't access them,"
Comer says.

Broadly, natural wine remains hard to access, the pair says.

"There are certain shops, certain restaurants, and if you're not cool enough or if you're not an insider, they're very hard to access," Comer says. "So, at the highest level, what we really felt was like, 'Well, there's this unbelievable creativity and passion going on in

natural wine and all of these amazing wines that to us are the best wines in the world. And yet it's so hard for the people who would like them the most to get them."

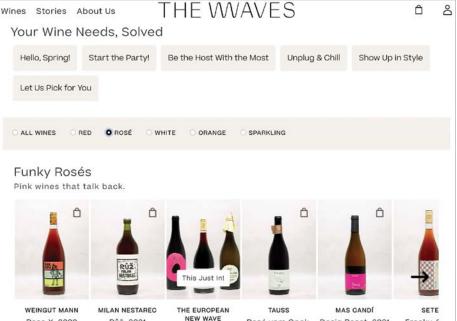
The website aims to remedy the access issue, and currently ships to 45 states.

The shopping experience is intentionally different than other wine subscription services, Comer says. "We think of ourselves almost like a Spotify for natural wine."

The site is sorted into categories like "unplug and chill," "be the host with the most" and "start the party."

Lots of online wine clubs offer a questionnaire to help match shoppers with wines, but The Waves aims more at personalizing, Tiwari says.

"The more music you listen to, we are beginning to see what you like and you start to see relevant



The Waves' site.

recommendations for you versus me. I am a different person, I have a different palette, I have a different lifestyle, I will get different recommendations from you versus Andy, right?" Tiwari says. "The more you shop, the more personalization kicks in."

"In a world where consumers have zero transparency into wine, you cannot tell anything from the bottle, and there are lots of confusing terms, The Waves is the brand where you can come and know, 'OK, every bottle here meets these standards. I know what I'm getting,'" Comer says. "And because I've got Raj and Billy who are these titans of wine expertise selecting the wines, I also know that every single wine is going to be amazing. And I'm getting a comprehensive, authoritative edit of the natural wine world."







## Pier Luigi Loro Piana on Sailing, Competition, Music

The Loro Piana scion was competing with his brand new My Song 5 super yacht in the Tre Golfi Sailing Week. BY MARTINO CARRERA

**Mid-May in Capri,** pouring rain and barely any wind only partially scuppered the start of the four-day Tre Golfi Sailing Week 2023 off the coast of Sorrento, Italy.

But the unfortunate weather only highlighted Pier Luigi Loro Piana's temperament. A resolute and pragmatic businessman whose family founded luxury brand Loro Piana in 1924, he is deputy chairman of the company after LVMH Moët Hennessy Louis Vuitton bought it in 2013.

He is also an avid sailor.

Loro Piana, the brand, was the official sponsor of the IMA Maxi European Championship, organized by the International Maxi Association together with one of the country's oldest yacht clubs, Naples' Circolo del Remo e della Vela Italia. The sailing event ran from May 12 to 21 and comprised a 150-mile-long regatta and four days of inshore regattas.

Loro Piana, the man and helmsman, was competing in the race with My Song 5, his 24.7-meter racer sailboat that debuted in 2022 and followed four previous yachts named after legendary pianist Keith Jarrett's record.

"Listening to his music, particularly to this record '[My Song'] reminded me of sailing time, I imagined a sailboat and everything that happens at sea....If you listen to it, it's a magical piece of music," Loro Piana says.

My Song 5 is a sleek midnight blue super yacht, crafted from carbon-based materials and able to accommodate 16 to 24 team members, equipped with a canting keel and daggerboard system. "A fairly updated technology," Loro Piana says, noting he never wanted to embrace the "flying boats," technically known as hydrofoil sailboats.

"I wanted it to be like a grand tourer [GT] car, I don't want a Formula 1 that requires dedicated racetracks, I wanted like a sporty car to compete in GT mode. That's fun to me," he says, sharing his appreciation for a yacht that's manageable and not overly technological.

He uses lots of metaphors to describe both his passion for and approach to yachting. The former began at age 18 when one of his parents' friends invited him on a cruising weekend. Soon thereafter he bought his first centerboard, a 4.90-meter Strale yacht that would anticipate the My Song series.

"It was basically my way to enjoy nature, sailing is the best. Also, you become part of the boat system, it's like skiing – you establish a different relationship and a balance compared to walking, running. You're on the boat and you move following different rules, whether you like it or not," he says.

Sailing and life in the outdoors have become a blueprint of the Loro Piana brand's fashion proposition. As the story goes, the signature White Sole loafers and the Windmate Bomber, a reversible jacket crafted from microfiber and cashmere and treated with the registered, waterproof and wind-resistant Storm System finish, were both born at sea and tested during regattas.

"There are a few common aspects between business life and sea life," Loro Piana opines. "When you compete it's all about teamwork....It's a matter of team building, working together. You're just one of the gears of the engine, which is made up of other people....The most similar thing is understanding what other people have to do and your role, respect other people's jobs and behave accordingly."

Since owning his first My Song, Loro Piana has embraced sailing competitions. Over the years the brand has given its name to and been linked with famous sailing competitions in the Mediterranean Sea and elsewhere, including the Loro Piana Super Yacht Regatta in Porto Cervo, Italy between 2009 and 2021, as well as the Caribbean Superyacht Regatta; Rendez Vous, held in Virgin Gorda, one of the British Virgin Islands, and Les Voiles de Saint-Tropez, in France.

"Competition came into the equation because only when you're racing, the whole team is geared toward the same goal. The mission is to sail as fast as possible and that's the objective which you are on the boat together for," he says. "It's very natural when sailing, even when you're not competing if you're just cruising and bump into another sailboat, your instant desire is to overtake it. It's about bettering oneself.

"I'm not very competitive, I'm not interested in competition per se. I'm not interested in winning, it's more about sailing and enjoying what's around you, and then if you win you're all the more happy," he adds. Christened in June 2022 as the first ClubSwan 80 racer yacht from the Finnish shipyard Nautor Swan and built by strategic partner Persico Marine, My Song 5 was built and designed to be competitive. It replaced its predecessor, My Song 4, the Baltic 130 sailing super yacht that Loro Piana lost at sea in May 2019 after it fell from a cargo ship off the coast of Menorca, Spain.

"That boat was fast, beautiful, I liked it a lot, it was supposed to be my last boat," he says with sorrow in his voice. "We did amazing regattas; we crossed the Atlantic....It was [also] very comfortable being a 40-meter yacht, as it allowed for a very comfortable cruising life, too. Unfortunately, the accident severely damaged the boat. It was beyond repair."

The year 2022 was cathartic, though.

Loro Piana did things differently and split his two sides of sea life. As he was prepping My Song 5, he also bought a motorboat, his first, a social- and family life-leaning 51-meter explorer, called Masquenada and geared at cruising around the world.

The result of the refit of an existing boat, carried out in eight months by the Lusben shipyard in Livorno, Italy that is part of the Azimut-Benetti Group, the motorboat can accommodate 11 people and can cruise as fast as 11 knots.

"It would have taken me at least three years to have a new boat built, I bought time and split my passion in two....I have nephews and a boat like this is much more comfortable and I don't have to rearrange it from the cruise configuration for racing," he says.

In his multileg world-exploring trip, Masquenada has already taken to the sea in the Bahamas and Cuba, at the Tuamotu Islands in French Polynesia and in Tonga, Fiji and Lau Islands.

Its name is also music-inspired, particularly by Dizzy Gillespie's interpretation of Sérgio Mendes' "Mas Que Nada" song. "It reminds you of the carnival of Rio de Janeiro, of dancing, of something joyful and since I was left without any boat, Masquenada was 'better than nothing' [English for Mas Que Nada]. It was about taking ourselves not too seriously."

Loro Piana's passions are intrinsically woven into the company, especially when it comes to textile research and development. Cue linen used as a substitute of fiberglass and carbon for the interiors of My Song, lightweight cashmere blankets to keep the crew warm and their uniform – including a waterproof fiery red jacket – standing out on the gray-skied first day of the inshore regattas in Capri.

The Tre Golfi Sailing Week 2023 saw My Song nab the seventh spot in the Loro Piana Challenge Trophy and the top position in the Overall Real Time category, as the sun over Capri was shyly breaking through the clouds.







## Alessandro Sartori: Fueling a Passion For Vintage Cars

The artistic director of the Zegna brand has been eyeing classic cars since his childhood days. By Luisa zargani Photographs By Daniele Mango

**Meeting a fashion designe**r in a garage for an interview is not something that happens every day.

This garage in particular, however, has a special meaning for Alessandro Sartori, artistic director of the Zegna brand, as it is a personal investment that stems from his passion for vintage cars.

Nor is Milano Garage your average parking lot. Spotless, with gleaming white walls, it stores classic designs and also luxury modern ones. Sartori calls it a "hotel for cars."

Five of them are his own, fondly bought and restored over the years.

Sartori's interest in classic cars isn't a recent one, as it dates back to his childhood and merges with his other two main passions, which are related to his day job, he underscores – design and photography.

"Since I was a child, I was passionate about the aesthetic lines of French cars from the '70s and '80s such as the Citroen DS 23 Pallas, or the Lancia Delta S4, and my father indulged me, buying me models and taking me to exhibitions. I remember one showcasing cars owned by [the late Fiat tycoon] Gianni Agnelli in Turin, for example," recalls Sartori. "I wasn't attracted to or impressed by expensive or necessarily famous or trendy cars but by a particular and unique design, and I would photograph them and learn about the designers behind them."

He points to the opportunity to meet American designer Frank Stephenson, who revisited the Mini Cooper in 2001, as a highlight.

When his busy schedule allows it, traveling to the Concours d'Elegance in Pebble Beach, California, or at Villa D'Este in Lake Como, Italy, or to the Monte Carlo Rally, are also personal moments he relishes.

He speaks affectionately of his first vintage car, a blue Ford Mustang Fastback 289 from 1965, that he acquired

in 2011. He sought that particular car because he had the precise model when he was a child, he says.

What is fundamental, he explains, is that the car must be original. This doesn't mean it has to be in mint condition when he buys it. Case in point: the now-gleaming and perfect orange Porsche Targa P911 dating back to 1972, his fourth purchase.

"I was looking precisely for that specific color and model, but it was in need of a total restoration, which took four years," says Sartori. "I bought the original fabrics and leather for the interiors."

It's obvious that, apart from the aesthetic significance, the technical and cultural implications are embedded in his admiration for these vintage cars.

Sartori's attention to detail isn't surprising, given his meticulous approach to his fashion designs. He's been acknowledged for leading the major style shift and commercial success of the Zegna brand.

The connection with Zegna runs deep. Sartori began his career at the Italian group in 1989 as a menswear designer and became creative director of the Z Zegna line in 2003. In 2011, he was appointed artistic director at Berluti in Paris and left five years later to rejoin Zegna in his current role.

At Zegna, to respond to the need for more comfort while staying stylish, he introduced a new form of the suit, developing his personal take on menswear and a signature style. He continues to experiment with light shapes, materials and technical finishes, developing a new leisurewear silhouette and subverting under and outer layers.

Before the Porsche Targa, he bought the red 1972 Lancia Fulvia HF Fanalone, or "big headlamps" due to its oversized headlights. "Buying it was my dream come true," he says, his eyes twinkling.



His second buy was a bronze Porsche coupé he bought in 2014 in Memphis. "I like the idea that the [Porsches] are tweaked with slight changes through the years while maintaining their original design – it's genius," he says of his other Porsche, the SC 912. Which leads him to see some similarities with menswear, when variations on some staples evolve through the collections and make the difference.

Driving these cars is also part of the fun, as Sartori would never consider keeping them locked up as in a museum. He shows photos of a trip through France, and recalls ▶

fondly of driving up to the Swiss lakes or the Dolomites.

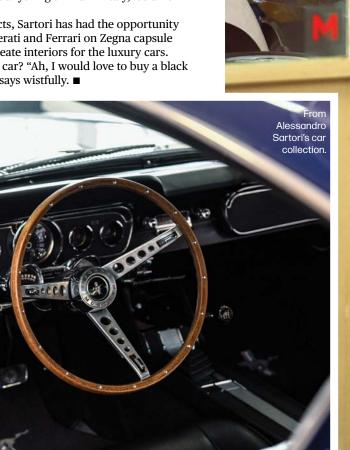
That said, he realized years ago the need to protect the cars and with a partner, Riccardo Tosi, he set up Milano Garage in 2015.

"I used to pay a monthly rent for the Mustang in a garage where nobody would take care of the car, and I thought this made no sense at all, so with Riccardo we decided to find a location where we would ensure the cars would be cleaned, covered, parked away in the right temperature in summer and winter, and insured," says Sartori.

Gradually, and by word of mouth, Milano Garage began to open up to others. "We also take care of transferring the cars to the exhibitions, take photos there, and, in brief, respond to the needs of our clients," says Sartori. "There really isn't anything similar in Italy, it's a new concept here."

In lateral projects, Sartori has had the opportunity to work with Maserati and Ferrari on Zegna capsule collections and create interiors for the luxury cars.

His next dream car? "Ah, I would love to buy a black Ferrari Dino," he says wistfully. ■







design





## Studio Gang: Combining Architecture and Activism

The studio, which just completed the Arkansas Museum of Fine Arts and the Richard Gilder Center in Manhattan, uses architecture to lift underserved communities.

BY LARA FARRAR

The Arkansas Arts Center consisted of eight buildings that had been cobbled together over the years in an unthoughtful and incongruous manner since the museum opened in a park in the state's capital of Little Rock in 1937.

This spring, out of the previously dysfunctional maze of structures, emerged the Arkansas Museum of Fine Arts, a luminous space of galleries, an art school, a theater and restaurant linked together by a curving, river-like central spine that forms the museum's atrium, connecting north and south entrances that are covered by a petal-shaped roof that funnels rainwater into gardens of native trees, shrubs and flowering perennials.

The 133,000-square-foot, \$170 million AMFA, its unveiling seven years in the making, is the result of the vision of Studio Gang, the internationally acclaimed architecture and urban design firm that's also responsible for the reimagining of the recently opened Richard Gilder Center at the American Museum of Natural History in New York, yet another feat in refashioning a discombobulated building into one that simply makes more sense.

Studio Gang, founded by Jeanne Gang, a Harvard professor and MacArthur Fellow, among numerous other accolades, has a portfolio of plenty of projects over the years in major cities including New York, Paris, Amsterdam and Chicago, where Studio Gang is designing a new global terminal at O'Hare International Airport, expected to be completed in 2028.

But as a firm driven by social justice, creating community spaces and environmental activism, the projects it undertakes in places like Little Rock carry perhaps greater significance in the exploration of how architecture can play a role in combating systemic racial injustice and empowering marginalized communities.

"What is really wonderful about projects in smaller towns is that the impact the project can have on the town is really beyond maybe what a project can achieve in a big city," says Juliane Wolf, Studio Gang design principal and partner. "A singular project can have a huge impact, and that is hopefully going to be the case as well for the Arkansas museum where it can help revitalize that portion of Little Rock."

The AMFA in Little Rock sits alongside an interstate that, when built, destroyed much of the historic Black community spaces in the city, with the road still continuing to racially divide the state capital into more affluent white neighborhoods and Black neighborhoods girded by crime, poverty and veiled redlining.

"It certainly came up, and we were aware of it," Wolf says of the division. "We started the project with a lot of research that also related to the demographics of the place and wanting to create a building that is really an invitation

Spelman College Center for Arts and Innovation

to everyone. Often cultural institutions struggle with that, where they can have an image that is actually not inviting to everyone."

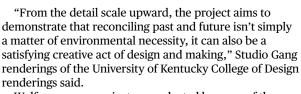
Tom Lee Park, which stretches along the Mississippi River in Memphis, is slated to open in September, and is another example of a project aimed at bridging past chasms of injustice that continue to permeate the present day. Working with landscape architecture firm SCAPE, Studio Gang requested input from thousands of residents to create a more inclusive outdoor space that has a divisive history rooted in Southern agriculture and the slave trade.

"It was a fascinating project because the riverfront [in Memphis] is historically actually very important," Wolf says. "It was not always an easy history to uncover. We were able to talk to many Memphians to understand the meaning and the historic occurrences of the riverfront, and then out of that came the opportunity to help stitch the park back together with the city, to help get people closer to the river.

"For us, location is not necessarily the main driver," Wolf says. "It is more the mission of the project and the institution."

In 2014, Studio Gang completed the Arcus Center for Social Justice Leadership, in Kalamazoo, Michigan. Its design plan, according to Studio Gang's description of the project, "encourages convening in configurations that begin to break down psychological and cultural barriers between people and help facilitate understanding."

A former coal-burning power plant in Beloit, Wisconsin, was transformed into a student center focused on recreation and wellness for Beloit College while revitalizing the town's riverfront. An old tobacco warehouse is being transformed into a new design college at the University of Kentucky in Lexington. The project is slated for completion sometime this year.



A rendering of Tom Lee Park

Wolf says some projects are selected because of the existing structures, the ability to manipulate them and reuse building materials to minimize the carbon footprint of additional construction.

"Building from scratch on a greenfield site can be easier," Wolf says. "When you build within an existing building, there are things you only know after you take down some of the walls. It's more difficult, but we think the outcome is worth it."

The post-pandemic world continues to present opportunities for the evolution of Studio Gang's portfolio as requests come to adapt office spaces as a result of the paradigm shift in the ways people work. "There is a need for the work environment to become better than your general office tower floor plan," Wolf says. "There is a need to create an environment that offers something people can't have at home."

In Paris, an academic building for the University of Chicago is underway. A center for innovation and the arts at Spelman, a historically Black women's liberal arts college in Atlanta, is planned for completion in 2024. Populous, a hotel under construction in Denver that has a façade inspired by aspen trees, is also scheduled to be finished next year. In Brasilia, Studio Gang is designing a new U.S. Embassy.

"We don't ever show up and know what we are going to do," Wolf says. "It is always first understanding what is there, and then responding to what is there."

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## Summer Luxe

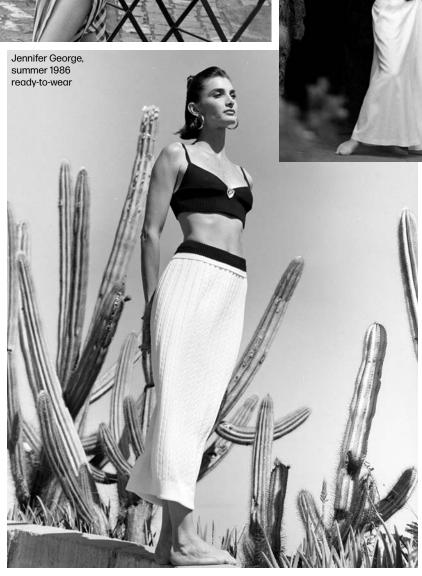
Dressing for summer nights out doesn't have to be over the top. In fact, fashion's rewind on minimalist classics combined with youthful casual pieces in just the right fabrics are the perfect answer to today's quiet luxe look—and just in time for those beloved warm summer outings.

BY TONYA BLAZIO-LICORISH











Bill Blass photograph by Thomas Iannaccone: Michael Kors by Kyle Ericksen: Oscar de la Renta by Robert Mitra; Jennifer George by George Chinsee; Ellen Tracy by Robert Kirk Ralph Lauren by John Aquino