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MAGAZINE

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Welcome

DISCOVER THE ST. REGIS BAHIA BEACH RESORT, PUERTO RICO, THE CARIBBEAN'S PREMIER LUXURY DESTINATION

¡BIENVENIDOS! WELCOME TO THE BREATHTAKING ST. REGIS BAHIA BEACH RESORT, PUERTO RICO'S first and only AAA Five Diamond destination. We hope you enjoy all we have to offer and are sure you will be taken with the property's idyllic 483-acre retreat, located on a former coconut plantation and nestled between the sparkling waters of the Espíritu Santo River State Preserve and the lush El Yunque National Forest.

We strive to ensure that every visitor—whether tall or small—has a perfectly memorable stay, and are delighted to invite guests to enjoy our Family Traditions at St. Regis program, which offers unforgettable and enriching experiences for families while staying with St. Regis. At The St. Regis Bahia Beach Resort, this includes concierge-suggested itineraries for nearby excursions tailored to your family's needs, in addition to our wealth of on-property amenities such as the Iguana Children's Club. For more information on what is offered for families, please do not hesitate to reach out to the concierge.

Inside this issue of Bespoke, you will learn about Puerto Rico's hidden beaches, which are a perpetual source of unexpected delight for visitors. From sea turtles sightings to picnics by the beach, there is something for everybody to discover in these secret spots found around the island.

Also in this issue, we share an insider's take on the best ways to enjoy the Santurce Arts District, a vibrant area in nearby San Juan showcasing local art and design, and also highlight Puerto Rico as portrayed by Hollywood—that is, the Puerto Rico seen in major motion pictures throughout the years.

We look forward to providing you with an unforgettable experience here at our exclusive Caribbean retreat, the pre-eminent address in Puerto Rico. Disconnect, unwind and enjoy!

Sincerely,
Terry Bechtold
General Manager
The St. Regis Bahia Beach
Resort, Puerto Rico



A relaxing retreat awaits at Bahia Beach.



Carlos Cancio

*Por la encendida calle Antillana
va Tembandumba de la Quimbamba, 2003*

Discover the art of being Puerto Rican



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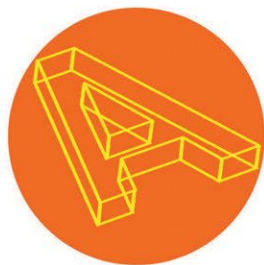
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Bespoke

MAGAZINE

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Calendar

UPCOMING EVENTS

DISCOVER THE
BEST THINGS TO
SEE AND DO IN
PUERTO RICO
THIS SUMMER.

PERFORMING ARTS

Festival Interamericano de las Artes

VARIOUS DATES IN AUGUST; LUIS A. FERRÉ PERFORMING ARTS CENTER

One of the island's favorite music festivals, Festival Interamericano de las Artes spans several weeks and includes two concerts by the Puerto Rico Symphony Orchestra in addition to theater and other musical performances. The sounds of the Americas and the Caribbean come to life through jazz, classical and traditional music in this beloved celebration of national pride. (787-918-1107; sinfonicapr.gobierno.pr)

"The Threepenny Opera"

SEPT. 4-14; LUIS A. FERRÉ PERFORMING ARTS CENTER

Presented by the Luis A. Ferré Performing Arts Center, this 1920s-era musical by playwright Bertolt Brecht and composer Kurt Weill—adapted from an 18th-century English ballad opera, "John Gay's The Beggar's Opera"—offers a socialist critique of the capitalist world with the sounds of Berlin dance bands and cabaret. The show inspired hit musicals such as "Cabaret," "Chicago" and "Urinetown." (787-918-1107; sinfonicapr.gobierno.pr)

"Don Pasquale"

SEPT. 18-20; LUIS A. FERRÉ PERFORMING ARTS CENTER

The Puerto Rico Opera presents this Italian comic opera by Gaetano Donizetti, first performed in 1843. The story revolves around the aging Don Pasquale, who seeks to marry and produce an



"THE FOUR SEASONS: FALL" BY RUDOLF JETTMAR (1928)

"Decay and Revolution: Art in Vienna, 1890-1910"

THROUGH JULY 28; MUSEUM OF ART OF PONCE

For the first time in Puerto Rico's history, nearly 40 works by internationally renowned Austrian artists are showcased at the Museum of Art of Ponce. Arriving in Puerto Rico via the Belvedere gallery in Vienna, the exhibit includes paintings, sculptures and works on paper by artists such as Gustav Klimt, Franz Metzner, Rudolf Jettmar and Koloman Moser. These pieces are integrated with works of similar style or theme from the museum's own collection. (787-840-1510; museoarteponce.org)

heir to prevent his rebellious nephew, Ernesto, from inheriting his riches. Meanwhile, Ernesto is in love with Norina, who undertakes an elaborate prank to get the inheritance back. (787-918-1107; sinfonicapr.gobierno.pr)

EXHIBITIONS

"Folk Art of the Americas"

ONGOING; MUSEUM OF THE AMERICAS

This permanent exhibit is both educational and entertaining, with folk art from across the Americas divided into categories such as housing, tools, clothing, religion and magic, music and recreation. Compared side by side, it is easy to see the common influences of North, South and Central America and the

Caribbean. This exhibit is sponsored by the Angel Ramos Foundation, which aims to improve quality of life for Puerto Ricans by awarding grants to nonprofits and supporting early childhood education. (787-724-5052; museolasamericas.org)

"Interconnections: Curatorial Readings of the Permanent Collection"

THROUGH DEC. 31, 2015; MUSEUM OF ART OF PUERTO RICO

More than 200 works by 180 Puerto Rican artists is shown in 21 rooms, highlighting the museum's major acquisitions and other pieces never seen by the public. Paintings, drawings, prints, sculpture, new media and

"SUGAR CANE WORKERS ON A PLANTATION" IN THE ARECIBO VICINITY BY JACK DELANO (1941)



"Paradise and Words: A Dialogue Between Art and Literature in Puerto Rico"

THROUGH SEPT. 15; PONCE MUSEUM

Exploring the historical journey of Puerto Rican art from the 1700s to present day, "Paradise and Words" combines more than 250 works by Puerto Rico's most historically influential artists with a collection of Puerto Rican literature. The exhibit includes paintings by José Campeche, Francisco Oller and Miguel Pou; photographs by Jack Delano; and prints by Lorenzo Homar, Antonio Martorell and others. (787-840-1510; museoarteponce.org)

more are grouped by themes such as landscapes, portraiture, history and utopia. The featured artists were selected because their work has been significant in the development of visual arts in the country. (787-977-6277; mapr.org)

EVENTS AND ACTIVITIES

Life Inside the Fortification

THIRD SUNDAY OF THE MONTH; CASTILLO SAN FELIPE DEL MORRO (EL MORRO)

This uniquely hands-on experience is one of the best ways to learn about the history of El Morro and the soldiers who resided there in the 18th century. Live history demonstrators don period attire and lead guests through the activities one might have encountered as a soldier in San Juan, including work, practice drills, recreation and even a powder firing demonstration. Tours, available in both English and Spanish, are offered throughout the day. (787-729-6960; nps.gov/saju)

Big Band Night

ONGOING; YERBA BUENA RESTAURANT
Monday nights at popular Yerba Buena Restaurant in Condado are a can't-miss affair.

Old-fashioned big bands take the stage to entertain diners with both traditional and Puerto Rican jazz tunes. Enjoy the performance at the restaurant's bar while sipping on a mojito—the house specialty—or relax in the lounge area with Cuban delicacies, like white yam fritters or Havana turnovers. (787-721-5700; yerbabuenapr.com)

Aibonito Flower Festival

JUNE 27 - JULY 6; AIBONITO

The annual Aibonito Flower Festival is a beautiful celebration of nature in the lovely mountain town of Aibonito. This year's celebration marks the 46th anniversary of the hugely popular event, which is the largest plant show and sale on the island. Centered around rows of vendors selling nearly every kind of flower and plant imaginable, the festival also features live local music, a plethora of food vendors and even games and rides for children. Visitors coming from outside of Puerto Rico are advised to check which plant species they are allowed to bring back to the mainland before they pick out lovely flora options for their homes. (787-824-7741; sanabriaevents.com) **B**



Coffee and Chocolate Expo

SEPT. 20-21; PUERTO RICO CONVENTION CENTER

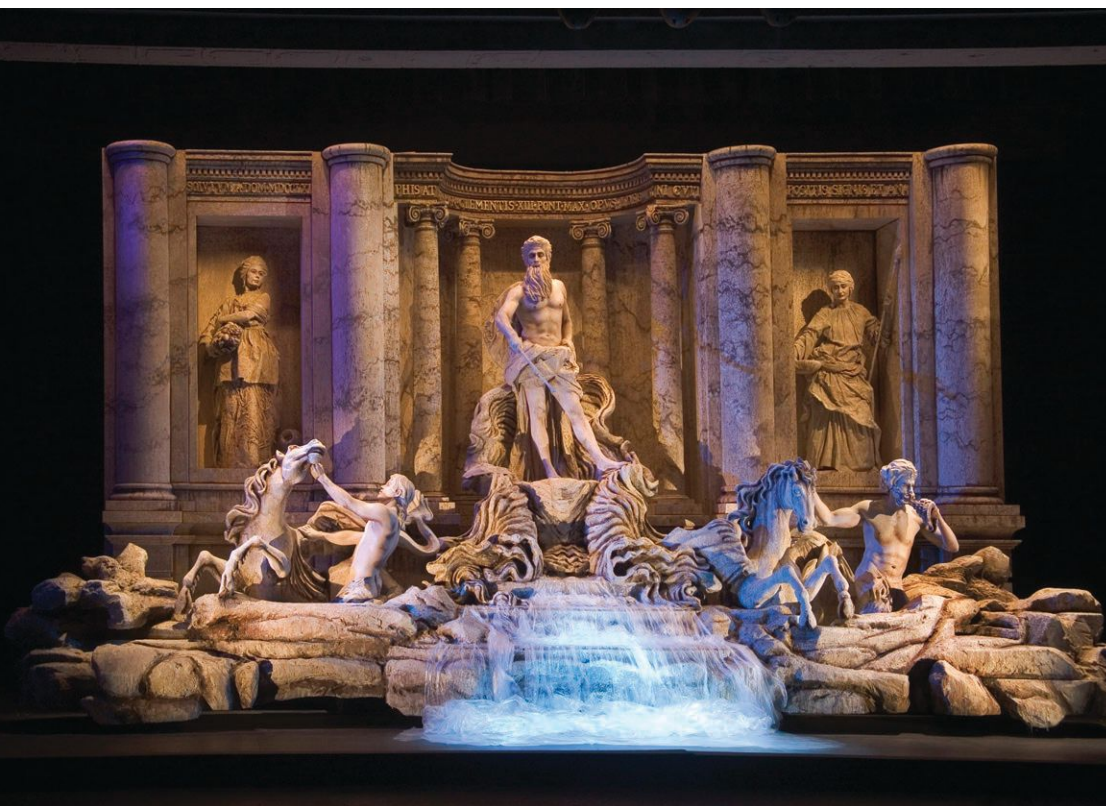
Celebrating its fifth year, the Coffee and Chocolate Expo brings together families, foodies and exhibitors for the largest gathering of coffee and chocolate lovers in the Caribbean. The two-day event features plenty to keep attendees busy all weekend, including tastings, exhibits, family-friendly entertainment and informative presentations. Whether visitors come with a taste for cocoa or caffeine, they are bound to have a deliciously enjoyable experience. (787-568-7646; coffeeandchocolateexpo.com)

Art Affair

Summer festivals abound from coast to coast, showcasing the finest visual displays and live performances from talented artists.

BY SHARON STELLO

AS THE WEATHER WARMS, FESTIVAL SEASON ALSO HEATS UP WITH EXHIBITIONS OF FINE ART AND PERFORMANCE pieces across the nation. Some events take place in picturesque parks, while others bring the cultural celebration to iconic theaters and exhibit spaces. Whether visitors are seeking to invest in one-of-a-kind artwork or attend an exclusive performance, there's a festival for every connoisseur. Several events also offer attendees the opportunity to witness artists at work, from glass blowers to painters, or tap into their inner artist with hands-on activities. With so many festivals in top cities this summer, travelers may want to cultivate an itinerary dedicated exclusively to the exploration of the arts.



NICOLA SALVA



©DAMIR YUSUPOV/BOLSHOI THEATRE

Festival of Arts and Pageant of the Masters

JULY 9 - AUG. 30; LAGUNA BEACH, CALIF.

One of the nation's oldest—it debuted more than 80 years ago—and most highly acclaimed juried fine art shows, the Festival of Arts boasts the work of 140 award-winning Orange County artists. The show presents paintings, photographs, sculpture, jewelry, handcrafted wood and furniture items, ceramics, glass and more. In addition to perusing the artwork, visitors may attend special events such as Family Art Day, jazz concerts, the Sunday in the Park music series, jazz paired with wine and chocolate tastings, and Art of Cooking demonstrations by notable local chefs. Hosted in conjunction with the festival, Pageant of the Masters runs from July 9 to Aug. 30 in the on-site outdoor amphitheater. The 90-minute show of "tableaux vivants," or living pictures, features cast members in elaborate costumes posing to re-create famous paintings accompanied by live narration and a professional orchestra. This year's show, "The Art Detective," is inspired by works of art like Rembrandt's "The Night Watch," Botticelli's "Primavera" and others, highlighting how creative riddles were unraveled, lost treasures discovered and crimes of passion uncovered. (foapom.com)

Lincoln Center Festival

JULY 7 - AUG. 16; NEW YORK CITY

In a monthlong celebration of performing arts, the Lincoln Center presents renowned dance, theater, opera and music in Manhattan. Since starting in 1996, the festival has showcased an eclectic mix of artists and productions representing more than 50 countries. Leading this year's lineup is Japanese Kabuki theater company Heisei Nakamura-za, presenting a rarely performed 19th-century story, "Kaidan Chibusa No Enoki" ("The Ghost Tale of the Wet Nurse Tree"), about the murder of an artist by a samurai who desires the artist's wife. Then, Belgian choreographer Anne Teresa De Keersmaecker and dance company Rosas revisit four of her iconic early works, including "Fase," which she first performed in the early 1980s to the music of Steve Reich. Throughout summer, a number of exciting performances round out the festival: Houston Grand Opera presents "The Passenger" by Mieczyslaw Weinberg (July 10-13); The Bolshoi Opera performs "The Tsar's Bride" by Nikolai Rimsky-Korsakov (July 12-13); The Bolshoi Ballet and Orchestra perform "Swan Lake" (July 15-20), "Don Quixote" (July 22-23) and "Spartacus" (July 25-27); and the Sydney Theatre Co. presents "The Maids," a darkly humorous play by Jean Genet (Aug. 6-16). (lincolncenterfestival.org)



ArtAspen

JULY 31 - AUG. 3; ASPEN, COLO.

The mountain community of Aspen is known for its commitment to the arts, with 25 galleries, a well-respected museum and world-famous cultural arts center. With that solid foundation, it was a logical location for organizers—who also present the esteemed ArtHamptons and Palm Springs Fine Art Fair—to establish ArtAspen, which embarks on its fifth year in 2014.

Focused on rare, museum-caliber contemporary work, the event is limited to only 30 dealers, creating an intimate atmosphere for art collectors and sellers to meet and mingle. In addition to perusing premier artwork, ArtAspen attendees may choose from a variety of exclusive parties, galas and panel discussions—revered art dealers will offer insights on building a valuable collection while collectors will share stories of landing their most prized artworks as well as the ones that got away. The fair takes place at Aspen Ice Garden, just three blocks from popular Wagner Park on West Hyman and First streets, offering an ideal location for enjoying art and the local culture. (art-aspen.com)

Chicago Dancing Festival

AUG. 20-23; CHICAGO

Bringing together some of the country's best dancers across a variety of genres, this four-day festival showcases top-caliber troupes at venues throughout the downtown area. This year's lineup highlights acclaimed ballet, contemporary and ethnic dance companies, including the Joffrey Ballet, the Juilliard School, Hubbard Street Dance Chicago and stars of the Washington Ballet. Since 2007, the festival has presented 60 groups and commissioned four new pieces. Last year's event featured a gala performance and benefit, while the year prior the festival hosted a day of dance films and a panel discussion on the state of dance in Chicago. Venues include the Harris Theater, the Auditorium Theatre of Roosevelt University and the Museum of Contemporary Art Chicago, culminating with a finale at Millennium Park's Jay Pritzker Pavilion, an outdoor stage with a striking design by renowned architect Frank Gehry. (chicagodancingfestival.com)



TONY BENNER PHOTOGRAPHY

Atlanta Arts Festival

SEPT. 13-14; ATLANTA

This free, outdoor festival in historic Piedmont Park features 200 of the country's best artists in an eclectic mix of mediums, from paintings and photography to sculpture, leather, metal and glass, as well as art demonstrations, hands-on activities, live entertainment and food vendors. Now in its eighth year, the festival is a must-attend event for art connoisseurs, offering the opportunity to find distinctive decor for their homes or wearable art in the form of one-of-a-kind jewelry pieces. The nationally recognized artists featured in the festival are hand-selected by a panel of professional jurors, chosen on a merit system based on the quality of their work.

Held the second weekend after Labor Day, the festival also presents live entertainment to delight attendees, including performances by Cliff deMarks, Kristen Englenz, Cigar Store Indians and The Rays, among others. Interactive workshops allow festival-goers to create masterpieces of their own, while top chefs, bakers and mixologists use their artistry to prepare dishes that are pleasing to the eye as well as the palate. (atlantaartsfestival.com) **B**



TODD ROSENBERG

Trend

In Full Bloom

Summer's most recognizable counterpart is back and better than ever—and with a serious twist.

BY TESS EYRICH

FLORAL PRINTS AND SUMMERTIME HAVE ENJOYED a decades-long marriage, but designers this season are turning one of fashion's most familiar partnerships on its head with technicolored patterns and hyper-realistic embellishments. These are hardly your grandmother's florals—instead, think gauzy gowns bedecked with crepe blossoms and psychedelic cocktail sheaths that are putting a contemporary spin on vintage silhouettes. Men, meanwhile, can no longer be content to settle for a flower in the lapel, as ready-to-wear portfolios are rife with retro-inspired, fitted Hawaiian shirts; graphic outerwear; and even luxe suiting covered in fanciful sprays. **B**



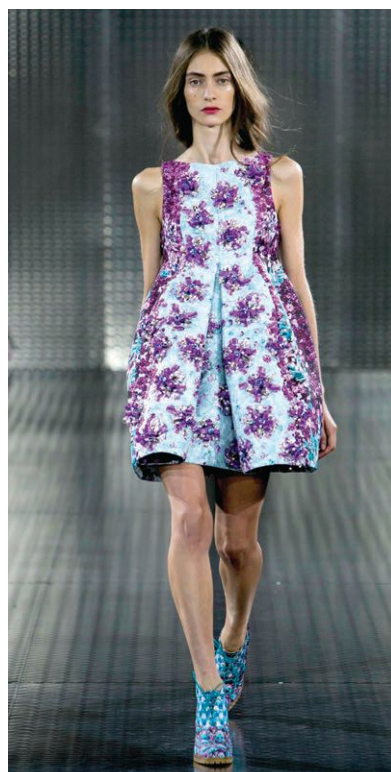
Floral embroidered bodice gown with sheer organza overlay and applique embellishment, \$13,000, by Delpozo (delpozo.com)



Jasmine floral crepe cady jumpsuit with long sleeves, \$4,200, by Elie Saab (877-551-7257; saksfifthavenue.com)



Silk floral applique vest, silk shorts, leather wedges, price upon request, by Giambattista Valli (888-774-2424; bergdorfgoodman.com)



Ponker dress with Swarovski crystal beading, \$18,850, by Mary Katrantzou (888-282-6060; nordstrom.com)



Citron silk faille dress with white threadwork and sequin embroidery, \$4,490, by Oscar de la Renta (888-782-6357; oscardelarenta.com)



Tropical print silk dress with metal detailing, \$3,586, by Etro (877-678-9627; net-a-porter.com)



Dark bazaar grand ornamental flowers printed silk twill jacket, \$3,150, stretch crepe de chine formal blouse, \$595, printed silk twill sharp pants, \$1,150, casual lace-up shoe in black leather with white sole, \$540, by Gucci (877-482-2430; gucci.com)



Leather motorcycle jacket with side tab detailing, \$2,950, by 3.1 Phillip Lim (855-212-3178; 31philliplim.com)



Floral blazer, \$535, floral trousers, \$284, by Oliver Spencer (oliverspencer.co.uk)



Rivington cotton jacket, \$550, Walker cotton pants, \$350, Kent leather shoes, \$325, by Rag & Bone (866-509-3695; rag-bone.com)



Floral print silk shirt, \$890, satin jacket with embroidered sequins, \$2,950, patent effect denim trousers, \$590, leather and pony hair shoes, \$1,195, by Saint Laurent (800-399-0929; ysl.com)



Victor wool jacket with floral print, \$1,200, Luke cotton trousers, \$510, by Jonathan Saunders (jonathan-saunders.com)



Printed rayon shirt with pocket, \$450, navy and white hemp shorts, \$500, cotton bag, \$690, by Junya Watanabe (doverstreetmarket.com)

Instant Gratification

A blast of liquid nitrogen spawns fresh, creamy ice cream in less than 90 seconds.

BY KIRSTI CORREA



BOTH PHOTOS BY MERRETT FAY

Chill-N Ice Cream offers simple flavors like vanilla yogurt with rainbow sprinkles.

ICE CREAM CAN RECALL A WHIRLWIND OF EMOTIONS. For children, simply hearing an amplified tune from an ice cream truck signals the thrilling opportunity to sprint down the block, chasing after the beloved dessert. A tub of the treat can dry tears from a broken heart, while three scoops decorated with a slice of a banana, nuts, whipped cream, chocolate syrup and a cherry is an emblem of a celebration. For every occasion, there is ice cream.

It comes in a variety of forms—a cone, cup or even a shake—as well as myriad flavors that can astonish any sweet tooth. But today, ice cream makers enter a new era of the frozen treat, tempting the taste buds by crafting made-to-order ice cream with an unexpected ingredient: liquid nitrogen.

Just a Minute

The traditional ice cream recipe, which features a simple combination of milk, cream, sugar, salt, flavoring and, of course, ice, has undeniably left a lasting legacy across many generations. “Ice cream has been made the same way for hundreds and hundreds of

years ... [but] now we’re changing it,” says Chuck Woodward, the co-founder of Chill-N Ice Cream in Florida.

The addition of liquid nitrogen has taken a process that’s scientific and made it even more experimental—and for good reason. “Ice cream today ... is tarnished with preservatives, emulsifiers and stabilizers,” says Robyn Fisher, founder of San Francisco-based Smitten Ice Cream. “I wanted to ... get back to the pure product and make [ice cream] for taste, not shelf life.”

Fisher uses her high-tech, patented Brrr machine to perfectly churn a mixture of organic milk and fresh ingredients before unleashing the liquid nitrogen, creating ice cream with a defined, smooth texture. The smaller the ice crystals are in ice cream, the smoother the product will be, Fisher says, noting that liquid nitrogen enables smaller crystals because it instantly freezes ice cream at -321 degrees Fahrenheit.

The low temperature of liquid nitrogen also allows for the ice cream to be prepared in a short amount of time—typically 60 to 90 seconds—right in front of customers, according to Woodard. At Chill-N's location in Miami, an ice cream base and flavor are fused together in a mixer; liquid nitrogen is then introduced and, in less than a minute, a 6-ounce or 8-ounce cup of creamy ice cream is ready to be enjoyed.

Creative Tastes

Liquid nitrogen, which is a freezing agent, means that not only can ice cream be made to order, but it can also be personalized down to its core ingredients. "Everything starts with the base, which is a light vanilla ice cream or yogurt," Woodard explains. Then, customers can choose from an assortment of flavors and mix-ins.

In line with its scientific theme, the menu at Chill-N is designed like a periodic table, with the names of the flavors and mix-ins abbreviated to two letters like the elements. Cb (cake batter) and Nt (Nutella) are among the popular options available.

This summer, Chill-N is also experimenting with salted caramel and pistachio, in addition to offering classics like Vn (vanilla), Ch (chocolate) and Sb (strawberry). Customers can even create their own custom flavors by combining two choices from the 12 options available. Mix-ins range from traditional toppings, such as Rs (rainbow sprinkles) and Pn (peanuts), to more interesting ones such as Mw (marshmallows), Pt (pop tarts) and Kd (Krispy Kreme doughnuts).

In order to intensify the texture of its ice cream, Smitten specializes in seasonal flavors with fresh pairings based on what is available locally in the Bay Area. "Each month we choose the ingredient that is at its peak of ripeness," Fisher explains.

During summer, customers can expect olive oil ice cream with lavender shortbread in June; a honey nectarine flavor—sourced from local orchards—in July; and a sweet corn ice cream paired with berries in August.

"All of our flavors are pretty special because we make everything from scratch as opposed to using a pre-made mix," Fisher explains, adding that the ingredients are delivered to each store every morning. "Nothing is ever frozen."

A Cool Impact

Though scientists and chefs alike have experimented with liquid nitrogen ice cream for years, bringing it to the masses is a relatively new concept. One company that can take at least partial credit for popularizing the treat across the country is Sub Zero, a chain that opened its first store in Utah in 2005 and has since grown into a global sensation with locations across the U.S. and the United Arab Emirates. Founder and CEO Jerry Hancock says the Sub Zero experience allows



Sub Zero was one of the first companies to bring the public widely available liquid nitrogen ice cream.

customers to enjoy the wonders of liquid nitrogen in more ways than one.

"Customers appreciate that they are part of the entire experience," he explains. "Because it's not made yet, customers can really make it however they want. We have options from low-fat, dairy-free, soy and premium ice cream, yogurt or custard, and we can even accommodate allergies. ... It's a fascinating thing."

It's also the mystery of liquid nitrogen that captivates customers: A cloud of fog appears once the liquid nitrogen is released, and then a scoop of the dessert is revealed as it evaporates. "Liquid nitrogen will bring people in because it's interesting to watch, so we have to make sure they're coming back," Woodard says.

"I don't think it's a fad; it'll stick around," he continues. "It's a growing market without a doubt and you're seeing the concept in almost every major city. People are doing it in different ways and more people will want to try it." **B**

"BECAUSE IT'S NOT MADE YET, CUSTOMERS CAN REALLY MAKE IT HOWEVER THEY WANT. ... WE CAN EVEN ACCOMMODATE ALLERGIES."

—JERRY HANCOCK



Smitten uses organic milk in its ice cream.



It only takes a 60- to 90-second blast of liquid nitrogen to concoct the perfect summer treat.



FOOTER/SHUTTERSTOCK

Courtside Spotlight

The world's greatest tennis stars return to New York this August for the 2014 U.S. Open.

BY DAMON M. BANKS AND BESPOKE MAGAZINE STAFF

A HIGH LEVEL OF INTENSITY ENVELOPS NEW YORK in the summer, and as the end of August draws near, anticipation only begins to build as Arthur Ashe Stadium readies itself for some of the fiercest competition in the sporting world. On Aug. 25, star athletes from around the world arrive in Flushing Meadows for what has become one of the nation's most prominent tennis championships: the U.S. Open. One of the four tennis Grand Slam tournaments, the annual two-weeklong event not only features top players with an unmatched dedication and passion for the game, but also a premier New York venue—the USTA Billie Jean King National Tennis Center.

“This event takes on the personality of [New York City], which is one of the most chaotic and pressure-packed cities in the world,” says Justin

Gimelstob, a Tennis Channel broadcaster and ATP World Tour board member. “[It] provides a nice offset to some of the more serene environments that tennis is often played.”

The U.S. Open has faced its share of adversity over the years—including the logistical challenges of operating a world-renowned event just outside a major metropolis—but successfully built a reputation as one of the most prestigious tournaments in the tennis community. Its timeline dates back to 1881, when it was known as the U.S. National championship with just a men's singles competition; in the decades since, women's doubles, mixed doubles and specialty sets were added to create the format audiences are familiar with in modern tournaments. In 1968, it officially launched as the U.S. Open, offering a prize purse of \$100,000 and

drawing 96 men and 63 women to the East Coast to battle for the coveted championship title.

Today, the U.S. Open is not only an integral part of the Grand Slam, but is also a world-class sporting event that attracts the attention of millions around the world.

Serving up Success

Expected to be another fight to the finish, 2014's event will see a number of top contenders vying for the title. There are numerous expert opinions about the favorites to win this year's U.S. Open, but a few names continue to rise to the surface. Among the international contenders are Alexandr Dolgoplov, the top-ranked Ukrainian player; Flavia Pennetta, a favorite out of Italy; Milos Raonic, the Canadian all-star originally from Montenegro; and Simona Halep,

a highly ranked Romanian player.

Up-and-coming American players are also making headlines, with John Isner touted as one of the future stars of U.S. tennis. He is the top-ranked American male tennis player and is expected to have an impressive showing in August.

"I'm a big believer that John Isner will have a huge U.S. Open at some point," Gimelstob says. "He loves playing in his home country, on hard courts, and with his massive weapons, he's very dangerous whenever he is healthy. If he can get through some early round matches relatively quickly and maintain an energy reserve, he can make a deep run."

This year's event will also prove to be a grand stage for several longtime favorites. Venus and Serena Williams, whose friendly sibling rivalry made a big splash at the 2001 U.S. Open when they went head to head, are expected to return. The powerhouse Rafael Nadal is also set to defend his ranking as the world No. 1 player, captivating audiences with his incredible abilities and his Spanish charm. Nadal, who won the 2013 U.S. Open men's title, continues to be a crowd favorite at each tournament he plays.

Looking Ahead

With one of its most exciting U.S. events on the horizon, all eyes are on the sport of tennis this summer. There is speculation about what will come next for the esteemed U.S. Open, and though the changes in 2014 won't be significant—they include a 30-foot, two-story viewing gallery for fans to view the five practice courts—there's much to look forward to in the coming years.

These upgrades are just the beginning of an exciting transformation at the USTA Billie Jean King National Tennis Center. A highlight of the renovation is the long-anticipated retractable roof over Arthur Ashe Stadium, the primary venue for the U.S. Open, scheduled for completion as early as the 2016 event, according to Daniel Zausner, chief operating officer of the National Tennis Center. The roof, designed to keep the focus on tennis rather than the weather, will ensure that the event can take place on a predictable schedule, rather than falling victim to the elements.

Beyond that major change, additional improvements include two new cutting-edge stadiums, widened walkways and a host of other projects designed to further enrich the experience of the U.S. Open for both the players and fans. Between 200 and 300 workers will be on-site for the next five years to make this dream a reality, creating an incredible space for fans and players alike to enjoy the high-profile event.

"The U.S. Open has done an excellent job becoming more than just a tennis tournament; it is now a sporting [and] entertainment extravaganza," Gimelstob says. "The line between sports and entertainment has become very fine, and the Open does a great job keeping fans engaged throughout their experience." **B**



Clockwise from top left: John Isner, Rafael Nadal and Serena Williams competing in the 2013 U.S. Open.

HALL OF FAME

Take a look back at the players who went home as champions in the last five years.

2013

MEN'S: Rafael Nadal
WOMEN'S: Serena Williams



2012

MEN'S: Andy Murray
WOMEN'S: Serena Williams



2011

MEN'S: Novak Djokovic
WOMEN'S: Samantha Stosur



2010

MEN'S: Rafael Nadal
WOMEN'S: Kim Clijsters

2009

MEN'S: Juan Martín del Potro
WOMEN'S: Kim Clijsters

Savor the Moment

Herbs, spices and other flavorful ingredients inspire this summer's culinary cocktails.

SECTION BY MICHELLE FRANZEN MARTIN

JODY TONGCO



Jenny Buchhagen, lead mixologist at The St. Regis Monarch Beach, is inspired by Stonehill Tavern as she crafts bespoke culinary cocktails.

FOR JENNY BUCHHAGEN, WALKING INTO THE kitchen of Stonehill Tavern at The St. Regis Monarch Beach is inspiring. Certainly, that can be credited to Executive Chef Raj Dixit's one-of-a-kind culinary creations, as his fresh ingredients often give Buchhagen countless new ideas for savory summertime cocktails.

"Chef Raj is really embracing the local market when it comes to herbs and produce," explains Buchhagen, who is Stonehill Tavern's lead mixologist. "It's always fresh, local and brought in the day of service."

This excitement translates to her work behind the bar, where she mixes cocktails with ingredients such as locally grown bell peppers, farm-fresh eggs and a variety of herbs and spices. These savory culinary cocktails are the season's hottest drink trend, making their way onto bar menus across the country.

"I believe the increased popularity of savory cocktails is in large part due to the rise in popularity

of anti-'sweet' cocktails," says Moses Laboy, mixologist and director of libations at Le Colonial, a French-Vietnamese restaurant and lounge in New York City. "Flavored drinking vinegars, dill, basil and flavored salts are all on the top of my must-have list for summer."

Laboy, who created the restaurant's Dillio cocktail—a combination of peanut-infused Maker's Mark bourbon, ginger liqueur, lime juice, fresh dill and bitters—will continue to craft a variety of new exciting drinks this summer.

Greg Henry, author of the new book "Savory Cocktails," notes that many mixologists are making herbs a key ingredient in summer drinks. "I think herbs define summer savory cocktails," says Henry, who lives in Los Angeles. "They lend a botanical bit that enhances the culinary aspect behind some of my favorite savory cocktails."

Henry adds that spicy cocktails are also a summer favorite. "While spice may not be your first

thought in cooling down, hot chilies such as Thai chili pepper, habanero, ghost chili powder and serrano chilies can actually bring down the body temperature," he explains.

Todd Griffith, a mixologist with New York City-based Jacques Restaurant Group, says customers are coming into the bars more interested than ever in cocktail ingredients. "Just as top chefs herald the local farmer, cocktail menus increasingly single out house-made bitters, syrups and juices with the freshest of ingredients," he says, adding that combining sweet ingredients with savory elements, like simmered peach puree with Thai chilies, is also popular.

When it comes to crafting the ultimate summer drink, balance is the key. "You need to balance the flavor elements and follow a culinary path as you begin building your cocktail," Henry says. "What I like about this trend towards savory cocktails is how deliciously it illustrates ... that demand for all things fresh, seasonal and local."

From Garden to Glass

These cocktails redefine the meaning of the word “refreshing,” featuring flavorful ingredients right from the farm.

JODY TIONGCO



FIJI MERMAID

The combination of fresh lemon and pomegranate juices, simple syrup, kaffir lime leaves, Angostura bitters and egg whites mixed with Tanqueray No. Ten makes the Fiji Mermaid at Stonehill Tavern in The St. Regis Monarch Beach a seasonal favorite.

“The Tanqueray [No.] Ten is very citrus-driven, with the juniper berries and botanical notes taking a back seat,” explains Jenny Buchhagen, Stonehill Tavern’s lead mixologist. “The citrus in the gin complements the pomegranate and lemon juice very well.”

Likewise, the kaffir lime gives the cocktail a unique flavor, while the egg white offers body and texture. “The egg white gives the cocktail almost a velvet-like texture to the tongue, which gives the cocktail that much more character when you’re enjoying it,” she says.



SALAD BOWL GIN AND TONIC

Greg Henry’s Salad Bowl Gin and Tonic doesn’t just have healthy ingredients—it’s also all about the season. “This drink feels like summer,” says the author of the new book “Savory Cocktails.” His take on the classic drink combines fresh herbs with English cucumber, heirloom tomatoes and London dry gin. Muddled herbs and vegetables play off the botanicals in the gin, giving it just the right balance. “The balance comes from garden-fresh tomatoes and their sweetly acidic bite. Even a savory cocktail needs the right hint of sweet in its structure,” he adds.

The key is also using summer-fresh ingredients: Henry recommends choosing tomatoes carefully, as they need to have a bright taste to stand up to the “herbaceousness” in the cocktail that drinks like a meal.



LATINA DANCING IN ASIA

The Peruvian spirit Pisco Portón takes center stage in mixologist Moses Laboy’s Latina Dancing in Asia, a cocktail served at Le Colonial in New York City. The drink combines tamarind-flavored drinking vinegar, fresh lime juice, bitters and a touch of sugar, topped with dry sparkling wine and a kaffir lime leaf for garnish.

“The elegance of Portón combined with the savory taste of the acidic tamarind vinegar are all brought together with a touch of sugar and the effervescent sparkling wine,” he says. “I really think I hit it out of the park with this cocktail—all of the ingredients dance so well together in the glass.” **B**

Seafaring Style

A staple in the classic American wardrobe, the modern-day yachting timepiece only continues to improve in terms of both style and functionality.

SECTION BY DAMON M. BANKS

Major sailing races, like the America's Cup, are often sponsored by companies known for their yachting watches.



© ACEA/GILLES MARTIN-RAGET

THE HISTORIC LINK BETWEEN TIMEKEEPING AND on-the-water adventuring is strong, dating back to a period when sailors required high-precision devices for navigation. The precursors to today's watches, marine chronometers—which were first developed in the 18th century by a man named John Harrison—helped keep track of time and distance over long sea voyages, thus changing maritime navigation forever. His marine chronometers resolved issues that traditional clocks couldn't overcome, such as temperature changes, humidity and the rocking, rolling and plunging motions of the open waters.

In the years since, that groundbreaking concept has been enhanced with state-of-the-art technological advances. Modern yachting watches are equipped with a plethora of specialized features that will support any kind of maritime adventure. Specifically, water resistance up to 100 meters, a barometer, a digital compass and precision timing are required in any high quality nautical watch. In addition, many modern choices feature a

chronograph system with a countdown measurement on a sub-dial to provide function and style for any aspiring yachtsman.

"To meet the demands of today's most dedicated boating and watersports enthusiasts, watch manufacturers have to offer uncompromising water-resistant cases in lightweight materials, distinct dials with clear legibility and high-grade accurate movements that the user can rely on," says Michael L. Friedman, historian and development director at Audemars Piguet.

Today, that historical need for precise nautical timekeeping methods continues—and there is nowhere it's more prevalent than in the competitive realm. Decorated yachtsman Paul Cavard, a six-time America's Cup veteran and two-time Olympian, is just one of the many sailors who emphasize the importance of having an accurate timepiece while locked in a fierce battle on the water.

"The Yacht-Master II is a fantastic watch," Cavard shares, admitting he has a bit of a bias toward the Rolex brand.

"It combines functionality with elegance," he continues. "The countdown starting timer works perfectly for racing and the platinum version that I have always brings compliments

As watchmakers have realized this close relationship between aquatics and timekeeping over the years, a natural partnership began to emerge. In the world of championship yachting, prominent watch brands often play an integral role in the many events that take place throughout the year—for instance, Omega served as the official timekeeper of the America's Cup races in 2002 and 2003, while Rolex is a title sponsor for the Rolex Sydney Hobart Yacht Race and the Rolex Swan Cup, among others.

Even if you don't have upcoming plans to climb aboard a world-class tournament sailboat, the unsurpassed quality and chic styling of a yachting watch still holds a serious allure. Whether on the hunt for practicality, aesthetics, versatility or all of the above, the look and feel of modern-day yachting watches will please any fan of the open water.

Setting Sail

These timepieces epitomize the precision and style that define the contemporary yachting watch.

RM 015 Perini Navi Cup featuring a manual-winding tourbillon movement with hours, minutes and seconds, a power reserve indicator and function selector, price available upon request, by Richard Mille (richardmille.com)



Yacht-Master II watch in 18-karat gold and steel, \$35,000, by Rolex (rolex.com)



Ocean Sport Chronograph Limited Edition watch with mechanical automatic winding, 42-hour power reserve and 200-meter water-resistance, price available upon request, by Harry Winston (harrywinston.com)



Royal Oak Offshore Collection Ladycat Chronograph for women with date display, stainless steel case, black dial and rubber strap, \$31,000, by Audemars Piguet (audemarspiguet.com)



Master Compressor Chronograph Ceramic watch with self-winding chronograph movement, \$15,600, by Jaeger-LeCoultre (jaeger-lecoultre.com) **B**

Back to Their Roots

Spas move away from generic treatments to offer one-of-a-kind experiences inspired by cultural traditions and local ingredients.

BY DIANE BAIR AND PAMELA WRIGHT



The St. Regis Aspen Resort sources local ingredients for its Farm-to-Massage Table experience.

THERE WAS A TIME WHEN VISITING A SPA IN CALIFORNIA WAS not much different than visiting one in Colorado. One massage was like another, and all-purpose treatments were common—but not anymore. Today, spas continue to move away from generic approaches and products to offer more locally based, indigenous treatments that incorporate native ingredients and rich cultural traditions. As the trend continues, travelers can expect more destination-specific spa experiences with a deeper connection to the locale, its people and customs.

“We are definitely seeing spas highlighting indigenous ingredients in their treatments and focusing on their area’s

heritage,” says Lynne McNees, president of the International Spa Association. “This focus gives the guests a more authentic and experiential visit.”

The firmly entrenched farm-to-table movement has moved from dining rooms and kitchens to the massage table, as spas worldwide increasingly use local—often organic—fruits, vegetables, herbs and spices in their products and services. Many say that the newly dubbed farm-to-facial slow spa movement is a natural progression for an industry focused on health and well-being, and spa visitors who care about what goes into their bodies are also concerned about what goes on them.

“Using fresh, locally produced ingredients has gone from a fashionable trend to a must-have,” says Julie Oliff, director of Remède Spa at The St. Regis Aspen Resort. “Our guests now expect it in their treatments.”

Spas are also integrating healthy native ingredients to create a stronger sense of place, from agave-based body scrubs in Mexico, maple syrup exfoliations in Vermont and sage oil massages in Colorado to lemon and orange facials in California and apple-based masks in Washington. The result is a unique spa experience that can’t be easily duplicated from place to place.

“Some spas are making experiential travel even more fun by playing up ingredients that the local area is known for,” McNees says. “We’ve seen everything from using bourbon in a treatment in Kentucky, tequila in Mexico [and] barbecue sauce in Texas [to] chocolate in Hershey, Pa. We’ve also seen spas in the Maryland area, where wild ginger is found in abundance, offering a treatment that utilizes that local ingredient.”

Not only do spa industry members and guests appreciate the freshness of native ingredients, but they also enjoy the fact that they’re supporting local farmers, chefs and suppliers. “Adding the local connection into a spa treatment allows the customer to feel good while doing good,” McNees explains.

Oliff adds, “Using more sustainable lines and being more environmentally responsible only makes sense. I think if spas are getting credit for being more sustainable and locally driven, then the industry is moving in the right direction.”



Spas also use ingredients that the area is known for.

Many spas also tap into ancient rituals and customs to further immerse guests into the culture of the region. In spas throughout the Southwest, for example, guests are horseback riding through ancient lands, joining in traditional ceremonies like sweat lodges and participating in Native American chanting and smudging rituals. Hawaiian spas draw on age-old native practices, offering therapies like Tahitian-inspired foot poundings, traditional lomi lomi massages, and ho’omaka rituals, which replicate a customary local cleansing and detoxifying sea salt foot scrub therapy.

In Mexico, the primitive and diverse cultures have greatly influenced spa treatments throughout the country, drawing on Aztec, Mayan, Olmec and Toltec traditions. Treatments might include Mayan-style herbal steam baths, Chac rain rituals (Chac was the revered rain god in Mayan history) and tepezcahuite body treatments featuring the bark of Mexico’s skin tree, which has been used by the indigenous people of Mexico for centuries.

Spa industry members have little doubt that the trend to integrate local and often traditional ingredients, paired with updated twists on old and authentic healing and relaxation treatments, will only grow in the coming months. In the end, it’s all about providing guests with a healthier, richer and more personal connection to a place.

“Consumers crave an experiential travel experience and spas are giving spa-goers what they want,” McNees says. “It’s all based on customer demand, and I absolutely see this trend continuing.” **B**



Treatments feature organic ingredients like coconut oil, native to Puerto Rico.

GOING LOCAL: PUERTO RICO

Organic ingredients native to the island of Puerto Rico, like coconut oil and coffee, as well as rum, are used in signature treatments at the lush St. Regis Bahia Beach Resort’s Remède Spa. Guests follow a floating walkway to secluded villas, surrounded by tropical gardens, where they are treated to therapies like the Encanto Rum Massage and the Borinquen Coffee Polish. For the ultimate in pampering, try Queen Loiza’s Royal Treatment, which recreates the journey of a Taíno queen. It begins with a golden sugar scrub to help repair sun damage and improve skin elasticity, followed by a Vichy shower. A 24-karat gold shimmer oil massage completes the royal experience. (787-809-8019; stregisbahiaibeach.com)

Concierge

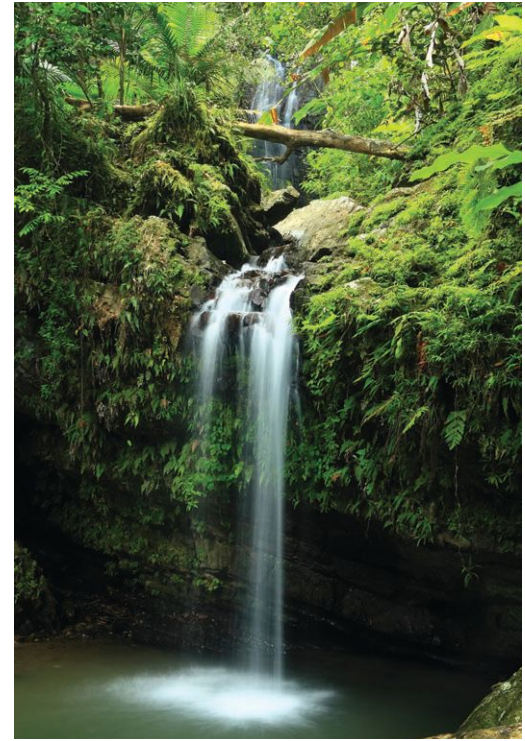


Tropical Exploration

Many visitors arrive in Puerto Rico with a desire to take advantage of the remarkable natural surroundings. These one-of-a-kind destinations will astound even the most avid adventurer.

"One of my favorites is **CUEVA VENTANA**," Velazquez says. "... [It's] a perfect cave in the height of a limestone mountain, which offers a clear and picturesque view of the valley below." Natural rock formations like stalactites and stalagmites along the 45-minute hike make this outdoor adventure a must; guided tours are offered daily. (787-322-3554; cuevaventanapr.com)

To enjoy the island's lush greenery, Velazquez suggests visiting **EL YUNQUE NATIONAL FOREST**. A multitude of hikes throughout this rainforest will please both beginning and advanced hikers. "I exhort you to finish your excursion by [hiking] to La Mina Falls," Velazquez says. "... [Then take] a quick swim in the refreshing waters." (787-888-1880; fs.usda.gov)



Waterfalls abound in El Yunque National Forest.

Local Insights

The St. Regis Bahia Beach Resort Chef Concierge Jossell Velazquez offers his suggestions for the best places to enjoy balmy summer days in Puerto Rico.

BY BRIA BALLIET

PUERTO RICO IS A LAND OF ETERNAL WARMTH, BUT THERE ARE STILL SOME PURSUITS THAT CAN YIELD THE MOST JOY DURING THE ISLAND'S TRUE SUMMER MONTHS. CHEF CONCIERGE JOSSELL VELAZQUEZ RECOMMENDS ACTIVITIES THAT INVITE ADVENTURE AND ENTICE THE SENSES, CREATING THE ULTIMATE SUMMER EXPERIENCE IN THE BEAUTIFUL CARIBBEAN.

Cultural Studies

In addition to scenic landscape, the Caribbean islands—and Puerto Rico, specifically—have a rich and storied history that will intrigue newcomers and frequent visitors alike.

Established to promote Puerto Rico's cultural heritage, the **INSTITUTE OF PUERTO RICAN CULTURE** has preserved many historical buildings on the island and converted them into museums, with areas of interest that range from architecture to politicians and centuries-old fortresses. (787-724-0700; www.icp.gobierno.pr)

Art, history and fine dining come together at the **MUSEUM OF ART OF PUERTO RICO**. "It is one of the largest museums in the Caribbean and contains the largest art collections from the 17th century," Velazquez says. After enjoying the lush gardens and artwork, indulge at chef Mario Pagan's "nuevo Caribe" (new Caribbean) restaurant, Laurel. (787-977-6277; mapr.org)



The Institute of Puerto Rican Culture has converted many historical buildings into museums.

Locally Sourced

It is no secret that one of the best ways to spend time in Puerto Rico is by enjoying authentic dishes that feature local produce at the area's most impressive restaurants.

With a full assortment of starters, soups, salads and specialty dishes, **MOLASSES** at The St. Regis Bahia Beach Resort is a premier destination for fresh, local cuisine. The restaurant, helmed by Executive Chef Rocio Varela, is known for its traditional fare with a creative twist. Velazquez encourages visitors to sample the tuna tartare with sweet plantain pieces. (787-809-8000; stregisbahiaibeach.com)

Velazquez also recommends **JOSE ENRIQUE**, the eponymous restaurant run by one of the top 10 new chefs in the world, as named by Food & Wine magazine. Enrique returned to his hometown of Santurce, Puerto Rico, to open his restaurant after learning from culinary masters all over the globe. His familiarity with the region is reflected in the authentic Puerto Rican flavors of his dishes. (787-725-3518; joseenriquepr.com)



Savor fresh fare for lunch or dinner at Molasses.



Puerto Rico is home to many premium cigar shops offering a wide selection.

Cigar Revolution

After dinner and dancing, some seek a cigar and drink to cap the night. "[There is] nothing like enjoying a nice 'puro' (cigar) with your favorite whiskey," Velazquez says.

Puerto Rico has no shortage of premium cigar shops and Velazquez recommends the **CIGAR HOUSE** as a must-visit location for any cigar aficionado. "It features the largest selection of cigars in the Caribbean," Velazquez says. "Make sure to stop and enjoy the incredible lounge, relax and enjoy an ample variety of world classics in an environment that is inviting and full of history." (787-685-6512; thecigarhousepr.com)

Those seeking one of Puerto Rico's original cigars may choose to make their way over to **DON COLLINS CIGARS**. "It is a true hidden gem, as it is the oldest cigar factory in the Caribbean," Velazquez says. "Don Collins' origins can be traced back to the Porto Rico Leaf Co. [as far back as] 1506." (787-977-2983; don-collins.com)

Dare to Dance

For some of the best places to dance the night away in the famous salsa style, look no further than bustling San Juan.

After exploring this capital city, Velazquez recommends heading to the locals' favorite dance club. "Finish your city experience at **NUYORICAN CAFÉ** where food, theater and music blend harmoniously," he says. Live music and world-class dancers make for an unforgettable experience, whether visitors choose to observe or join in. (787-366-5074; nuyoricancafepr.com)

Another popular nightspot is **LA PLACITA DE SANTURCE**, which transforms from a friendly farmers market during the day into a lively dance venue on weekend nights. Wonderful restaurants surround the open-air center square, offering a dynamic ambience for enjoying an authentic Puerto Rican salsa experience. (placitasanturce.com) **B**



SANTURCE SHINES AGAIN

San Juan's art district puts the spotlight on local culture, from museums to urban murals.

BY LANE LEE



Luis A. Ferré Performing Arts Center

DAVINES

KNOWN AS SAN JUAN'S "AVENUE OF THE ARTS," PONCE DE LEON AVENUE is lined with museums, galleries, theaters and cafes in the heart of Santurce's art district—considered the highest concentration of arts and cultural venues in the Caribbean. Locals and visitors alike come to the district to enjoy exhibits, festivals and concerts, while also soaking up the art deco architecture and murals adorning the sides of buildings.

"Anyone who knows anything about San Juan will visit Santurce for an authentic Puerto Rican experience," says Richard Holm, a Santurce resident and local historian.

More and more artists have moved into the district in the past 10 to 15 years, bringing creative energy and transforming Santurce into the cultural hot spot that it is today, revitalizing this once rundown area into a destination reminiscent of its glamour-filled history.

Gerardo Cloquell and Leandro Maseda painted this mural depicting endangered species—the leatherback turtle and brown pelican—on a wall of the old San Carlos Hospital.





Clockwise from top left: The Museum of Art of Puerto Rico; Plaza del Mercado; a mural by Gerardo Cloquell; an exhibit at the Museum of Art of Puerto Rico, which features artwork from the 17th century to the present



Glamorous Beginnings

In the first half of the 20th century, this area was the island's primary core of culture and commerce.

"From the [late 1930s to the 1960s], Old San Juan was rundown and Santurce was happening. It was where you went to see movies, shop and do business," explains Aníbal Sepúlveda Rivera, a historian and professor at the University of Puerto Rico.

A tram system, installed in 1900 along Ponce de Leon Avenue, helped bring traffic to the area. It ran from Old San Juan through Santurce and beyond, making transportation efficient and affordable, with "paradas" (stops) numbered from one to 40. Though the tram hasn't operated in more than 60 years, locals still refer to the numbers when giving directions—for example, the Museum of Art of Puerto Rico is at Parada 22.

Not far from the museum is Plaza del Mercado, the social heart and soul of Santurce since it was constructed in the early 20th century. It remains a popular destination for residents to buy fresh produce and meats at the farmers market or have a lunch at one

of the alfresco cantinas or cafes such as El Popular or Boronía Restaurante.

Strolling around this area, it's easy to imagine Santurce in its heyday, when the main thoroughfare—Ponce de Leon Avenue—was as lively as Fifth Avenue in New York City. Ornate buildings lined the streets, featuring grand movie theaters, high-end shops and chic supper clubs. But all of that glitz and glamour eventually began to fade away, with two unrelated circumstances contributing to the demise, according to Holm.

On the U.S. mainland, the 1950s ushered in the golden age of television. For Puerto Rico, TV became mainstream nearly 20 years later. As locals enjoyed entertainment in the comfort of their homes, theaters began to close.

In the late 1960s, in order to save Old San Juan's 16th-century buildings from being bulldozed and replaced with high-rises, a new business district was constructed in Hato Rey, just south of Santurce. Known as the "Golden Mile" today, first the financial sector relocated there and then, with the opening of Plaza Las Americas—the largest mall in the

Caribbean—the retail sector followed.

When those businesses relocated to Hato Rey, Santurce emptied out and became an impoverished district. "For a period of more than 20 years, Santurce was completely abandoned," Holm says. "When I first moved to San Juan 15 years ago, my Puerto Rican friends warned me not to even step foot in the neighborhood."

Slowly, though, artists started moving into the area due to the inexpensive real estate. Little by little, the district began to shine again.

The Renaissance

It wasn't until the Museum of Art of Puerto Rico (MAPR) opened in 2000 in the heart of Santurce that the fates began to shift for the struggling community. Emboldened by the precedent set by one of the largest museums in the Caribbean, others soon followed suit. Founded in 1984, the Museum of Contemporary Art of Puerto Rico relocated in 2002 within walking distance of MAPR, which, notably, incorporates a former San Juan Municipal



MR. FELIX BARED, FOURTH GENERATION JEWELER

The streets of Old San Juan are best known for their cobblestones and colorful historic buildings. But perhaps the most brilliant feature of the historic walled city is the cluster of jewelry stores filled with world class collections offered at great prices.

Among the most visited jewelry retailers is BARED, on the corner of La Fortaleza and San Justo streets in Old San Juan and Plaza Las Americas in Hato Rey. BARED is the only authorized Rolex jeweler in Puerto Rico. Inside, gleaming in glass display cases is a collection of exquisite diamond rings and pendants that make up its Felix Bared Collection.

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GRAND RE-OPENING SUMMER 2014

Hospital building in an effort to preserve Puerto Rican architecture.

A few years later, other galleries opened nearby, including Petrus Gallery and Espacio 1414, with the rainbow-colored garage door. Petrus Gallery is now a major player in Santurce's art district, representing many Puerto Rican artists across a vast array of mediums, from painting and sculpture to graffiti. Meanwhile, Catorce-Catorce—which translates to 14-14 and is the local nickname for Espacio 1414—is a by-appointment exhibition space in a former Royal Tire warehouse showcasing the private collection of Diana and Moisés Berezdivin. Originally from Cuba, the Berezdivins are avid art collectors and substantial supporters of the island's visual arts.

Like adding wood to a fire, the creative blaze continued to brighten as more influential galleries opened their doors. Roberto Paradise, located in a wooden mansion built in 1903 and painted lime green, has a strong presence among international art fairs and an impressive roster of both global and local artists.

A few blocks away is C787 Studios, run by mixed-media artist Angel Alexis Bousquet, who has been key in championing the creative force in this community. C787 Studios has presented more than 40 exhibitions and showcased over 200 artists since it opened in 2009. These galleries have contributed to the district's revitalization, which Bousquet says is rooted in a movement by local residents.

"I don't call what's happening here gentrification," he says. "We're not moving anyone out. I call it localization—the people living here are changing it from within."

According to Bousquet, the work is paying off and the international art world is starting to take notice. For example, Art Basel Miami Beach has invited Santurce artists to paint murals for the festival for the past couple of years. Plus, there's an infusion of art collectors flocking to the area in search of undiscovered prodigies.

Agustina Ferreyra, former director of Espacio 1414, can attest to the healthy art collector base that supports the exploding gallery growth.

"The ratio of collectors in Puerto Rico compared to other cities is really, really high," Ferreyra says. "[It's a range] from young entrepreneurs to American business owners [who] have moved here for the tax breaks to longtime art enthusiasts."

In 2012, she opened one of the area's newest galleries: Galería Agustina Ferreyra. "I really thought about opening in Old San Juan, but that's not my audience," she says. "I'm seeking people that are passionate about art, whether they buy or not, and that's here."

This summer, Galería Agustina Ferreyra, with a roster of both local and international artists, will mount a solo show of New York painter Zak Prekop, followed by the Puerto Rican fine art photographer José "Tony" Cruz in the fall.



Top and bottom: Exhibits at Galería Agustina Ferreyra, one of the area's newest galleries

Celebrating an Underground Art Form

Over the past several years, while the commercial and institutional art landscape was steadily garnering attention and prestige, the area's graffiti art was still considered underground and undesirable.

"It was pretty ... illegal up until recently," says Gerardo Cloquell, a 32-year-old renowned Puerto Rican muralist and street artist. "Police were after graffiti artists, always buffing the walls." Cloquell says that, since the recession hit, residents and government officials have been changing their views as they prefer to see some kind of art rather than an abandoned building in disrepair.

The shift in local public opinion about urban art is partly due to the international recognition of street artists such as Banksy and Shepard Fairey, in addition to the Santurce es Ley (Santurce is Law) art fair. Founded by Bousquet of C787 Studios, Santurce es Ley has played a crucial role in bridging the gap between emerging local artists and the international art community. The art fair, held annually in March, features galleries that stay open until midnight, pop-up galleries, artist studio tours, live mural demonstrations and music.

Since its inception in 2010, the fair has mushroomed from a modest get-together to an international art event. "Six hundred people went to the first one," Bousquet says. "Now, Santurce es Ley lasts three days and over 9,000 showed up from all the over the world."

The business community is also embracing street art. Corporations commission artist collectives, such as CoroGráfico, of which Cloquell is a part, to paint murals on their exterior walls for holidays or festivals. That artwork, Cloquell says, helps to brighten up the area and make it a vibrant place.

"Art changes people," Cloquell explains. "I'm not saying what I do is the hope of the world. I paint not just because I love it, but to better the area, even if it's just a little."

Finding street art in Santurce isn't difficult—it appears on lampposts, benches and even storefronts. "There's so many amazing murals and [so much]



IMAGES ON THIS PAGE COURTESY OF GALERIA AGUSTINA FERREYRA

graffiti writing ... in Santurce, it's like a museum outside," Cloquell says.

To view work by some of the most famous artists, such as La Pandilla—the combined efforts of Juan Fernandez and Alexis Diaz—Rey X or Pun18, Cloquell recommends a few key areas for large murals: José de Diego Avenue, Calle Del Parque and Sagrado Corazón train station.

Also near the train station and worth a visit is University of the Sacred Heart (known in Spanish as Universidad de Sagrado Corazón), which was established in 1880, making it the oldest private educational institution on the island. The main administration building, portico and chapel, all listed on the National Register of Historic Places, represent a mix of architectural styles from French neoclassical to Victorian.

In places like Santurce, where creativity is fostered—from murals to galleries and preserved architecture—beautification abounds. Although the

SANTURCE'S CULTURAL PILLARS

WHEN EXPLORING THE DISTRICT, THESE "AVENUE OF THE ARTS" MAINSTAYS ARE NOT TO BE MISSED.

LUIS A. FERRÉ PERFORMING ARTS CENTER

Located on Ponce de Leon Avenue in Santurce, the Centro de Bellas Artes de Luis A. Ferré (Luis A. Ferré Performing Arts Center) is the island's premier destination for live shows and the largest venue of its kind in the Caribbean. Performances include both local and international ballet, plays, operas and concerts. Home to the Puerto Rico Symphony Orchestra,

the center also hosts the Festival Casals, a classical music festival held annually in February in honor of classical musician Pablo Casals. (787-620-4444; cba.gobierno.pr)

MUSEUM OF ART OF PUERTO RICO

Formerly the San Juan Municipal Hospital—built in the 1920s—the Museo de Arte de Puerto Rico (Museum of Art of Puerto Rico; MAPR) is a 130,000-square-foot

space of sleek sophistication. In addition to exhibiting artwork from the 17th century to the present, including pieces by famous Puerto Rican artists, MAPR regularly hosts concerts and workshops. Don't miss a stop at the garden, a peaceful respite dotted with intriguing sculptures, or the museum's restaurant, Laurel, which showcases celebrity chef Mario Pagán's modern Caribbean cuisine. (787-977-6277; mapr.org)

MUSEUM OF CONTEMPORARY ART OF PUERTO RICO

The two-story Museo de Arte Contemporáneo de Puerto Rico (Museum of Contemporary Art of Puerto Rico; MAC), is housed in a former school built in 1918 with Georgian-styled architecture. This museum is dedicated solely to championing Latin American and Caribbean artists (both established and up-and-comers) from the mid-20th century. (787-977-4030)

district has a long way to go to return it to its glory days, it's a prime example of Cloquell's theory: Art imbues a place and its residents with hope for better things to come. And visitors can view this renaissance as it unfolds. Whether seeking an authentically Puerto Rican encounter, historical architecture or edgy modern art, Santurce is a fascinatingly diverse neighborhood to explore. **B**

Please note: When visiting the galleries mentioned in this article, call ahead as many do not keep regular business hours or are open by appointment only.

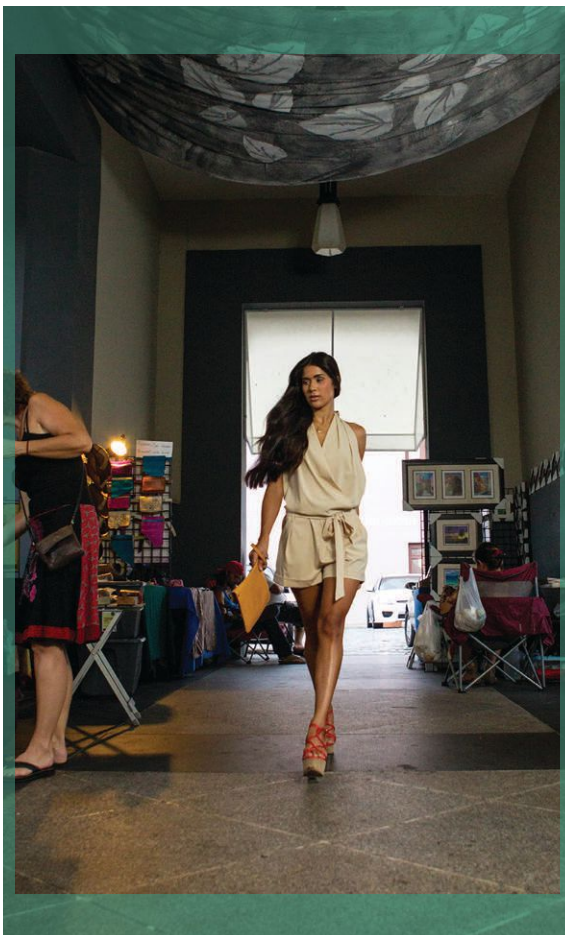


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Ponce de Leon Avenue

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FAMILY ESCAPES

Bahia Beach welcomes visitors of all ages as they explore the island enclave's natural wonders and create memories that will last a lifetime.

BY MICHELLE FRANZEN MARTIN



The koi fish pond enchants small visitors.



The resort is located on 2 miles of beach.

SCULPTING SAND CASTLES ON THE BEACH. PAINTING COCONUTS UNDER PALM TREES. FEEDING EXOTIC turtles and hiking through the rainforest. Bahia Beach offers a number of extraordinary experiences that parents and children alike will enjoy, and these activities are just a few of the many ways families can come together for an unforgettable trip to this island paradise.

"We believe that children are the heart of family vacations," says Jossell Velazquez, chef concierge at The St. Regis Bahia Beach Resort, which recently launched a Family Traditions at St. Regis program for its youngest guests.

A sustainable sanctuary that's nestled at the foot of El Yunque National Forest, surrounded by marshes, lakes, tropical wildlife and sandy shores, Bahia Beach also offers a host of amenities tailored for families that only a resort destination can provide. The St. Regis' Family Traditions program helps guests of the resort develop a full itinerary during their time on the island, with numerous excursions and thoughtful touches that create an unforgettable stay.

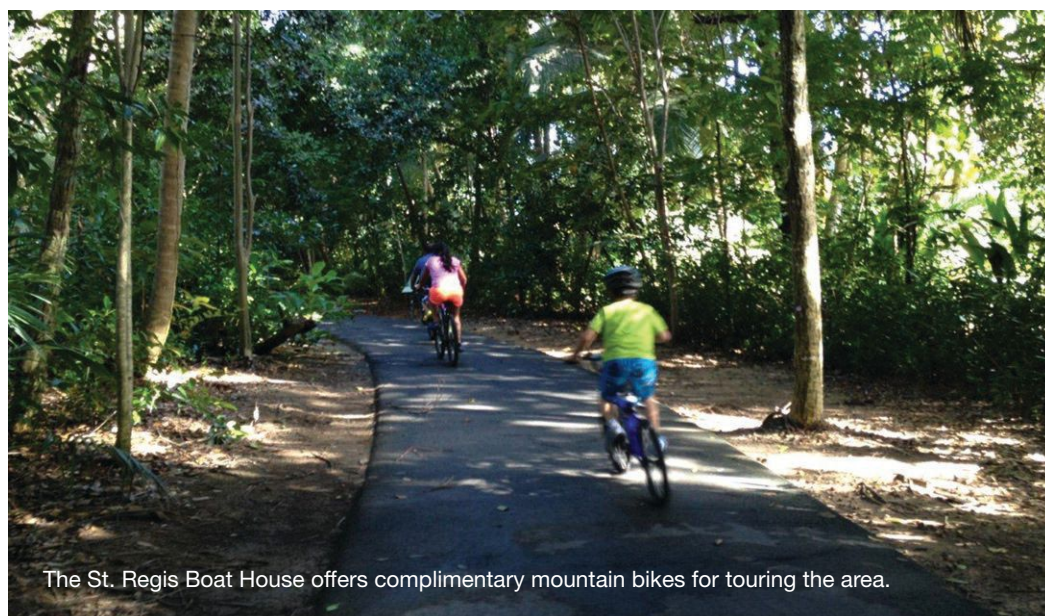
"Our guests truly enjoy the uniqueness of our location," Velazquez says. "It's a true jungle-style ambience from the moment of arrival. Children enjoy the koi fish pond at the Plantation House and our great Boat House that provides complimentary mountain bicycles, stand-up paddleboarding,



The St. Regis' Rediscover Nature tour takes families on a four-hour excursion through El Yunque National Forest, where they end the hike with a swim at La Mina Falls.



Families can venture onto the water with stand-up paddleboards.



The St. Regis Boat House offers complimentary mountain bikes for touring the area.



Iguana Club arts and crafts

[catch-and-release] fishing and two different complimentary tours: a morning nature tour and afternoon kayak tour.”

From myriad discoveries at the Iguana Children’s Club to s’mores and stories at the outdoor fireplace and breathtaking scenery during a kayak tour, the St. Regis is a destination where families can share experiences together in a way that’s customized for their interests and preferences.

A Warm Welcome

A family’s stay at The St. Regis Bahia Beach Resort begins when the staff reaches out to learn who will be traveling with children and ask about specific likes—favorite color, toy or movie—as well as to find out about any food allergies. Then, from the moment children check in with their family, they are shown just how important the youngest guests are to the resort: Each child is presented with a gift that is uniquely matched to his or her interests.

“We always try to personalize the gifts for the

children by giving them a plush iguana toy, stickers, a pail and shovel or a coloring kit,” explains Lili Rodas Medero, recreation supervisor for the St. Regis. One favorite gift is a Kiki Kokí coloring book, with tales about a legendary local frog.

“We also go above and beyond by sending their favorite dessert to their room or during dinner at one of our fine restaurants,” she adds. “They may even find cookies and milk before going to bed. No detail is overlooked for our little guests.”

Parents also don’t need to worry about packing supplies like high chairs, cribs, strollers, diapers or bottle warmers, as the resort has nearly every baby and child necessity available on-site.

In the Club

Once families are ready to explore, the St. Regis team encourages them to get to know the resort before venturing out into nature.

The resort’s Iguana Club is a favorite of young guests and their parents, providing a place to play, learn and relax, all in a creative environment.

Geared toward children ages 5 to 12, the Iguana Club offers a play center, movie center, video games and a nap room. The center’s staff members also organize activities for young guests, such as miniature basketball games, nature discovery tours, turtle and duck feeding, and pajama parties.

“We do an outside art class where we have made it a tradition that children can leave handprints all over our pathway on the palm trees and coconuts,” Medero says. “Children love it and, when parents pick them up, they are always so excited to show them where their handprints are. When we have repeat guests, they come back to look for their handprints. The look on their face is magic.”

A new tradition at the Iguana Club involves an artwork shop—a place close to the pool where children create papier-mache masks, souvenirs and wood characters. Children enjoy taking their creations back to their parents at the end of the day.

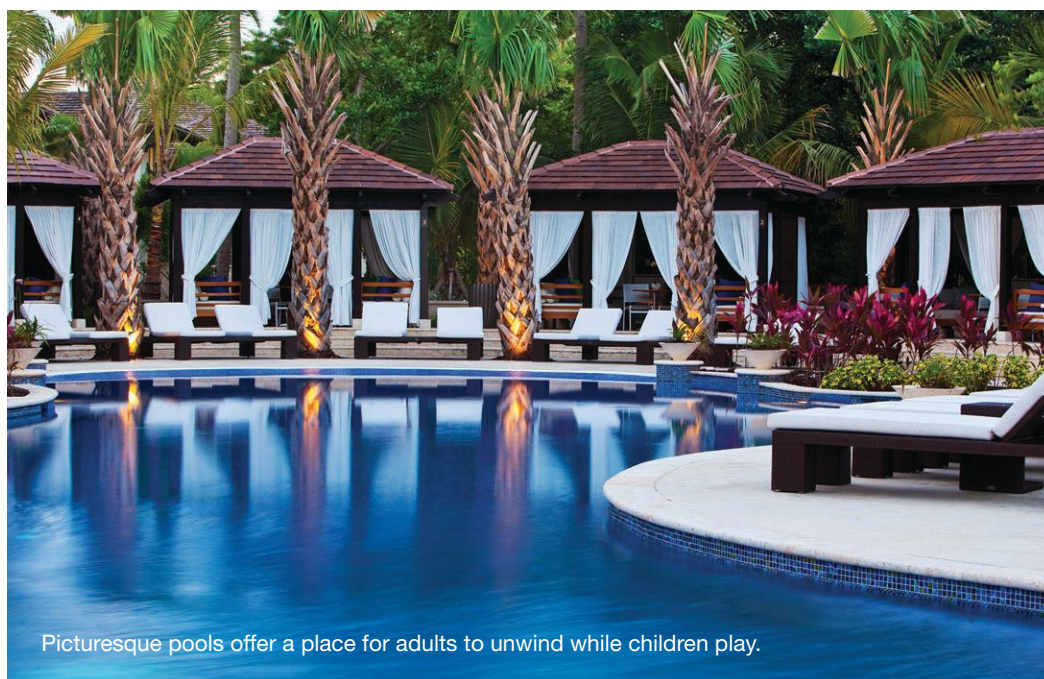
Other Iguana Club activities include sand castle building on the beach as well as everyday play. “We will have tea parties indoors and outdoors where we drink delicious berry tea or iced tea,” Medero explains. “We’ll have scrumptious chocolate chip cookies and a wacky match of croquet, and sometimes we face paint and all the girls become princesses or fairies and the boys are superheroes or even animals.”

Among the most popular of the Iguana Club’s offerings are the nature outings, which allow children to explore the great outdoors in a golf cart ride that ends with feeding the ducks and tilapia fish. “The wildlife is always happy to see the children,” Medero says. “And they always know the children bring them snacks.”

And, of course, there are plenty of the club’s namesake reptiles to meet along the way. “The children can count iguanas,” Medero explains.



Visit the resort's Boat House to rent kayaks for the entire family.



Picturesque pools offer a place for adults to unwind while children play.

"We always show our appreciation for nature and our wildlife and, most of all, give the [children] an unforgettable experience."

Connecting With Nature

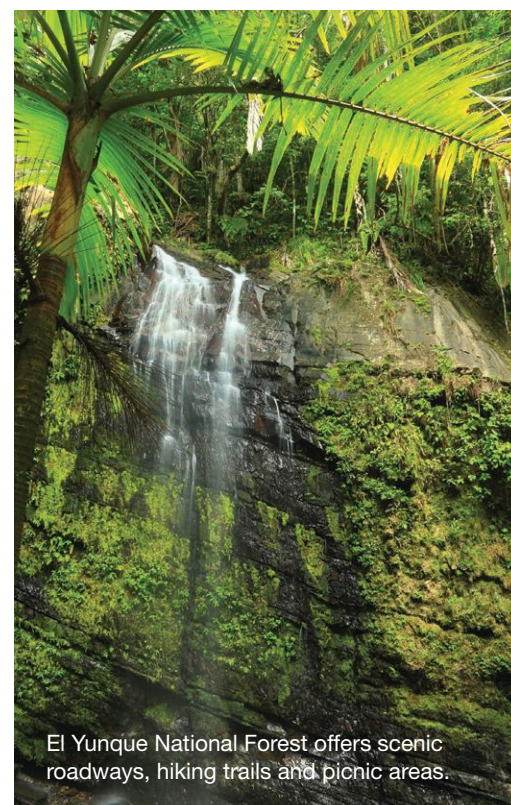
Bahia Beach is a nature lover's retreat, and that's one of the reasons that families are drawn to the area. The St. Regis Bahia Beach Resort is located in a fascinating part of Puerto Rico, where rainforest and ocean come together and create an important habitat for a variety of species—including sea turtles that lay their eggs on the beach. This extraordinary ecosystem, which also serves as a bird sanctuary, leaves an impression on both adults and children.

"Oceanic birds and river birds seek shelter in that area, and you can see them go back and forth," says Marcela Cañón, a naturalist with the resort. "The ecosystem is home to more than 55 birds, 13 fish and gigantic shrimp. It's a very important area

in terms of biodiversity."

The St. Regis is committed to maintaining and enhancing this special ecosystem, both inside the resort and out, by working with Audubon associations to support conservation of the river and to improve the region's ecology. In fact, it is the first and only Audubon International Certified Gold Signature Sanctuary in the Caribbean, with more than 65 percent of the property preserved as green areas, sanctuaries and nature trails.

To offer a glimpse of the island's fascinating wildlife, the St. Regis provides tours that are led by trained wildlife interpreters, including environmental scientists, biologists and marine biologists. The resort's Rediscover Nature tour gives families an opportunity to explore El Yunque National Forest through hiking, waterfall vistas and the chance to swim at La Mina Falls. The four-hour tour culminates with a visit to the Yokahu Tower,



El Yunque National Forest offers scenic roadways, hiking trails and picnic areas.

which offers incredible views of the rainforest and northeast coast.

A bioluminescence tour takes families on a two-hour nighttime kayak trip through mystical channels that lead to Laguna Grande, a famous lagoon in Fajardo. While on the tour, guests learn about *Pyrodinium bahamense*, microscopic plankton that glow at the touch of one's fingers. These organisms are explored as guides provide interesting facts about the area's ecology and star constellations.

"We always hear, 'I never imagined a place so rich and having so much to offer,'" Cañón says. "It's truly enlightening for our guests. They're always telling us how amazing it is to see and how much in-depth information we give them. These tours are something truly amazing. There are few places in the world like this."

At Your Service

For guests who choose to spend a day at the resort, the picturesque pools are an ideal place for adults and children to unwind and relax. "... Families and children of all ages can enjoy our three infinity pools, including a shallow area for babies and toddlers and various other depths for parents and older children," Velazquez says. "With great views of the Atlantic Ocean, it's a relaxing way to spend the day."

The resort also offers cabanas for rent, and attendants can provide pool toys, towels and lounge chairs to make the experience even more relaxing. After spending time at the pool, kayaking on the water or wandering through the rainforest, families can find a variety of



The Boat House offers complimentary kayak tours.



The s'mores pizza is popular with children.

“WE ALWAYS HEAR, ‘I NEVER IMAGINED A PLACE SO RICH AND HAVING SO MUCH TO OFFER.’ IT’S TRULY ENLIGHTENING FOR OUR GUESTS. THEY’RE ALWAYS TELLING US HOW AMAZING IT IS TO SEE AND HOW MUCH IN-DEPTH INFORMATION WE GIVE THEM. THESE TOURS ARE SOMETHING TRULY AMAZING. THERE ARE FEW PLACES IN THE WORLD LIKE THIS.”
—MARCELA CAÑÓN

delicious offerings at Seagrapes, Molasses and the St. Regis’ signature restaurant, Fern, by Jean-Georges Vongerichten. In-room private dining also can be arranged with menus that appeal to all ages.

One dish that proves popular with children is the brick-oven pizza from Seagrapes. “These pizzas are famous with the young crowd,” says Rocío Varela, executive chef for The St. Regis Bahia Beach Resort. For dessert, the s’mores pizza offers a decadent diversion from the traditional pie, topped with Nutella, crushed hazelnuts and marshmallows made in-house.

For more health-minded options, the St. Regis serves up a variety of dishes that are both nutritious and delicious. For breakfast at Fern, families may enjoy Irish oatmeal, egg white scramble or an omelet, chicken sausage and fresh fruit. A dinner option includes organic chicken breast with baby carrots and apples as a starter. At Molasses, pasta is prepared with vegetables, while Seagrapes offers side options such as fruit, a vegetable medley and steamed carrots.

The St. Regis staff is also mindful of any possible allergies or restrictions children might have. “We are very accommodating with dietary restrictions, and my entire staff is able to handle all types of allergies, which is something our guests greatly appreciate,” Varela says.

From food to fun, guests of all ages are sure to enjoy the special offerings of the Family Traditions at St. Regis program. Unforgettable tours that promise to captivate both young and old, personalized service and child-friendly gourmet fare are just a few of the countless ways for families to share a vacation—all while creating new traditions of their own. **B**



Iguana Club invites children to use their imaginations while playing at the resort.

OUTDOOR DESTINATIONS

One of the area’s most treasured resources is El Yunque National Forest, a short drive from The St. Regis Bahia Beach Resort. Exploring this unique ecosystem is just one of many ways that families can enjoy their time in the area. El Yunque is the only tropical rainforest in the National Forest System, and families particularly enjoy its scenic roadways and many hiking trails, as well as shady picnic areas that overlook breathtaking scenery.

In addition to the forest, many beach adventures—such as snorkeling—offer another wonderful way for families to spend a vacation in Puerto Rico.

One tour, available through The St. Regis Bahia Beach Resort, allows guests to board a catamaran and sail to the deserted island of Icacos, where a light picnic-style lunch is provided in addition to snorkeling lessons.

For the adventurous families interested in more extreme activities, zip lining is a thrilling option. Puerto Rico offers a range of zip lining opportunities, and one favorite is in Toro Verde Nature Adventure Park, which boasts more miles of zip line cables than any other park in the world.

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Hidden BEACHES

Secluded shores beckon with unparalleled scenery, a taste of local culture and enchanting marine life along the coast of Puerto Rico.

BY DAMON M. BANKS

PUERTO RICO IMMEDIATELY BRINGS TO MIND ENDLESS STRETCHES OF WHITE SAND BEACHES giving way to turquoise water, welcoming locals and visitors alike with breathtaking views. While many guidebooks suggest longtime favorites such as Ocean Park, Pine Grove and Boquerón, a number of less publicized beaches offer an array of delightful secrets just waiting to be explored, from wildlife to local culture and unparalleled scenery.

With more than 270 miles of beaches, island visitors are sure to find the perfect destination for an afternoon of sun and fun along the spectacular Puerto Rican coast. Here, explore a carefully curated sampling of some of the region's idyllic, less-traveled beaches, where endless hours of relaxation and excitement await.

Bahia Beach

Combining singular amenities, an abundance of awe-inspiring nature and peaceful surroundings, Bahia Beach has something for everyone. Though only steps away from The St. Regis Bahia Beach Resort, the shoreline often feels like a private paradise with nobody else in sight. The setting remains pristine through the resort's commitment to environmental preservation, a philosophy the staff shares with locals and guests in ecological excursions available throughout the year.

"We take conservation very seriously at Bahia Beach, and [we're] very fortunate to have such a wonderful variety of plant and animal life for the locals and guests to enjoy, being directly involved with all the remarkable things to do and see in this [Audubon International Certified Gold Signature Sanctuary]," says Marcela Cañón, natural resources director at The St. Regis Bahia Beach Resort. "With an extraordinary location, we are fortunate to have the beautiful beach, the thriving rainforest and the estuary complete with migratory birds and additional wildlife to round out this amazing sanctuary."

Resort guests have a unique opportunity to witness the miracle of life with an up-close view of nesting sea turtles on the beach nearby. Typically between February and August each year, more than 20 female leatherback turtles visit Bahia Beach to lay their eggs in the dark of night and, several months later, the young hatchlings fight to make it back into the ocean for their first swim. St. Regis naturalists are always eager to share this awe-inspiring spectacle with guests.

Bahia Beach entrances visitors with a peaceful setting and bespoke amenities.



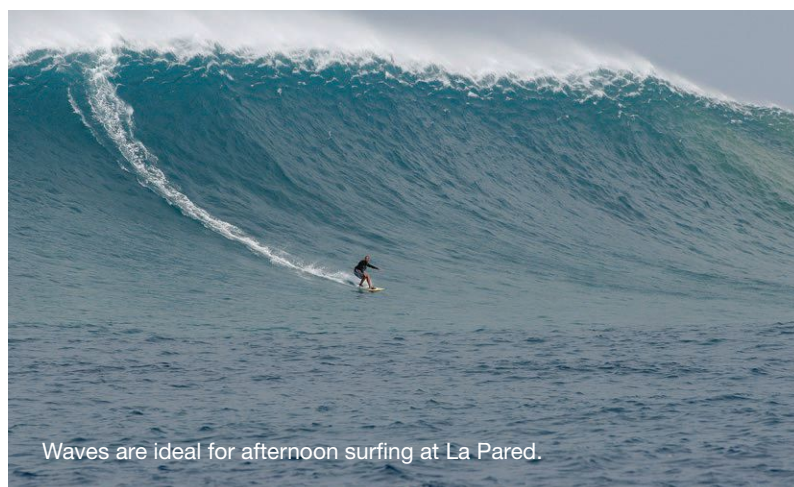
El Convento Beach is nestled against the backdrop of El Yunque National Forest.



A traditional food kiosk at La Pared

KIM HUDSON

ANGELO CORDERO



Waves are ideal for afternoon surfing at La Pared.



Soleil Beach Club serves gourmet cuisine at Piñones Beach.

Each baby turtle that makes it back into the ocean gives hope to the species, which faces extinction with less than 25,000 worldwide. Leatherback turtles are protected under the U.S. Endangered Species Act, but it will be a long road to recovery: The females lay 60 to 100 eggs each, but only two-thirds of those hatch and many don't survive their first year. Those who make it to maturity are quite a sight to see—the mammoth creatures measure about 6.5 feet long and weigh up to 2,000 pounds.

Notably, turtles aren't the only marine species making an appearance at Bahia Beach. As Cañón says, "An extra special treat for guests of the hotel is the sight of the endangered manatee among the bed grass—truly a magical sight."

El Convento Beach

Another favorite for viewing the nesting sea turtles is El Convento Beach, and for good reason. This beautiful escape is just a few miles from Seven Seas Beach, between Fajardo and Luquillo. Certainly a bit removed from the everyday beaches of Puerto Rico, the exclusivity of this little piece of paradise makes it well worth the hike.

Just offshore is a treasured snorkeling location in Puerto Rico. An unspoiled coral reef is the ultimate

destination to experience this marine habitat and the enchanting sea life that calls the reef home. Snorkelers can often find colorful tropical fish, sea turtles, docile nurse sharks and eagle rays around the reefs off of Puerto Rico's coast. However, this area is for very experienced snorkelers and strong swimmers only; those who venture into the water must be wary of changing conditions—particularly in winter—as riptides can be extremely dangerous even when the surface appears calm. Those who wish to go snorkeling may want to consider going with a tour company and should always follow these safety guidelines: Never snorkel alone, stay close to shore and be aware of surroundings such as rocky shores or outcroppings that could be hazardous if the surf gets rough.

Even for those who stay on shore, the scenery is gorgeous on this expanse of largely untouched coastline against the backdrop of El Yunque National Forest, perfect for a picnic or an afternoon of solitude. While some development is in the planning stages for part of this beach, the only current structure on this stretch of sand is the governor's official beach house standing quietly—an unpretentious log cottage that seems to simply fit the surroundings of quiet elegance.



El Convento is a popular snorkeling destination.

PUERTO RICO TOURISM CO.



TIM JANSZ

La Pared awaits with soft white sand and palm trees.

Piñones Beach

Though not far from Puerto Rico's capital, Piñones is a world away from the cityscape of San Juan. This unique area has all the charm and personality expected when arriving to a locals' favorite beach. Piñones is an exciting experience anytime, but on the weekends, it becomes the place to see and be seen among the locals and visitors who are "in the know."

Piñones offers a taste of local culture with traditional foods served at roadside stands and gourmet waterfront restaurants such as Soleil Beach Club. Try ceviche, Caribbean spiny lobster in beurre blanc sauce or chicken "mofongo" (fried plantains mashed with garlic) served with Creole sauce, along with an exotic cocktail or glass of wine while enjoying the gentle ocean breezes.

"Piñones is not only one of the best spots to get local seafood made to culinary perfection, but you can also find the best spot to dance rumba on Sunday [at] El Balcón del Zumbador," says Daniel Santiago-Díaz, business development manager for Puerto Rico Tourism Co., the island's official tourism agency.

For those seeking a little adventure, there's also a bike trail that runs around the mangroves and ends up at the most beautiful beach in the area called La Pocita. Bicycles and kayaks can be rented from local businesses to explore the Piñones State Forest and nature reserve.

Playa Colora

When looking for a true level of exclusivity rarely found in the Caribbean today, Playa Colora is one beach that can still deliver an ultimate secret

getaway. Beach-goers will have to put some effort into reaching this escape, however. Located at the far left of Seven Seas Beach, allow 25 minutes to walk from the Seven Seas "balneario" (a seaside resort town) area in Fajardo.

At low tide, visitors may walk along the shore; otherwise, they must veer into the mangroves where wildlife and tropical plants can be admired along the way (insect repellent is recommended). The small investment of time and energy is well worth the reward: a secluded beach, soft sand and blue water. In the distance, a historic lighthouse can be seen on clear days.

As tempting as the sea may be along this mostly private beach, swimming is not allowed. There are always those who choose to take a dip despite the warnings, but several of the area's beaches experience riptides, making the water here extremely dangerous for swimmers. And, of course, Playa Colora doesn't come with the luxury of beach butlers, so visitors must bring everything with them as they most likely won't see another person on the beach, let alone any kind of services.

However, the tranquil setting—with nothing but the crashing of small waves along the beach and the occasional bird overhead—makes for a magical experience just minutes away from Puerto Rico's bustling towns.

La Pared Beach

Traveling about 30 minutes to the east of San Juan leads to the town of Luquillo, known as the sun capital and Puerto Rico's riviera. Many claim this is the must-visit surfing destination when visiting the island. For a late afternoon getaway



JOE BAUER

Allow 25 minutes to reach Playa Colora on foot.



Sea turtles return annually to Bahia Beach.

on the water, or a place to learn to surf, La Pared is ideal. Most know Luquillo Beach for its plush, white sand beaches lined with coconut palms set against the mountains of El Yunque in the background. Though many locals will venture elsewhere for the bigger waves, the convenience of La Pared is simply unmatched.

The popular getaway is a surfer's delight for this very reason. It's close to the main road, so most surfers use it as a daily spot to catch some waves, and then plan their weekend trips to the west, where they can be tested with larger surf.

"The beach has an eclectic crowd between the locals and the visitors that pass by for the surf," Santiago-Díaz says. "The beach is very close to the kiosks in Luquillo, which is another of Puerto Rico's culinary gems with any seafood imaginable."

While some of the kiosks may appear a bit ramshackle, the often family-run operations have an array of authentic snacks from "pinchos" (grilled meat kabobs) to fried foods such as "pastelillos" (deep-fried pies packed with savory fillings) and "tostones" (fried plantains), as well as Caribbean fusion dishes, pina coladas and ice-cold beer, perfect for enjoying with a view of the sparkling water.

Puerto Rico's beaches provide visitors with a completely magical experience, from tasting the island's authentic cuisine available beachside to surfing alongside the locals, viewing marine life and simple luxuries like walking hand-in-hand with a loved one along the miles of pristine white sand. These exclusive beaches are just waiting to be explored—one of many ways to experience the enchantment of Puerto Rico. **B**

Exotic CINEMA

*With its tropical scenery and indelible history,
Puerto Rico has become a filmmaking force of nature.*

BY PETER A. BALASKAS

THERE IS A SENSUAL MYSTIQUE THAT INHABITS PUERTO RICO. DEEP WITHIN EL Yunque National Forest, tropical birds happily chirp as though beckoning tourists to enter their lush domain. On the coast, the ancient Castillo San Cristóbal fort looms over all like a stoic guardian protecting Old San Juan. Meanwhile, the Arecibo Observatory continuously scans the heavens with silent, majestic patience. And, just as the stars shine above at night, the ivory-colored sandy beaches sparkle in the daytime sun along with the aquamarine waters that hug their shores.

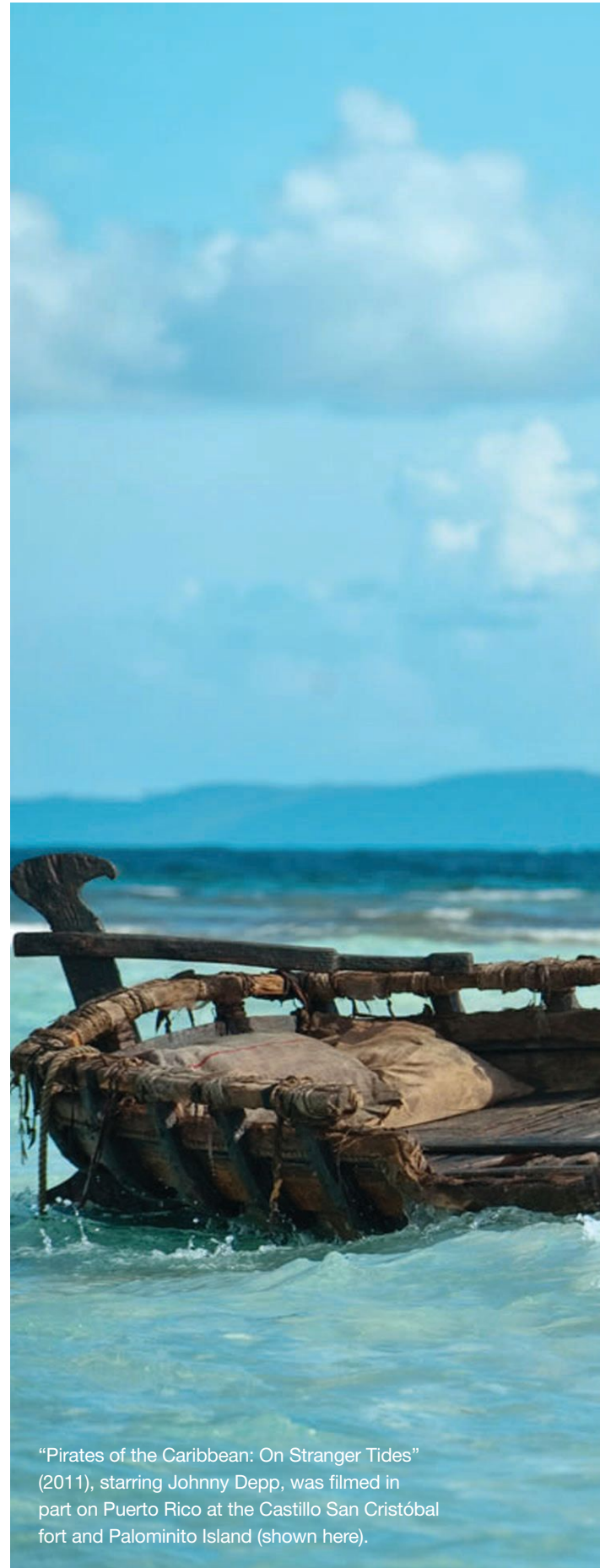
Anyone may experience this cinematic-quality landscape by touring the main island and its neighbors, savoring the different facets of seductive beauty. And yet, the exotic splendor of these breathtaking locations attracts a special kind of visitor: the American filmmaker. In fact, the island's breathtaking vistas have starred in dozens of movies and television shows—sometimes presented as Cuba, Spain or even the Middle East—including the mega-blockbuster franchise “Pirates of the Caribbean.”

Movie aficionados might also recall that the 1997 science fiction film “Contact”—starring Oscar winners Jodie Foster and Matthew McConaughey—begins at the Arecibo Observatory. In addition, the world's largest single-dish radio telescope doubled as a gigantic Cuban satellite dish where the famous fight sequence took place in the 1995 James Bond film “GoldenEye.”

Palominito Island



“Pirates of the Caribbean: On Stranger Tides” (2011), starring Johnny Depp, was filmed in part on Puerto Rico at the Castillo San Cristóbal fort and Palominito Island (shown here).

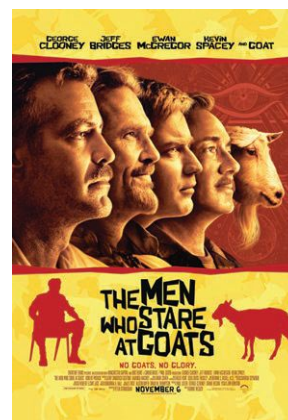




"The Men Who Stare at Goats" (2009)



"Lord of the Flies" (1963)



From "The Rum Diary," starring Johnny Depp, to "The Men Who Stare at Goats," a George Clooney comedy, Puerto Rico has served as the backdrop for more than 60 movies between 1994 and 2012, in addition to television shows such as "Homeland" and "White Collar," solidifying the island's status as a respected filmmaking capital of the world.

Location Versatility

Film production crews are drawn to Puerto Rico for its diverse locations all in close proximity to one another, says Demetrio Fernandez, film commissioner for the U.S. territory.

"Puerto Rico can literally be anywhere in the world and any time in history," Fernandez says. "The island attracts film productions not only for the typical landmark or pristine beach[es], but also for our

'barrios' (neighborhoods), people, culture, colors, [and] old and modern architecture. Puerto Rico ... combines adaptable locations with one of the most competitive incentives in the world."

The incentives Fernandez refers to feature a 40 percent tax credit for using resident labor, which includes the island's skilled film and television production workers—around 300 union members of the International Alliance of Theatrical Stage Employees. But, though the financial benefits may be part of the lure for filmmakers, the stunning setting offers an attraction all its own.

Two of Hollywood's most popular franchises—"Pirates of the Caribbean" and "The Fast and the Furious"—took full advantage of various Puerto Rico landmarks. The fourth installment of the "Pirates" series, "On Stranger Tides" (2011), used

the Castillo San Cristóbal fort in Old San Juan to represent a Spanish castle in Cádiz; a picturesque beach at Puerto Rico's Palominito Island was the site where Jack Sparrow (Depp) maroons Angelica (Penelope Cruz) at the end of the film. In "Fast Five" (2011), production designer Peter Wenham transformed specific locales in Puerto Rico—like Plaza del Mercado and Rio Piedras—to create the movie's Rio de Janeiro setting, most notably the Teodoro Moscoso Bridge for the film's climactic chase scene.

Locales such as Hato Rey and Rio Grande represented Bolivia, Colombia and Miami in "The Losers" (2010), starring Chris Evans. Then, in 2013, José Aponte de la Torre Airport in Ceiba and the San Juan Bay Marina easily substituted for the Costa Rican setting of "Runner Runner," starring Ben Affleck and Justin Timberlake.

Puerto Rico's locations also have been utilized to represent countries a little further afield. In Steven Spielberg's Oscar-nominated drama "Amistad" (1997), scenes were shot at Castillo San Felipe del Morro, which was reimagined as an African slave depot. Later, the city of Bayamón and the sub-barrio of Puerta de Tierra in Old San Juan stood in for the Middle East and Vietnam in "The Men Who Stare at Goats" (2009).

Early to the Scene

Movie production in Puerto Rico really took off in the mid-1990s and has continued to gain steam into

FILM FESTIVITIES

Puerto Rico is not only known for its film and television productions—it's also home to a strong community of film lovers who host festivals throughout the year. From July 20-27, the Cinefiesta international short film festival will feature more than 2,000 short films from around the world. Every April, the Rincón International Film Festival showcases all genres of film in both English and Spanish language categories. Best of all, the festival takes place in the city of Rincón, one of the most renowned surfing hot spots in the Caribbean.

Other cinematic celebrations include the San Juan International Film Festival (Oct. 22-29); the Puerto Rico Horror Film Fest in October; the Puerto Rico International Film Fest and Convention (April 1); and the Festival of European Film (April 3-9). With so many engaging festivals, Puerto Rico continues to thrive as a premier film community for locals and visitors alike.



Puerto Rico's Arecibo Observatory featured prominently in "Contact" (1997), starring Jodie Foster.



the 21st century as more and more of Hollywood's movers and shakers discover this "hidden treasure" in the Caribbean. The history of filmmaking on the island, however, can be traced back to a century ago.

Puerto Rican cinema began as far back as the 1910s with the founding of the Film Industrial Society of Puerto Rico and the Tropical Film Co., which was dedicated to creating thought-provoking films—through documentaries and dramas—that explored the ever-evolving Puerto Rican culture.

Even though there were financial and technological limitations, innovative pioneers slowly brought Puerto Rico into the limelight. One such visionary was director Rafael Colorado D'Assoy with "Un Drama en Puerto Rico" ("A Drama in Puerto Rico") in 1912, the island's first fictional movie. Then, in 1934, Juan Emilio Vigué Cajas produced "Romance Tropical," the first Puerto Rican film with sound.

For almost 50 years since that pivotal moment, the island's film industry slowly evolved and gained wider acclaim internationally, reaching a pinnacle in 1967 when Leopoldo Torre Nilsson, director of "La Chica del Lunes" ("Monday's Child"), was nominated for a Palme d'Or (Golden Palm)—the highest prize awarded at the Cannes Film Festival. Subsequently, "Lo que le Pasó a Santiago" ("What Happened to Santiago") was nominated in 1989 for an Academy Award in the Best Foreign Language Film category.

Hollywood's cinematic collaboration with Puerto Rico began slowly and sporadically with the 1951 thriller "The Man with My Face." It took 12 years for the next film set on the island to arrive; in 1963, the adaptation of William Golding's classic "Lord of the Flies" used Puerto Rico as a backdrop, followed by the Bob Hope comedy "The Private Navy

of Sgt. O'Farrell" (1968) and Woody Allen's 1971 comedic classic "Bananas."

Homage to Puerto Rico

As Hollywood film production in Puerto Rico has developed over the years, several movies have incorporated the island into their plots. For example, the Kurt Russell comedy "Captain Ron" (1992) includes many scenes in the city of Fajardo and the immense El Yunque National Forest.

But according to Vivian Rebella, who has evolved from a location scout to a location manager, there is one Hollywood film that encapsulates the dynamic spirit and exotic character of Puerto Rico. "That would definitely be 'The Rum Diary'; it captures the most of what Puerto Rico is all about," she says of the 2011 film. "It was a great [shoot]. Johnny Depp was very professional ... and was mostly in character the whole time."

Since the Hunter S. Thompson novel and its film adaptation take place around the late 1950s and early 1960s, production designer Chris Seagers redesigned key areas around historic Old San Juan to capture the novel's cultural narrative soul. One notable example was Sanderson's (Aaron Eckhart) deluxe house built on a beach outside of Fajardo. And for the comedic scene where Paul Kemp (Depp) drove a car down a flight of stone steps into a building, the production and location crew incorporated a wide stairway in Old San Juan.

Rebella, who researches locales for Hollywood films like "The Rum Diary," says her work provides a great sense of creative satisfaction and pride for her Puerto Rican home.

"What I love the most is that I [show] more aspects of my island," says Rebella, who also has scouted locations for "Bad Boys II" (2003) starring Will Smith and the Navy SEAL film "Act of Valor" (2012). "...We have all sorts of places and I especially love the creative part of presenting alternatives to make [the film shoot] happen. We're very passionate about what we do. We have really good experiences from the cast and we're very proud of our work. It becomes our lifestyle."

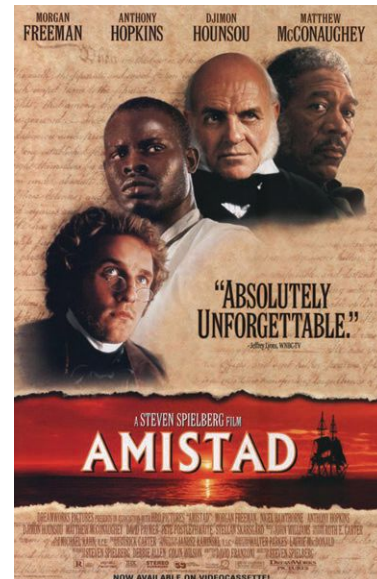
This strong sense of professional pride can be found among Rebella's many colleagues in the Puerto Rican film industry. It's an old-fashioned work ethic that separates the true, groundbreaking pioneers from those who settle for mediocrity. Fernandez continues to be impressed by the island's many film and television productions, as well as the talented workers.

"We probably have the most experienced bilingual crews ... with over 60 production credits, and one of the most equipped rental houses in all of the Caribbean region," he says. "We have been actively producing films and commercials since the 1970s. We have earned our position as [a] top filming destination."

The Small Screen

Puerto Rico's skilled film crews combined with the island's chameleon-like nature to simulate other

Celebrated actor Joaquin Phoenix, born in San Juan in 1974, was nominated for Academy Awards for his work in "Gladiator" (2000), "Walk the Line" (2005) and "The Master" (2012).



Scenes from “Amistad” (1997) were filmed at Castillo San Felipe del Morro.

countries have been a boon for television productions as well, especially for the USA Network.

Fajardo and the island’s beaches substituted for Guam in “Covert Affairs.” When “Royal Pains” protagonist Dr. Hank Lawson (Mark Feuerstein) medically treats a close friend of Boris Keuster von Jurgens-Ratenicz (Campbell Scott) in Cuba, it’s Puerto Rico that provides the backdrop. Meanwhile, in the fourth season opener of “White Collar,” Plaza Colón and Hacienda Siesta Alegre served as a new home for Neal Caffrey (Matt Bomer) as he fled to Cape Verde Island.

Beyond the USA Network, in the third season of the Emmy Award-winning series “Homeland,” Puerto Rican landmarks encapsulate the Central American flavor of Venezuela. In the HBO sports comedy “Eastbound & Down,” a baseball stadium and cemetery in Old San Juan feature prominently in the second season when Kenny Powers (Danny McBride) temporarily leaves South Carolina to play baseball in Mexico.

More filming projects are being planned in Puerto Rico as 2014 continues. The “Pirates of the Caribbean” franchise is returning to the island for its fifth installment—the famed pirate ship, the Black Pearl, is already on location for repairs and preparations. Other productions that are scheduled to film later in the year include Universal Pictures’ “Midnight Delivery”; NBCUniversal’s pirate-inspired “Crossbones” TV show, which premieres this summer starring John Malkovich; and HBO’s “Boardwalk Empire.” The list goes on and on, Fernandez says, with filming endeavors recently venturing into commercials and the music industry.

While Puerto Rico’s distinct locations possess a special island charm that enhances a movie, television show or commercial, it also will enchant any discerning traveler who simply loves the beauty of nature and the history of an exotic culture. **B**

Widely considered to be the most influential filmmaker in Puerto Rico, director Jacobo Morales’ film “Lo que le Pasó a Santiago” (“What Happened to Santiago”) was nominated for Best Foreign Language Film at the Academy Awards in 1989.

PHOTOFEST



“The Rum Diary” (2009), set in Puerto Rico in the late 1950s and early 1960s, was filmed on the island.



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RAGTOP RENAISSANCE

The convertible returns with sleek styles that make driving in open air all the more liberating.

BY JOE YOGERST

CONVERTIBLES NEARLY WENT THE WAY OF THE DINOSAURS A FEW DECADES AGO. SAVED FROM the brink of extinction, ragtops have slowly but surely made their way back into the driving lineup of almost every major brand. It's de rigueur these days to have at least one drop-top in a premier car collection, and each coming year brings the launch of dramatic new air-in-your-hair models that feature the latest styling, performance and technical innovations.

Convertible Craze

Ragtops and driving have always gone hand in hand. Although the first power-operated, retractable roofs did not appear until the 1930s, the earliest automobiles were open-topped vehicles—some of them equipped with detachable canvas, leather or cloth roofs. The first hardtops didn't come along until 1906, when Cadillac introduced the first closed-body passenger vehicle with a permanent roof. Ironically, these early hardtops were called “convertibles” because they converted the passenger cabin into an enclosed space protected from the elements.

The hybrid Porsche 918 Spyder boasts two electric motors and a 4.6-liter gas tank, which combine for a mammoth 887 horsepower.







The 2014 Chevrolet Corvette Stingray (pictured here) pays homage to the original 1963 Stingray.



The hybrid Porsche 918 Spyder has a max speed of 211 mph when running on gas.



The Chevrolet Corvette Stingray carries a V-8 engine and race-worthy aerodynamics.



The hybrid Porsche 918 Spyder interior

While hardtops would surpass open-top cars in overall sales, convertibles continued to carry a certain cache—a much more glamorous means to travel from point A to point B. From Clark Gable’s 1935 Duesenberg Model JN convertible coupe and James Dean’s silver Porsche Spyder to Marilyn Monroe’s sexy black Ford Thunderbird and Marlene Dietrich’s 1929 custom Rolls-Royce Phantom I convertible, stars were often seen (and photographed) cruising around Tinseltown with the wind in their hair.

Politicians and royalty around the world also favored convertibles. Teddy Roosevelt’s open-topped 1907 Stanley Steamer was the first official White House automobile. The first vehicle built specially for presidential use was also a ragtop: Franklin D. Roosevelt’s beloved “Sunshine Special,” a 1939 Lincoln V-12 convertible limousine. Over on the other side of the

Atlantic, British monarchs have a long love affair with open air that started when Queen Victoria’s son (the future King Edward VII) purchased a 1900 Daimler Phaeton with a detachable roof.

Yet, by the 1970s their popularity had waned in favor of T-tops (an automobile roof with a removable panel on each side) and sunroofs to the point where Cadillac proclaimed its 1976 Eldorado the “last American convertible.”

It wasn’t until the turn of the 21st century that convertibles started their comeback, thanks to better economic times and technology that made removing and replacing the roof much easier than in bygone years. Online auto expert Edmunds.com today currently carries 61 ragtop reviews, nearly as many as it does hardtops.

“And I keep hearing things from manufacturers

about how they’re going to make new convertible models out of their existing coupes,” says Edmunds automotive editor Mark Takahashi.

Cutting-Edge Technology

The convertible explosion is especially noticeable at the luxury end of the spectrum, where models like the Jaguar F-Type, Audi RS5 Cabriolet and the reincarnated Corvette Stingray are all at once head-turners and technological marvels.

“Technology has made convertibles better than they were 10 or 20 years ago,” Takahashi says—especially when it comes to aerodynamics. Convertible drivers of the past were plagued by excessive wind and ambient noise that made it almost impossible to carry on a conversation while the car was cruising down a highway. This misfortune occurred because



The Bentley Continental GT V8 S has a four-layer insulated roof that folds down at the flick of a switch.

airflow generated by the forward movement eddies around the rear of the vehicle and sweeps forward into the passenger compartment.

"This creates a huge vortex, tossing your hair all over the place and making it hard to talk," Takahashi continues. "But carmakers have figured out a lot of the aerodynamics, and how the air leaves the back of the car, so they're cutting down on that buffeting. Some manufacturers actually have these windscreens or perforated screens that go up behind the seats and block that buffeting from hitting the passenger compartment."

Another recent technological advancement is a retractable hardtop roof that is both reliable and easily deployed at the touch of a dashboard button. Unlike the retractable roofs of old that were mechanically unreliable and took minutes rather than mere seconds to shift, these new high-tech tops make convertibles a practical driving alternative in any climate.

A sterling example of the 21st-century convertible is the new Jaguar F-Type, particularly the V-8 S version with a 5-liter supercharged engine that kicks out 495 horsepower and a peak torque of 460 pounds per foot. That translates into a top speed of 186 mph and acceleration from zero to 60 in just 4.2 seconds.

Among the F-Type's many standard features are an electronic active differential that automatically varies the power delivery to each wheel to help keep the car stable; a high performance braking system;



The Bentley Continental GT V8 S comes to life with a rich purr emitted by its 4-liter, V-8 engine.



Speed matches style with the Jaguar-F-Type, which goes from zero to 60 in 4.2 seconds.



The bold interior design in the Jaguar F-Type turns heads.



The Audi RS5 Cabriolet has a soft-top roof that folds into place.

around the body and away from the passenger cabin. Sports suspension and steering make the Continental GT a pleasure to drive; the optional sports exhaust system and its revised pipe architecture make it even more possible to hear the purr of the twin-turbocharged V-8 engine when the top is down.

Audi has also created another all-weather convertible—the sleek RS5 Cabriolet. Its fabric roof folds into place a little bit slower than the F-Type (17 seconds), but drivers can deploy the top at a slightly higher speed (31 mph). Made from high-tech materials that offer both thermal and acoustic protection, the roof helps make the passenger compartment nearly as warm, cozy and quiet as a hardtop Audi.

“The RS5 is pretty fun too,” Takahashi says. “It’s got great performance, it’s very comfortable and makes a wonderful noise out of the exhaust. The Audi 5 line is actually pretty good all the way across. That kind of performance puts it right up there with the BMW M6.”

Reincarnated Ragtops

Porsche is in the midst of launching several new soft-top models. The one the motoring world is talking about, however, is the limited edition 918 Spyder, a high-powered machine that was designed from the ground up rather than based on a previous Porsche sports car.

As the self-proclaimed “gene pool for the Porsche sports cars of the future,” the 918 is a plug-in hybrid that sports a 4.6-liter gasoline engine and two electric motors powered by a lithium ion battery—combined output is a mammoth 887 horsepower. In pure electric mode, the vehicle reaches a top speed of 93 mph; running on gas, it maxes out at around 211 mph. The 918 also bears the distinction of being the first street-legal vehicle to lap the legendary Nürburgring track in Germany in less than seven seconds.

Much of the technology developed by Porsche racing in recent years has gone into this car, including

leather sports seats; a rear spoiler that automatically deploys at speeds above 60 mph in order to reduce lift; and dynamic mode software that sharpens throttle response, increases steering weighting and allows the driver to perform gear shifts more quickly at higher speeds.

Available in four colors, the Jaguar’s fabric top is woven from composite materials designed to reduce wind and road noise. It can be raised or lowered in 12 seconds at speeds as high as 30 mph. A 10-speaker Meridian audio system ensures great sound whether the top is up or down, and an optional wind deflector behind the helps reduce wind noise in the cockpit when the top is down.

“The F-Type is a sports car that is true to Jaguar’s design values—beauty of line and purity of form,” says

Ian Callum, Jaguar’s director of design. “The exterior maintains Jaguar’s own elegance in its horizontal proportion and rounded surfaces, yet it looks very dynamic. But I would like to say the interior design is even more attractive. It is clearly driver-oriented. No design project has given me greater pleasure than the creation of the F-Type.”

Also new this year is Bentley’s Continental GT V8 S convertible. A throwback to the golden age of touring, this super luxury ragtop easily accommodates four passengers and their road trip luggage. A brawny V-8 engine pushes the car to more than 190 mph and from zero to 60 in 4.7 seconds.

The Bentley’s four-layer insulated roof folds down at the flick of a switch, while the aerodynamic design and low-ride height helps channel airflow over and

a body structure fashioned from carbon fiber reinforced polymer and front/rear crash elements that automatically reduce the energy of a collision. Opting for a completely different drop-top option than the F-Type, the 918 features a two-piece Targa roof that must be manually removed, folded and stored in the front trunk.

The most talked about convertible manufactured on the other side of the Atlantic is the reborn Corvette Stingray. The original Stingray, introduced in 1963, became a pop culture darling and is still considered one of the most stylish American cars of all time. The Stingray name disappeared in 1982 and remained on the shelf until this year, when the

seventh-generation Corvette was launched in North America. With a V-8 engine under the hood and race-worthy aerodynamics, the stunning driving machine is carved from lightweight carbon fiber and composite materials rather than fiberglass or steel like the old Corvettes.

“We wanted the driving experience of the Corvette to live up to the performance expectations that come with the ‘Stingray’ name,” Corvette Chief Engineer Tadge Juechter stated at the car’s unveiling at the 2013 Geneva Auto Show. “Because it was designed from the beginning as an open-top car, the Stingray delivers an exhilarating, connected driving experience, ... an open-top driving experience with no

compromise in performance, technology or design.”

Takahashi also praises the reincarnated Stingray: “This new Corvette is the best they’ve ever made,” he says. “Incredible performance—way more comfortable than before. The styling is sharper; the interior is much nicer. The seats don’t rock back and forth because they’re made out of stronger materials now. It’s a stunner—still turning heads after all these years.”

As the summertime approaches, there’s all the more reason to drive with the top down and the warm breeze passing through. And with all the same amenities and dynamic design as its closed-top counterparts, the convertible will surely have drivers looking twice as it roars down the road. **B**

THE OPEN-ROOF EVOLUTION



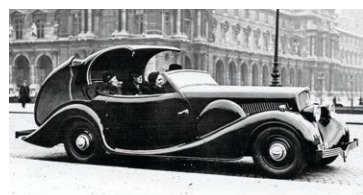
1896 FORD QUADRICYCLE



1950 NASH RAMBLER AIRFLYTE CONVERTIBLE



1971 CADILLAC ELDORADO



1934 PEUGEOT 601 ECLIPSE



1961 LINCOLN CONTINENTAL



1996 CHRYSLER SEBRING CONVERTIBLE

1896 Ford Quadricycle: This primitive version of the convertible was Henry Ford’s first vehicle. Powered by an ethanol engine that Ford built in his home workshop in Detroit, the horseless carriage derived its name from the fact that it ran on four bicycle tires.

1934 Peugeot 601 Eclipse: Way ahead of its time, the sleek Eclipse featured the world’s first electric retractable hardtop roof—more than 60 years before Mercedes-Benz resurrected the forward-thinking idea for its 1996 SLK convertible.

1950 Nash Rambler Airflyte Convertible: This car solved the problem of unwanted noise and air by featuring full-frame doors and windows with a fabric top that drivers folded back manually. Several modern ragtops follow that same formula today.

1961 Lincoln Continental: The fourth-generation Continental line included a chic four-door convertible with rear-opening “suicide doors.” The model is infamous as the car John F. Kennedy was riding in during that fateful day in Dallas. It also has appeared in numerous movies and TV shows.

1971-1976 Cadillac Eldorado: The “last American convertible” turned out to be anything but. Long, heavy and powerful, this gas-guzzling battleship was a standard in 1970s television and movies, including “The Dukes of Hazzard.”

1996 Chrysler Sebring Convertible: The sleek Sebring helped revive America’s ragtop rage by flaunting many of the features that would make convertibles popular again, including a retractable fabric roof, lots of trunk space, a roomy backseat compartment and head-turning styling.



"City Life" by Victor Arnautoff (1934), at the Coit Tower, San Francisco

Art for the PEOPLE

See captivating pieces of artwork by just strolling along the streets or tilting the head upward in some the most iconic buildings in North America.

BY DANA NICHOLS

MURALS CAN BE HISTORICAL, CONTEMPORARY, POLITICAL or picturesque. Whether laden with heavy symbolism or heartening folklore, murals, by their inherent nature, are meant to spark conversation and public appreciation.

"Public murals sharpen our focus," explains Southern California-based artist Wyland, who is known professionally by just his surname. "They tell people that something is important and requires their attention. In many ways, public art has shaped our culture since the beginning of civilization. It is one of the most impactful visual resources in the world."

Here, Bespoke Magazine highlights five North American murals that each communicates the pulse of its great city. From the old to the new, all are worthy of being in museums; thankfully, they've weathered the real, wide-open world, surviving through natural phenomena and stages of urbanization to delight generations of travelers to come.



"Picking Oranges" by Maxine Albro is just one of 27 murals inside the Coit Tower.

PUBLIC WORKS OF ART PROJECT

BY RAY BOYNTON, JOHN LANGLEY HOWARD, CLIFFORD WIGHT, BERNARD ZAKHEIM, JANE BERLANDINA AND 20 OTHERS (1934)

Coit Tower, San Francisco

The 27 murals that line the interior walls of Coit Tower represent a significant time in San Francisco's history, and their rehabilitation this year by the city arts commission is a reminder that preserving such storytelling is paramount. Since its inception, the 210-foot tower's art has been a topic of discussion and debate. In fact, it was padlocked to the public for three months before it opened in October 1934 due to controversy over what was then considered radical content in the frescoes.

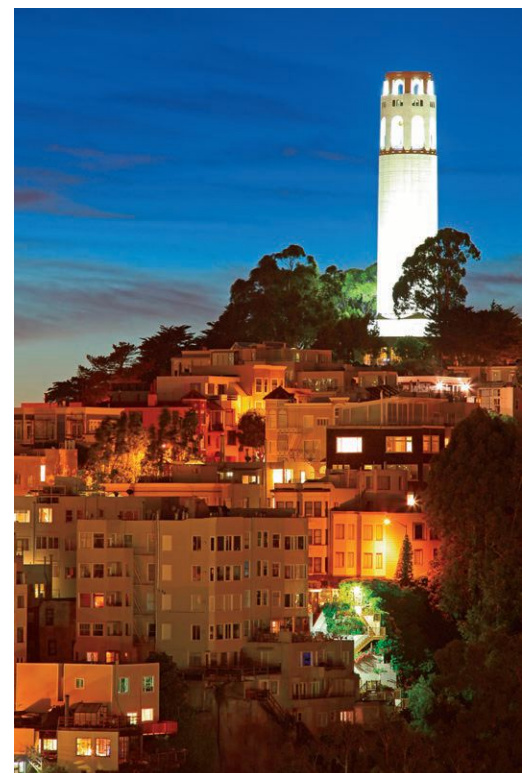
"Each mural contributes to the whole experience and helps bring the visitor back to a very turbulent time in San Francisco's history," explains San Francisco City Guides tour guide Rory O'Connor. "They were painted in the midst of the worst years of the Great Depression and an increasingly bitter, and eventually deadly, labor dispute was taking place all along the waterfront, in plain view of the artists as they worked."

The 25 artists were hired as part of a project funded

by the Civil Works Administration and led by Ray Boynton, a painting instructor at the California School of Fine Arts, the precursor to the San Francisco Art Institute. He was experienced in fresco painting, while others, such as sculptor Ralph Stackpole, were new to the medium. The artists were a tightknit group, painting one another's likenesses in their work, which they would, ironically, need to defend later before the public opening. In Bernard Zakheim's "Library" in the Coit Tower, the artist depicted fellow artist John Langley Howard taking a copy of Karl Marx's "Das Kapital" off the shelf.

"Zakheim couldn't have been more direct about how he thought the economic crisis of the time ought to get solved, and it created immense controversy within the establishment in San Francisco at the time, and led to calls to censor the murals altogether," O'Connor says.

The artists banded together when officials ordered Clifford Wight's capitalism, New Deal and communism symbols to be removed. The artists, who didn't want to comply, formed a picket line around the building to protect their masterpieces. In the end, the images were gone when the tower opened, yet the history and symbolism behind the artwork remains.



The Coit Tower murals are a part of its history.



Diego Rivera's "Epic of the Mexican People in Their Struggle for Freedom and Independence" mural spans 1,200 square feet.

'EPIC OF THE MEXICAN PEOPLE IN THEIR STRUGGLE FOR FREEDOM AND INDEPENDENCE'

BY DIEGO RIVERA (1935)

Palacio Nacional de Mexico, Mexico City

It is often said that one photograph is worth a thousand words. In the case of Diego Rivera's most famous mural, one man's painting is worth 2,000 years of history. Mexico's annals are detailed from the Aztec empire to the 1930s in this massive triptych work, which took the artist more than 20 years and the help of several assistants to make.

Adorning the main stairwell of the National Palace on approximately 1,200 square feet, the mural's detailed scenes of monumental moments in history are some of the main reasons visitors come to the vibrant Zócalo, the city's main town square.

Upon entering the stairwell, to the right is the first panel, "The Legend of Quetzalcoatl," which chronologically begins the series of three. Casting the region's Aztec origins in glowing and vibrant hues, the panel's simplicity in color and composition communicates a time when all was supposedly harmonious.

To continue reading Mexico's history, viewers crane their necks upward to take in the sights of conquest, enslavement, invasion, revolution and reform in the middle panel. It's on this panel that one of the most important visuals of Mexican legend—the eagle holding a serpent—is central. Guides are also happy to point out key figures from the country's history, including



Palacio Nacional de Mexico (National Palace)

Spanish conquistador Hernán Cortés, priest Miguel Hidalgo, Mexican Revolution leader Emiliano Zapata and more. The left-hand wall shows the early 20th century industrialization and is titled "Class Struggle." It's the artist's most personal and politically charged message to his modern-age city: a hopeful vision of overcoming differences.

'TRANSPORT AND HUMAN ENDEAVOR'

BY EDWARD TRUMBULL (1930)

Chrysler Building, New York City

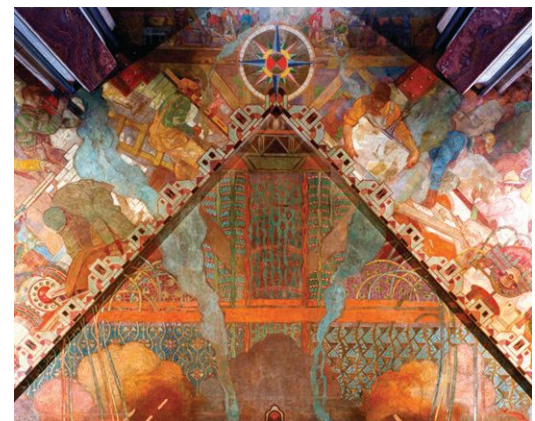
Edward Trumbull, one of the hardest-working muralist painters of his time, is the creator of a great, enduring piece of work depicting industrial America. To see his interior ceiling mural, visitors elbow in among office workers on the ground floor of this famous 77-story building that defines the New York City skyline. Entering through the Chrysler Building's spectacular entrance of black granite and stainless steel, viewers behold the lobby of the 1930 art deco structure, with its walls and floors of exotic marble, ornate elevator doors and Trumbull's mural above.

"It is really part of the fabric of the building and is such a rich narrative of the time that it was built," says Bill Mensching, vice president and director of murals at EverGreene Architectural Arts, the elite team of art restorers that breathed new life into the mural in 1999. "Here was this art deco painting that glorifies the craftsman and laborer as a heroic figure advancing industry and progress, a theme that repeated in murals throughout New York City. At the same time, it pays homage to the modern 'skyscraper'—a building form that had just started to define New York City."

Trumbull, who was born in Michigan but a long-time resident of Pittsburgh, Penn., honed his traditional techniques when studying in New York and London, and painted both private and public service buildings throughout his career.

"Transport and Human Endeavor" is laced with gold leaf and surrounded by bold art deco patterns, and was painted on canvas before it was affixed to the ceiling. In the 1970s, a polyurethane coat was applied as a cheap varnish, and 24 recessed downlight fixtures were literally cut into the mural.

"Polyurethane can often do irreversible damage to oil paintings, and developing a protocol to remove the varnish without damaging the original surface took a great deal of time and testing," Mensching says. "Although the holes weren't huge, they really impacted some of the most important portions of the mural." Now patched up and brightened, it's a masterpiece on display.



Left: The Chrysler Building's ground floor houses Edward Trumbull's "Transport and Human Endeavor" mural. Top and right: Trumbull's mural is laced with gold leaf and surrounded by bold art deco patterns.



JODY TIONGCO



Clockwise from above: Wyland's first "Whaling Wall," located in Laguna Beach, Calif.; The Wyland Gallery; Wyland in front of one of his life-size whale murals



COURTESY OF WYLAND FOUNDATION

'WHALING WALLS'

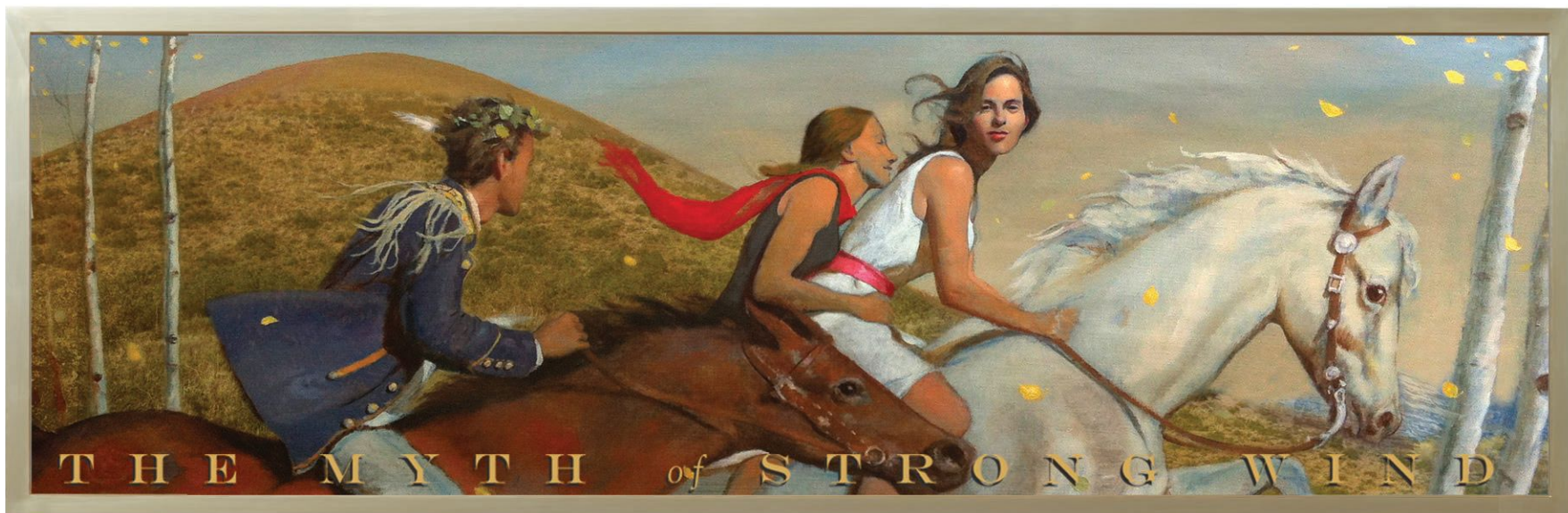
BY WYLAND (FROM 1981 - 2008)
Throughout Orange County, Calif.

When Wyland, often called the "artist of the sea," set out to paint his first life-size public seascape and sea life mural in Orange County in 1981 at the age of 25, it took him two years of bureaucratic hurdles and listening to naysayers who were hesitant about public art.

While many of the world's murals tell a variety of stories, Wyland shares one story very well: the story of the ocean. Each wall depicts life-size whales, fish and other marine life. Since his first "Whaling Wall," which is located in Laguna Beach, Calif., and stands at 140 feet wide by 14 feet tall, he has painted 99 others in 13 countries. He has often chosen locations that are more urban than sun-soaked Laguna Beach, because his motivation is promoting ocean conservation.

"The idea was to take nature, put it in the context of an urban area, and remind us that this is part of the world we share," Wyland says. "While we are driving in our cars or working in office buildings or building things in factories, there is an entire ecosystem co-existing along with us."

Today, as he operates the nonprofit Wyland Foundation, various Wyland galleries around the United States and appears on the Discovery Channel, he continues to explore ways to support the environment, including the National Mayor's Challenge for Water Conservation. In Orange County, when one sees the color blue, the mind goes to Wyland, who has four murals on view in close proximity: "Gray Whale and Calf" (Laguna Beach, 1981); "Young Gray Whale" (Dana Point, 1982); "Laguna Coast" (Laguna Beach, 1987); and "Pacific Realm" (the interior ceiling of Wyland Gallery, Laguna Beach, 1996).



The “Strong Wind” mural by Bo Bartlett is displayed inside the Shadow Mountain Lounge at The St. Regis Aspen Resort.

‘STRONG WIND: THE MYTH OF THE ASPEN TREES’

BY BO BARTLETT (2013)

The St. Regis Aspen Resort, Aspen, Colo.

A sense of calm movement as Aspen trees rustle in a mountain breeze emanates from Bo Bartlett’s new mural, which debuted in December 2013 at The St. Regis Aspen Resort. The piece, which is the eye-catching focal point of the Shadow Mountain Lounge, takes its narrative from a Native American folk tale that tells of a young warrior looking for true love. The tree’s signature eye-shaped markings are repeated throughout the stunning composition.

Bartlett started by spending a significant amount of time in Aspen getting to know the resort and the community. He created several iterations of

composition studies, incorporating color palettes that accent the lounge’s mood, and then worked for more than a month on the mural canvas in his Georgia studio. As one of America’s most renowned realist painters working today—Bartlett’s work can be seen at the Santa Barbara Museum of Art and the Seattle Art Museum, among many others—his Aspen masterpiece is a modern interpretation of a mythological narrative.

In the “Strong Wind” folk tale, a young girl who is pure of heart wins the warrior’s hand. In his initial proposal, the artist stated, “The thing that touched me most about this myth is its similarities to, and differences from, the more familiar ‘Cinderella’ story. But, ‘Strong Wind’ is a consciousness-raising morality tale. ... It’s all about seeing.”

Whether it’s a work steeped in history or one just created, there is no denying the powerful resonance of hand-painted art on a grand scale.

“I think that murals really speak to us across generations, telling the stories of their time ... and are part of the identity of a single place,” Mensching says. “When I think of New York City buildings, the first picture in my mind is often of the artwork inside, from grand artworks like those in Rockefeller Center, ... the Empire State Building [and] the American Museum of Natural History rotunda to gems like the Maxfield Parrish ‘Old King Cole’ mural at [The St. Regis New York].”

Murals truly live beyond their years, linking viewers through a shared history and ongoing appreciation of an art form that is, in fact, for the people. **B**



The “Old King Cole” mural, inside The St. Regis New York since 1932, spawned the lobby bar mural tradition.

A STORIED TRADITION

Though it debuted fairly recently, the “Strong Winds” mural at The St. Regis Aspen Resort is actually part of a long history of hand-painted artworks displayed in the hotel group’s lobby bars worldwide.

It all began in New York City more than a century ago. In 1905, artist Maxfield Parrish was hired to paint the mural for St. Regis founder Col. John Jacob Astor IV for \$5,000. Despite his personal religious beliefs that opposed alcohol, the pay was so generous that Parrish couldn’t refuse the task. The famous piece, “Old King Cole,” aptly depicts Old King Cole in an allusion to Astor, and found its first home at the bar at his 42nd Street hotel, The Knickerbocker. After The Knickerbocker was converted into an office building, the work went into storage before finding its way to The St. Regis New York in 1932—where it debuted with much success, thus launching the lobby bar mural tradition.

A Sartorial Symbol

After 40 years, the iconic wrap dress made famous by legendary fashion designer Diane von Furstenberg remains a mark of feminism, femininity and freedom.

BY BRIA BALLIET

WHEN A YOUNG DIANE VON FURSTENBERG SET OFF TO NEW YORK CITY in 1970 on the arm of her new husband, Prince Egon von Furstenberg of Germany, the raven-haired beauty knew that she wanted to maintain her career and independence in addition to her new marriage.

The child of a holocaust survivor, von Furstenberg was born and raised with an instinct for self-reliance and was intent on forging her own path in life. Armed with a suitcase full of dresses she had crafted at a friend's clothing factory in Italy, the princess began her American life as a fashion designer, quickly taking the city by storm. In 1974, after only a couple of years in the business, von Furstenberg, who was 26 years old at the time, created a simple jersey frock that instantly became one of the most influential pieces in the style industry—the wrap dress.

During a period when many women were entering the white-collar work force and declaring their sexual independence, the dress wasn't just a piece of clothing; it was a symbol of female empowerment. That same year, the popularity of the dress propelled the designer into fashion fame. She was soon gracing the covers of major publications, including Newsweek, Interview magazine and The Wall Street Journal.

Although her marriage to Prince Egon von Furstenberg only lasted briefly—they divorced shortly after their move to New York—the fashion movement that it created has spanned four decades and touched more than 55 countries. This year, the dress that started it all celebrates its 40th anniversary amid renewed popularity as well as a reputation as the world's most flattering frock.

Style Empowerment

Von Furstenberg's initial design proved that despite being a newcomer to the fashion world, her instincts for what women needed were spot on. Using herself as a muse, she followed a vision of not only what she wanted the American woman to be, but also what she hoped to become. Inspired by a wrap-style top frequently worn by ballerinas, she crafted a simple silhouette out of silk jersey that skimmed the body and was incredibly comfortable. Launched in 1974, the wrap dress was an immediate success, prompting fans and members of the fashion world to tout its comfort, style and flattering construction—praises that continue to this day.



Diane von Furstenberg's first ad campaign in 1972 became her mantra.





Actress Jerry Hall walks the runway in a Diane von Furstenberg show in 1973.

“The wrap dress is probably the most ageless and flattering dress in fashion history,” says Edward Enninful, fashion and style director for *W* magazine. “The prints have evolved beautifully for 40 years, marking distinct moments in time, and yet they are always fresh and never feel dated.”

When von Furstenberg entered the fashion world in the 1970s, it was during the midst of a groundbreaking movement toward female equality. The debut of the wrap dress coincided with women’s newfound interests in professional power and redefining their roles in society. The more flattering, womanly garment immediately made pantsuits—the feminist style du jour—look passe.

“Diane was able to glamorize and bring a sense of confidence and femininity to a time when women were really grappling with what to wear when they went to work,” says Patricia Mears, deputy director of The Museum at FIT (the Fashion Institute of Technology) in New York. “[She brought] something aside from a female version of the gray flannel suit.”

Fittingly, her first ad campaign in 1972 for the wrap dress featured the young designer seductively leaning against a white block, which had been tagged with a message from von Furstenberg herself. It read, “Feel like a woman, wear a dress!”—words that succinctly described the designer and her fashion philosophy. Her celebration of the female body sent a message to women: They could still achieve success and respect without having to hide their bodies behind desexualized clothing.

“Diane is the pioneer of women empowerment. ... Strong color and strong patterns for strong women,” says Laurie Brucker, a certified image consultant and personal stylist with Los Angeles-based LaurieBstyle.

Throughout her career, von Furstenberg’s commitment to empowering women around the world has never wavered. What started as a simple dress has morphed into a symbol of feminine power and cemented von Furstenberg’s status as a fashion icon. However, instead of being satisfied with her early success, she chose to create a revolution.



Throughout her entire career, von Furstenberg has been a driving force behind women’s empowerment.



"Journey of a Dress," an exhibition documenting four decades of the designer's wrap dresses, debuted at the Los Angeles County Museum of Art earlier this year and was on display through spring.

Creating an Empire

In 1976, two years after the launch of the wrap dress, which had already sold more than 1 million garments, von Furstenberg's face and frock were splashed across the cover of *Newsweek*; the magazine declared her "the most marketable female in fashion since Coco Chanel."

"In its heyday ... tens of thousands of them were sold each week," Mears says. "These dresses found their way into every part of American life for women in that time period."

At only 28 years old, the princess-turned-tastemaker had garnered admiration from women all over the world, and she used her influence to encourage them to embrace their femininity. "[Von Furstenberg] designs every single piece with women in mind," Brucker says. "[It gives them] the opportunity to feel sexy and feminine."

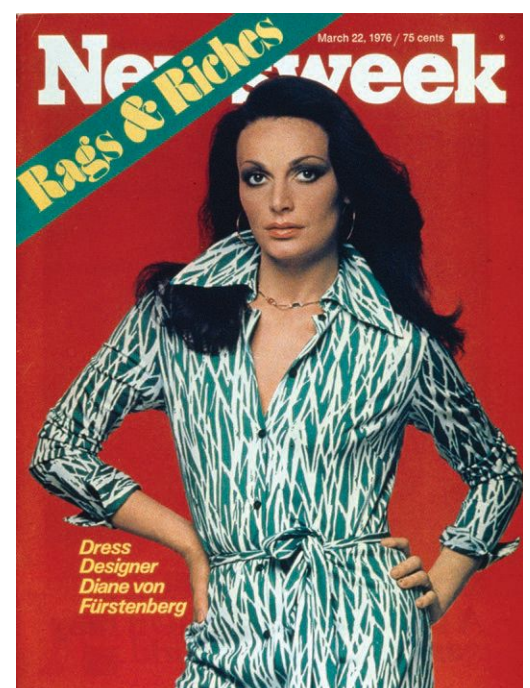
Women of all ages and bodies felt beautiful in her designs, and their loyalty provided a strong foundation for a blossoming career. "The wrap dress is, essentially, the perfect piece for a woman's figure," Brucker adds. "[It] flows with the female form so

perfectly that you can't not feel feminine and sexy and wonderful in it, which is a wonderful way to feel in every aspect of our lives."

In the years that followed her initial success, von Furstenberg worked to expand her fashion empire, delving into the world of cosmetics, where she continued to triumph. Her first fragrance, named after her daughter Tatiana, helped bring the Diane von Furstenberg name to the forefront of the beauty world and into the 1980s. Her reign lasted several more years as people clamored for her designs and cosmetics, but after a decade-long career in the spotlight, issues with licensing and brand management encouraged von Furstenberg to sell her beauty line to an outside company.

"She, like everybody who [was] starting to expand their business at that time [in the late 1980s], went through kind of a rough and tumble period," Mears explains.

While she took a brief step out of the limelight, von Furstenberg never lost her passion for design or her fans. When she returned to relaunch her brand in 1997, she did so with a specific goal in mind: to



Von Furstenberg on the cover of *Newsweek*, 1976



Von Furstenberg collaborated with the Andy Warhol Foundation for the 40th anniversary of the wrap dress.

A FAMOUS FROCK

From Britain's most stylish royal to the first lady of the United States, Diane von Furstenberg's wrap dresses have graced the figures of some of the world's most powerful women.

KATE MIDDLETON, the Duchess of Cambridge, sported a Kelly green number in New York City.

Supermodel MIRANDA KERR has been seen out and about in several of Diane von Furstenberg's wrap dresses, with her young son in tow.

MADONNA, known for her bold fashion choices, chose to wear a printed wrap dress for a conference in Tel Aviv, Israel.

First lady MICHELLE OBAMA has worn various versions of the wrap dress, most notably on the first family's 2009 Christmas card and on a visit to Mexico.

Actress ROSARIO DAWSON proved just how versatile the wrap could be when she donned a sequined version of the dress to the 2011 Vanity Fair party for the Academy Awards.

empower a new generation of women, just as she had done more than two decades earlier.

The new wave of women who discovered von Furstenberg's dress found the very same aspects to love as women in the 1970s. Brilliant in its design and convenience—it can be slipped on or off in a matter of seconds—the dress has taken on a life of its own with new incarnations and prints, including a limited-edition collection with the Andy Warhol Foundation in celebration of the 40-year anniversary, alongside popular classics.

Forever a Visionary

Despite all of von Furstenberg's other obligations and responsibilities, she remains, first and foremost, a designer. With every facet that has developed within her career, she has managed to remain true to her concept for the brand and the confidence she wants women to exude when wearing her clothing.

"Even though, seasonally, fabrics change and styles change, ... her vision is so consistently her," Brucker says. "Everything she does is timeless because she always stays true to her own vision." This consistency was the key to her success when she relaunched her brand on the cusp of the new millennium, inspired by a new generation of women

who were scouring vintage stores and flea markets for some of her original designs.

While von Furstenberg has certainly made an impact on the fashion industry, she's also using her influence for the greater good. Along with her husband Barry Diller—whom she married in 2001—von Furstenberg supports numerous charity organizations through their Diller-von Furstenberg Family Foundation (DvFFF). Dedicated to supporting nonprofits that strengthen communities and improve lives, the DvFFF has operated since 1999.

Von Furstenberg's contributions to fashion and her philanthropic efforts did not go unnoticed by her peers. In 2005, she was presented with the Council of Fashion Designers of America's (CFDA) Lifetime Achievement Award. One year later, she accepted a position as the organization's president, a role she holds to this day.

"She is such a good human being that it is probably something she has carried all of her life," says Mears. "I think it's integral to what she stands for. ... You can't separate the philanthropic efforts from the person."

Between the efforts of her own organizations and those of the CFDA, von Furstenberg's commitment to charity has set her apart as an icon in

CINEMATIC STAR

As one of the most flattering garments a woman can wear, it is no surprise that Diane von Furstenberg's wrap dress has made several cameos throughout film history. Here are just a few of its big screen debuts.

1976:

Cybill Shepherd dons a classic wrap dress in Martin Scorsese's film "Taxi Driver."

2007:

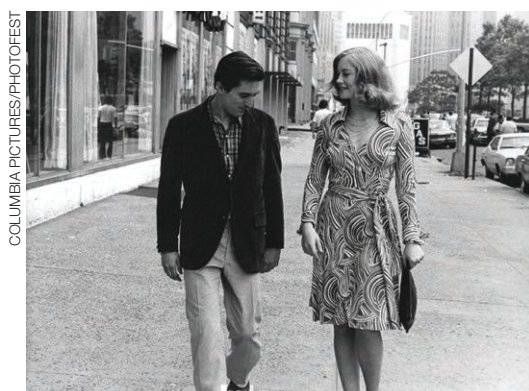
Lauren Graham sports a Rubix Green Jeanne wrap dress in "Because I Said So."

2009:

Penelope Cruz's ensembles in "Broken Embraces" were inspired by the dress.

2013:

Amy Adams wears several iterations of the jersey frock in "American Hustle."



COLUMBIA PICTURES/PHOTOFEST

Cybill Shepherd in "Taxi Driver" (1976)

the truest sense of the word. Never one to slow down, in 2010, von Furstenberg founded the DVF Awards, a yearly event honoring women around the world who have encouraged positive change within their communities and across the globe. On behalf of the DvFFF, each of the five honorees receives a donation of \$50,000 to contribute to their causes.

"Diane has been at the forefront of American fashion for 40 years; this alone makes her an icon," Enninfu says. "Her commitment to charity, her passion for women and her remarkable beauty enforce her iconic stature."

As von Furstenberg continues to evolve her brand, which has expanded to include shoes, handbags and accessories, in addition to ready-to-wear pieces, it's clear that no matter what she does, women around the world will be watching. She inspires them not only with her clothing but also with her vision for what being a woman should mean. Her embodiment of independence, femininity and power remains her greatest draw.

"She still is a tremendous inspiration to so many women," Mears says. "And I'm hoping ... that the 40th anniversary is not her [only] major anniversary—that we will continue to see more." **B**



The "Journey of a Dress" exhibit showcased von Furstenberg's collaboration with artist Andy Warhol.

TO THE MOON **AND BEYOND**

A new kind of race gains traction as private companies seek to be the first to launch consumers into space.

BY PETER A. BALASKAS





WHEN NEIL ARMSTRONG FIRST STEPPED ON THE MOON ON July 21, 1969, and spoke those immortal words—"One small step for [a] man, one giant leap for mankind"—there was a strong sense of optimism that travel to outer space would be a reality. But when the Challenger performed its last mission in 2011, many feared this was the decline of the American space program.

The shuttle program's closure, however, opened the doors to the imaginations of industrial visionaries around the world. Their mission: to expand their businesses by offering accessible commercial space travel to the public. And with the new technologies and the variety of travel packages made available, this new interest is dramatically taking flight.

Intergalactic Travel

SpaceShipOne—the first private space vehicle to fly in suborbital space in 2004, developed and flown by Mojave Aerospace Ventures—became the inspiration for Virgin Galactic's star project: SpaceShipTwo, which is aiming to become the first commercial spacecraft to fly and maintain a suborbital journey with a group of private citizens as passengers.

Instead of utilizing the typical rocket design for a ground launch, SpaceShipTwo is designed to blastoff in the air at approximately 52,000 feet by a Virgin Galactic-designed carrier aircraft, the WhiteKnightTwo. After it disembarks from the WhiteKnightTwo, SpaceShipTwo enters the suborbital level; passengers can then float in zero gravity in the spacious cabin or stay seated and gaze through the ship's large windows, taking in the sapphire beauty of Earth below. During its return, the ship's design uses aerodynamics and the laws of physics for a leisurely re-entry, completed by a runway landing.

According to Stephen Attenborough, Virgin Galactic's commercial director, there have been many challenges in order to guarantee SpaceShipTwo's safety. But he feels it's the challenges that drive Virgin Galactic founder Richard Branson, a British magnate most famous for founding the Virgin Group, and everyone at the company, to provide the best customer service.

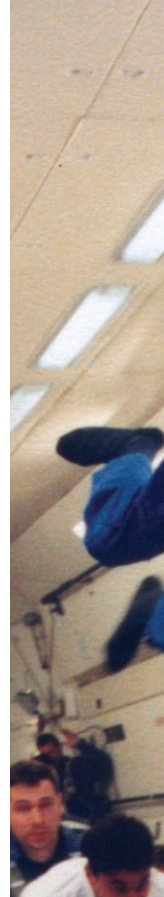
"I always think that this is the ultimate Virgin business," Attenborough says. "Because I think if you look back on Virgin's history, a couple of the things that [have] really led the development of this weird and wonderfully unique brand is that we're not afraid of challenges, and we try to enter businesses where we think we can make a positive difference."



MARK GREENBERG



VIRGIN GALACTIC



Left: Virgin Galactic founder Richard Branson (right) and SpaceShipTwo pilot Mark Stucky celebrate the success of the spacecraft's first flight. Right: Virgin Galactic's SpaceShipTwo reached a milestone in 2013 as the first spacecraft to break the sound barrier.

Private citizens from all walks of life, including notable figures such as Stephen Hawking, Tom Hanks, Leonardo DiCaprio, as well as approximately 600 more, have already reserved their tickets—now at \$250,000 per person. Many aspiring astronauts are waiting for Branson and his family to take the first flight on SpaceShipTwo, including Josh Resnick, owner of candy boutique Sugarfina in Beverly Hills, Calif. Resnick reserved tickets for himself and his 80-year-old mother seven years ago, and is impressed with how the Virgin Galactic staff is keeping its clients involved and active until the flight time.

"They have developed all these ways for us to stay in touch with each other and they really focused on developing this community," Resnick says. "They accomplished that through newsletters, and they plan trips. Richard Branson attends many of these of events, regardless of where they are around the world—Morocco, his residence in Necker Island and Spaceport America."

As the anticipation and the list of clients grow, Virgin Galactic is optimistic about utilizing its evolving technology to go beyond suborbital travel and, eventually, host "space hotels" in Earth's orbit, enhancing customers' experiences even more.

Astronaut Adventures

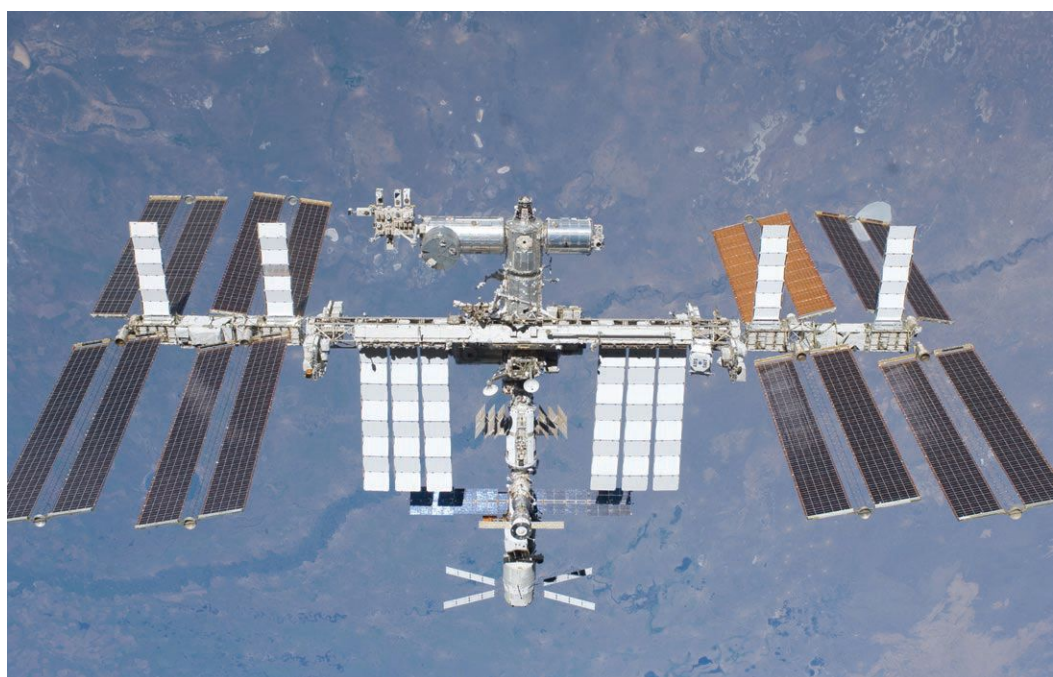
Founded by entrepreneur Eric Anderson, Space Adventures' reputation as a competitive commercial space travel company was solidified in the public eye when it arranged with the Russian Federal Space Agency to launch its client, Dennis Tito, an American businessman, into space on a Soyuz spacecraft. The vehicle then spent seven days at the International

Space Station, making Tito the first private citizen to pay for space travel. Since then, Space Adventures has sent a total of seven private astronauts to space in the last 13 years; international singer Sarah Brightman will be the eighth astronaut in late 2015.

The process is relatively simple for those hoping to become a Space Adventures astronaut on the suborbital flight to the space station. First, the applicants must go through a comprehensive yet noninvasive health screening process. The candidates must not

only be detailed and honest regarding their health history, but also dedicate time to train before departure.

After passing the health requirements and purchasing a \$50 million ticket, the astronauts will then be in line to travel to Star City, Russia, where they will partake in the same training that professional cosmonauts experienced. During those two months, they go through simulations, such as how to float in zero gravity and handle G-force pressures (the force of gravity on the human body) when launching or



NASA PHOTO

Space Adventures offers private space travel to the International Space Station for up to 10 days.



SPACE ADVENTURES

Dennis Tito was the first private citizen to pay for space travel through Space Adventures.

upon re-entry. They even learn how to adapt to living daily in space, including how to wash and cook their food. Best of all, they learn from experienced cosmonauts who help answer all questions regarding the trip. After the training is over, the private citizens ride with two Russian pilots in a Soyuz spacecraft to the International Space Station for up to 10 days, until they return with a lifetime of memories.

“We have a very long list now of people who are interested in flying, and we’re trying to match them up with slots,” Space Adventures President Tom Shelley says. “We still very much rely on the Russian [Federal] Space Agency, and we’re very appreciative of the relationship we have with them.”

Another Space Adventures project is ownership of the Zero G Corp., which has specially designed jets that afford clients the experience to be in zero gravity for about 7.5 minutes in 25-second increments. One of its most famous clients was Sports Illustrated, who photographed supermodel Kate Upton—floating weightless and in a gold bikini in a modified Boeing 727, known as G-Force One—for the 2014 swimsuit issue. Space Adventures is also a partner with Boeing, which is bidding to build a replacement American-made spacecraft for NASA astronauts. In addition, the company is in the execution phase to send two private citizens—at \$150 million per ticket—in a Russian Soyuz spacecraft to the far side of the moon, making another huge step for mankind.

Rocket Science

Roderick and Randa Milliron, co-founders of Interorbital Systems in Mojave, Calif., began their dream of commercial space travel by simply looking



Interorbital Systems' Neptune rockets will carry two astronauts on a 12-hour flight into suborbital space.



The International Symposium for Personal and Commercial Spaceflight brings together key companies and people to discuss how private space travel can be made accessible to the public.

at the basics: rockets. For Randa Milliron, her love for space and rockets started when she was only 5 years old.

“Both Roderick’s and my childhoods were media-saturated with the Gemini and Apollo programs,” she says. “We, and millions of others, were taught rocket science and planetary colonization by Wernher von Braun (a rocket engineer) each week on the Disney show; my telescope and chemistry set were constant companions.”

Interorbital Systems’ mission of offering low-cost space travel started with the development of liquid rocket engines, followed by rocket designs, which helped to propel its star project in the works: the Neptune series, a line of modular launch vehicles. Although the company has of yet to send off these small, self-contained rockets, the vision is to carry two astronauts in an Apollo-style capsule on a 12-hour suborbital flight. If successful, Interorbital Systems will proceed with the next phase of the Neptune series: to expand the manned spacecraft to carry six passengers—with a price tag of \$250,000 per ticket—for a seven-day trip in space. The couple

Astronomical Milestones

Throughout history, adventurous space pioneers have taken humans to new heights.



1961:

Yuri Gagarin, a Russian cosmonaut, becomes the first man in space. That same year, Alan Shepard becomes the first American to fly in space.

1969:

Apollo 11 becomes the first mission with a manned moon landing.



1963:

Russian cosmonaut Valentina Tereshkova becomes the first woman in space.

1981:

The Columbia becomes the first space shuttle to launch and orbit the Earth.

hopes to finance their manned projects by offering personal satellite kits to the public, starting at \$8,000 per kit and launch.

The Millirons are not strangers when it comes to manned science projects. In 1997, they collaborated with Dick Rutan—who famously piloted the Voyager aircraft around the world in 1986—on his Global Hilton balloon project, which incorporated Interorbital’s propulsion tanks and pressurized systems into its design. Along with the Neptune series project, Interorbital Systems is also working with skydiver Olav Zipser to create a spacesuit that will help him break the high-altitude jump world record set by Austrian Felix Baumgartner.

Randa Milliron is optimistic about Interorbital Systems’ place in the commercial space travel industry, especially the company’s mission to travel beyond the suborbital level—which is a goal she feels gives her company a slight edge over the competition.

“If you’re looking for real space travel—leaving low Earth orbit and heading to the outer reaches of human experience—Interorbital is creating the

rockets that will take you and your companions to the moon, Venus, Mars, Titan, Europa and beyond,” she says.

Realized Visions

With the number of commercial space travel companies dramatically increasing, Patricia Hynes, director of the New Mexico Space Grant Consortium, knew that a special conference was needed, not only to give the companies the opportunity to share and exchange ideas, but also make them more accessible to the public. With this in mind, Hynes and William Gaubatz, an adviser at X Prize Foundation, a leading nonprofit in furthering innovation and technological advances, created the International Symposium for Personal and Commercial Spaceflight. An annual conference held at the New Mexico Farm and Ranch Heritage Museum, it brings key companies and people together to discuss commercial space travel.

As Hynes points out, having all the company representatives in one intimate location increases the personal dynamic among talented, innovative individuals.

But one thing that pleases her is seeing her students attending the symposium and, subsequently, getting hired by Virgin Galactic, XCOR Aerospace and other commercial space travel companies.

“... Companies have created deals at the symposium,” she says. “People have gotten jobs [and] moved around because of people that they met at the symposium. Then, there are people in organizations that meet government officials at the symposium.”

Since its debut in 1998, the symposium has created a community of scientific and entrepreneurial minds with a sole mission of making space travel not only accessible to the public, but also an experience filled with joy, wonder and class.

The era of private space travel is in its beginning stages, but as more technological strides are made, one thing is certain: The potential for human space exploration is closer than ever. “I feel extremely strongly about the customers’ side,” Attenborough says. “I take great pride in the fact that ... we’re going to be able to give them the most fantastic experience that they’ll talk about for the rest of their lives.” **B**

1983:

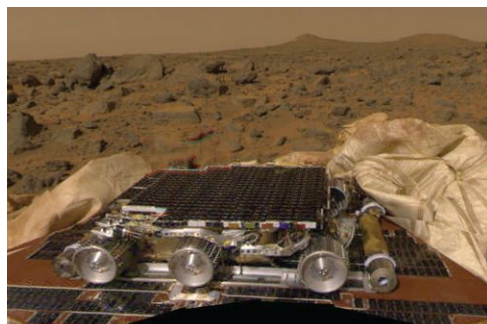
Sally Ride becomes the first American female astronaut in space.



NASA PHOTO

2013:

SpaceShipTwo takes the first rocket-powered test flight, reaching supersonic speeds as it paves the way toward commercial flights for the future.



1997:

The Sojourner becomes the first robotic-controlled vehicle to roam Mars.

1998:

In collaboration, many countries create the International Space Station, inspired by the U.S. space station, Skylab, which was in operation from 1973-1979.

2004:

Test pilot Mike Melvill and designer Burt Rutan make history with SpaceShipOne, which not only won the Ansari X Prize but also created the paradigm for future commercial space travel.

Culinary Art

Once a stop-and-go experience, museum dining has evolved over the years into something of an art form in and of itself.

BY ALLISON HATA

KNOWN FOR PROVIDING SUSTENANCE MORE THAN A STIMULATION of the senses, culinary offerings in museums have long been an afterthought in the worlds of both fine dining and art—a cafe nestled within the building is just a convenient way to end a culture-soaked day of artful exploration. Modern museums, however, are marrying the two and creating transcendent experiences designed to inspire a visitor's sense of taste after providing visual stimulation in the form of sculptures, paintings, photographs and more.

Coast to coast—from the critically acclaimed Modern at the Museum of Modern Art (MoMA) in New York to The Moss Room at the California Academy of Sciences in San Francisco—high-end restaurants are raising the reputation of on-site museum eateries. No just longer pit stops between galleries, these establishments are transforming the museum dining experience into an edible artistic adventure that's separate from the exhibitions themselves. Here, explore where art and culinary prowess collide.



Chefs combine culinary prowess with artistic talent at several of the most critically acclaimed museum restaurants across North America.



Locally sourced ingredients are abundant on Tangata's menu, which offers a la carte options in addition to a prix fixe meal that coincides with one of the museum's current exhibitions.



TANGATA

Orange County, Calif.

In an open, mission-style courtyard at the Bowers Museum in Santa Ana, Calif., Executive Chef Chris Brodeur takes Tangata diners' taste buds on a whirlwind tour of flavors. Though the restaurant's name conjures up images of exotic fare—it translates to "mankind" in the tribal Maori language of New Zealand—patrons are more likely to find fresh ingredients and California cuisine on their plates.

"We [utilize] many seasonal ingredients, from spring peas to multiple radishes and citrus," Brodeur says. "We also outsource all of our greens from local farms in Southern California, as well as sustainable fish."

Touted as one of the top lunch spots in Orange County by local critics, Tangata features a bi-seasonal menu of starters, salads, sandwiches, entrees and desserts. This summer, Brodeur says diners can expect to see the popular "rojo blanco" (red and white) radish salad return to the menu, in addition to a Mediterranean-inspired lamb belly dish. "Less is more," Brodeur says of his philosophy for the restaurant. "I use seasonal, fresh products."

In addition to a la carte options, the prix fixe Museum Market Menu offers a thoughtfully curated meal that coincides with a current exhibit on display in the museum. Chef Brodeur takes inspiration from the cultural influences at Bowers and transforms them into a two-course celebration of art and food. Though it's only open for lunch, there's also a generous list of wine by the glass or



bottle, plus specialty drinks like the Blacklisted, featuring Elijah Craig 12-year bourbon, fresh blackberries, honey syrup and fresh lemon juice—perfect for sipping on a sunny California afternoon. Whether visitors are stopping by for a power lunch or a leisurely gourmet affair, all will enjoy Tangata's Southwestern style decor, with glass walls, stucco beams and large windows, as well as the alfresco seating that perfectly complements the light, contemporary fare imagined by the culinary team.

WHAT TO SEE AT THE MUSEUM:
**"HEAVENLY HORSES:
 TWO THOUSAND
 YEARS OF CHINESE
 AND JAPANESE
 EQUINE ART"**
 (THROUGH NOV. 16)



Verde opts for simple yet elegant dishes on its menu, including the hamachi sashimi with citrus ponzu.



Chef Nicolay Adinaguev blends international cuisine with local ingredients.



Blood orange mimosa



Guava margarita



Passion fruit cilantro caipirinha



The squash blossom pizza is one of the chef's favorites.

WHAT TO SEE AT THE MUSEUM: "AMERICANA" (THROUGH MAY 1, 2015)

VERDE Miami

The latest museum to debut in south Florida, Pérez Art Museum Miami also brings with it a brand-new restaurant and bar: Verde, which offers international cuisine with a menu highlighting local ingredients for lunch, in addition to dinner service on Thursday evenings.

In just a few words, Executive Chef Nicolay Adinaguev sums up the concept of Verde, which is reflected in everything from its aesthetics to the food: "Simple, clean and fresh," he says.

Operated by the museum's exclusive catering partner, Stephen Starr Events, the 104-seat restaurant makes use of the building's contemporary design. Gauze-like material drapes the concrete walls for a softer approach, accented by pendant lighting, wood tables and a neutral color palette.

This simple approach successfully translates to the menu, with a careful selection of elegant

options available under a handful of categories. Starters range from charcuterie plates to raw offerings, such as beef carpaccio or hamachi sashimi with citrus ponzu, while heartier dishes include some of the chef's favorites—a squash blossom pizza and a side order of sauteed lacinato kale with toasted faro and salsa verde.

"We are [also] planning to add light dishes like ceviche," he continues. "We have a rock shrimp ceviche with passion fruit that we have been using for special events, and I ... expect to see something like that make it on the menu."

In addition to the gourmet fare, there's also a full bar featuring specialty cocktails like the guava margarita and passion fruit cilantro caipirinha. The main draw of Verde for patrons, however, is the unparalleled waterfront location.

Adinaguev adds, "You would be hard-pressed to find a prettier location with views of the bay and port of Miami."



The Moss Room incorporates sustainable and organic items into its menu.



The 28-foot-high living wall makes a statement.

RYAN HUGHES

TOP LEFT AND BOTTOM PHOTOS COURTESY OF SLANTED DOOR GROUP

THE MOSS ROOM

San Francisco

From the lunch-only menu that's infused with fresh, local ingredients to its environmentally friendly design, The Moss Room at the California Academy of Sciences takes a thoughtful approach to keeping the museum's objectives in mind.

"The academy mission is to explore, explain and sustain, and we kind of use that philosophy for our menus too," says Edward Vicedo, The Moss Room's general manager. "We want to make sure that we are sustainable, our food is easily understood and explained, and [we] introduce something new."

Most dishes at the restaurant are entirely seasonal, incorporating local, sustainable and organic items from local farmers whenever possible. This summer, Vicedo says tomatoes are "everywhere"—which translates to a menu ripe with creative uses of the ingredient. Potential dishes include an heirloom tomato and mozzarella salad, ratatouille and chilled gazpacho. Some of the menu items are even closely inspired by what's on display within the expansive museum buildings, in addition to James Beard-nominated Executive Chef Charles Phan's Vietnamese influences.

"We bring forth new ideas as far as cuisine goes to further something of a new discovery with our food," Vicedo adds. "What's really important for Charles and our chef [de cuisine] is that our food needs to have history; it has to have authenticity—also a story. So we might introduce ... Filipino food, because there is the Philippine coral reef inside the academy."

Beyond the menu, the space itself is the ultimate reflection of the museum's mission of sustainability, designed with the academy's Double LEED-Platinum status in mind. Upon entering The Moss Room, patrons are greeted by a 28-foot-high, 40-foot-long living wall set above



Many of the restaurant's dishes are inspired by the California Academy of Sciences' exhibitions.

a 2,300-gallon freshwater tank with more than 30 kinds of South Asian fish.

"One of the highlights of our dining rooms is a cross-section of a fallen redwood tree that has been turned into a table," Vicedo says, adding that reclaimed materials are used throughout the space.

"We want to educate, whether it's about sustainability or ingredients from our local farmers," he continues. "That is the 'explain' part of the mission. Anybody who comes to The Moss Room [has come] to the academy to learn something, so we want to have that concept with our food also."

WHAT TO SEE AT THE MUSEUM:
"EARTHQUAKE"
(ONGOING)



Dishes like the signature Chilean sea bass with yucca puree and asparagus highlight the restaurant's "nuevo Caribe" cuisine.



Appetizers are beautifully plated and incorporate fresh, simple ingredients.



Chocolate-hazelnut mousse on a coconut crust



Laurel's chic atmosphere sets the stage for its critically acclaimed fare.

WHAT TO SEE AT THE MUSEUM:
**"INTERCONNECTIONS:
 CURATORIAL
 READINGS OF
 THE PERMANENT
 COLLECTION"**
 (THROUGH DEC. 31, 2015)

LAUREL

San Juan, Puerto Rico

The Museum of Art of Puerto Rico is known for drawing talented star chefs. Wilo Benet's acclaimed Pikayo once reigned over the culinary space at the museum, but Mario Pagán was more than happy to step in to fill the void once the spot was vacated a few years back. Pagán is among the top talent in Puerto Rico, having graduated from the prestigious Johnson & Wales University before working in kitchens around the country and participating in the Food Network's "The Next Iron Chef" competition.

In 2010, he brought the innovative Laurel restaurant to the popular museum, showcasing his "nuevo Caribe" (new Caribbean) cuisine inspired by the fresh ingredients available year-round on the island. Traditional Puerto Rican favorites are elevated here with an expert touch—simple ingredients, like plantains and fish, become savory starters and entrees. Beautifully presented, dishes like the swordfish over

breadfruit mousse and the coconut-coated shrimp with guava and soy sauce become edible works of art. A must-try dish that's highly touted by locals is Pagán's signature Chilean sea bass, served with yucca puree over a port wine reduction. The menu consists of a generous offering of appetizers, charcuterie, fish and seafood, meats and desserts.

An understated ambience complements the fresh fare, ensuring that food takes center stage at the restaurant. The design is nothing to gloss over, however—throughout the elegant space, expertly placed lights provide pops of color and cast dramatic shadows on the ceiling and walls. Patrons can stop at the small bar space to order a locally inspired cocktail, or head straight to the dining room and take a seat in one of the well-appointed white chairs or modern upholstered benches.

With a chic interior design and a menu bursting with island flavor, it doesn't come as a surprise that Laurel is a highly praised gem on Puerto Rico's culinary map.



The Modern features a four-course tasting experience and a seasonal menu.



A dish previously served, the roasted squab features braised romaine, haricots vert and bacon salad.



The restaurant boasts two private dining rooms and a bar area.



Delicately prepared flounder



Heirloom tomato terrine

ELLEN SILVERMAN

THE MODERN

New York City

“How can you not be inspired every time you walk in the door of MoMA?” asks Dino Lavorini, director of operations for Art Food, which oversees The Modern, Cafe 2 and Terrace 5 at the Museum of Modern Art.

The Modern, the museum’s Michelin-starred French fine dining restaurant, takes the concept of artistic inspiration and infuses it into every corner of its space. The dining room is minimal in design, with the intent being that the people and dishes will add color and movement. One of the four walls features a single photograph, “Clearing” by Thomas Demand, while another wall is made up of glass panes so diners can overlook the Abby Aldrich Rockefeller Sculpture Garden that features works ranging from Picasso to Miró.

“Every interaction throughout the day with the art on the walls inspires creation on the plate,” Lavorini says. “The Modern is curating its own new exhibit with the introduction of a new executive chef after nine years. ... Summer is sure to be a particularly exciting time ..., as the menu will

really reflect chef Abram [Bissell’s] culinary vision at that time.”

Bissell has taken the helm of an award-winning establishment—The Modern holds four James Beard Foundation Awards and three stars from The New York Times—at an exciting time in the culinary world. In early summer, Lavorini expects strawberries to play a starring role on diner’s plates; late summer will highlight the bounty of the tomato harvest. The season will close with concord grapes as a featured ingredient.

“Each season invokes inspiration, as do new exhibits,” Lavorini explains. “Seasonality and sustainability are important drivers of the face of our menu.”

Museumgoers, as well as those coming exclusively for the four-course prix fixe tasting meal experience, can frequent the restaurant for both lunch and dinner. In addition to the main dining room, The Modern features two private dining spaces and The Bar Room, a more casual dining and bar area that serves small plates—all accessible via a separate street level entrance that allows patrons to visit outside of museum hours. **B**

WHAT TO SEE AT THE MUSEUM:

“CHRISTOPHER WILLIAMS: THE PRODUCTION LINE OF HAPPINESS”

(AUG. 2 - NOV. 2)



THE RISE OF RIESLING

WITH ITS BALANCE OF ACIDITY, LIGHTNESS AND VERSATILITY, THIS WHITE WINE IS THE DRINK OF CHOICE FOR ALL SEASONS, PALATES AND CUISINE.

BY MARIA HUNT

RIESLING, A WHITE WINE THAT RANGES FROM dry to sweet, is considered one of the great white grapes, yet it just may be the most difficult to define. Fine riesling has a quixotic quality and is an extremely adaptable grape capable of producing world-class wines in all styles, from bone dry to sparkling to intensely sweet.

“Riesling can be made in so many different styles; it [also] pairs with so many different types of food,” says Stephen Sterling, who grows riesling at Esterlina Vineyards, his family’s winery in Northern California’s Anderson Valley.

And perhaps that’s why so many sommeliers have a deep appreciation for it. Lately, more wine drinkers are discovering the charms of riesling, whether it’s dry, dessert sweet or somewhere in between.

“It’s been a sommelier darling, and it’s developing [a following] because of the quality,” says Willi Sherer, a master sommelier based in Napa Valley, Calif. “I think it’s OK that riesling can be a million different things.”

Back in 2008, a bar called Terroir E.Vil (short for East Village) in New York City hosted a Summer of Riesling promotion, a national initiative to promote the wine. The next year, German wine queen—comparable to a Miss America of wine—Julie Bertram came to lend her smile to the promotion. By 2013, more than 500 trendy restaurants and bars around the U.S., including Sepia in Chicago, Gramercy Tavern in New York and The French Laundry in Yountville, Calif., had joined the Summer of Riesling—thus, pushing the wine to the next level of stardom.

International Vines

While the most famous riesling wines in the world come from Germany and the Alsace region in France, the varietal also thrives in places like Australia, the state of Washington, New York, Oregon and California’s Mendocino County.

The terroir—a combination of the soil, climate and terrain—influences the way rieslings and other wines taste. Riesling grapes flourish in cool climates with good sunlight and a long growing season. It also needs well-drained soil that retains heat, due to lots of slate or sand, says Karen MacNeil, who directs the Rudd Center for Professional Wine Studies at the Culinary Institute of America.

The grapes will have slightly different flavors and aromas depending on where they’re grown, but a common characteristic of well-made rieslings is refreshing acidity. Some have an aroma that’s similar to petrol or gasoline.

MacNeil suggests starting exploration with a riesling from Eroica or Poet’s Leap in Washington,



2004 Esterlina Cole Ranch riesling



Riesling grapes flourish in cool, sunny climates.

or from Grosset Wines in Australia. Next, she recommends tackling Austria and Alsace with wines from Schloss Gobelsburg and Trimbach.

“On one hand, it has the flavors of peach and apricot and often very subtle and sometimes exotic citrus like mandarin orange,” MacNeil says. “It has the kind of purity of mountain stream water. It’s a very pristine flavor.”

And then there’s that elusive minerality—some describe it as the aroma from wet slate after rain. But MacNeil, who has studied the concept for more than 20 years, says minerality in riesling is more of a textural component. “To me, it’s not a flavor, it’s a feeling,” MacNeil says. “It’s like the texture of having little rocks in your mouth. The closest thing to it may be salinity. I think there may be an aroma there too, but it’s a very complex phenomenon.”

Diners find several different international rieslings on the wine list at The St. Regis Atlanta in Buckhead. Sommelier Jennifer Sollinger says it often takes some work to get a diner to try riesling instead of chardonnay or sauvignon blanc. “I kind of feel like I’m here on an island,” says Sollinger, a riesling fan. “I have to tell them to trust me.”

She loves rieslings from the Mosel region in Germany, like the 2005 Dr. Pauly-Bergweiler riesling auslese, which tends to have aromas and flavors of white flowers and stone fruit like peaches and apricots. She paired the wine recently with a cauliflower puree soup with a basil oil drizzle. The rieslings from the Rheingau region (also in Germany), such as the 2007 Josef Leitz Rudesheimer Klosterlay, are more about minerality and have a heavier weight with subtle hints of flowers and fruit.

She admits, though, it took her a while to warm up to riesling when she first started working in high-end restaurants in the Seattle area. “I saw a Charles Smith Washington state riesling called Kung Fu Girl, and I said, ‘Let’s try it out,’” Sollinger explains. “It kind of set the tone for my experience with Washington state. It was peaches and apricots ... and racy acidity, and it didn’t have a lot of sugar.



Cauliflower puree soup with basil oil is paired with 2005 Dr. Pauly-Bergweiler at The St. Regis Atlanta.

“Washington state puts out beautiful rieslings with a little minerality and stone fruit.”

The Anderson Valley in Northern California’s Mendocino County is another area acclaimed for its rieslings. The valley is most famous for pinot noir but was first planted in aromatic cool-climate varieties including riesling and gewurztraminer, which are celebrated in the annual Alsace Varietals Festival, hosted by the Anderson Valley Winegrowers Association.

“Actually, when we first got the property, my brothers wanted to pull up the riesling and plant something else,” says Sterling, who is also on the board of directors at Sonoma State University’s Wine Business Institute.

But his father, who’s been farming for years, researched the crop reports and realized that hardly

anyone in California was growing riesling at the time. “We thought when riesling came back into demand, we would be one of the few places that had it. And the rest is history,” Sterling adds.

In fact, Esterlina Vineyards’ off-dry and dry rieslings were poured at the White House twice during the Bush administration. “That fact alone frankly justifies keeping the riesling as one of our varieties,” Sterling says. Another of the family’s wines was featured at the eco-friendly Green Ball for the 2013 Obama inauguration.

The Wine Redemption

While the white wine most famously grown in Germany’s Mosel and Rheingau regions is becoming fashionable like never before, it had to first overcome a few hurdles that included



The St. Regis Atlanta sommelier Jennifer Sollinger loves rieslings with floral and stone fruit notes.

misconceptions and a poor public image.

"Finally, the message has gotten out that most riesling in the world is dry," says MacNeil, who is also author of "The Wine Bible." "It's amazing that for so long the incorrect perception that riesling was sweet persisted in American culture."

MacNeil says that just after World War II, some cash-strapped German wineries did make very sweet wines to cater to American soldiers. For some people, their exploration of riesling grapes stopped there. Yet, by the 1970s and 1980s, more wine drinkers discovered that most rieslings from Germany were dry.

In the 1980s, riesling garnered a poor reputation thanks to an abundance of overly sweet varieties flooding the market. Subsequently, many avoid the wine, assuming it will be sweet and unsophisticated.

"That's one of the paradoxes of American culture," MacNeil says. "Do you know how much residual sugar Coca-Cola has? About 12 percent. A typical German riesling even off-dry has maybe 2.5 percent."

"The fact we as a country regularly drink soft drinks every day of our lives ... but are somehow offended by the idea of sweetness in riesling is just crazy," she continues.

Tim Hanni, a master of wine based in Napa Valley, says people need to relax and just let everyone drink the kinds of wines they like, whether sweet, bone-dry or somewhere in between.

Hanni, who's done extensive research on taste, says two things determine the foods and wines people like: physiology or genetic background. So, while a certain style of wine is palatable to one individual's taste, it does not mean that another individual is going to perceive it the same way.

In his book, "Why You Like the Wines You Like," Hanni includes a number of questions that he's able to use to pinpoint many different aspects of a wine drinkers' preferences for everything from clothing to fragrance.

"The people with by far the most taste buds are typically sweet wine drinkers," Hanni says. "The French, historically, always preferred sweet wines, and they would drink them throughout the meal. But the wine industry, very unfortunately, ... has disenfranchised sweet wine drinkers and made them feel embarrassed."

Hanni says that since the mid-1960s, he's been hearing that riesling is going to be the next big wine that everybody starts drinking. Now, the wine is finally getting its time in the spotlight because of better communication with the consumer. He points to the International Riesling Foundation, an association of producers, which has created a standardized and consistent sweetness scale, as a major player that has improved consumer relations. The Riesling Taste Profile, which producers may use on their wine labels, tells consumers the sweetness level of the wine. The label now appears on more than 26 million bottles in the U.S. market. "We have to say there is a riesling for everybody and that's kind of the range," Hanni says.

No matter the level of sugariness, drinking a fine riesling that seems to evaporate on the palate while delivering a symphony of flavors is akin to a spiritual experience. "It's so fascinating and ethereal it's almost not corporeal," MacNeil says. "It's the same reason it was loved by the monks of Germany. It packs a big punch of flavor on one hand, but it seems like a feather." **B**

SWEET PAIRINGS

HIGHLY TOUTED FOR ITS FOOD ADAPTABILITY, RIESLING COMPLEMENTS ANY MEAL.

Similar to many other food-friendly wines—pinot noir and sauvignon blanc—riesling has a natural acidity and delicacy that enhances many different flavors. What other wine could pair as well with Thai curry, cracked crab and quiche Lorraine as it does with peach pie?

Since riesling can be made in so many different styles and sweetness levels, it offers endless pairing options. "The sweetness is really good with food, especially with dishes that have caramelization, or a lot of foods from Asia or barbecue," says Willi Sherer, a master sommelier who also runs the wine program at Redd in Yountville, Calif.

Sherer says that he loves pairing the 2012 Forstmeister Geltz Zilliken Saarburger Rausch riesling spatlese (which comes from Mosel-Saar-Ruwer, Germany) with caramel-glazed pork belly, green apple puree, caramelized burdock root and frisée salad with a touch of white truffle oil.

The word "spatlese" indicates a riesling made from late-harvest grapes that were very ripe and brimming with sweet juice. For the Zilliken, it's briefly aged in a barrel, adding a hint of richness to flavors of honey and citrus.

Oysters are a classic pairing with dry riesling, such as the 2011 Esterlina Cole Ranch riesling

(Cole Ranch, Calif.), says Stephen Sterling, whose family owns Esterlina Vineyards in Anderson Valley, Calif. The wine's acidity is a perfect foil for the bivalve's briny sweetness. "It makes a knowledgeable sommelier look good to pair that with something a consumer wouldn't traditionally have wanted to pair with riesling," he adds.

When it comes to Jamaican jerk chicken, Indian curry or spicy foods, Karen MacNeil, who wrote "The Wine Bible," turns to an off-dry wine like the 2012 Eroica riesling (Columbia Valley, Wash.). This wine is perfectly balanced and redolent of peaches, lime and hints of minerality. MacNeil's favorite pairing

for this wine is pad Thai, the noodle dish flavored with fish sauce, tamarind, garlic and red chilies.

"The way I like to describe it is [that] the sweetness is a little pillow for the spice to land on," MacNeil says. "The sweetness forms a cushion for all that pungency and boldness and spice, and without that sugar those pungent and spicy ingredients would blast through a wine and discombobulate it."

On a personal note, MacNeil says riesling is her favorite cooking wine. "My definition of a cooking wine is the best wine to drink while you're cooking; not necessarily what you put in the stew," she says. "It's so ethereal and light and inspired."

In the Bag



TRAVEL IN STYLE: TRINA TURK

BY ALLISON HATA

THOUGH SHE'S THE EPITOME OF THE CALIFORNIA lifestyle—colorful, confident and dynamic all at once—designer Trina Turk has a deep appreciation for far-flung locales that serve as inspiration for her successful brand's vibrant styles.

"I love traveling to places like Greece, Morocco or India because the colors and textiles from the city are so rich and diverse," says Turk, who today has seven year-round boutiques across the country offering ready-to-wear, women's accessories and residential decor. "I can really find creative inspiration anywhere though. I think all you have to do is open your eyes and observe what's going on around you."

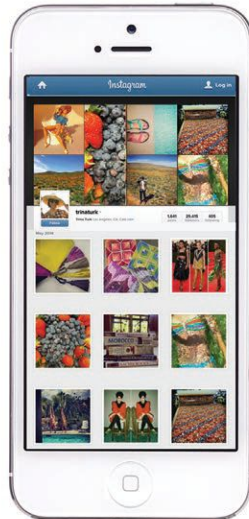
Known for her signature prints, which range from bright florals to vintage-inspired Jacquards, Turk's designs are a staple in the Golden State. It's no surprise then that she cites her second home in Palm Springs, Calif., which she shares with her photographer husband Jonathan Skow, as her top recreational destination.

"October is my favorite month in the desert," she explains. "It's always easy to round up people for impromptu gatherings, and the attitude is relaxed—more like hanging around by the pool and grilling."

Despite her affinity for the West Coast, Turk hopes to continue traveling abroad to garner even more inspiration for future designs. "[I'd like to visit] Punta del Este in Uruguay and South America—the entire continent," she says. "I'd also like to take a trip that includes architectural residences that I'd love to see in person: Fallingwater, The Gropius House ... and Alexander Girard's Miller House." B



"I travel with a four-wheel roller bag. I try not to check luggage, ever. ... My advice is to always pack light."



"[I need] my iPhone! I am addicted to Instagram at the moment, so I always bring my iPhone to capture moments, places and events from my trips."



"[On the plane, my go-to magazines are] Dwell, Elle Decor, Vogue or Bazaar."



"I always travel with Neutrogena SPF 45 sunscreen with Helioplex."



"Always bring a few statement jewelry pieces like our Pyramid long pendant necklace (left) and Drama beaded necklace (above) to mix up travel looks without overfilling your suitcase. [I also pack] multiple Trina Turk bikinis (right) because the more you bring, the more you can mix and match."



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