

THE ST. REGIS MONARCH BEACH

Bespoke

TAILORED FOR THE ST. REGIS MONARCH BEACH | WWW.STREGISMB.COM | FALL 2013

MAGAZINE

A Perfect Weekend

ESCAPE AT THE ST. REGIS MONARCH BEACH



Fall Theater Preview

A LOOK AT THE
MUST-SEE
PERFORMANCES
OF THE SEASON

10 Bites to Savor

TASTE THESE
CULINARY DELIGHTS
AROUND ORANGE
COUNTY

Dana Point Harbor

DISCOVER A TROVE
OF TREASURES AT
THIS WATERFRONT
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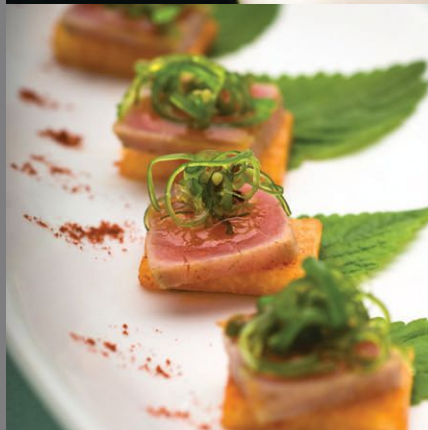
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WELCOME TO OUR PACIFIC PARADISE

THE ENDLESS BEAUTY OF COASTAL ORANGE COUNTY—THE PACIFIC RIVIERA—IS UNDENIABLE. Its year-round sunshine, inviting white sand beaches, countless attractions and impeccable dining and shopping opportunities make it one of the world’s most sought-after destinations for vacation and business travel. With oceanfront allure, Tuscan style and timeless attentiveness, we are one of California’s only Forbes Five-Star and AAA Five Diamond resorts.

Now, as the hustle of summer has passed, guests are invited to experience The St. Regis Monarch Beach for a quiet weekend filled with uncompromising service, singular amenities and world-class cuisine. This season, guests won’t want to miss the root vegetable soup and handmade chicken and corn sausages from Executive Chef Frederic Castan at Motif. The award-winning Spa Gaucin also has much to offer guests to help unwind and relax. For an energy-boosting workout, partake in our Beach Boot Camp with a variety of exercises on the soft sand under the blue Southern California sky. Afterward, treat your body to our new Thai Poultice Massage, which features Thai massage techniques that release tension and a poultice that enhances the treatment through heat and fragrance.

Additionally, we invite you to celebrate the legend of Beaujolais Nouveau with an exclusive dinner on Nov. 21 that celebrates the French fall harvest, when grape growers in the Beaujolais region of France honor the end of the harvest by making a wine for celebration. The mouthwatering, five-course French dinner prepared by Castan will feature only the freshest, locally sourced and seasonal ingredients.

Here, fall offers the chance to enjoy the warm, sunny weather, outdoor dining and bountiful recreational opportunities along the beautiful coastline. We welcome you to join us this season at this legendary address in Southern California.

Sincerely,
Johnny So
General Manager
The St. Regis Monarch Beach



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Features Contents

TAILORED FOR THE ST. REGIS MONARCH BEACH | FALL 2013



36. Curtain Call

For the 2013 fall season, three critically acclaimed theaters reinforce Orange County as a major cultural force.

BY PETER A. BALASKAS

42. A Perfect Fall Getaway

Experience a weekend of relaxation and seasonal fare at The St. Regis Monarch Beach.

BY VICKI HOGUE-DAVIES

50. Turning up the Heat

With new restaurants, food lines and television projects in the works, celebrity chef Cat Cora continues to rise in the culinary world.

BY DAMON M. BANKS

54. A Brilliant Legacy

Renowned for his iconic designs, Harry Winston was a man who knew the true value of a diamond.

BY ALLISON HATA

60. Rise of the Female Chefs

Women are taking charge of kitchens from coast to coast, bringing with them a wealth of knowledge and an eye for detail.

BY KRISTIN CONARD

66. Road Scholars

With forward-thinking technology, these clever, high-tech cars keep drivers steering toward the future.

BY RICHARD JAMES

72. America's Love Affair

A favorite national pastime, baseball's resounding influence remains vibrant in hearts across the country.

BY JEAN HASTINGS ARDELL

78. A Thousand Words

Step back in time with eight of the most iconic photographs in American history.

BY JENNIFER PAPPAS

84. The Joy of Sake

The ancient Japanese drink, once sipped by emperors, enters into a royal renaissance as extensive menus and pairings make headway across the country.

BY W. BLAKE GRAY

88. In the Bag

Emmy Award-winning journalist Soledad O'Brien travels in style with these essential items.

BY ALLISON HATA

26.

A TROVE OF TREASURES

In the fall, Dana Point Harbor teems with activity, from dining and shopping to exploring the Pacific Ocean.

BY CHERYL PRUETT



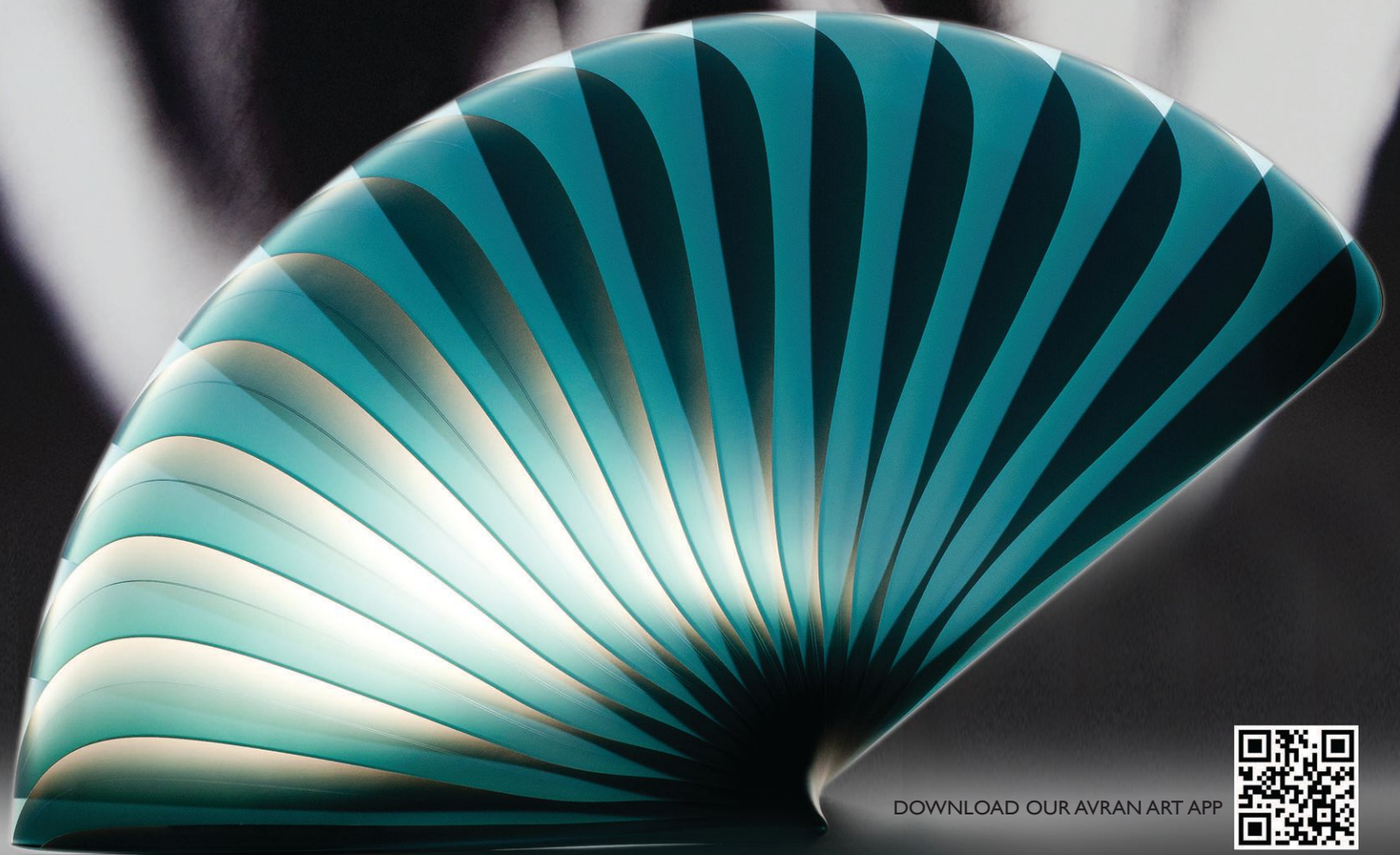
30.

A BITE TO SAVOR

These 10 dishes provide a look into south Orange County's impressive fare in its most scenic settings.

BY PATRICK MOTT

GLASS SCULPTURE PAINTINGS PHOTOGRAPHY



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Up Front Contents

TAILORED FOR THE ST. REGIS MONARCH BEACH | FALL 2013



PAGE 8

2. Welcome Letter

8. Calendar of Events

Discover some of the city's best events this fall.

10. Concierge:

Local Insights

The St. Regis Monarch Beach Chef Concierge Gundula Reile shares the best ways to spend a beautiful autumn day.

12. View:

Artistic License

Bold creations and unabashed expressionism are on display across the country at these top fall exhibits.



PAGE 24



PAGE 14

14. Trend:

Equine Fashion Reigns

Capture this season's thoroughbred look.

16. Spa:

A New Kind of Bar

Highly specialized beauty bars make it easier than ever to achieve an effortless salon style.

20. Quench:

Fashion Meets Wine

Renowned designers and vineyards come together with creative collaborations that quench the palates of oenophiles and tastemakers.

22. Shop:

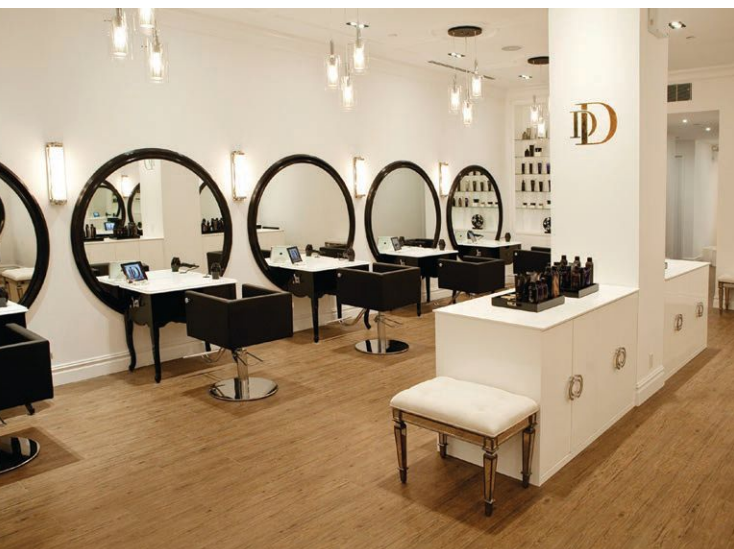
The Written Word

Pen and paper can elevate simple correspondence to an art form.

24. Savor:

A Sweet Match

Exotic nectars from all around the world have taken the cheese and honey pairing to new heights.



PAGE 16

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Bespoke

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Calendar

UPCOMING EVENTS

DISCOVER SOME
OF THE BEST THINGS
TO DO AND SEE IN
ORANGE COUNTY
THIS FALL.

FESTIVALS AND EVENTS

26th Annual San Clemente Seafest

OCT. 6; HISTORIC SAN CLEMENTE PIER AREA

A not-to-be-missed event for seafood lovers is San Clemente's Seafest, which features a public tasting of the best chowder in town—plus The Fisherman's Restaurant and Bar will be serving an array of its culinary delights right on the beach, from lobster and oysters on the half shell to crab, steamed mussels and much more. There will also be arts and crafts as well as a business exposition. (949-492-1131; scchamber.com)

15th Annual Laguna Beach Plein Air Painting Invitational

OCT. 13-20; ALISO CREEK INN AND GOLF COURSE

Join visitors from all over to see the nation's very best plein-air landscape painters in action in an awe-inspiring natural setting. (lagunapleinair.com)

Ultimate Beerfest

OCT. 19; OC FAIR & EVENTS CENTER

Sample the finest beer from California's best craft brewers and enjoy delightful fare from some of Orange County's premier food truck vendors. (ultimatebeerfest.com)



Italian Opera Festival: "A Night in Venice"

OCT. 25-27; SOKA PERFORMING ARTS CENTER

Presented by the Italian American Opera Foundation, the three-day Italian Opera Festival is the first in Southern California, showcasing some of the brightest and most promising young opera musicians. Under the direction of Italian conductor Stefano Vignati, the festival opens its second season with "A Night in Venice," featuring violin soloist Maria Solozobova. Afterward, the show continues with "Viva Verdi!" and "Baroque Passion," featuring renowned pianist Ramin Bahrami. Join artists after the first concert for an exclusive dinner, or enjoy Italian wine and oil tastings before and after each show. (949-480-4000; performingarts.soka.edu)

EXHIBITS

"California-Pacific Triennial"

THROUGH NOV. 17; ORANGE COUNTY MUSEUM OF ART

Paying homage to the cross-cultural connections of the Pacific region, the 2013 California-Pacific Triennial at the Orange County Museum of Art engages visitors in a more cosmopolitan conversation about contemporary art, featuring works from 32 artists across 15 countries. (949-759-1122; ocma.net)

"Worn to be Wild: The Black Leather Jacket"

OCT. 19 - JAN. 12, 2014; MUZEO

Uncover the fascinating history behind the iconic "biker jacket," which has been worn from aviators during World War I and II to fashion models today. This exhibit features more than 50 motorcycle jackets from the Harley-Davidson archives and the personal collections of those who made the jacket famous. (714-956-8936; museo.org)



Sawdust Art Festival's 23rd Annual Winter Fantasy

NOV. 23 - DEC. 15 (WEEKENDS ONLY);
LAGUNA BEACH

Experience a magical winter wonderland right here in Orange County, as Sawdust Art Festival transforms its grounds into a "winter fantasy." For four consecutive weekends, the Sawdust Art Festival will host 175 talented artists as they create, display and sell their original works—everything from clothing and jewelry to blown glass and forged metals—to provide an exciting holiday shopping experience unlike any other. Additional on-site entertainment includes live musical performances, art classes and demonstrations, petting zoos, outdoor cafes and more. (949-494-3030; sawdustartfestival.org)

"Clay and Space"

OCT. 27 - JAN. 19, 2014; LAGUNA ART MUSEUM
Explore the relationship between art and nature, and admire the works of renowned potter Adam Silverman in his first museum exhibition. (949-494-8971; lagunaartmuseum.org)

PERFORMING ARTS AND CONCERTS

"Fallen Angels"

OCT. 8 - NOV. 3; LAGUNA PLAYHOUSE
A witty, high-energy comedy not to be missed, "Fallen Angels" tells the story of two happily married best friends who find themselves in a hilarious predicament when their former lover returns. (949-497-2787; lagunaplayhouse.com)

"Mozart, Schubert & More"

NOV. 24; SAMUELI THEATER
Experience classical music at its finest (along with delightful coffee and pastries) during this special afternoon concert. (714-755-5799; pacificsymphony.org)

"Miracle on 34th Street"

NOV. 29 - DEC. 22; CAMINO REAL PLAYHOUSE
A heart-warming, holiday classic for the whole family, "Miracle on 34th Street" is the tale of one skeptical little girl and her magical journey to believe in fairy tales. (949-489-8082; caminorealplayhouse.org) **B**



"A Quest for Beauty: The Art of Van Cleef & Arpels"

OCT. 27 - FEB. 15, 2014; BOWERS MUSEUM

View more than 200 luxury pieces of jewelry, watches and accessories from the private collection of Van Cleef & Arpels at the Bowers Museum heritage exposition, "A Quest for Beauty: The Art of Van Cleef & Arpels." Learn about 100 years of history that make these rare and beautiful pieces even more intriguing, and get to know the iconic women who wore them. Visitors also have an opportunity to view the archive drawings and documents of the Place Vendôme (where its original boutique was founded in Paris in 1906) and explore the four themes that continue to inspire the jewelry house's creativity—nature, elegance, exoticism and femininity. (714-567-3600; bowers.org)

Concierge



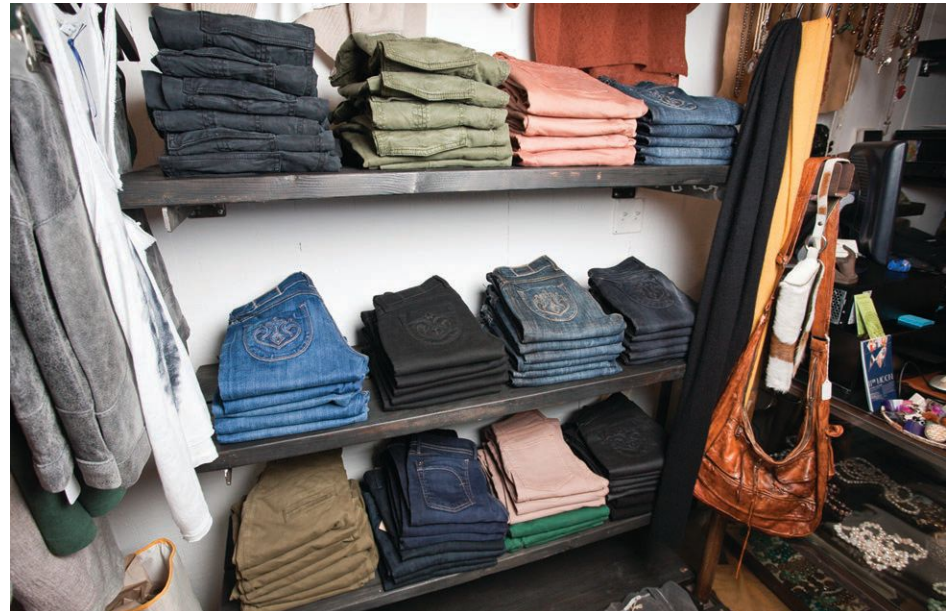
The St. Regis Monarch Beach concierge team: (L to R) Marion Chatain, Cristina Coury, Marty Koontz, Bianca Hozu, Gundula Reile, Paul Goreen, Gogi Dallas

Local Insights

The St. Regis Monarch Beach Chef Concierge Gundula Reile shares some of the best ways to spend a beautiful autumn day in Orange County.

BY SARA HEISERMAN

THE END OF SUMMER IS JUST THE BEGINNING OF FALL FUN IN ORANGE COUNTY. CELEBRATE THE SERENE SEASON BY EXPLORING SOME OF THE REGION'S BEST PLACES TO DINE, SHOP AND PLAY. HERE, THE ST. REGIS MONARCH BEACH CHEF CONCIERGE GUNDULA REILE SHARES A FEW OF HER PERSONAL FAVORITES.



Guests can find high-end designers and more at 11th Moon.

Fashion Forward

Accessorize for the season in high style with fashion-forward jewelry and timepieces from **BARETI**. New to downtown Laguna Beach, Bareti specializes in luxury jewelry, from the collections of world-class American and international designers. Bareti also carries limited-edition timepieces by Cuervo Y Sobrinos, Itay Noy and Louis Moinet. "In a very simple, contemporary setting, [visitors will] enjoy viewing jewelry and timepieces from various designers that are definitely different and far away from the usual," Reile says. (949-715-7084; bareti.com)

Shop **SIMPLE** for exquisitely made, one-of-a-kind staples that will refresh and reinvigorate your wardrobe for the fall season. Also exclusive to the Laguna Beach boutique scene, Simple offers classically modern



Bareti

clothing lines for men and women, as well as stylish handbags and accessories. "The name really represents what they sell—very simple yet elegant clothing," Reile says. "Very much in a European style and quality of fabric, it is pleasant to touch the pure linen jacket or the silk shirt." (949-494-8100; shopatsimple.com)

If runway-worthy apparel is more your style, head to another of Reile's favorite upscale boutiques, **11TH MOON**, for high fashion and friendly, personalized service. "The boutique is simple in appearance, and a pleasant salesperson works with you to find the perfect outfit," Reile says. "Virginia, the owner, has a taste for exquisite, high-end designers." 11th Moon carries highly desirable designs by Robert Clergerie, Stouls, Carven, Organic by John Patrick and more. (949-715-3254; 11thmoon.com)

Seasonal Fare

Conveniently located just across the street from the Laguna Beach Festival of Arts, **REMARK'S** consistently delivers inspired regional fare (in the form of small plates) and warm, genuine hospitality. "In a small, modern setting, [owner/chef] Mark [DePalma] is featuring his California cuisine mainly [for] locals but certainly invites visitors to join in," Reile says. Anyone can appreciate ReMark's carefully handcrafted cocktails and impressive wine list, as well as mouthwatering culinary offerings like fried green tomatoes and cajun chicken. (949-715-8700; remarkslagunabeach.com)

Families, couples and pizza lovers of all kinds delight in authentic Italian cuisine at **NEAPOLITAN PIZZERIA & BIRRERIA**. In a warm, cozy setting, NEApolitan uses natural, farm-to-table ingredients to prepare delicious wood-fired pies and made-from-scratch small plates. "It's a small, but pleasant place to enjoy good food and drinks in a relaxed environment," Reile says. NEApolitan also offers an ever-changing menu of locally crafted beers and signature cocktails. (949-499-4531; nealaguna.com)

For a conscientious, one-of-a-kind local dining experience, Reile recommends **NIRVANA GRILLE**. This popular Laguna Beach eatery focuses on fresh, local and organic ingredients to prepare creative cuisine that distinctly reflects the changing seasons. Nirvana Grille uses only all-natural meats (free from hormones and antibiotics), organic free-range poultry and sustainable seafood. This environmentally friendly hot spot also serves up an enticing array of meatless dishes. "If you prefer to eat vegetarian or vegan, this is the restaurant for you," Reile says. (949-497-0027; nirvanagrille.com)



NEApolitan Pizzeria & Birreria



Nirvana Grille focuses on fresh, local ingredients.



Experience flyboarding with Action Aqua Flight.

Outdoor Exploration

Savor Southern California's warm fall weather and cool ocean breezes—and get your adrenaline rushing—with an exciting water sport unlike any other. New to Dana Point Harbor, **ACTION AQUA FLIGHT** offers amateur and seasoned athletes alike an opportunity to experience flyboarding with guidance from a highly qualified instructor. "Even though it's no longer summertime, you can still enjoy a thrill-seeker's paradise," Reile says. Other family-friendly activities on the premises include zip line and Segway tours. (909-366-0890; actionaquaflight.com)

For those who seek to explore the picturesque sights around Orange County, Reile recommends **HOFFY TOURS** in Laguna Beach, which offers a coastal tour of Orange County. "Bill Hoffman enjoys sharing his knowledge about architecture and his local area knowledge," she says. "He made his passion his profession." Hoffy Tours also offers a wine tasting tour of Temecula, the wine region of Southern California. (949-246-4548; hoffytours.com)

For other local adventures, ask the **ST. REGIS CONCIERGE DESK**. Request a Spa Gaucin exercise guide and choose from a variety of classes—everything from yoga to guided hikes—that are complimentary for registered guests. "My favorite is a 4.8-mile bluff hike that takes you along the ocean into the Dana Point nature preserve, high up above the ocean," Reile says. Participants enjoy breathtaking views of the stunning natural surroundings, and best of all, each hike can be adapted for the experienced or beginner walker or runner. **B**

Artistic License

Bold creations and unabashed expressionism are on display across the country at these top fall exhibits.

BY LISA MARIE HART

WHEN THE WEATHER TURNS CRISP, THERE'S NOTHING QUITE LIKE A DAY WANDERING THROUGH A BIG CITY MUSEUM or strolling through neighborhood galleries to warm the artistic spirit. From evocative new artists and visionary multimedia shows to iconic exhibits by renowned painters and esteemed photographers, the lineup of fall shows for 2013 across the U.S. is worth taking note. These masters of their mediums—be it a fashion designer, sculptor or a textile genius—can shape perspectives as they offer art aficionados a glimpse of the world through their eyes.

ERIC STONER



"Sea Change: Tanya Aguiñiga's Bluebelt Forest" at the Laguna Art Museum

"Sea Change: Tanya Aguiñiga's Bluebelt Forest"

THROUGH MAY 18, 2014; LAGUNA ART MUSEUM, LAGUNA BEACH, CALIF.

No fins or oxygen tanks are required to plunge into this whimsical, site-specific textile installation set mere blocks from the California coast. The Laguna Art Museum placed its upper level gallery in the skilled hands of a Los Angeles-based artist who deftly dipped the space down deep and came back up with "Sea Change: Tanya Aguiñiga's Bluebelt Forest." Seafarers of all ages can float through a blue-walled forest of kelp, corals, barnacles and other natural forms that live in the nearby Pacific Ocean. Drenched in color, awash in texture and bathed in the glow of light effects that mimic the aquamarine world below, this exhibit is also highly touchable. Aguiñiga's vision meshes well with the museum's new art and nature initiative, a multidisciplinary exploration of how art engages with the natural world. (949-494-8971; lagunaartmuseum.org)



“Atrium (White)” by James Turrell (1968)

“James Turrell: A Retrospective”

THROUGH APRIL 6, 2014; LOS ANGELES COUNTY MUSEUM OF ART

Appropriately hosted in the artist’s hometown, this sensory-tingling, two-installation exhibit puts the spotlight on the 50-year career of James Turrell, whom the Los Angeles County Museum of Art calls “a key artist in the Southern California light and space movement of the 1960s and ‘70s.” Perhaps growing up near the largest art museum in the western United States gave Turrell big ideas and the desire to explore them utilizing unusual, emotionally charged mediums that include geometric, colored light projections and 2-D work with holograms. Also on display in this exhibit are models, plans, photographs and films highlighting his work in progress, “Roden Crater,” which is an installation just outside Flagstaff, Ariz. (323-857-6000; lacma.org)

“Think Pink”

OCT. 3 - MAY 26, 2014; MUSEUM OF FINE ARTS, BOSTON

A color that has charmed and calmed through the centuries, pink and its unmistakable allure have rightfully commanded a singular exhibit at the Museum of Fine Arts, Boston. “Think Pink” pays homage to the blushing color by drawing pieces from the museum’s collection and beyond, brought together in hues from pale cotton candy to eye-catching fuchsia. During

the 17th century, pink came into fashion for both men and women and has since adorned everything from crisp button-downs to retro refrigerators.

This exhibit sums up the last few centuries through rose-colored lenses, exploring the history, gender associations and changing significance of this color along the way. Designer dresses, jewelry and accessories by Christian Dior, Dolce & Gabbana and Oscar de la Renta mingle with illustrations, photography and paintings. Timed to coincide with Breast Cancer Awareness month in October, this dazzling collection turns the pages through pink’s ongoing cultural story. (617-267-9300; mfa.org)



“Female Model in Sweeping Pink Coat” by Kenneth Paul Block (late 20th century)



“Rue de Constantine (fourth arrondissement)” by Charles Marville (1866)

“Charles Marville: Photographer of Paris”

THROUGH JAN. 5, 2014; NATIONAL GALLERY OF ART, WASHINGTON, D.C.

At a time when film cameras and a few rudimentary elements of photography were all that could dictate a photographer’s talent, painter and illustrator Charles Marville taught himself photography. By 1862, just 12 years later, he had become an official photographer of Paris, adept at using paper and glass negatives to preserve landscapes and architecture in time. Several ancient quarters of Paris captured on film by Marville have since been destroyed, and all that remains are his stunning photographs. “Charles Marville: Photographer of Paris” at the National Gallery of Art in Washington, D.C., marks the artist’s first U.S. retrospective exhibition. Around 100 images of 19th-century Paris piece together a biographical look at his life and a practical survey of his full career. (202-737-4215; nga.gov) B

Trend

Equine Fashion Reigns

Capture this season's thoroughbred look with sleek riding boots, woven leather accessories and skinny britches.

BY JESSICA RAE ANDERSON

FOR AVID POLO PLAYERS, RIDERS AND SPECTATORS ALIKE, EQUESTRIAN DETAILS NEVER GO out of fashion. This fall, designers channeled equine style with leather trim, tassels, quilting and laser cut details that will have the wearer riding high—no horse required. From tailored jackets to chic scarves and handbags, these inspired looks will go from the field to the streets with graceful ease. **B**

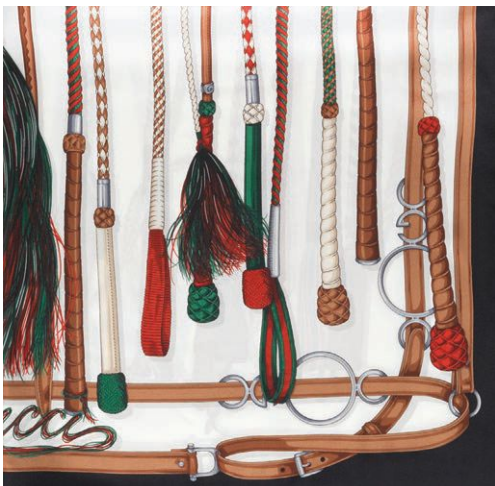


The Big Crush Prorum collection tote bag with leather fringe and metal eyelets, \$2,995, by Burberry (877-217-4085; burberry.com)



Woven brown leather men's bracelet with sterling silver ring motif and PVD finish, \$465, by Montblanc (800-995-4810; montblanc.com)

Boucle jacket with exaggerated sleeves and leather trim, price upon request, by Elena Antoniadis (elenaantoniadis.com)



Equestrian collection icon print silk scarf, \$410, by Gucci (877-482-2430; gucci.com)



Stainless steel cuff links with clear crystal pave and black epoxy, \$125, by Swarovski (888-207-9873; swarovski.com)



Quilted black blazer, \$850, and skirt with leather trim, \$495, both by REDValentino (redvalentino.com)



Rosalie women's riding boot in almond leather with charcoal quilt pattern, \$495, by Tory Burch (866-480-8679; toryburch.com)



Bathurst soft satchel in medium gray and dark holly with tassels, from \$2,250, by Anya Hindmarch (anyahindmarch.com)



Lambskin men's gloves trimmed with a long zipper, price upon request, by Hermès (800-441-4488; hermes.com)



Cotton quilted velvet parka for men, price upon request, by Façonnable (877-212-1278; faconnable.com)

A New Kind of Bar

Highly specialized beauty bars make it easier than ever to achieve an effortless salon style.

BY REGINA MOLARO AND ALLISON HATA



The beauty stations at DreamDry in New York City welcome guests for blowouts and other styling services.

ACROSS THE COUNTRY, WOMEN WITH ELEGANTLY TOUSLED hair, expertly applied makeup and glowing skin walk the streets with confidence and grace. While their straight-from-the-salon styles may have once come from an ultrachic spa offering a wide selection of treatments, today's growing beauty bar trend gives women the opportunity to indulge with singular services.

Focusing on one or two services that could range from blowouts and brow shaping to waxing, facials and lash extensions, these beauty bars offer salon patrons a way to navigate the spa and beauty scene with a new kind of ease.

"Specialized beauty bars are much quicker and more affordable," says Jacqui Stafford, fashion editor and author of "The Wow Factor: Insider Style Secrets for Every Body and Every Budget." "There's been an evolution of [them]—the best ones

even offer wine and a ... pampering experience."

At the forefront of the trend is Sania Vucetaj, who opened the doors to Sania's Brow Bar nearly a decade ago after working on A-list clients at Bergdorf Goodman's spa in New York City. Shortly after, brow-grooming stations were popping up all over Manhattan.

"Women are realizing that a specialized beauty bar is always a safer option," Vucetaj says. "A wrong shaping can be truly devastating. Since it's the face, there's no faking it—unless you can artistically master the pencil. Also, if damaged, the brows take a long time to repair."

Vucetaj keeps her services simple, with just two basic options on her menu for well-manicured brows. Women can visit the charming three-story space for a sophisticated shaping while

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Lashfully, an upscale beauty lounge in the Bay Area and Orange County, offers guests longer, fuller lashes.

receiving expert advice on maintaining brows to frame and brighten eyes. Men are also welcome at Sania's Brow Bar, where she will groom and trim brows for a natural yet clean appearance.

Over the years, the beauty bar trend has grown exponentially and extended its reach to include services of all types. "Beauty bars that are focused on a particular niche beauty area are a great way for women to quickly and easily look and feel good," says Matana LePlae, co-founder and CEO of Lashfully, a salon focusing on custom eyelash extensions. "This doesn't necessarily involve a long spa day ... and can easily be incorporated into their weekly or monthly regimen."

Lashfully, an upscale Bay Area beauty lounge, opened its newest location in Orange County, Calif., less than a year ago, offering more than 70 different types of eyelash extensions to clients. Longer, fuller lashes are in reach for women who visit Lashfully with options ranging from a full set of thick extensions that last for up to a month to "glam lashes" that fall off naturally in two or three days.

"Women want beauty experts in a particular field, and Lashfully's artists and products are focused on lashes—we have beautified tens of thousands of eyes so that expertise is important," she continues. "Lashes are a great way to enhance your own natural beauty. We have a variety of temporary and



**"BEAUTY BARS ... ARE A
GREAT WAY FOR WOMEN TO
QUICKLY AND EASILY LOOK
AND FEEL GOOD."**

—MATANA LEPLAE

longer-lasting lash services as well as products that range in natural to dramatic styles, so there's a lash for every woman and every occasion."

In February 2013, designer, stylist and fashion icon Rachel Zoe partnered with Robin Moraetes to unveil DreamDry, an innovative blow-dry and styling destination in New York City.

"We're seeing all types of beauty bars trending right now—from hair and nails to makeup, waxing and even dental whitening," Moraetes says. "Women love the convenience of easily and affordably booking these specialized services."

Inspired by Hollywood glamour, DreamDry offers a chic menu ranging from standard blowouts to specialty styles that incorporate intricate braids and knots. Clients are presented with iPads upon arrival to view the electronic menu, browse the style section or find inspiration by accessing trend reports. Before leaving, they can sip Champagne, tea or coffee and upload their photo to the DreamDry Dossier, an online database that tracks their styling history and preferences.

Industry experts predict that beauty bars will continue to sweep the nation from coast to coast through the next year, leaving a trail of beautifully groomed women in their wake. Whether you're seeking highlights, a facial, eyelash extensions or a simple blow dry, it's likely you'll find an outpost offering a tailored service for every beauty need. **B**



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Fashion Meets Wine

Renowned designers and equally well-known vineyards come together with creative collaborations that quench the palates of oenophiles and tastemakers alike.

SECTION BY SOMER TEJWANI



Salvatore Ferragamo's family produces 12,500 cases of wine annually at Il Borro.



Derek Lam collaborated with Cliff Lede Vineyards this year.

IT ISN'T UNUSUAL TO HEAR OF A FASHION LABEL partnering with another retail outlet for their designs, but the latest trend has designers putting their aesthetics to use on a more literal palate through new winemaking ventures.

Fashion designer Derek Lam says the similarities between creating wine and creating a collection make the partnership a unique fit. "Inspiration comes first, then finding a balance to create something special and interesting, arriving at something which becomes desirable," he explains.

The designer, whose work graces the pages of *Vogue*, grew up in San Francisco, just a little more than an hour from Northern California wine country and Yountville's Cliff Lede Vineyards. When Lam was approached with the opportunity to not only learn about the winemaking process but also help craft and design his own wine label, he jumped at the chance.

Choosing Lam for the inaugural partnership was an easy choice for Cliff Lede, the vineyard's

proprietor. "After getting to know [Lam], and learning that he is originally from the Bay Area and has a passion for food and wine, a collaboration marrying both design and fine wine seemed a natural fit," he says.

The result of the Lede and Lam partnership is a cabernet sauvignon named Poetry by Derek Lam. This collaboration is the first in the vineyard's yearly wine series, which will feature a partnership with an industry innovator to create a signature wine of fewer than 50 cases. "Future releases could bring a Poetry [wine] by an Internet mogul, a performance artist or a rock star," Lede says.

No detail was spared in the Lede/Lam collaboration; Lam infused his design sense in every area of the wine process, including the label and bottle design. Inspired by a masculine apothecary theme, the bottle is wrapped with black tissue paper, a black grosgrain ribbon and finished with a black wax seal. The designer was also active in the actual winemaking process and says wine has always

been an interest.

Lam's collaboration with Cliff Lede Vineyards isn't the first instance of a designer stepping into the world of wine. In 2007, Italian designer Roberto Cavalli worked with his son to produce his debut wine, the Degli Dei Toscana IGT Cavalli Selection 2004, which was highly praised by critics.

Also in Italy, Salvatore Ferragamo's family estate, Il Borro winery, blends merlot, cabernet sauvignon, chardonnay and syrah, among other varietals. Under the leadership of Ferragamo's grandson, the winery produces 12,500 cases per year with the same craftsmanship that the designer was known for.

Lam explains that the marriage of winemaking and fashion design is simple: "While dressing is very different from enjoying a bottle of wine, the desire to enjoy each is similar: captured moments, which define pleasure, an enhancement of the essence of life."

Stylish Blends

Sip a glass of premium wine from one of fashion's great designers.



2009 CAVALLI TENUTA DEGLI DEI TOSCANA

After becoming familiar with the spirits industry through his private-label vodka in 2005, Roberto Cavalli decided to make his move into wine. Using grapes from his estate in Tuscany, the designer—along with his son Tomasso, who runs the vineyard—began producing Cavalli Tenuta Degli Dei Toscana. Located in the village of San Leolino, near Panzano in Chianti, the vineyard is rich with the marl-based soil known as gal-estro and is well drained, allowing the vines to absorb all the minerals in the soil and soak up the terroir of the area. Cavalli's winemakers, Gioia Cresti and Carlo Ferrini (Wine Enthusiast's 2007 winemaker of the year) use French origin grapes from the vineyard, including merlot, cab-ernet sauvignon, cabernet franc, petit verdot and alicante bouschet. The winemakers use hand-harvesting techniques and select their grapes by hand, allowing the wine to mature more than 18 months in French oak barrels, and then for another year in the bottle. The result is a wine of great depth, featuring initial notes of blackberries and prunes that give way to accents of tobacco, spice and cinnamon.



2009 IL BORRO POLISSENA TOSCANA ROSSO IGT

Located in Tuscany at the foot of the Pratomagno Mountains, Salvatore Ferragamo's family winery brings the patriarch's design vision to the vine-yards with the help of renowned Italian wine-maker Stefano Chioccioli. Because the region is known for its great sangiovese-based wines, it's natural that one of the stateside favorites is a 2009 Polissena Toscana IGT Rosso. Produced in the highest vineyard in the Il Borro winery approximately 1,150 feet above sea level, the Polissena was awarded 92 points by Wine Spectator critic James Suckling, placing it firmly in the must-purchase category. The 100-percent sangiovese is a balanced varietal, offering high acidity integrated with light oak. Ideal for pair-ing with white or red roasted meats or tomato-based pasta dishes, it has light aromatics of dust and tea leaves, with rustic tones and notes of tart cherry and strawberry. **B**



2010 POETRY BY DEREK LAM CABERNET SAUVIGNON

Napa Valley wine producer Cliff Lede Vineyards partnered with Derek Lam earlier this year to create the Poetry by Derek Lam 2010 cabernet sauvignon. Crafted with hillside fruit from Cliff Lede's flagship Poetry Vineyard, and following Lam's vision of creating a classic Napa Valley cab-ernet sauvignon, Poetry by Derek Lam is a blend of 76 percent cabernet sauvignon, 14 percent merlot, 6 percent petit verdot, 3 percent cabernet franc and 1 percent malbec. The wine is blended and aged in Cliff Lede's state-of-the-art winery and caves for 24 months in French oak barrels. With a limited 47 cases available, the wine is available beginning this October exclusively through Cliff Lede's mailing list and Neiman Marcus.

The Written Word

Pen and paper can elevate simple correspondence to an art form.

BY EMILY L. FOLEY

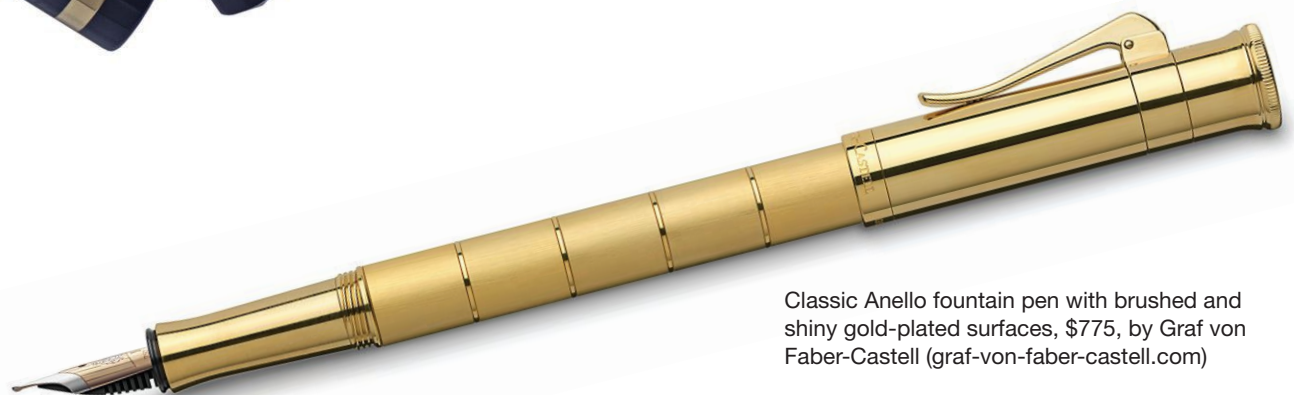
IN TODAY'S WORLD OF SHORTHAND MESSAGES SENT VIA SMARTPHONE, THERE IS SOMETHING ELEGANT AND PERSONAL ABOUT the written word. A lovely thank you note dropped in the mail or a simple condolences card attached to a bouquet of flowers can offer a recipient warm wishes with a personalized sentiment that texts and emails don't provide. As communication continues to evolve, the classic method of pen on paper gains more significance with each passing year. And for such an important form of communication, only the finest tools need apply. These luxury pens and paper will help you express yourself in style. **B**



Special edition Kipling black resin fountain pen engraved with text from two of Rudyard Kipling's works, finished with a solid 18-karat gold trim and nib, \$849, by Conway Stewart (conwaystewart.com)



Bayou Bespoke Stationery set featuring letterpress-printed, 100-percent cotton note-cards and envelopes lined with textured, chocolate-colored crocodile skin, from \$225, by Forgetful Gentleman (forgetfulgentleman.com)



Classic Anello fountain pen with brushed and shiny gold-plated surfaces, \$775, by Graf von Faber-Castell (graf-von-faber-castell.com)



Meisterstück Solitaire Tribute to the Montblanc Classique Rollerball featuring snow quartz and fine engraving, \$1,020, by Montblanc (800-995-4810; montblanc.com)



Luxury Old World leather wrap sketchbook with hand-stitched, frayed-edge paper from the Amalfi Coast, from \$170, by Jenni Bick (800-640-8758; jennibick.com)



Sonnet Ciselé sterling silver fountain pen with cross-hatch pattern cap and 18-karat gold medium nib, \$355, by Parker (800-237-8736; parkerpen.com)



Grosvenor Collection A4 Lippiatt calf leather writing folder with six organizational pockets, a gilded pencil, correspondence cards and envelopes, and a pad of featherweight paper, \$940, by Smythson (877-769-8476; smythson.com)



Sentryman carbon fibre rollerball pen with brass and palladium-plated attributes, \$625, by Alfred Dunhill (212-753-9292; dunhill.com)



Mr. Beaton's Crest flat cards and signature envelopes with customized text and/or monogram, from \$78, by Iomoi (925-282-1098; iomoi.com)

A Sweet Match

Exotic nectars from all around the world have taken the cheese and honey pairing to new heights.

BY LINDA DOMINGO



CHEESE AND WINE PAIRINGS ARE SECOND NATURE for many chefs and oenophiles, but lovers of fine foods are discovering a sweeter mate for the dairy product that has around 500 varieties. Honey—the sticky accoutrement most often used in baking, added to tea or as a spread—provides the perfect complement to cheese’s salty flavor.

Laurey Masterton, a practicing beekeeper and author of “The Fresh Honey Cookbook: 84 Recipes From a Beekeeper’s Kitchen,” was first introduced to the marriage of honey and cheese about 15 years ago at an ancient abbey in Tuscany when she sampled an appetizer featuring aged pecorino cheese, along with honey and pears. The combination of salty, sweet, tart and bitter was an inspiration.

“The chestnut honey came from the base of Mount Amiata ... and it’s a really rare honey,” she says. “It’s very bitter and dark, but when you pair it with a sweet pear and the salty cheese, it’s a wonderful thing where the sum is worth much [more] than the parts individually.”

Masterton, who is also a chef that works with the National Honey Board, suggests including fruit to create the ultimate blend of complementing and contrasting flavors. For a winning combination, she says, consider the balance, remaining careful not to overwhelm one ingredient with another.

Just as various cheeses have different flavors and strengths, there are diverse honey varieties, each the result of bees collecting nectar from different plants. Acacia honey, for example, is a very light varietal from Italy that is easily overwhelmed. For a pairing, “a young brie would be nice,” Masterton suggests.

The taste of honey varieties is much subtler than that of their infused counterparts. Infused honey blends the substance with ingredients such as lavender, while varieties gain their flavor the type of plants that bees visit to collect nectar. Some honey varieties, such as buckwheat or avocado, are actually bitter, making them delicious complements to strong blue cheeses or a salty cheddar.

Paul Piscopo, the executive chef at The St. Regis San Francisco, is sharing his passion for honey and beekeeping with Bay Area diners. The hotel recently began hosting its own hives, and the chef expects he will be able to harvest honey from them next year.

"It's not incredibly difficult; it just takes a little bit of time," Piscopo says of starting and maintaining the hives. "Like anything else, once you start to learn about something you want to learn more, and you get inspired by it."

Also a fan of pairing honey and cheese in dishes throughout the menu, Piscopo has used both ingredients to create specialties like his tortellini plate with heirloom peppers, house-made ricotta and honey. He explains just a small drizzle of honey on the cheese, "about a hair's thickness," is enough for an accent.

"To slop honey around and waste it is a travesty," Masterton explains, adding that one honeybee will produce about 1/12 of a teaspoon of honey in its entire life. "If you think that a pound ... or a jar of honey takes about 625 bees to make—their life's work—it really is a precious commodity. The bees are chemists and cooks and scientists."

Another factor to consider when pairing honey and cheese is location. "It's best if you have a locally made cheese ... and a locally sourced honey," Masterton says, adding that stone fruit, citrus fruit or berries tend to mingle well with honey and cheese flavors. "If you're from Vermont, for example, I would say a McIntosh apple with cheddar cheese, with some local clover honey."

While most reputable, high-end retail markets



reliably carry good honey products, Masterton advises the best way to audit quality is to check labels and make sure the only ingredient is pure honey. Also, turn the container to examine the honey's thickness. "If it's too thin, it's probably been watered on," she says. "The best thing to do, [however], is buy honey directly from a beekeeper [at] a farmers market. Just like with produce, if you know the grower, it's better." **B**

Left: When pairing cheese with honey, balance flavors to not overwhelm one ingredient with the other. Right: One honeybee will produce about 1/12 of a teaspoon of honey in its lifetime.



Fried goat cheese with clover honey and apples appetizer at Watermarc

A PERFECT PAIRING

There is a special alchemy that takes place when cheese and honey are paired together, and guests of Watermarc in Laguna Beach can get a taste of this delectable combination with its highly regarded fried goat cheese with clover honey and apples appetizer, a favorite among visitors and locals alike. "The honey accentuates the flavor of goat cheese and its light, crisp shell, while apples give a crunch of coolness," explains Marc Cohen, executive chef at Watermarc. The ingredients work together to create a unique combination of flavors, with the clover honey complementing the nuttiness and aged flavor of Laura Chenel's Chèvre goat cheese. "Clover honey has a lavender scent, and when it hits the hot goat cheese that perfumes," Cohen explains. One bite of the appetizer turns the senses into a playground for contrasting textures, flavors and scents, and all of the characteristics that make honey and cheese different are the very reasons why this combination is only natural. (949-376-6272; watermarcrestaurant.com) —*Lauren Matich*



The Dana Point Harbor, a jewel of the Southern California Riviera



A Trove of Treasures

IN THE FALL, DANA POINT HARBOR TEEMS WITH ACTIVITY, FROM DINING AND SHOPPING TO EXPLORING THE PACIFIC OCEAN, ALL ALONG SOUTHERN CALIFORNIA'S MAGICAL COASTLINE.

BY CHERYL PRUETT

DANA POINT EXUDES A SMALL-TOWN FEEL THAT DRAWS JET-SETTERS FROM all over the world to its exclusive coastal location, its historic ties to the sea—both maritime and surf-related—and its successful mix of luxury and local culture. It's no wonder many consider the 32-year-old, man-made Dana Point Harbor the city's "second" downtown. The Dana Point Harbor offers nearly 70 businesses—16 restaurants, 21 retail shops, 15 leisure companies and 18 marine businesses—that are nearly 100 percent family-run for 20-plus years.

"We are a family-friendly, relaxed destination," says Kim Tilly of the Dana Point Harbor Association. "No crowds, friendly locals and beautiful scenery—shopping in Dana Point Harbor frees you from mall madness. There's literally a store for everyone here."

This season, experience the bounty of Dana Point, one of Southern California's elite destinations, without ever leaving the harbor.

Singular Shopping

Custom jewelry, resort and boutique clothing, one-of-a-kind gifts and home decor items barely scratch the surface of retail offerings at the Dana Point Harbor. Those even looking to purchase a yacht can stop by harbor-based businesses such as Nordhavn, a boat dealer that builds and designs seaworthy yachts and has earned a reputation as a leader in the trawler industry. And when a newly minted yacht owner is looking for a place to house his vessel, he need look no further than the harbor, which boasts slips and moorings for 2,500 boats in its two marinas.

"I think Dana Point Harbor is really the best-kept secret," says Marla Balmuth, who owns three shops in the harbor, including the Golden Galleon Boutique, a California lifestyle clothing store; The Upstairs Store, an eclectic decor and gift shop; and Da Vine Food & Wine, which she opened four years ago with her husband, Steve. "Dana Point Harbor is such a precious resource that we all have—visitors, families, locals," she adds.

A visit to Harbor Jeweler is in order for those who love custom gem creations. Fifth-generation jeweler Vartan Jizmejian, who has owned a jewelry store in Dana Point for more than 20 years, runs the establishment. He moved to the harbor three-and-a-half years ago, renamed the shop Harbor Jeweler and never missed a beat in the family-run business. While the shop features an affordable line of production pieces, it is most known for its custom designs.



Clockwise from left: Stand-up paddleboarding in the Dana Point Harbor; Golden Galleon Boutique; Jon's Fish Market restaurant; Da Vine Food & Wine



“Our signature is our craftsmanship,” Jizmejian’s cousin, Rick Voskeritchian, explains. “We are [an] old-school type of jewelry store—we design, create custom pieces, work with every kind of gem stone, silver, gold and platinum.”

Mille Fleurs, a women’s boutique boasting luxurious bath products, handmade soaps and loungewear, has been a fixture of the harbor for 25 years and under the ownership of Kristina Tackett for the past six. “We are all about women,” Tackett says. “Our sleepwear is about comfort, and all of the women’s clothing is California-made.” The shop features Pandora and other artistic jewelry lines, candles and a blend-your-own perfume station.

In contrast, Top Brass is all about men—and has been for the past 21 years. The shop offers casual resort wear for men and custom leather products,

such as decanters for Patrón bottles created by John Lopez. Guests also can shop top brands, including Tommy Bahama, Reyn Spooner and Kahala. “It’s quite a harbor,” Lopez says of the area. “It’s maintained its pace and individuality.”

In addition to the Golden Galleon Boutique, which appeals to multigenerational shoppers, head to Chez Nevine, a shop that offers unique fashions ranging from footwear to hats. The owner, Nevine Sidhom, purchased the boutique on a whim more than 30 years ago and even creates hand-crocheted evening wraps.

Specialty Stores

Beyond fashion, a distinctive shopping experience filled with local treasures, from wine to art, can be found right along the waterfront.

The California wine boutique Da Vine Food & Wine offers local food products and a wine tasting experience in its Liquid Lounge. Guests can savor gourmet popcorn, California olive oils, Whale Tails corn chips (the product of a company founded in Southern California that boasts packaging designed by world-renowned, Laguna Beach-based marine artist Wyland), artisanal cheeses, truffles and caramel made in Kentucky, but named after Madame Helena Modjeska, a famous actress circa 1888 with Orange County connections (Orange County’s Modjeska Canyon was named after her, as she briefly resided there).

The wine tastings have grown to be the star of Da Vine, as Marla and Steve Balmuth focus on California boutique wines. “In many cases, certain labels are only available in our shop,” Marla



The Harbor Grill offers cocktails and seafood.

Balmuth says. “They are off the grid and limited production, and usually aren’t available outside of the winery.” Laguna Beach-based Purple Corduroy, which was launched by three local surfers, is one of those wines. Red Siren, Purple Corduroy’s signature wine, also can be found at Da Vine and makes for a distinguished local gift.

Additionally, Da Vine offers wine tasting throughout the week with an eight-bottle wine-dispensing machine from Italy, which will automatically dispense selected wines following the use of a pre-purchased wine card. “It won’t replace our regular ‘hands-on’ wine tastings; it enhances services for weekdays,” Marla Balmuth says. Da Vine also has a tasting menu with food offerings.

Art aficionados should stop inside Art Sea, a 22-year-old store that specializes in ocean-themed sculptures from dolphins to the pelicans of artist Brian Arthur. Additionally, The Downstairs Store has one of the best memorable souvenirs to take home: Dana Point Harbor coasters carved from marble blocks that feature maps of the harbor.

Harbor Exploration

For the active-minded, Dana Point Harbor offers something for everyone, including stand-up paddleboarding (SUP), kayaking, Jet Ski rentals and cruises through Dana Wharf Sportfishing & Whale Watching and Dana Point Jet Ski & Kayak Center. Even in the fall seasons, Southern California’s warm temperatures are conducive to continuing outdoor adventures.

Baby Beach at the west end is a mecca for SUP,

and those who are new to the sport can rely on flat, calm water as they navigate around the Ocean Institute, a maritime educational facility open to the public on weekends from 10 a.m. to 3 p.m. Even pro SUP enthusiasts such as Anthony Vela warm up at the popular beach due to its relatively quiet atmosphere and scenic surroundings. A Baby Beach SUP outing provides proximity to two tall ships—Pilgrim and Spirit of Dana Point, which are both part of the Ocean Institute.

A roundtrip stroll around the entire harbor is about a 4-mile circumference, going as far as the Ocean Institute at far west end. To experience the harbor from a vantage point on the sea, simply board one of the Ocean Institute’s regular voyages, such as the marine wildlife cruise or the nighttime bioluminescence cruise.

Palate Indulgence

Visitors to the Dana Point Harbor won’t leave without satisfied palates, thanks to the array of dining destinations along the waterfront.

The Harbor Grill, a family-owned seafood restaurant opened in 1984, is known for its mesquite-grilled seafood. Keegan Hicks, son of owners John and Wanda Hicks, has taken over the restaurant’s day-to-day operations. “The harbor is one of the last places a person can come and park for free [for four hours] and enjoy their time,” Keegan Hicks says. Lobster ravioli and seafood gumbo are among the local foodie favorites.

Another prized local eatery is Jon’s Fish Market, which specializes in fish and chips. Especially during the month of October, at the start of lobster season, Jon’s is a prime spot to indulge, says Jay Gilbo, general manager.

Upscale yet welcoming, Gemmell’s Restaurant, which features French cuisine, was opened by chef Byron Gemmell in 2000. The chef’s personal touch graces dishes ranging from shrimp scampi with Pernod to pork with a pear sauce. Classic French pastries and desserts can be savored, along with an extensive menu of digestifs, including Cointreau and Rémy Martin’s top cuvee, Louis XIII.

Wind & Sea, a prime steakhouse founded in 1972, has since evolved into one of Southern California’s premier restaurant destinations for Pacific Rim fusion cuisine. The restaurant offers its fare and patio dining wharf-side, and is surrounded by the Pacific Ocean on three sides. The signature mai tai is one of the restaurant’s most popular libations, approaching 2.5 million glasses sold over 40 years. Must-try menu items include calamari strip appetizers, macadamia-crusted mahi-mahi and blackened swordfish.

Whether exploring the harbor and its myriad boutiques or relaxing on the patio at one of the waterfront’s many luxury restaurants, the Dana Point Harbor is filled with endless activities to create a memorably bespoke day. **B**



ELEPHANTS ON PARADE

Dana Point is one of the elite destinations this season to host the U.S. debut of the Elephant Parade, the world’s largest open-air exhibition of dozens of life-sized elephant sculptures, which raises awareness and support for the dwindling Asian elephant population. The colorful “herd” arrived in August this year after global stops in London, Singapore, Milan and Amsterdam.

One location in the city displaying the elephants, which were created by locals and famous individuals alike, is The St. Regis Monarch Beach. “Dana Point is delighted to be selected as the first American city to showcase [the] Elephant Parade,” says The St. Regis Monarch Beach General Manager Johnny So. “The vibrant festival represents an unexpected, imaginative side of conservation and humanitarianism that is very much evident throughout our coastal community.”

Tommy Hilfiger, Diane von Furstenberg and at least 20 more are among those who added their creative touches to the cause in the past. The latest to trumpet the cause include “international poet of paint” Chor Boogie, Mumbai jewelry designer Mira Gulati, pin-up artist Olivia De Berardinis and Laguna Beach-based marine artist Wyland.

An auction of select elephant statues is slated to take place in November, after the exhibition’s close on Nov. 17. Since its inception in 2006, more than \$6 million has been raised for Asian elephant conservation through this unique parade. (elephantparade.com)

A Bite to Savor

These 10 dishes provide an itinerary to taste south Orange County's impressive fare in some of its most scenic settings.

BY PATRICK MOTT | PHOTOS BY JODY TIONGCO

VISITORS TO ORANGE COUNTY'S SOUTHERN COAST, ARMED WITH A HEALTHY APPETITE AND ADVENTUROUS spirit, will not be disappointed by the culinary wealth that abounds in the region. A tour of the county's southern beach towns can easily become a gastronomical journey in an area with a pristine reputation for top-notch cuisine.

So, for the hungry visitor whose time on the coast is limited, but whose imagination isn't, here are 10 representative dishes at many of the region's most respected and creative restaurants, stretching from Dana Point to Newport Beach.

TAVERN BURGER

Stonehill Tavern at The St. Regis Monarch Beach

Sometimes nothing but a burger will do, and St. Regis guests and Southern California visitors don't need to travel far to find one of the most creative examples of this classic, all-American favorite. The Tavern Burger is an off-menu item introduced for the fall season at the resort's Forbes Four-Star Stonehill Tavern, and the only thing better than looking at it is eating it. Created by Executive Chef Raj Dixit, it's made with 100-percent A5 Japanese Kobe beef and black truffles—a nod to the sustainable nature of the legendary beef and the abundance of fine truffles at this time of year. The toppings include 24-hour heirloom tomatoes, watercress and pickled red onions. Dixit also includes a choice of sides: either the widely praised French fries or his “chef's choice” selection for autumn: a crispy mai-take mushroom. (1 Monarch Beach Resort, Dana Point; 949-234-3318; stregismb.com)



JODY TIONGCO



BRUNCH

Ramos House Café

A singular Orange County location, Ramos House Café in San Juan Capistrano is a board-and-batten house on Orange County's oldest thoroughfare: Los Rios Street, across from the train station and blocks from Mission San Juan Capistrano. The unusually creative menu changes frequently, but the weekend brunch, served Saturdays and Sundays, is a huge draw. Sit in the garden under a century-old mulberry tree and indulge in apple cinnamon beignets or fresh-baked huckleberry coffee cake. There are 10 main dish choices, including goat cheese pain perdu (French toast) with roasted peaches and almonds, Southern fried chicken salad with dried cranberries and pumpkinseed dressing, spicy crabcake salad with smoked chili remoulade, and crab hash with bacon scrambled eggs and citrus cream. Owner/chef John Q. Humphreys assembles it all with great flair and visual creativity. (31752 Los Rios St., San Juan Capistrano; 949-443-1342; ramoshouse.com)



FRENCH QUARTER BOIL

Jimmy's Famous American Tavern

Coastal Orange County plays host to a diverse range of culinary options, and Dana Point's newest addition, Jimmy's Famous American Tavern (known locally as JFAT), is no exception. Known for re-imagining comfort food for a more sophisticated palate, the menu at JFAT includes an array of dishes to suit any craving, but an absolute must-have for any seafood lover is the French Quarter Boil. Staying true to the eatery's theme of classic dishes with a twist, JFAT's version of the Southern-style boil is traditional in its use of fresh clams, mussels, shrimp and andouille. However, the spicy beer and garlic broth is uniquely JFAT and completely delightful. Red potatoes and corn on the cob give the dish a familiar comfort, while a side of garlic toast ensures that diners are able to enjoy every last taste of the savory broth. Chef David Wilhelm says he was inspired by his restaurant's proximity to the ocean and felt that a "signature seafood entree" was a necessity. Enjoyed with a glass of one of the restaurant's craft wines, "it's the perfect dish for a crisp, cool evening," he says. (25001 Dana Point Harbor Dr., Dana Point; 949-388-8900; j-fat.com)

CRAB, AVOCADO AND MANGO STACK

Chart House

The stalwart Chart House franchise has been unusually successful for several reasons and, in Dana Point, one of them is most definitely the commanding harbor view from the bluff-top location. However, don't let it distract from one of the most truly unique seafood appetizers on the coast: the crab, avocado and mango stack. It's just that—big pieces of lump crabmeat in remoulade packed atop a cylinder of diced mango and avocado. Topped by a garnish of basil leaves, it's spectacular to look at and uncommonly refreshing to eat. The flavors of the three ingredients are almost aggressive, but together they make for a superlative starter—light and easy on the palate. The texture is particularly remarkable, too. (34442 Green Lantern St., Dana Point; 949-493-1183; chart-house.com)



COURTESY OF THE CHART HOUSE



BACON-WRAPPED HOT DOG

Sapphire Laguna

It's not a usual thing to see a hot dog on a list of memorable dishes, but Sapphire Laguna chef Azmin Ghahreman has taken the humble ballpark favorite and turned it into eye-opening cuisine. It's part of a menu section called "Spice Plates," served from 4 p.m. until closing, which is Ghahreman's response to the "small plates" trend. "Being a chef who has traveled the world and who has a deep understanding of spices, I created the bar-friendly Spice Plates to reflect my culinary journey in the world of street food, featuring all aspects of spices," he says. The bacon-wrapped hot dog is spicy indeed, served with sautéed jalapeños and caramelized onions and, Ghahreman says, it "achieves a perfect balance of flavors with savory bacon and just the right amount of mayo, served on a sweet, soft bun." (1200 S. Coast Hwy., Laguna Beach; 949-715-9888; sapphirellc.com)



MIALE RIPIENO

Luciana's Ristorante

The sort of restaurant that everyone wishes were in their neighborhood, Luciana's Ristorante was originally a residence (now part Tuscan inn, part family trattoria) that is a longtime favorite of Dana Point locals, and the perfect stop on a chilly day. One dish that's guaranteed to take off the chill and warm the very soul is the miale ripieno, a pork loin stuffed with sun-dried cranberries, currants and pecans, served with caramelized onion pancetta cream sauce. If this sounds a bit overwhelming, it's not; the sauce is unexpectedly subtle. The pork is juicy and succulent, yet nearly crisp on the outside. This one has been on the menu for a long time, and it bears out one waiter's observation: "... That's the best thing on that page." (24312 Del Prado, Dana Point; 949-661-6500; lucianas.com)

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YUM NUAH

Royal Thai Cuisine

For those who love to browse big menus, pull up a chair at Royal Thai Cuisine and be prepared to do some real reading. This is a perfect place to come with a large party, where ordering “family style” can turn a lunch or dinner into a true feast. The variety of main dishes is happily daunting, but some of the most memorable tastes oftentimes can be found in the smaller bites, a shining example of which is the yum nuah. It’s an appetizer that consists of grilled bits of beef or chicken with cucumbers and lettuce mixed with a spicy lime sauce. That’s the menu description, but there’s more: added to the mix are purple onions, cilantro, celery bits and thin carrot rings. Taken together, this could be considered a salad with beef or chicken. The lime sauce, which is more of a thin dressing, provides that wonderful sweet-and-sour tang for which the most flavorful Thai food is known. (1750 S. Coast Hwy., Laguna Beach; 949-494-8424; royalthaicuisine.com)

TABU POKE

Tabu Grill

Ask Executive Chef Rayne Frey to recommend an unusually satisfying small dish and he’ll quickly come up with Tabu Grill’s ahi poke. A familiar treat in Hawaii, it consists of little bits of particularly lean and flavorful raw ahi tuna garnished with pickled red onions, subtly sweet wakame seaweed and scallions. Frey calls it “light, cool and refreshing,” just the dish to accompany a warm, early afternoon. Diners also will eat a true Hawaiian original; poke (Hawaiian for “cut piece” or “small piece”) has in recent decades graduated from the simple home table presentation to upscale cuisine, and Tabu Grill’s offering is evidence. Think of it as a fanciful first cousin to the elegant Japanese sashimi. (2892 S. Coast Hwy., Laguna Beach; 949-494-7743; tabugrill.com)

TABU GRILL





STEAK DIANE

21 Oceanfront

One of Newport Beach's go-to restaurants for diners desiring a rich atmosphere and one of the best ocean views in town, 21 Oceanfront is adjacent to the Newport Beach Pier and only a few steps from the sand. Executive Chef Miroslav Rusev also serves up some of the best surf-and-turf in the county. A delightful example is the steak Diane. It's a prime butterflied filet sautéed in a cognac mushroom sauce, but that hardly tells the tale. The thinly cut filet is tender to the fork's touch (although a steak knife is provided) and cooked perfectly to order. The accompanying sauce is a study in richness; no mushrooms are spared, while cognac lends an almost resonant tang and a deep roundness. (2100 W. Oceanfront, Newport Beach; 949-673-2100; 21oceanfront.com)

SWORDFISH

Café Zoolu

Located in a little converted house for the past 20 years, Café Zoolu has become a runaway favorite among locals who come for the funky South Seas atmosphere and, in droves, for the swordfish. "We've had seven restaurants in the last 45 years and it's been on my menu since day one," says chef Michael Leech, who owns and operates the restaurant with his wife Toni. "I've been cutting it and cooking it the same way, over the mesquite." Cut like a top sirloin baseball steak from the center loin of the fish, the three-inch-thick, one-pound steak is served with garlic mashed potatoes and an array of mixed vegetables topped with pecorino romano cheese. The big cut is offered with seared-in Cajun spices or crusted with macadamia nuts. For those who can't decide, order the sampler and enjoy all three in smaller portions. (860 Glenneyre St., Laguna Beach; 949-494-6825; cafezoolu.com) **B**





"Priscilla Queen of the Desert," coming to Segerstrom Center for the Arts

CURTAIN CALL

For the 2013 fall season, three critically acclaimed theaters reinforce Orange County as a major cultural force in the nation.

BY PETER A. BALASKAS

THERE IS SOMETHING MAGICAL ABOUT ATTENDING A LIVE THEATER production. The multicolored lights, diverse set designs, brilliant acting, curtain calls, applause and, of course, the opening night Champagne reception creates a captivating experience. It's a popular, elegant affair, especially in Orange County, whose pedigree as a national theater presence has increased with each passing season.

Three cultural centers have proved instrumental in the county's artistic development: South Coast Repertory, Irvine Barclay Theatre and Segerstrom Center for the Arts, each unveiling a new season this fall.

South Coast Repertory: A Golden Anniversary

A sense of entrepreneurial risk fueled the artistic dreams of David Emmes and business partner Martin Benson, the co-founding artistic directors who established South Coast Repertory (SCR) in 1964. For the next 49 years, this regional company has patiently evolved and expanded in Orange County until finding its permanent home in Costa Mesa next to Segerstrom Center for the Arts.



"4000 Miles" will be presented at South Coast Repertory this fall.



TIM CHAPMAN PHOTOGRAPHY

"Fast Company" is another one of the productions debuting at South Coast Repertory.

"There's that old thing about pinching yourself to make sure that this dream you had [actually came true]," Emmes says, recalling himself and Benson as "a bunch of idealistic college kids setting out to start a theater" and gaining support along the way.

"It's a great testament to Orange County; SCR was kind of built on an entrepreneurial vision itself, and somehow there would be people ... aligned with our artistic interests and they understood that the idea of entrepreneurship was taking a risk of going out and trying to do something."

Thanks to rising popularity of the theater, as well as various donations and grants from the National Endowment for the Arts, The Shubert Foundation, The James Irvine Foundation and, most significantly, the Segerstrom family and

George and Julianne Argyros, South Coast Repertory became the two-stage theater center both Emmes and Benson envisioned: The 507-seat Segerstrom main stage and the 336-seat Julianne Argyros stage.

As the awards accumulated with each passing year—most notably a Tony Award for distinguished achievement by a regional theater in 1988—South Coast Repertory aims for a dynamic 50th anniversary season, opening this fall with Arthur Miller's "Death of a Salesman," starring television and stage veteran Charlie Robinson.

"In terms of choosing a season opener for the 50th season, ["Salesman"] makes a very big and exciting statement," says SCR Managing Director Paula Tomei. "It's one of the most important seminal works in the American theater by Arthur

Miller, who we've done many times."

While "Salesman" closed Sept. 29, SCR continues its long-term mission of new play development by presenting "4000 Miles," which was named No. 1 play of 2012 by Time magazine, and "Fast Company."

"Amy Herzog's play ["Miles"] will be one of the most frequently produced plays in the country this year and was a Pulitzer finalist. Carla Ching ["Fast Company"] is emerging as one of the most exciting young writers working today," says SCR Artistic Director Marc Masterson. "With these two plays, we are looking towards the future in our 50th anniversary season."

Completing the fall lineup is SCR's holiday production of "A Christmas Carol," the theater company's 33-year tradition. The season continues



"2 One Another," by the Sydney Dance Co., is coming to Irvine Barclay Theatre.



"Macbeth," coming to Irvine Barclay Theatre



Prima ballerina Diana Vishneva will perform at Segerstrom Center for the Arts.

DEBUTING THIS FALL

SOUTH COAST REPERTORY

"Fast Company," Oct. 6-27; "4000 Miles," Oct. 18 - Nov. 17; "A Christmas Carol," Nov. 29 - Dec. 26

IRVINE BARCLAY THEATRE

Sydney Dance Co., Oct. 16; National Theatre HD: "Othello," Oct. 10; National Theatre HD: "Frankenstein," Oct. 31; National Theatre HD: "Macbeth," Nov. 23; Jon Batiste, Oct. 19; AnDa Union, Oct. 26; Salzburg Marionette Theatre: Mozart's "The Magic Flute," Oct. 27; Salzburg Marionette Theatre: "Wagner's Ring Cycle," Oct. 27; "Potted Potter," Nov. 14-16; Festival Ballet Theatre: "The Nutcracker," Dec. 13-24

SEGERSTROM CENTER FOR THE ARTS

Bernadette Peters, Oct. 11; "Priscilla Queen of the Desert," Oct. 22-27; ACS: Allen, Carrington, Spalding jazz trio, Oct. 25 - 26; Diana Vishneva, Nov. 6-7, 9-10; Pacifica Quartet, Nov. 12; LA Opera in Concert: "Falstaff," Nov. 26

in 2014 with five new plays, ending with Molière classic, "Tartuffe." With this diverse selection, South Coast Repertory's golden anniversary marks a prestigious milestone for Orange County's theater community.

Irvine Barclay Theatre: A Perfect Picture

Douglas C. Rankin, president of the Irvine Barclay Theatre (IBT), is proud of the 756-seat venue for a number of reasons: Its scenic location at the University of California, Irvine, the diverse productions it presents and the generously loyal Irvine community. But Rankin is also proud of the theater's intricate design, size and "vibe" of the space itself.

"I think it's due to size and comfortability of the place," Rankin says. "I think it ranks very high in terms of consumer amenities. And it has that 'je ne sais quoi' that when you get there, it looks like, smells like and it feels like a theater. I do like its traditional ambience and I think people respond

to that emotionally."

Choreographer Jacques Heim, who is founder and artistic director of the Diavolo Dance Theater, wholeheartedly agrees with Rankin. His group performed at the Barclay last spring and will take the stage once again in spring 2014.

"When we choreograph, when a director works on a piece, you're kind of a bit of a filmmaker, meaning your eyes become the camera and you want the perfect picture," Heim says. "And ... some theaters destroy that picture because it is not appropriate for them. But at IBT, whatever I have created ... it becomes the perfect picture frame. And perfect sound. That is the house you want to be in."

And it's that "perfect picture" quality that has served the Barclay well in terms of its varied productions, including dance, plays and concerts. The theater's fall season begins Oct. 16 with the U.S. debut of the Sydney Dance Co., one of many dance productions planned for the 2013-14 season.



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As if 3-D and surround sound weren't enough, imagine enjoying the next big-screen blockbuster from the comfort of a plush, reclining seat and beckoning a waiter with the push of a button to order dinner without missing a second of the movie.

Orange County's luxury cinemas beckon with the finest amenities, including full bars, diverse gourmet menus for lunch, dinner and dessert, elegant lounges and even waiter service, where you can have orders delivered to your theater seat.

Each theater offers its own unique perks. For instance, while waiting in the lobby at the Laguna Niguel-based Cinépolis, patrons can sip a drink at the bar, mingle in the lounge or view their favorite sports on two flat-screen televisions. And each theater has 70 fully reclined leather seats, with a "call waiter" button to place your food or drink order.

The intimate New Port Theater in Corona del Mar boasts leather minisofas, balcony seating and weekend international film festivals. There's also Island Cinema in Fashion Island, where moviegoers can take a nighttime romantic walk near the fountains or shop at nearby Bloomingdale's and Macy's.

For those seeking a film to watch in luxury, coming to theaters this fall are the much-anticipated "Captain Phillips" (Tom Hanks), "Ender's Game" (Harrison Ford), "The Hunger Games: Catching Fire" (Jennifer Lawrence) and many more.

MARC VANAPPELGHEM, COURTESY OF OPERA DE LAUSANNE



Roberto Frontali as Falstaff in the opera of the same name, coming to Segerstrom Center for the Arts

Rankin says one of the best aspects about the Barclay's dance series is that it never competes with another prominent dance program in Orange County.

"The Segerstrom Center has an extremely prestigious ballet series; we have a parallel prestigious contemporary dance series," Rankin says. "Our program complements that. Our [seasonal] program is designed to fit the hall and to provide the culture consumer in Orange County with options that they would not otherwise have available."

In addition to the dance series, the theater presents televised theatrical productions broadcast on a giant high-definition screen from the National Theatre in London: Shakespeare's "Othello" and "Macbeth," the latter starring Oscar-nominated Kenneth Branagh.

In the realm of live music, the Barclay will present jazz musician Jon Batiste as well as the international sounds of AnDa Union. Continuing the fall season, the audience will be witness to opera music performed by puppets: The Salzburg Marionette

Theatre from Austria, celebrating its 100th anniversary, will present Mozart's "The Magic Flute" and "Wagner's Ring Cycle."

But the Barclay's reputation as a pre-eminent performance center also helps the creative and professional stature of their artists.

"Essentially, [performing at] IBT raises your stock value," says Heim, who compares the Barclay to venues in Europe where the artists are treated with distinctive reverence and worldly respect. "It is world-class. With Doug [Rankin], who has traveled around the world, you feel you're in a different kind of house; a house where Doug and his staff really take care of the artists. It is one of the best theaters I know all over California."

Segerstrom Center for the Arts: A Cultural Neighbor

Never let it be said that the Segerstrom Center for the Arts is limited when it comes to choosing the appropriate stage. There is the 3,000-seat, opera house-style Segerstrom Hall, the



Jon Batiste will perform at the Irvine Barclay Theatre Oct. 19.

2,000-seat Renée and Henry Segerstrom Concert Hall, the 500-seat Samueli Theater and the 250-seat Founders Hall.

However, Segerstrom Center President Terry Dwyer stresses that it would be a mistake to omit the 46,000-square-foot Arts Plaza, which is open to the public. He believes that each space can fit any kind of production.

“We feel we can handle almost any kind of artist that’s touring and who wants a place to perform, because you have to match the great artists with great spaces,” Dwyer says. “And we’re able to do that. And that’s one of the things that allows the Segerstrom Center to attract and present such a wide, substantial range of kinds of artists because we have the spaces to support their needs and also spaces that are attractive to our audiences.”

Since its opening in 1986, Segerstrom Center for the Arts—which has been financed strictly through private funding and donations—has presented high-quality live performing arts through its diverse “series” system. This fall’s program

includes Bernadette Peters in the cabaret series; the ACS: Allen, Carrington, Spalding trio for the jazz series; and LA Opera’s concert production of “Falstaff” for the opera series, as well as other productions in the center’s concert, Broadway and family series.

In its dance series, internationally acclaimed and award-winning prima ballerina Diana Vishneva will grace Segerstrom Hall. “Not only is she one of the top dancers in the world, she is the most dedicated and creative and just charming person to work with,” says Judy Morr, Segerstrom Center’s executive vice president. “There is not an ounce of diva in her; she is absolutely a choreographer’s dream of an artist to work with because she’s open to new ideas.”

The Broadway hit, “Priscilla Queen of the Desert,” will appear as part of Segerstrom’s Curtain Call Series. Tom Bartlett, the show’s production stage manager, says the Tony Award-winning musical is guaranteed to entertain with its 500 costumes, 20 musical numbers and a lavender



The Salzburg Marionette Theatre is coming to the Irvine Barclay Theatre Oct 27.

bus on stage.

“I think they’re going to love it because it’s just a fun show,” Bartlett says. “I think it will fit the theater beautifully because of the space and how the proscenium looks.”

While Segerstrom Center attracts some big names to the stage, Morr believes that when it comes to bringing Orange County into the cultural limelight, the recognition belongs to the center’s neighbor.

“I would have to credit SCR for having laid the groundwork for the center coming into being,” she says. “I’m enormously grateful to our neighbor and, I consider in many respects, a working partner in the arts community.”

“And the Barclay, also, opened about at the same time as we did. We have never been in competition with one another.”

With this genuine sense of camaraderie among these three theatrical centers, Orange County’s status as a cultural capital will no doubt thrive far beyond this fall season. **B**



Guests start the day with a relaxing morning yoga class.

A Perfect Fall Getaway

Experience a weekend of rejuvenation, relaxation and seasonal fare at The St. Regis Monarch Beach.

BY VICKI HOGUE-DAVIES | PHOTOS BY JODY TIONGCO

A WEEKEND AT THE ST. REGIS MONARCH BEACH, with its pristine Southern California beach location, can be tailored to just about anyone's individual preferences to ensure that each and every stay is both memorable and idyllic. Whether guests choose to dine indoors or out, relax poolside or enjoy a spa massage, swim in the ocean or simply lounge on the beach, they'll experience an exemplary weekend at this coastal resort.

Active Relaxation

Begin a weekend stay by sleeping in or, if an earlier start is preferred, ask for a wake-up call from the resort's coveted butler service. The butlers can arrange coffee or tea service and breakfast in the

privacy of the guest's suite.

Breakfast also is served, along with stunning ocean views, at the resort's Motif restaurant, which features all-day dining and a Sunday brunch. At brunch, guests can enjoy unlimited Champagne and the restaurant's signature bloody marys with their meals. For lighter fare for breakfast or throughout the day, try Crust for fresh-baked goods, seasonal fruit, espresso, sandwiches and salads.

After breakfast, or even before, a gentle yoga class helps clear the mind and restore the body, notes Darcie DeBartelo, spa director for the resort's Spa Gaucin. "A great way to start off any weekend retreat is to get your mind and body

in the right space," she says. "I would start the weekend off by taking one of our daily yoga classes. One of my favorites is our gentle flow class." DeBartelo explains that this class features a more relaxed pace, which remedies feelings of stress and fatigue.

"Then, I would take advantage of the sauna and steam to prep the body for some great, relaxing treatment," she continues. "These things combined together will create a great sense of relaxation and [peace of] mind." Two spa treatments she recommends include the Thai poultice massage, which incorporates Thai massage movements and a warm, scented poultice, and the PediKarma massage, which features an aromatic foot soak and a



Thai Poultice Massage at the St. Regis' Spa Gaucin

rejuvenating reflexology foot massage.

If a faster-paced workout is preferred, there are multiple exercise options offered through the spa. Precor and Technogym fitness equipment is available for guests' use, and appointments with personal trainers can be arranged.

Meanwhile, a roster of daily fitness classes includes the spa's new beach boot camp. "We have the pleasure of great weather in Southern

California, so we can offer this camp even in fall," DeBartelo says. The beach boot camp workout takes place right on the sand and includes stretching, interval training and a core workout that will leave guests feeling strong and revitalized.

Midday Respite

Following a morning of gentle rejuvenation or strenuous activity, guests undoubtedly will savor



Couples Suite at the St. Regis' Spa Gaucin

a break for lunch or a snack at one of the resort's restaurants. Whether visitors have played a round of golf at the oceanfront Robert Trent Jones Jr.-designed Monarch Beach Golf Links or never handled a club, a light meal and a cold drink at the Club 19 restaurant—on the verdant course's patio—is sure to provide a refreshing indulgence. The restaurant features inspired American fare and views spanning from the first hole to the ocean.

The Monarch Bay Club—exclusively open to resort guests and club members—serves California cuisine in a beachfront setting. It welcomes guests for lunch and dinner and, on Sundays, as at Motif, presents a delicious seasonal brunch.

To reach the club and the resort's private beach, guests can board the St. Regis Resort Tram, which runs daily from sunrise until 7:30 p.m., with

LOCAL ADVENTURES

While guests of the resort can experience an intimate weekend at The St. Regis Monarch Beach without ever leaving the property, Chef Concierge Gundula Reile also recommends several nearby excursions that she personally enjoys.

"I find it relaxing to [go on] an ocean cruise," she says. "It is fun to go whale watching with either Captain Dave's Dolphin and Whale Watching Safari or Dana Wharf Sportfishing and Whale Watching. Being on the majestic ocean and seeing dolphins, and possibly a whale or even just a sea lion, [is relaxing]."

In early fall, some of the sea animals seen on the tours include blue whales, fin whales and minke whales. Migrating gray whales pass through the area's waters in November as they travel to their winter breeding grounds in Baja California. Large schools of bottlenose and common dolphins are often seen, as well as a variety of other, smaller animals. (949-488-2828; dolphinsafari.com) (949-496-5794; danawharf.com)

Another nearby spot Reile enjoys visiting is the creative colony of Laguna Beach, just north of the resort. "It is pleasant to explore Laguna Beach after the many summer visitors have left and get reacquainted with its shops [and galleries]," Reile says. "It is especially nice to visit on Art Walk evenings, the first Thursday of every month." (949-497-9229; lagunabeachinfo.com)



Rémy Martin's Louis XIII cognac, a seasonal drink offered at the resort

departures from the front drive every 15 minutes. Following lunch, relax on the sand using the resort's complimentary beach chairs, towels and umbrellas, and enlist a St. Regis butler to attend to any afternoon desires.

If water-based activity is on the agenda, guests can rent surfboards, paddleboards, bodyboards and ocean kayaks at the club, and take private lessons from highly trained resort instructors. Private ocean swimming lessons also are available.

"The Pacific Ocean directly in front of the St. Regis is the biggest way to experience the outdoors here," Chef Concierge Gundula Reile says. "Due to the fact that our average temperature in Southern California is very high [the average year-round temperature in Orange County is 70 degrees Fahrenheit], guests can still enjoy ocean activities during fall, like kayaking or watching a beautiful sunset from a stand-up paddleboard."

Another outdoor option is to take a scenic walk



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Executive Chef Frederic Castan at The St. Regis Monarch Beach

around the grounds and surrounding areas. “Being outside and enjoying the fresh air and views and not even [realizing] you’re exercising is the best to me, so I would recommend our hikes and walks,” DeBartelo says.

The resort offers two spa-organized hikes and walks: the Scenic Bluff Trail Hike With Nadia and the 2.5-mile Beach Walk With Emily. Guests also may walk, hike or run on their own, following several concierge-endorsed routes.

“We recommend several trails, from a 3-mile loop around the resort to an 8-mile hike into the canyon toward Chapparosa Park,” Reile says. “Our favorite walk/hike is 4.8 miles, taking you toward the beach and along the strand into the headlands of Dana Point, high up on a cliff. There, a spectacular view awaits you in an area kept as a preserve,

where you may see anything from mice to possibly a bobcat.”

Wine and Dine

“Make sure you enjoy a sunset on your weekend visit,” Reile says. “They are most spectacular here during fall.” Off the ocean, she suggests several spots for prime sunset viewing. “Be at one of the many patios, such as at the Monarch Bay Club or the terrace at the Lobby Bar,” she says. “At the club, listen to the waves as you enjoy the sunset. Or, enjoy sitting on our beautiful patio outside the Lobby Bar for a glass of wine or a handcrafted cocktail while watching the sunset.”

Frederic Castan, executive chef for the resort and Motif restaurant, says red wine is his drink of choice while he watches the sun drop below



Fall vegetable soup at Motif



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A round of golf at the resort's Monarch Beach Golf Links affords unparalleled ocean views.

the horizon. "I always prefer a good hearty glass of red with dark colors and hints of sherry and leather," he says. "I am not much of a cocktail person myself, but, for the fall, the Lobby Bar and Motif are doing some exceptional warm cocktails that can always be enjoyed on our sunset terrace in front of our newly installed fire pits, or fireside in our Lobby Lounge."

A seasonal drink offering at the resort is Rémy Martin's Louis XIII cognac. The 100-year-old fine Champagne cognac's aroma includes autumn notes like hazelnut, spice, figs and more, making it perfect for sipping before or after a delightful meal and warming up on a cool fall evening.

Delectable dishes are paramount at Stonehill Tavern, famed restaurateur and chef Michael Mina's acclaimed restaurant. Elegant dishes prepared with the finest seasonal ingredients ensure extraordinary dining experiences for guests any day of the week. The restaurant, which is open only for dinner, presents contemporary American cuisine and offers seafood, meat and vegetarian plates. Wine and cocktail pairing menus are

also available and prove thoroughly helpful, since Stonehill Tavern features more than 400 bottles on its wine list as well as an extensive offering of modern and classic cocktails.

Another enticing dinner option is Motif Restaurant, where Castan creates seasonal dishes using only the freshest locally sourced ingredients. "One of my favorite fall pastimes is visiting the local farmers markets to see what to expect for the fall and winter harvest," he says.

Castan eagerly shares his not-to-be-missed Motif dinner recommendations: "On a cool fall night, I suggest guests try a delicious, warm and hearty soup, like the vegetable soup we are featuring," he says. "This hearty soup includes lots of root vegetables and is flavored with olive oils from Temecula Olive Oil Co. And although we don't have this set on the Motif menu, I love a good veal or lamb stew. Stew is great for a cool fall evening.

"Something that I would like to try this fall in Motif and would suggest our guests try is a chicken corn sausage," he continues. "I plan to make some from scratch in the Motif kitchen and

feature some of the amazing fall corn harvest. This is not to be missed."

When it comes to an impeccable weekend at The St. Regis Monarch Beach, there are abundances of activities, amenities and dining experiences that shouldn't be missed. If Castan had to plan a quintessential weekend at the resort, he says he would include a massage at the spa, a blissful walk on the beach to take advantage of the cooler, quieter coastline and a late-harvest dinner with a vibrant glass of wine followed by an early bedtime.

"There are so many great things to enjoy at the resort in the fall," DeBartelo says. "Some of my favorites are the great wine dinners at Stonehill, the resort's traditional Champagne sabering ritual [each evening at 6 p.m.] and our Sunday brunch with great seasonal foods."

Whether guests desire to spend the weekend moving from one activity to the next, or simply relaxing with a good book under the shade of a beach cabana, The St. Regis Monarch Beach resort will deliver an exceptional escape. **B**

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BY EMBRAER



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TURNING UP THE HEAT

With new restaurants, food lines and television projects in the works, celebrity chef Cat Cora continues to rise in the culinary world.

BY DAMON M. BANKS

ONE MIGHT SAY THAT CELEBRITY CHEF CAT Cora's claim to "Iron Chef" fame began with potatoes. On the first season of "Iron Chef America" in 2005, Cora made her debut as the show's first female Iron Chef—quickly slicing and dicing her way into the audience's hearts with her inventive cuisine, out-of-the-box creativity and unflappable determination. Needless to say, Cora won "Battle Potatoes" against challenger Alex Lee.

Since that unveiling eight years ago, Cora seemingly became one of the most celebrated and beloved chef personalities overnight. For Cora, however, this new position in the culinary industry was simply another step toward the big picture she established for herself as a teenager.

Today, she continues to break barriers, create new challenges and develop more ways to give back, all with the same sincere humility and composed focus seen when she won her way into America's heart nearly a decade ago.

The Early Years

Coming from several generations of restaurateurs, Cora grew up in a small Greek community near Jackson, Miss., where she vividly remembers rolling grape leaves, creating dishes with phyllo dough and preparing other specialties with her parents and grandmother at the age of 7.

"I always enjoyed being in the kitchen but really loved visiting the continental restaurants, like my godfather 'Taki' had, as the vibe was just incredible," Cora recalls.

It was at the young age of 15 that she first knew she wanted to become a restaurateur and enter the hospitality world. "It was then that I put together my business plan, started cooking a lot more at home and truly mastering dishes," Cora says. "Several favorites at that time were a great herb and lemon roasted chicken and cured salmon."



Cora loves incorporating fresh produce into dishes.

Staying focused, Cora continued to work with her family at home, while also cooking at an Italian bistro and preparing classical French cuisine at a private dining club during her college years. With deep Greek roots, she elected to take four months after graduation to further explore all that Europe has to offer by experiencing the diverse and complex cuisine and wines in nine countries.

For a young woman who was already being recognized by many in the restaurant business because of her dedication in the kitchen and imaginative use of Southern spices with Greek delicacies, it was

time to take the next step toward her lofty goals. When Cora was 21, she spoke with Julia Child at a book signing in Mississippi. Child referred to the Culinary Institute of America as the "Harvard of culinary schools," which prompted Cora to apply the very next day and begin her illustrious career.

Mastering the Art

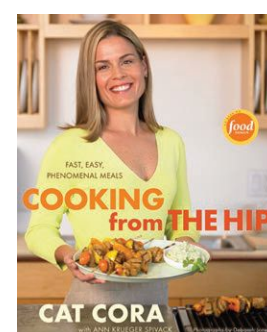
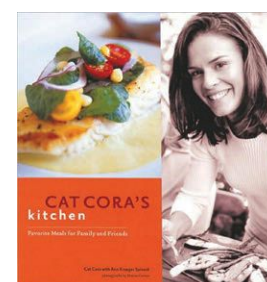
The Culinary Institute of America proved to be a great place for Cora to further her training while living in New York. During this time, she also worked as an apprentice with chefs Anne Rosenzweig at Arcadia and Larry Forgione at The Tavern at the Beekman Arms. Always with a love for the European approach to food, Cora also had apprenticeships while in Europe with two of France's three-star Michelin chefs, Georges Blanc and Roger Vergé. Returning to New York, she was the sous chef at the Old Chatham Shepherding Co. under Melissa Kelly before making another major move—one to Northern California to become the chef de cuisine at Napa Valley's Bistro Don Giovanni.

"It was definitely tough for women in the kitchens back in the '90s, both in school and even in the three-star Michelin kitchens in France, but I knew no matter what hardship I went through then, it would be the best thing for my career, and that has been the case," Cora says.

The years between 1999 and 2005 were a busy time for the burgeoning chef, both professionally and personally. She married the love of her life, Jennifer, and started a family, while taking advantage of opportunities to host and co-host food and lifestyle shows. Beginning with "Melting Pot" with Rocco DiSpirito, she continued on-air hosting for "My Country My Kitchen," "Simplify Your Life" and "Kitchen Accomplished" during this time. Her magnetic personality and masterful



When not in the spotlight or traveling, Cora enjoys cooking at home for her family.



Cora is author of three cookbooks with simple yet delectable recipes.



Cora developed a line of cookware as well as Greek products, including olives, olive oils and sauces.

skills in the kitchen had certainly grabbed the attention of the producers and networks.

Ruling With an Iron Fist

Though it feels like only last year that the world watched Cora become the first female featured on “Iron Chef America,” eight years have gone by—a busy eight years at that.

“Since I became an Iron Chef, developed my company, became CEO ... and then built additional companies and restaurants within Cat Cora Inc., nobody has questioned my abilities,” Cora says.

“Iron Chef America” undoubtedly secured Cora’s position within the culinary industry, but with the title of Iron Chef and a personal triumph of being named Teacher of the Year by Bon Appétit, these were simply more steps toward Cora’s big-picture plan. Since “Iron Chef America,” she has been a

guest judge, host and co-host of a variety of hit food and lifestyle programming.

When not in the spotlight, Cora and her family have been living in Santa Barbara, Calif. At home with an audience dear to her heart, Cora showcases her world-class abilities in the kitchen to her wife and their four sons, Zoran, Caje, Nash and Thatcher.

“I love to make fish tacos, and since we live by the ocean, we get fresh fish each day,” Cora says. “It’s quick, easy, delicious and everyone gets involved to customize their own ... however, another favorite for the boys is my lasagna.”

The entire family loves to travel, and they are always looking for the next adventure. Greece is always a family favorite, but there’s also an ever-growing love for Asia among the Cora family.

“I love Thailand so much. If my family and I could live there part of the year ... I would

definitely do it,” Cora says.

Cora also has a very strong fan base throughout the continent, and with the recent opening of a restaurant in Singapore, she hopes that they can continue expanding in Asia. Hosting shows such as “Around the World in 80 Plates” for Bravo, Cora is also no stranger to needing to travel without her family by her side each day. Making the most of today’s technology, she manages to Skype and FaceTime with her family at a designated time each night, regardless of where she is in the world.

Cora adds, “The most important thing is to speak to my kids and wife at least once a day, even across continents.”

Building an Empire

If only a 15-year-old Cora could see herself today: six restaurants (and counting), three cookbooks,

a children's book, cookware, product lines and so much more. With the success of her cookbooks, Cora has launched a revolutionary app perfect for chefs at every level, complete with recipes, step-by-step instruction and tutorial videos.

"It's the best app out there with three patented features no other culinary app will ever have," Cora says.

She also has a full line of products and a wine label, Coranation Wines. The Cat Cora's Kitchen by Gaea features a full range of Greek olives, olive oils, tapenades, vinegar and sauces, with proceeds from products purchased supporting her charity, Chefs For Humanity. Being involved with every step of the process, Cora has worked to develop a line of cookware and utensils to meet every demand using "the best materials on the planet and not sacrificing quality to compromise on the price," she says.

A very unique business direction was taken to open her restaurants in theme parks, resorts and airport terminals. "Often [there is] a lack of healthier alternatives in airports and theme parks," Cora says. "We plan to continue expansion throughout North America as well as other countries similar to the restaurant opened this year in Singapore. You will definitely see me in many more locations as early as spring and fall 2014."

Jet-setters faced with only fast-food chain options between flights will be pleased to discover one of the Cat Cora's Kitchen restaurants. "We are bringing farm-to-table, organic and local sustainable cuisine to airports, where it has never before existed," she explains.

Current locations for these restaurants include Houston, San Francisco and Salt Lake City. Cora also owns Kouzzina at Disney World, CCQ in Costa Mesa, Calif., and Ocean Restaurant at S.E.A. Aquarium in Singapore.

Breaking barriers again for female chefs, Cora became the first woman to ever be inducted into the American Academy of Chefs last year, placing her among the likes of Charlie Palmer, Thomas Keller and James Beard. But the humble Cora prefers to focus much of her effort on her philanthropic endeavors than revel in her accolades.

Giving back has always been a major priority for Cora, and her philanthropic undertakings include numerous projects both domestically and internationally. She launched Chefs For Humanity in 2004 as a way for her to respond to the tsunami disaster. While continuing to develop her own charity, she has also served as the nutritional spokesperson for UNICEF and worked directly with Michelle Obama as part of her Chefs Move to Schools campaign.

"Better nutritional education is a priority for both the children and their families," Cora says. "We strive to build programs that ensure every child is fed each day—both in America and in

developing countries. Our goal is to combat nutrition and malnutrition issues with focus on stepping up nutrition education and curriculum in schools, while also tackling the malnutrition epidemic in developing countries like Haiti, Ethiopia, Honduras, Nicaragua and many more."

Yet, with a charity, multiple restaurants and four young boys under her belt, there's no rest for Cora.

"I'm still involved with 'Iron Chef America' for Food Network after all these years," she says. "I also have several television projects in development, two food lines—Cat Cora's Kitchen by Gaea and

Cat Cora's Kitchen by Grecian Delight—and the cookware line, Cat Cora by Starfrit. I just launched a women's lifestyle shoe line with Mozo Shoes by Deckers. I have six restaurants, with more coming very soon, and have just recently secured the publishing of my memoirs with Scribner, part of Simon & Schuster. It's busy, but I love it and feel so blessed."

Whether it's visiting one of her signature restaurants or cooking along with her in the kitchen using the new app, the world is sure to see much more of Cat Cora in the coming years. **B**

CAT CORA'S CRAB AND AVOCADO "SANDWICHES" WITH MANGO COULIS

Serves 4 to 6

Crabcakes:

2 cups canola oil
½ pound Maine or Dungeness crabmeat
3 tablespoons red onion, finely chopped
2 tablespoons scallions, thinly sliced
1 ½ tablespoons red bell pepper, finely diced
¼ cup mayonnaise or aioli
1 tablespoon Tabasco
1 ¼ cups breadcrumbs
2 tablespoons juice from lemons
1 ½ tablespoons Worcestershire
1 cup flour
½ teaspoon salt
¼ teaspoon pepper
1 beaten egg

Avocado Salsa:

2 avocados
2 tablespoons lime juice
1 tablespoon cilantro
2 tablespoons red onion, finely diced
1 tablespoon olive oil
¼ teaspoon salt

Mango Coulis:

2 mangos
2 cups water
1 teaspoon powdered sugar

Crabcakes: In a 10-inch saute pan, heat 1 cup of canola oil on high heat and lower to medium heat (about



375 degrees). In a medium mixing bowl, combine crab, onion, scallions, bell pepper, mayonnaise, Tabasco, breadcrumbs, lemon juice and Worcestershire sauce. Mix until fully incorporated. Make 3-ounce cakes and dredge in the flour, egg and breadcrumbs. Place cakes in the oil and pan-fry for 5 - 6 minutes. Remove, place on a paper towel, and season with salt.

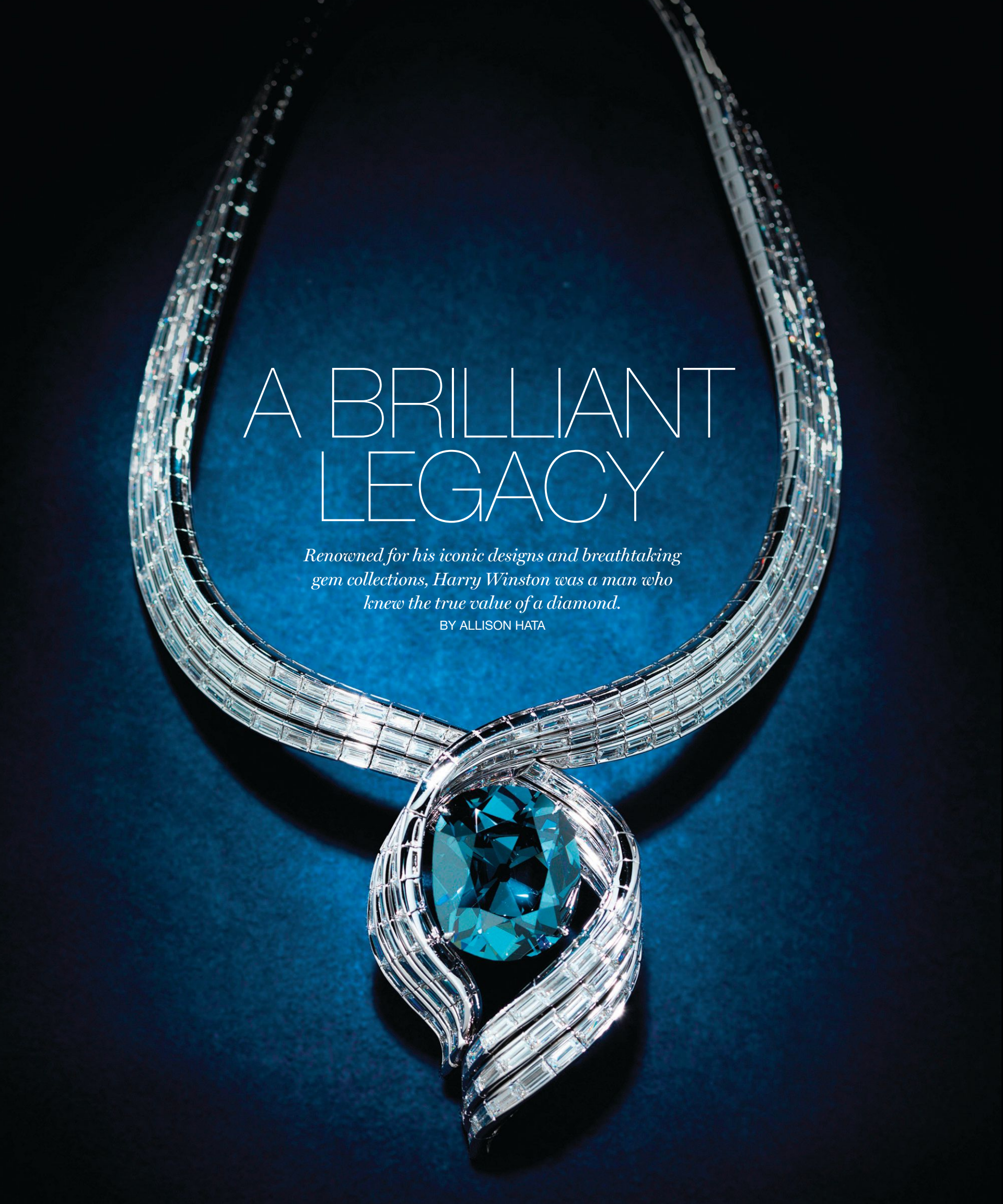
Avocado salsa: In a medium mixing bowl, combine avocados, lime juice, cilantro, onion, olive oil and

salt; mix well and refrigerate until ready to use.

Mango coulis: In a blender, combine mangos, water and confectioners' sugar; mix until smooth. Refrigerate until ready to use.

To serve, spoon puree onto the plate in a small pool. Slice the cake in half and lay the bottom portion in the puree.

Spoon avocado on top and place the top of the cake on the avocado like a sandwich. Top with a small amount of avocado and garnish with cilantro leaf.



A BRILLIANT LEGACY

*Renowned for his iconic designs and breathtaking
gem collections, Harry Winston was a man who
knew the true value of a diamond.*

BY ALLISON HATA

A DIAMOND IS ANYTHING BUT JUST ANOTHER STONE. HIGHLY COVETED, PRECIOUS AND exceedingly rare, diamonds can take on different meanings: a symbol of status, a statement of love or a sign of purity.

“Diamonds are a physical connection to [the earth] other than our feet on the ground,” says Russell Shor, a senior industry analyst for the Gemologist Institute of America. “When the earth was young and there was volcanic mass seething inside—this is how diamonds were formed. Diamonds connect us to that.”

One man understood this intrinsic connection and dedicated his life to bringing the world closer to the precious gem through his jewelry designs and generous gifts to national institutions. Known as the “king of diamonds,” the late Harry Winston was the first American jeweler to own and cut some of the most iconic stones in history, in addition to setting a new standard for jewelry that showcases a gem’s natural beauty.

Born more than a century ago, the young Winston—the son of a small jewelry shop owner—demonstrated a natural instinct for examining diamonds and precious gems. In subsequent years, he cultivated this talent to become one of the most prominent diamond merchants and designers of his time. His legacy lives on through the house of Harry Winston, which pairs his classic vision with a contemporary sensibility to create modern pieces that still grace the red carpet today.



Opposite page: In 2010, the Hope Diamond was unveiled in a temporary new setting designed by Harry Winston, Embracing Hope, at the Smithsonian’s National Museum of Natural History.



The Hope Diamond (pictured in its original Cartier setting) is one of the most-visited attractions at the Smithsonian Institution.



Purchased by Harry Winston in 1948 from the Maharaja of Idore, the Spanish Inquisition necklace became part of his "Court of Jewels" traveling exhibition.

King of Diamonds

After moving to New York City in the 1920s, Winston made his entrance into the jewelry industry in a way that was then considered unconventional: through estate sales. Opening a one-man firm, the Premier Diamond Co., Winston purchased collections from prominent estate sales and handled transactions that involved exchanges of up to \$1 million dollars. Knowledgeable about diamonds, he also had a sharp eye for design and built a name for himself by removing gemstones from outdated settings and placing them in more contemporary styles.

He closed the doors to his first business in 1932, founding his eponymous company that same year. A true entrepreneur, he designed, manufactured and sold his own jewels to oversee the entire process from start to finish.

A new design philosophy for Winston emerged in the 1940s, inspired by the geometry and simplicity of nature. As the story goes, he returned to his Scarsdale, N.Y., home one evening to find that the holly wreath on his door was covered with snow. He studied the wintry halo, intrigued by the individual intertwining leaves that gave the wreath its structure and dimension.

Back in the studio, he replicated this shape by placing different cuts of diamonds at varying levels, and thus his one-of-a-kind technique of clustering was born. A design that captures the

light from all angles, the clustering technique is considered a signature of the house of Winston and marks one of his most important contributions to the jewelry industry.

A Glittering Collection

Beyond his intuitive sense of design, Winston also had a reputation for amassing some of the world's most iconic gems through sheer resourcefulness and business savvy. Beginning with the Jonker Diamond, a 726-carat stone he purchased in 1935, he collected and cut a number of rare rough diamonds, including the 601-carat brown Lesotho and 241-carat Taylor-Burton, which was named after its later owners actor Richard Burton and his wife Elizabeth Taylor.

Winston is also credited with bringing diamonds to the forefront of popular culture with his traveling exhibition, "The Court of Jewels," which featured his historic pieces such as the Portuguese Diamond, which once belonged to 1920s "it" girl Peggy Hopkins Joyce, and the Spanish Inquisition necklace that was previously owned by the Maharaja of Indore. Both of these pieces are on currently display at the Smithsonian National Museum of Natural History, along with the Hazen necklace and the Blue Heart Diamond ring, both featuring designs created by Winston. "The Court of Jewels" exhibition toured major



CHIP CLARK, NATIONAL MUSEUM OF NATURAL HISTORY

The Hazen necklace, on display at the Smithsonian, features 323 diamonds totaling 131.4 carats.

American cities from 1949 to 1953 to educate the public about the importance of fine gems, while proceeds from admission fees were donated to support philanthropic causes.

At the centerpiece of the collection was the legendary Hope Diamond, acquired by Winston in 1949 when he purchased the entire jewelry estate of Washington, D.C., socialite Evalyn Walsh McLean. Admired for its flawless clarity, rare deep blue color and eventful timeline, the 45.52-carat Hope Diamond has a fascinating—and reportedly cursed—history dating back to the 1600s that has captured the attention of the public.

“When Evelyn Walsh McLean [owned] the diamond ... despite her wealth, she has bad things happen to her—she had a son killed and her daughter committed suicide,” says Jeffrey Post, curator of the National Gem and Mineral Collection at the Smithsonian. “And so then the story of the curse of the diamond was born. It’s a very recent addition to the Hope Diamond story, but nonetheless one that has become part of its allure. People are drawn by the mystery, the mystique, the idea that this diamond might be bad luck.”

On display now at the Smithsonian, where it’s been since 1958 when Winston donated it to the museum, the Hope is the focal point of the Harry Winston Gallery in the Janet Annenberg Hooker Hall of Geology, Gems and Minerals. The



JAMES DILORETO, SMITHSONIAN INSTITUTION

The Embracing Hope setting at the Smithsonian



HISTORY OF THE HOPE

Donated to the Smithsonian Institution by Harry Winston, the 45.52-carat rare blue diamond has a storied past.

Before being owned and donated by one of America’s most iconic jewelers, this famous diamond can trace its origins back to India in the 1600s. According to the Smithsonian Institution’s curator of the National Gem and Mineral Collection, Jeffrey Post, it was derived from the legendary Tavernier Blue, a rough diamond estimated to be more than 100 carats.

One of several pieces cut from the larger stone, the Hope was brought to France and sold to King Louis XIV in 1660, becoming a part of the French crown jewels. The diamond was stolen during the French Revolution, but resurfaced in London about 20 years later, eventually ending up in the hands of a wealthy banker named Henry Philip Hope.

It remained in the Hope family until 1901, when one of the heirs was forced to sell it due to financial problems. After changing hands several times, it ended up in the collection of Evalyn Walsh McLean in Washington, D.C.

Harry Winston acquired the diamond from the McLean estate in 1949, but not before it became known as a totem of bad luck in contemporary culture. Having developed a reputation for being cursed, the diamond is now one of the most visited and well-known attractions at the Smithsonian Institution since Winston donated it in 1958.

“It’s always kind of interesting to think about why it is that certain objects become so interesting and so popular,” Post says. “I think sometimes it almost defies explanation why certain things become iconic.”



Cluster diamond earrings totaling 14.72 carats



Sunflower Three Stone Drop Earrings



The Lily Cluster pendant features 46 round brilliant and marquise diamonds.

Smithsonian celebrated the 50th anniversary of the donation by commissioning a new setting from the house of Harry Winston, aptly named “Embracing Hope.” Though it was only on display for a limited time from 2010 to 2012, it was a historic moment: This marked the first and only time the diamond was placed into a setting other than its historic Cartier design since arriving at the museum.

“I think [the Hope Diamond exhibit] probably continues to be one of—if not the most—popular exhibits in the whole Smithsonian,” Post says. “It’s a big part of what draws people to the museum.”

Post also explains that Winston’s relationship with the museum extended beyond his donation of the Hope Diamond. “There was a time in the early ’60s when the customs service for the United States would transfer to the Smithsonian, to our department, any diamonds that it was confiscating that were being smuggled into the country,” he says. “We would use those diamonds to trade for other

items that we would like to add to the collection.

“In the case of Harry Winston, there were some pieces that we were able to acquire—the most important one is probably the Portuguese Diamond,” he continues. “It’s a 127-carat diamond, so it’s not something we could have ever afforded to buy, but with these smaller diamonds that were seized by customs and were transferred to us, we could come up with enough of those to make the trade. Harry Winston got the value of the diamond, and we got this big diamond to put on display.”

Modern-Day Icon

Though he’ll forever be immortalized in museums that showcase his iconic gems, Winston has maintained a fluid presence in contemporary society even after his death in 1978.

“I don’t think Mr. Winston’s contribution to the jewelry industry can be measured,” says Amber

Rodriguez, a fashion consultant and contributing accessories editor at InStyle Magazine who previously worked for titles including Harper’s Bazaar, Lucky and Women’s Wear Daily’s accessories section. “[However], one of his biggest contributions is that he was the first jeweler to lend pieces for the Oscars almost 70 years ago. Now every A-list actress in Hollywood has probably worn Harry Winston to a red carpet event at some point. It doesn’t get much bigger than that.”

Since lending diamonds to Best Actress winner Jennifer Jones for the Academy Awards in 1944, his creations have graced red carpets around the world. “The modern day red carpet jeweler has changed so much in the last 15 years,” Rodriguez says. “With the rise of celebrity [news] outlets and social media, it has become so important to make a statement on the red carpet. One of the best ways to do that is with a great piece of jewelry.”

Rodriguez notes one example from this year’s

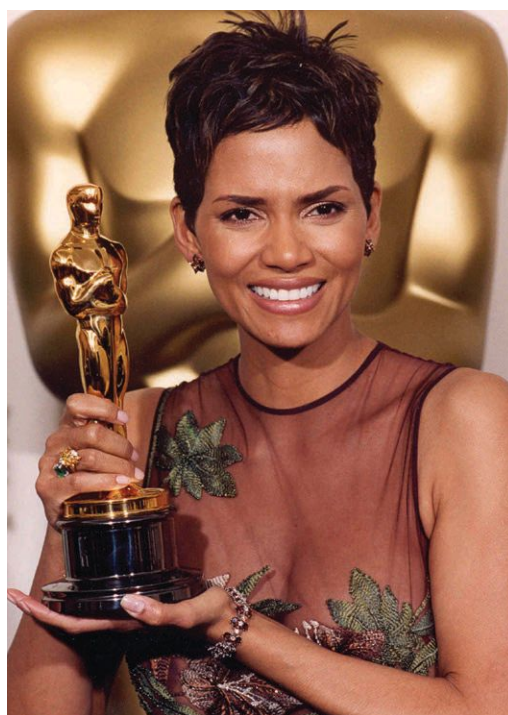
RED CARPET STYLE

Known in his time as a jeweler to the stars, Harry Winston and his company are an integral part of Hollywood history.



1999:

Gwyneth Paltrow wears a Harry Winston Princess Collection necklace and diamond cluster earrings as she accepts her Best Actress Academy Award for “Shakespeare in Love.”



2002:

Halle Berry accepts her Best Actress Oscar for her role in “Monster’s Ball,” wearing the Harry Winston Pumpkin Diamond, which is a brilliant, rare 5.54-carat orange diamond ring.



2013:

Nominated for Best Actress for her work in “Zero Dark Thirty,” Jessica Chastain wears a Harry Winston vintage 1967 diamond and gold bracelet totaling 24 carats and vintage 1969 diamond earrings at the Academy Awards.

S. BUKLEY/SHUTTERSTOCK

Academy Awards where Sandra Bullock wore a Harry Winston diamond brooch in her hair, explaining that this small detail completed her Oscar look and made her the subject of trend reports worldwide.

Also at the 2013 Academy Awards, Best Actress nominee Jessica Chastain wore a vintage Harry Winston 1967 diamond and gold bracelet totaling 24 carats, along with a 10-carat 1969 diamond earrings. Whether a vintage design or new style, it’s clear the company has continued to flourish over the years as a Hollywood mainstay.

“I think Harry Winston’s combination of unique one-of-a-kind pieces coupled with [its] vast collection of vintage pieces make [it] a force to be reckoned with on any red carpet,” Rodriguez says.

A New Era

Illustrating the timeless nature of Winston’s vision is the company’s current design aesthetic.

Harry Winston designers consistently look to the archives for creative inspiration, with the most recent designs released being the Sunflower and Lily Cluster collections, derived from sketches dating back to the 1940s and 1950s. In creating the Sunflower collection, designers transformed a classic Winston floral motif from the 1950s into contemporary drop earrings, studs and a necklace featuring a sparkling center diamond set in platinum and flanked by smaller diamond petals.

“... When the team at Harry Winston digs up archival pieces ... it really demonstrates what’s old is new again,” Rodriguez says. “For fall 2013, modern jewelry with clean lines is going to be big. The Sunflower and Lily Cluster collections [are] a perfect example of [those trends].”

In addition to creating pieces in the vision of Winston, the company is also following in his tradition of sourcing some of the best and most flawless diamonds available on the market. In

April 2013, the jewelry house set a world auction record for the purchase of a colorless diamond when it acquired a 101.7-carat pear-shaped flawless gem for \$26.7 million.

“It was called the ‘perfect diamond,’ although the Federal Trade [Commission] doesn’t allow the word ‘perfect’ to be used in terms of a diamond,” Shor says. “[Harry] Winston renamed it the Winston Legacy.”

A shining representation of the house that Winston built, the diamond is just one small—yet sizeable—piece of the man’s grand legacy. Placing the individual gem at the forefront of a setting, he pioneered an innovative concept in fine jewelry design and changed the way that the world looks at diamonds.

A visionary and perhaps the most iconic American jeweler in the country’s history, Harry Winston’s influence will continue to live on for years to come. **B**



Spice-grilled pork chop at Fern restaurant

Rise of the Female Chefs

WOMEN ARE TAKING CHARGE OF KITCHENS FROM COAST TO COAST, BRINGING WITH THEM A WEALTH OF KNOWLEDGE AND AN EYE FOR DETAIL.

BY KRISTIN CONARD

HARD WORK AND DETERMINATION BROUGHT A FEMALE CHEF, ROCIO VARELA, TO THE helm of The St. Regis Bahia Beach Resort's restaurants. Likewise, other women of a similar mindset and superior skills are also rising to the top of the high-end restaurant industry across the country. From those like Monica Pope, Anita Lo, Nancy Oakes and Asha Gomez who own their own establishments to others like Varela who juggle the responsibilities of running multiple kitchens, women are showcasing their talents in unique ways with innovative cuisine.

All culinary experts, both men and women, have their own personalities and methods of running a kitchen—but many top female chefs are also renowned for their calm and levelheaded approach to leading teams that are dedicated to delivering extraordinary food and service.

Each with an exacting vision and menus inspired by everything from local ingredients to their own personal histories, these accomplished chefs have their own style of seamlessly operating a kitchen. But regardless of how they get there, all are succeeding thanks to passion, drive, talent and incredible amounts of hard work.



Molasses Restaurant



ROCIO VARELA

THE ST. REGIS BAHIA BEACH RESORT, PUERTO RICO

Running the kitchens for three restaurants, the room service menu and banquets at The St. Regis Bahia Beach Resort in Puerto Rico, Varela has her hands full, and she does it with grace and humility. "I'm proud of just being here," she says. "To be a part of this resort—for me, it's quite amazing."

It all began with a chicken fricassee recipe when Varela was just 12 years old—her first meal of many more to come. When she saw the happiness she could create with food, she set off on the path that's led her to the five-star culinary sophistication that she's known for today.

As the executive chef for The St. Regis Bahia Beach Resort's culinary program, which includes Fern, Molasses and Seagrapes restaurants, Varela elevates traditional Puerto Rican flavors with elegance learned in her years of cooking at restaurants across the country. Most recently, Varela became the only Puerto Rican woman to perform at the renowned James Beard House in New York in August 2013.

Each dining experience that Varela creates is special. For Puerto Rican flavor, Varela suggests visitors try the mofongo, a traditional fried plantain dish at Molasses. Her private beach dinners also incorporate local flavors, particularly the crispy chicken confit, a signature dish marinated overnight in a spice rub, then baked and served on a bed of greens, drizzled with pomegranate dressing.

At the heart of the resort's program, however, is Varela's ability to create a true family among the kitchen team through mentoring and support. Because of this value she places on a collaborative environment, she's able to create a diverse yet distinct menu for each resort dining experience.

MONICA POPE

SPARROW BAR + COOKSHOP, HOUSTON

At 17, Pope decided she was going to change the way that Houston eats. Today, she's on her way to doing just that by bringing fresh ingredients from local farmers to the table, hosting Community Supported Agriculture nights and running cooking classes that celebrate local ingredients.

In the restaurant business for 20 years, Pope has numerous accolades to her name, including a 2007 James Beard nomination for Best Chef Southwest and a stint as a contestant on Bravo's second season of "Top Chef Masters." Her fourth restaurant,

Sparrow Bar + Cookshop opened in 2012, and it has become a destination for food lovers visiting or living in the Texas town. At Sparrow Bar + Cookshop, her focus is on making connections between the restaurant and the local farmers as well as her customers and the food.

"Food is the language of family," she explains. "The stories are the salt. And the salt is what makes the food taste like it does and it's beautiful."

She aims to serve food that's "inclusive, not exclusive" in an inviting space that brings the community together—even the furnishings in the midtown brick building were locally sourced.

Designed with reclaimed and repurposed items, the dining room has contemporary character, and customers can watch the cooks at work in the open kitchen.

On every visit, the menu may be different, since it's determined and inspired by the ingredients in nearby markets. Signature dishes are developed based on what the customers fall in love with—for example, some popular favorites include the beet salad, the shiitake mushrooms with blue cheese and honey, and the crispy, flattened chicken. But customers can take a chance on just about anything at Sparrow and fall in love.



Chef Monica Pope of Sparrow Bar + Cookshop focuses on connecting her restaurant with local farmers.



Pope's shiitake mushroom dumplings



Sparrow Bar + Cookshop patio

NANCY OAKES

BOULEVARD RESTAURANT,
SAN FRANCISCO

For Oakes, chef and owner of Boulevard Restaurant in the trendy Embarcadero neighborhood along the waterfront, food was the way her family communicated. “The family would talk about its next meal while eating the meal,” she says.

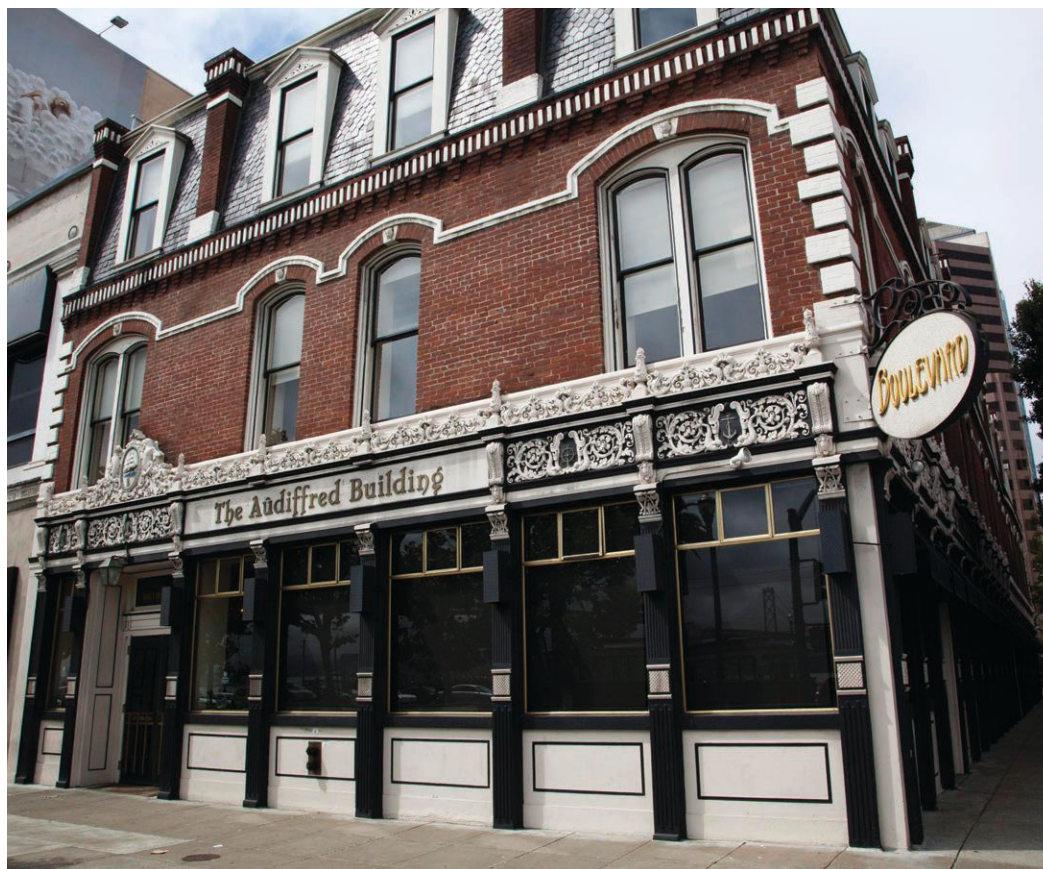
She was raised to make food that people would rave about, and while artistry and craft are evident in her food, she’s very aware that her job wouldn’t be possible without those who love to eat. “Without that person eating, you’re nobody,” she explains.

For many people in the Bay Area, she’s definitely somebody. Loyal customers have followed her for years to make her restaurant a part of their lives, coming back again and again to dine at the James Beard Award-winning Boulevard restaurant in the Audiffred Building. One of the only downtown commercial buildings that survived the 1906 earthquake, its artistic decor is Parisian-inspired with hand-blown glass and mosaics. “[Diners] feel the humanity of that human touch, and everybody looks great and healthy and 10 years younger,” she explains.

In the handcrafted environment, she wants people to be adventurous with their food. Asking a waiter—some who have been with her for 25 years—for recommendations can help lead customers to discover new dishes they’d never try on their own. Some of her favorites include those atypical, unique items she knows might not be universally appreciated.

“Sweetbreads are such a cook’s and chef’s ingredient and have a small audience, but we still use them because we love them,” she explains.

But the menu at Boulevard is full of options for everyone with lots of local ingredients. This fall, Oakes is planning a true California culinary experience for diners, incorporating tastes of porcini mushrooms, truffles and hard squash, among many other surprising elements.



BILL INDO / FLICKR



Chef Nancy Oakes of Boulevard Restaurant



Sweetbreads at Boulevard Restaurant



Chef Anita Lo of Annisa

ANNISA PHOTOS: NOAH FECKS



ANITA LO

ANNISA, NEW YORK CITY

It took a year for Lo to come up with the name for her West Village restaurant, but she finally settled on Annisa, which means “women” in Arabic. The celebration of women continues with a wine list that prominently features women vintners.

Lo, a contestant on Bravo’s “Top Chef Masters,” developed a contemporary American menu for Annisa, inspired by the range of cultures in New York and focused on classic French techniques she learned in Paris. She also incorporates many ingredients that are locally sourced and sustainable, so eating well at Annisa also means caring for the environment.

In a city known for its food, she’s carved out a clear niche, one that she describes as multicultural and adventurous. “I like to learn something when I go to a restaurant, so I do try to present ingredients in new ways or try to bring in ingredients that you can’t find here normally that are new or interesting,” she explains. “Food has to be delicious—it really has to speak to the palate before anything else.”

The Michelin-starred restaurant brings together elegant food, impeccable service and a welcoming atmosphere in an intimate dining room decorated in warm, pale colors. Lo, who’s become known across the city for her foie gras soup dumplings, urges first-time visitors to try out the tasting menu in order to get a taste of everything she has to offer.

CHEF’S CHOICE

FIVE FEMALE CHEFS SHARE THEIR FAVORITE DISHES ON THEIR MENUS OR IN THEIR PERSONAL KITCHENS.

Rocio Varela, The St. Regis Bahia Beach Resort:

“Duck confit is one of my favorite dishes, and what I feel I do really well. I moved on from duck confit on the menu to other confits. I have a chicken confit on the private dining room service menu that’s a little different from the traditional French.”

Monica Pope, Sparrow Bar + Cookshop:

“For me it’s always a little noodle. There’s something about dumplings and noodles—something really special about hand-cut pasta and the texture and the chew, and it’s not refined.”

Nancy Oakes, Boulevard:

“The egg ravioli [on the menu] is definitely one of my favorite things. [But] it’s always going to change.”

Anita Lo, Annisa:

“After work in the wintertime, I eat a lot of soup. In the summertime, it varies. On the weekends, often, I’ll make my mother’s steamed fish just because it’s easy. I really love to eat.”

Asha Gomez, Cardamom Hill:

“I’m convinced that I must have been Italian in a past life—it’s one of my go-to, soul-satisfying comfort foods. I love a good Bolognese sauce or pasta puttanesca.”



Shrimp and grits at Cardamom Hill



Chef Asha Gomez

ASHA GOMEZ

CARDAMOM HILL, ATLANTA

With roots in south India and a home in Georgia, Gomez has blended cuisines from both diverse cultures at her Cardamom Hill restaurant. Her restaurant, innocuously tucked away into a shopping center, started as a supper club at her house before developing into a 2013 James Beard Best New Restaurant semi-finalist.

It's one of possibly the only places in the world to get dishes like curried shrimp served over grits with ginger and roasted peppers or Kerala fried chicken paired with rice waffles and spiced maple syrup. The dish connects Gomez to her past and present: "People are a bit surprised to find fried chicken as part of Indian cuisine," she says. "It's what I grew up eating in my mother's kitchen. It also encapsulates the story of my roots and my evolution as a chef and of the cuisine."

There are also plenty of other classic Kerala dishes on the menu from her childhood, including many with her favorite local ingredient: vidalia onions, harvested in Georgia and boasting a sweet taste. All of the dishes are served in a dining room with plenty of private corners, intricately carved dark wooden panels and vibrant patterns for an intimate and unforgettable experience. **B**



Cardamom Hill blends traditional Indian cuisine with Southern flavors.

ROAD SCHOLARS

With forward-thinking technology, these clever, high-tech cars keep drivers steering toward the future.

BY RICHARD JAMES

MORE THAN 100 YEARS AGO, THE BIRTH OF THE MODERN AUTOMOBILE COINCIDED WITH THE PATENTING OF the first motorized engine created by German inventor Karl Benz—possibly considered the one of the greatest advancements in technological history. But for Americans, the Ford Model T, introduced in 1908, was the foremost vehicle that made the idea of fuel-powered driving tangible, rather than a figment of imagination.

Over the next century, drivers saw even more forward-thinking innovations taking place inside their cars, from automatic transmissions and Bluetooth connectivity to parking assist features and smarter-than-ever navigation systems. And now, with the silicon chip, cars are essentially computers on wheels. Even economy cars can obey voice commands, and the self-driving car seems to be close to reality.

As drivers demand and expect more out of their vehicles, car companies must keep pace. Here, we look at five high-tech cars that boast the latest and greatest in technology, giving car aficionados more control and freedom to take their travels, quite literally, to new distances.

Matrix LED Headlights

2014 Audi A8

LED headlights have already taken hold, and light-emitting diodes are incorporated into almost every car in some fashion or another. However, by combining LEDs with cameras, lenses, mirrors and, of course, sophisticated computers, Audi is taking the headlight way beyond high and low beams.

The control unit can manage the 25 LEDs, arranged in groups of five, to be an automatic high beam by lowering the relevant sections of LEDs when the camera detects oncoming traffic. There's no need to turn off the high beam anymore; the system can avoid shining lights into the eyes of oncoming drivers while still casting light all around.

They can also serve as cornering lights, incorporating information from the navigation system to light up a turn or bend before it arrives. In conjunction with the optional night vision assistant, the system can provide marker lights to illuminate pedestrians. When it detects a person, individual LEDs flash at them rapidly three times, alerting both the pedestrian and the driver.

Audi's Matrix LED headlights are one area where U.S. law has not kept up with technology, and a regulation from the 1960s means the system will be initially only available in Europe when it launches later this year.

The Audi A8 boasts automatic LED headlights.



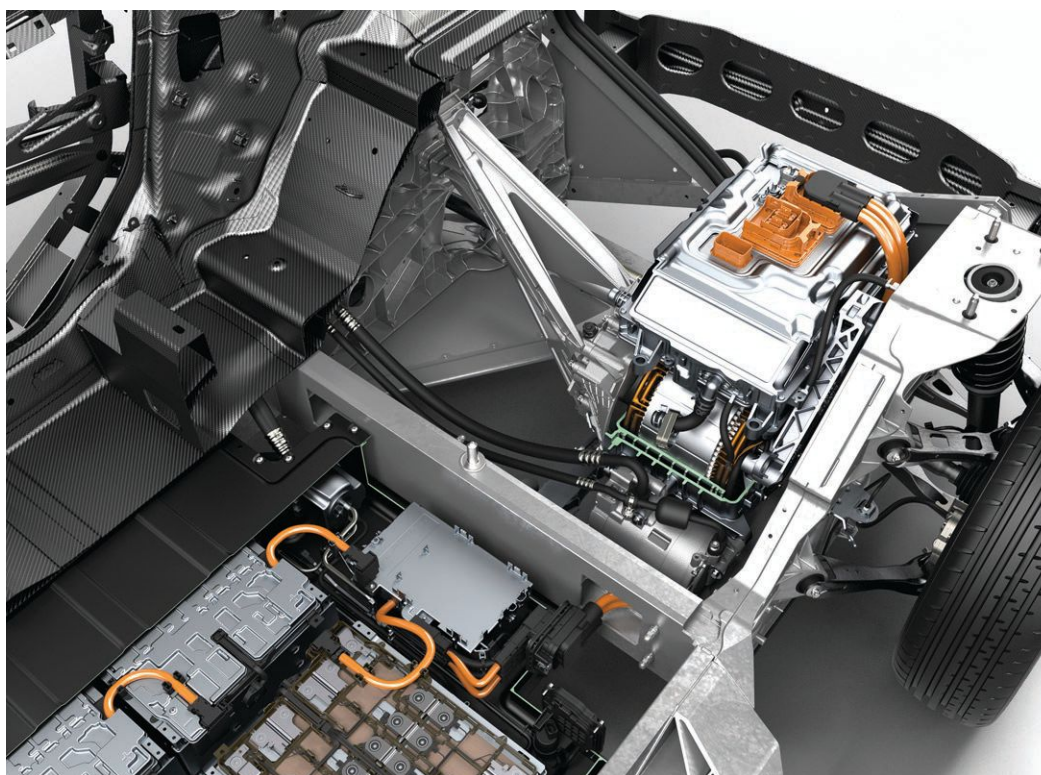




The electric BMW i3 boasts a navigation system that can locate charging stations en route.



The ConnectedDrive system in the BMW i3 can also be viewed on an iPhone or Android smartphone.



The BMW i3 boasts advanced technologies.



Direct Adaptive Steering in the Infiniti Q50 can be adjusted using a touch screen.

ConnectedDrive Services

2014 BMW i3

Finding a gas station when running low on fuel can be stressful—now, imagine a car that runs on electricity, and consider the number of charging stations compared to gas pumps. While the range of electric cars is increasing, long-distance travel can be a headache unless the route is preplanned to accommodate the charging needs of an electric vehicle.

Much of the stress of driving an electric can be removed if, however, the navigation system knows where to find a charging station. The system integrates the range calculations, as well as other information such as route topography, and can constantly update that information, including whether charging spaces are available. That's the goal of the ConnectedDrive system in the upcoming BMW i3.

In addition to finding this information on the navigation display in the car, it can be displayed on an iOS or Android smartphone app, allowing drivers to access vehicle data and relevant information at any time. Furthermore, the app allows the driver to plan journeys away from the vehicle with pedestrian navigation functions and route guidance to help travelers complete a route on foot.

It's only one of several advanced technologies found in the i3, aiming to bring premium quality to the small electric segment. Other smart tricks include fully automated parallel parking and speed control in stop-and-go traffic.



Intelligent Drive

2014 Mercedes-Benz E-Class

Cameras are playing an increasingly vital role in automotive technology, along with the powerful computers and software to process what the cameras see. In the new generation of the Mercedes-Benz E-Class sedan, wagon and coupe, the Stereo Multi-Purpose Camera mounted near the rear-view mirror gathers a 3-D view up to 55 yards in front of the vehicle and can “see” up to 10 times that distance. It can also detect vehicles driving in front, oncoming or crossing, and determine speed and position.

The information collected by the camera is used by a number of safety systems such as the Brake Assist System, which boosts the braking power applied by the driver in accordance with its detection of cross traffic or pedestrians. Also, along with radar sensors, it can help the car semi-autonomously follow in-line traffic.

Additionally, another standard feature on the new E-Class is Attention Assist, which warns of inattentiveness and drowsiness.

Direct Adaptive Steering

2014 Infiniti Q50

Often the leaps and bounds of technology come not in something entirely new, but in making a fledgling technology better and more user-friendly. Steer-by-wire, which replaces traditional hydraulic power-assisted rack and pinion steering systems mechanically connected to the wheel with servos and motors, has often been derided by enthusiasts for its lack of “feel.” In other words, the driver doesn’t really sense what is happening with the car’s sole contact point with the road.

The Direct Adaptive Steering on the Infiniti Q50 aims to correct that disconnected sensation. Infiniti claims that eliminating the mechanical losses actually increases steering response and removes vibration while still providing appropriate feedback.

The trick part of the system is that steering can be adjusted on a touch screen, with up to four preset modes, plus a personal setting that allows the driver to adjust effort and response to suit their preferences and road types. Drivers need not worry about the electronics failing at an unfortunate time, as the system includes a mechanical backup.

An additional benefit of the tech is Active Lane Control, where the steering system keeps the car between roadway lane markings, reducing the need for the driver to input steering to counter crosswinds or camber changes on the road surface.



The Mercedes-Benz E-Class has a camera that gives a 3-D view up to 55 yards in front of the vehicle.

Variable Aerodynamics

2014 Porsche 918 Spyder

Any car that can run 15 miles without burning a drop of gasoline, yet conjure 795 horsepower when desired and lap the legendary Nürburgring Nordschleife in the neighborhood of seven minutes and 20 seconds, has to be awash in technical wizardry. Yet there are a few features of the Porsche 918 Spyder that stand out, including variable aerodynamics.

Adjustable aerodynamics on road cars has typically been limited to spoiler up or spoiler down. In the 918 Spyder, however, the car has three modes to elicit maximum efficiency, maximum performance or something in between as the situation warrants en route.

In performance mode, the rear wing is at a steep angle to generate the most down force, and adjustable air flaps are opened in the under floor forward of the front axle to direct a portion of the airflow into the diffuser channels. At the opposite end of the spectrum, the rear wing and spoiler are retracted and flaps closed for the lowest drag. **B**



In the Porsche 918 Spyder, drivers can choose between three driving modes for optimum performance.

ON THE HORIZON

A slew of futuristic technologies push the envelope of the driving experience.

The speedy improvements of automobile technology are coming faster and more furiously, with the previously mentioned silicon chip powering most of it. Still, with the way things are going, it's easy to wonder: What's next?

As global director of automotive business development for QNX Software Systems, Andrew Poliak helped launch the QNX CAR application platform, which aims to provide automakers a basis to develop world-class infotainment systems inside vehicles. He sees two key areas where this type of technology has the potential to increase driving quality and safety.

"One area of investment that car companies are making right now, that I'm excited about, is biosensors," Poliak says. "Being able to detect your health, detect your cognitive load, how much your brain is working, making sure you're not distracted, and making sure it can pull over your car if it senses you are having a heart attack or other health problem."

The ability of an automobile to guide itself to a safe stop goes directly into another area of development, semi-autonomous drive modes. "Semi-autonomous drive will do things like maintain a semi-steady pace in stop-and-go traffic using cruise control," he explains. "Keeping pace with the car in front of you, rather than you using the gas and brake. Some of these features are starting to roll out, but they'll also combine elements of those type of feature enhancements with other types of safety systems and health systems."

A third area of near-term development will be in the way we interact with our cars, Poliak adds. Speech recognition will continue to improve, and the way the car will communicate back to us will begin to alter, incorporating additions like heads-up displays. For example, GPS leader Garmin recently rolled out a device that turns an iOS or Android phone into a heads-up display that sits on the dash and projects basic navigation data onto a transparent film on the windshield.



QNX recently showed off a Bentley concept with much of the company's technology built in. A key piece of that was a curved display developed with Texas Instruments that included a DLP projector and infrared cameras. It was a system that allowed the whole dashboard to become gesture-sensitive, without automakers investing in expensive touch-screen technology. It not only detects motion but also where that motion is coming from, allowing passengers to do things that it wouldn't allow the driver to do in the name of safety and avoiding distraction.

While biosensors and autonomous driving may take several years to appear on production-ready models, it's safe to say that the future of driving is looking bright as ever.



WEB-CONNECTED CARS

Not just for smartphones anymore, apps are moving onto vehicles' dashboards.

What began with smartphones—the idea of customizing cellphones with software that enhances functionality, productivity and usability—is quickly spreading into automobiles. While the initial forays into incorporating the technology have involved linking the car with a smartphone and controlling the phone apps with the car's controls, the idea is quickly expanding to include installing apps within the car's computer itself.

Andrew Poliak, the global director of automotive business development for QNX Software Systems, a division of smartphone pioneer BlackBerry, says the company has created a platform on which automotive manufacturers can build connected in-vehicle systems. Those systems may be able to share information with hand-held devices and can be updated just as those devices are now. Where it will all lead is an intriguing idea.

"I'm interested in a mashup of things and elements I use in the car—music, navigation—things you do in a car," Poliak says. "When I say mashup, I think it's going to move from 'let me search the Web for something' to 'let me pick the things I care about and search based on those.' [Instead of] 'find me a Thai restaurant,' it will be 'find me a Thai restaurant and know that I'm saying near me or on my route.'

"It's [also] a concept of taking your social networks and populating your points of interest based on those social networks," he continues, giving the example of music—perhaps setting a playlist based on your location.

With these technology advancements, it will only get easier for car lovers to sync their social lives with their vehicles.





AMERICA'S LOVE AFFAIR

A favorite national pastime, baseball's resounding influence remains vibrant in hearts across the country more than a century after the first World Series.

BY JEAN HASTINGS ARDELL

LEGEND HAS IT THAT A MAN NAMED ABNER DOUBLEDAY INVENTED BASEBALL IN 1839; however, the game's true origins, as well as its deep connection with American culture, are much richer and more complex than the popularized myth.

Historians date the first reference to "base ball" in America to the late 1700s, but as the country grew, so did the game. A version of the sport known as town ball spread throughout the Northeast in the early 19th century, and by the 1840s, men were regularly playing baseball as it would be recognized today. Going to the ballpark became a welcome respite from workaday urban cares as the nation industrialized.

After the Civil War, baseball's popularity coincided with the national movement for fresh air and exercise. Ball players epitomized this sense of physical well-being, the best of them becoming all-American heroes.

Today, baseball remains an intrinsic part of American history, celebrated not only by spectators and athletes, but also by millions of others who enjoy the sport on screen and through the written word. More than just a game, baseball creates heroes for its youngest fans, unites communities and fosters a sense of camaraderie amongst people of all walks of life.

For Commissioner of Baseball Allen H. "Bud" Selig, the game has been a lifelong passion: "My mother introduced me to baseball," he says. "She took me to my first major league game, and as I grew up we spent many wonderful hours talking about the sport. She was a real fan, and I credit her with sparking my passion for the game. For me and for so many Americans, baseball has always been connected to the concept of family."

An Evolution of the Game

Over the years, baseball has ingrained itself in the history of the nation, serving as a great equalizer between class, gender and race alike. Former President Franklin Delano Roosevelt once called baseball the great melting pot of America—in his time, generations of immigrants found the ballpark to be an instructive place to assimilate and feel truly American. In earlier days, Irish, German, Italian and Jewish immigrants who flocked to the games also identified with their hometown heroes of the same ethnicity, from Hank Greenberg of the Detroit Tigers to Joe DiMaggio of the New York Yankees.



NEW YORK YANKEES

JOYCE VINCENT/SHUTTERSTOCK



Fenway Park in Boston opened its doors in 1912.

Yankee Stadium, rebuilt in 2009, has served as an iconic landmark in New York for more than 80 years.

One of the sport's most important influences has been its impact on the country's changing attitudes toward race: Jackie Robinson pioneered integration in Major League Baseball in 1947, which became a defining moment in American history. When the new Brooklyn Dodger made his debut on Ebbets Field, he became the first African-American player in the major leagues since 1889.

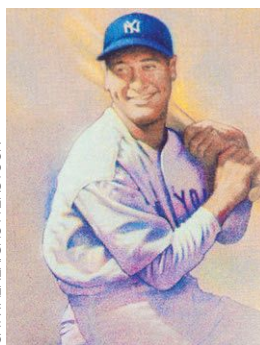
In 1981, Fernando Valenzuela, a Mexican immigrant, pitched his way into the hearts of Los Angeles Dodgers fans, launching a huge tide of Latino baseball viewers. The tradition of recruiting international players, as well as fans, has continued with the recent influx of Asian athletes, from the Yankees' right-fielder Ichiro Suzuki of Japan to right-hander Chan Ho Park of South Korea.

The presence of such players—by 2013, more than 28 percent of major league players were born outside the 50 U.S. states, according to the commissioner's office—illustrates the game's influence overseas. Early international baseball tours went hand in glove with promoting not only the game, but also American interests abroad. After World War II, baseball helped to repair relations between

AN UNFORGETTABLE GAME

Throughout history, baseball has been a part of some of the nation's most poignant moments.

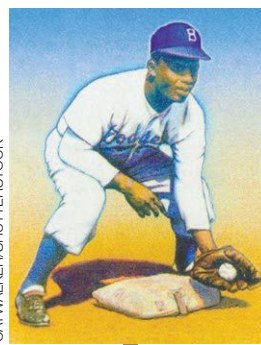
1939



CATWALKER/SHUTTERSTOCK

July 4, 1939, Yankee Stadium: New York Yankees first baseman, Lou Gehrig, recently diagnosed with amyotrophic lateral sclerosis (ALS), is honored. Gehrig says, "Fans, for the past two weeks you have been reading about the bad break I got. Yet today I consider myself the luckiest man on the face of the earth."

1947



CATWALKER/SHUTTERSTOCK

April 15, 1947, Ebbets Field: Jackie Robinson makes his debut at first base for the Brooklyn Dodgers, breaking Major League Baseball's unwritten rule against black players that dates back to the late 1800s.

1951



Oct. 3, 1951, Polo Grounds: The New York Giants force a playoff for the National League pennant. With the Giants trailing 4-2 in the bottom of the ninth, third baseman Bobby Thomson hits a three-run home run to win the game—a hit that is known today as "the shot heard 'round the world."

STEVE BROER/SHUTTERSTOCK



Wrigley Field in Chicago is celebrating its centennial anniversary in 2014.

Japan and the U.S.

It was not only immigrants and the country's international policy that benefitted from baseball, however—American women historically have embraced the game and by the late 1800s, women's teams were storming the country. In 1943, the All-American Girls Professional Baseball League was formed after hundreds of

major league players left to serve in World War II. Until 1954, the league continued to expand as the women surprised fans with their ability on the field.

Today, when fans sing the refrain to "Take me out to the Ball Game" during the seventh inning stretch, few realize that the full lyrics tell the fictional plea of a young woman, Katie Casey, who



NEW YORK YANKEES

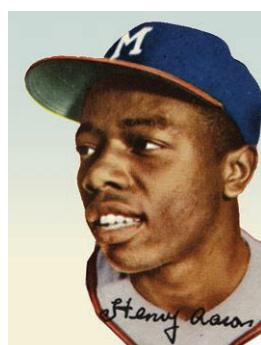
Since the opening of new Yankee Stadium in 2009, the Great Hall has attracted fans to the Yankees' notable heritage.

1954



Sept. 29, 1954, Polo Grounds: In game one of the World Series, the Giants' centerfielder Willie Mays makes a spectacular over-the-shoulder running catch of a line drive to keep the score tied—will always be known as simply "the catch."

1974



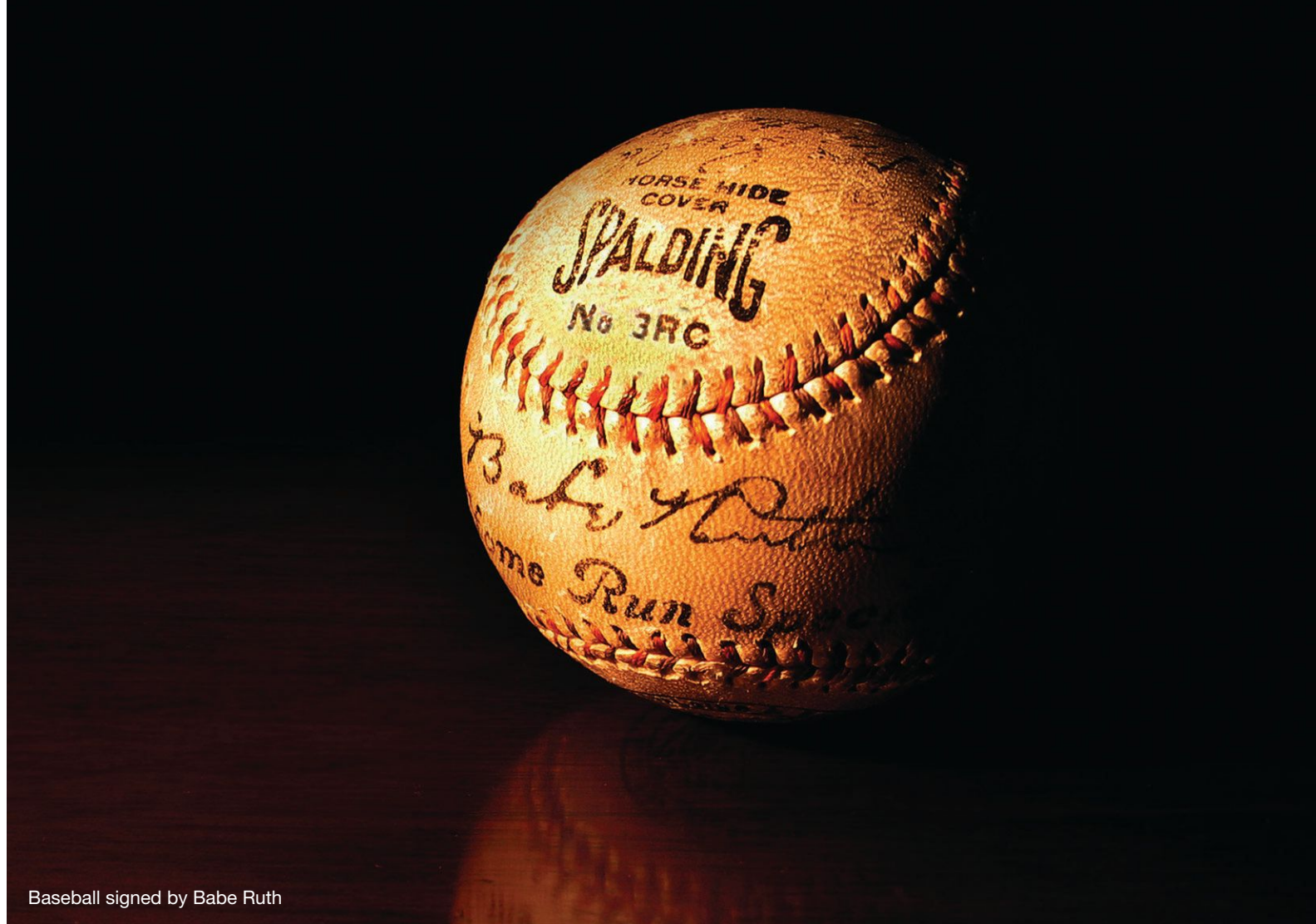
April 8, 1974, Fulton County Stadium: The Atlanta Braves' African-American outfielder Hank Aaron hits his 715th home run. Aaron had endured death threats during his quest to break Babe Ruth's long-standing record of 714 home runs.

2011



CARLOS E. SANTA MARIA/SHUTTERSTOCK

Oct. 27, 2011, Busch Stadium: In game six of the World Series—the first after the Sept. 11 terrorist attacks—the lead changes six times over 11 innings before the St. Louis Cardinals hit a walk-off home run. Former Mayor Rudy Giuliani says the 2001 World Series is a powerful message of what baseball can do for a country.



Baseball signed by Babe Ruth



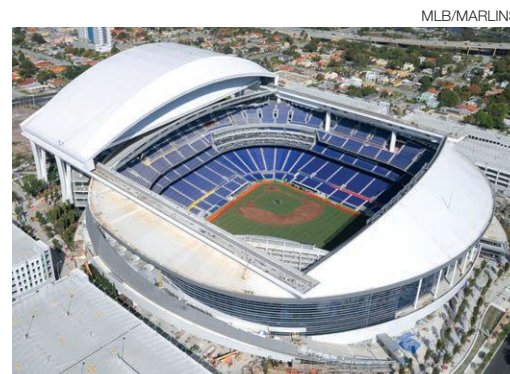
CESHOT/SHUTTERSTOCK

Great American Ball Park in Cincinnati



FFOOTER/SHUTTERSTOCK

Rangers Ballpark in Arlington, Texas



MLB/MARLINS

Marlins Park in Miami

was “baseball mad” and begged her beau to include her in the national pastime.

The Language of Baseball

The song “Take me out to the Ball Game” is just one of the many ways baseball has been immortalized through the written word and in film.

Some of the country’s finest writers have crafted the game’s terminology into a marvelous canon of baseball literature. Ring Lardner’s beloved “You Know Me Al” of 1916 is written in the vernacular of a small town, all-too-human ballplayer, while John Updike’s closing line about the retirement of the Boston Red Sox center-fielder Ted Williams in his book, “Hub Fans Bid Kid Adieu,” is a classic

elegy to the aging athlete.

Meanwhile, Michael Lewis’ 2003 best-seller, “Moneyball: The Art of Winning an Unfair Game,” has brought baseball into the university classroom, used as a popular tool to teach competitive business practices. In fact, the game’s connections to American culture makes it a natural topic for scholarly courses across the country, from Law, Politics and the National Pastime at the University of San Francisco to Red Sox Nation: Baseball and American Culture at Bates College in Maine.

Baseball movies are also among the most-beloved classics, from actor Kevin Costner’s “Field of Dreams” and “Bull Durham” to “Moneyball,” which starred Brad Pitt and earned six Academy

Award nominations in 2011.

Another testament to the game’s prominence can be found hanging on the door of Tim Wiles’ office at the National Baseball Hall of Fame and Museum in Cooperstown, N.Y.—a Mudville team jersey, which Wiles dons whenever the call comes to perform Ernest Lawrence Thayer’s poem of 1888, “Casey at the Bat.” Wiles, who is the library’s director of research, has delighted in performing the tale of legendary power and bottom of the ninth failure across the country in classrooms, ballparks and Hall of Fame induction ceremonies. To see Wiles recite the poem, handlebar mustache in place, bat firmly gripped, is to relive the poem’s anticipation of glory, the suspense of Casey’s

mighty swings, and, finally, the plaintive ending when the titular character strikes out.

"I always enjoy sharing 'Casey' with audiences young and old," Wiles says. "For some it is a nostalgic touchstone from their youth—they may have even memorized it themselves in school. For younger kids, it's often new to them—so [the poem's] anticlimactic ending works as a surprise for them, much as it must have back in 1888. Kids do tend to see immediately that one lesson of the poem is avoiding arrogance. Another point they take away is that baseball is hard—even the most 'mighty' players strike out, and failing seven times out of 10 is considered excellent."

Sporting Cathedrals

If the language and study of baseball have worked their way into national consciousness, its ballparks hold an equally esteemed role in history. In Chicago, home to the Cubs and the iconic Wrigley Field, locals are often asked if they would still want a World Series championship title at the cost of giving up the ballpark. Though it's been more than a century since the team last won the Series, for many devout fans, the answer is clear: The historic ballpark should stay. Celebrating its centennial anniversary in 2014, Wrigley Field is an inherent part of the city that's impact will outlast the year of glory brought by a championship win.

Architect Janet Marie Smith understands the importance of a ballpark to its community. For two decades, Smith has been instrumental in the design and renovation of major league stadiums, from Baltimore and Boston to Atlanta and Los Angeles.

"A hundred years ago, the game was played in parks literally shaped by the city blocks that formed the field boundaries," says Smith, now the Los Angeles Dodgers' senior vice president of planning and development. "From the Green Monster at Boston's Fenway Park (built in 1912) ... to the ivy-covered walls at Chicago's Wrigley Field, where lights for night games were not added until 1988 in deference to the surrounding residential neighborhood, these classic parks came to personify the city they call home."

Across the country, other parks have also had made a mark their respective cities. Known as the "house that Ruth built," Yankee Stadium was erected in 1923 and served as an iconic landmark in the Bronx for more than 80 years. That history is preserved in the new Yankee Stadium (built in



Tim Wiles delights in performing the legendary poem "Casey at the Bat."

2009) through its Great Hall, Monument Park museum and "The Glory of the Yankees" photo collection. Newer clubs have also found ways to connect with their communities—for example, Miami's Marlins Park, with colorful displays of art and sculpture, Cuban sandwiches and a poolside bar, epitomizes the Little Havana neighborhood.

"These ballparks are a reflection of the architectural characteristics of the city and region where they are built—and everything from the food to the music is unique to that community," Smith adds. "From Dodger Dogs in Los Angeles to Fenway Franks in Boston to crabcakes in Baltimore to fish tacos in San

Diego, regional preferences and traditions abound."

From modern-day ballparks to origins that begin far before the myth of one man creating the game, baseball is a sport that belongs to the people who have lived it over the years. "People are inherently social animals, and baseball—with its leisurely pace, its beautiful settings in these unique 'cathedrals'—gives us a rare place in our urban environments for millions to come together, 81 times a year, to cheer on the hometown team," Smith says. "Only in baseball does the team acknowledge the fan as the '10th man' on the roster, validating the role the fans play in the game itself." **B**

A THOUSAND WORDS

*Step back in time with eight of the most iconic
photographs in American history.*

BY JENNIFER PAPPAS

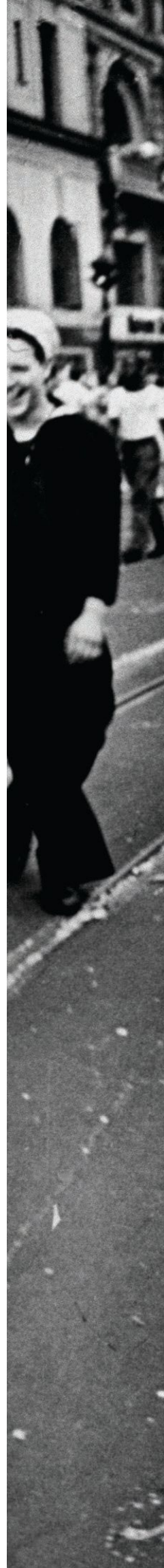
AT NO OTHER TIME IN MODERN HISTORY HAVE SEMIOTICS AND INSTANT GRATIFICATION COME together as harmoniously as they have now in the 21st century. Visual stimuli—in essence, pictures—drive everything from advertising and media to education and technology. And while recently the demise of film has come about in favor of digital imaging, applications like Instagram, Pinterest and Snapchat are living proof that a picture today is worth much more than a thousand words. The popularity and widespread use of these apps are further proof of photography's ongoing power to connect, challenge and document.

Throughout history, certain images have a way of becoming immortalized in the minds and hearts of the American people. Here, photography experts from three of the country's most prestigious centers for art and photography created a curated collection of iconic images, most of them derived from a period of two decades.

Drew Sawyer, curatorial fellow at New York's Museum of Modern Art, explains the coincidence: "I think the photographs that most people think of as iconic are probably from the 1930s and '40s because it was a moment in which there was new technology for the dissemination of photographs," he says. "What makes these photographs iconic is a clear awareness of art historical precedents, so that they become at once historically specific yet seemingly timeless."

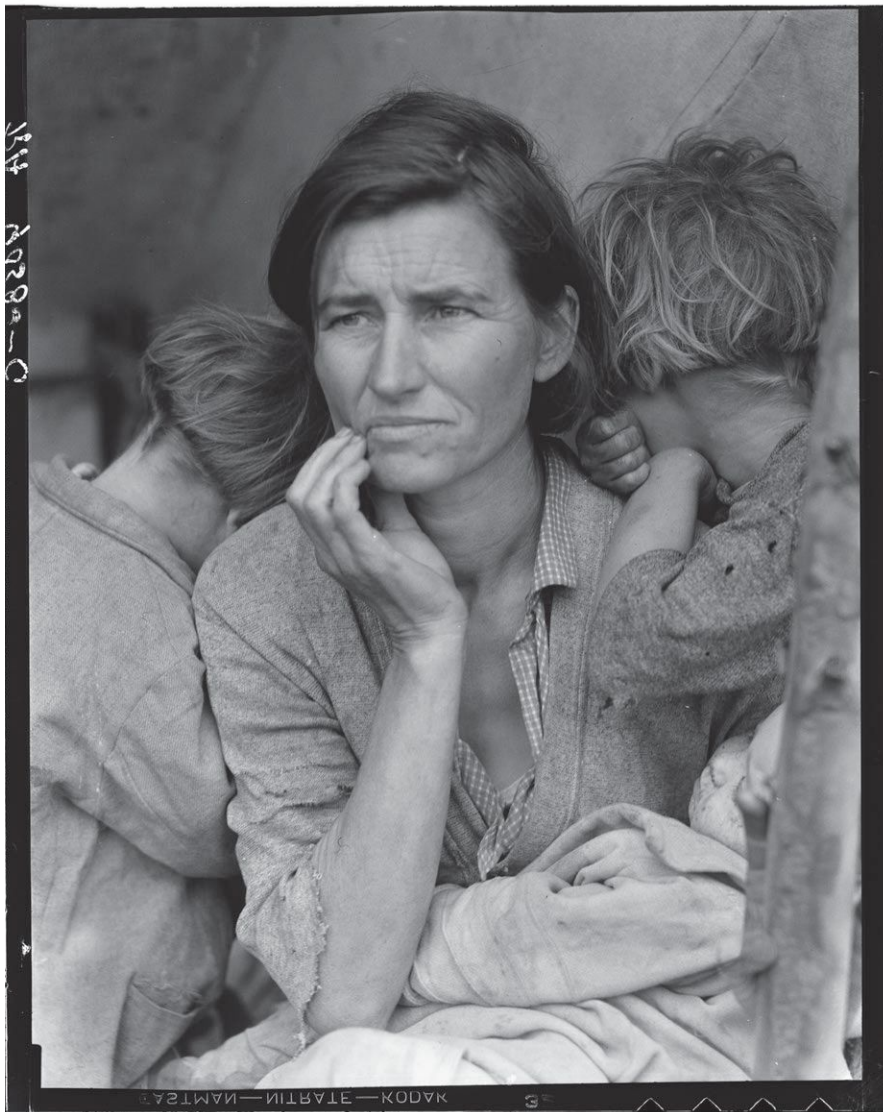
In other words, these images emerged at a moment of unprecedented discovery—a moment that introduced us all to a new and novel way of seeing the world.

Accompanied by expert insight from Sawyer, Patricia Lanza, director of talent and content for the Annenberg Space for Photography, and Beverly Brannan, curator of photography at the Library of Congress, we take you inside the moments that have captivated people around the world since the early days of capturing images on film.



**“V-J DAY IN TIMES SQUARE”****BY ALFRED EISENSTAEDT (1945)**

Capturing the sentiment of celebration on V-J Day in August 1945, Alfred Eisenstaedt shot this spontaneous photo of a sailor kissing a nurse with a joy, energy and relief that the whole nation was experiencing together at that time. “This image has appeared over the years in so many selections of favorite pictures as a romantic, victorious moment,” Brannan says. “Peoples’ parents and grandparents have told stories about where they were when World War II ended, so the story has been embedded in the minds of many people as part of their personal pasts.”



LIBRARY OF CONGRESS, PRINTS & PHOTOGRAPHS DIVISION, FS/OWM COLLECTION, LC-DIG-FSA-8B29616

"Migrant Mother" by
Dorothea Lange (1936)

"MIGRANT MOTHER"

BY DOROTHEA LANGE (1936)

A 32-year-old mother of seven children, Florence Thompson became the face of the Great Depression in the United States—a national symbol of motherhood endurance in hard times, Brannan says. "Today, millions of people recognize it as both a photographic masterpiece and an incredible historical document," she continues. "When people today see this portrait for the first time, they respond to her warmly; her expression speaks volumes. It has a timeless quality."

Sawyer agrees: "Lange's 'Migrant Mother' is indebted to the iconography and formal devices of the image of the Madonna and child, particularly in its use of a triangular composition to bind—physically and symbolically—the three subjects and its intimate nature. She doesn't look out at the viewer like Allie Mae (in 'Alabama Cotton Tenant Farmer Wife'), suggesting she has been photographed unawares."

"IN FRONT OF THE MOVIE THEATER. CHICAGO, ILLINOIS"

BY RUSSELL LEE (1941)

"The young man [in this photo] looks so full of life, and the event looks glamorous," Brannan says. "People are out enjoying themselves. The joy is contagious. Its significance today is that people no longer get dressed up to go to the theater—we don't even go to the theater. Now we can just stream movies in our own homes, wearing our most casual clothes, almost taking movies for granted—until the power goes out."



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"In Front of the Movie
Theater. Chicago, Illinois"
by Russell Lee (1941)



"Children Fleeing
an American
Napalm Strike"
by Nick Ut (1972)

"Alabama Cotton
Tenant Farmer
Wife" by Walker
Evans (1936)

"CHILDREN FLEEING AN AMERICAN NAPALM STRIKE"

BY NICK UT (1972)

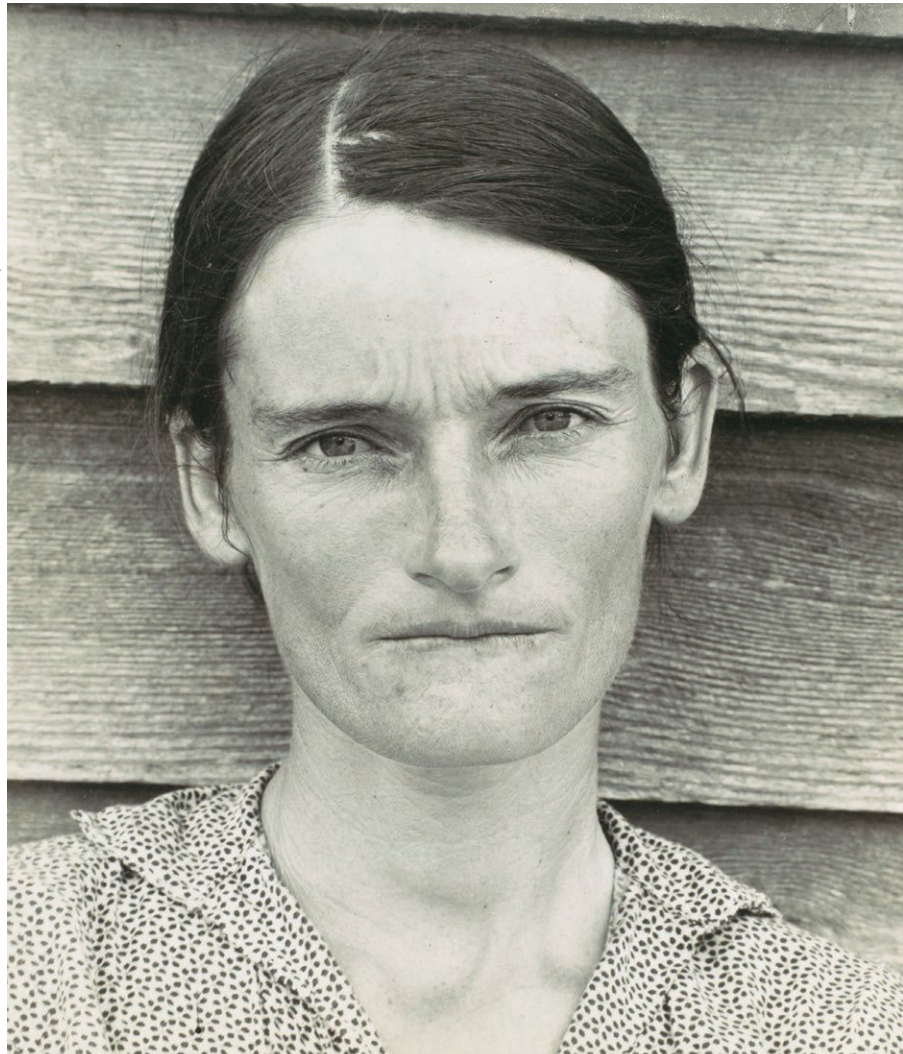
Shot by Associated Press photographer Nick Ut on June 8, 1972, this image of the 9-year-old Phan Thi Kim Phuc running naked down the street after being burned in a napalm attack appeared on the front page of *The New York Times* the very next morning. After capturing the moment, Ut reportedly helped the children to the hospital, where the young girl survived. According to Lanza, the Pulitzer Prize-winning photograph single-handedly affected the way Americans viewed the war.

"ALABAMA COTTON TENANT FARMER WIFE"

BY WALKER EVANS (1936)

On a Hale County farm, Walker Evans shot a series of four photographs of Allie Mae Burroughs that while similar in composition, showcase subtle differences in expression. "Evans' photograph of Allie Mae relies on the codes of portraiture established by the 16th century, in which the sitter directly confronts the viewer's gaze," Sawyer explains. "This, along with the particular details of the clothing, setting and face, serves to enhance the historical specificity and individuality, as well as a sense of the general humanity of the sitter."

© WALKER EVANS ARCHIVE, THE METROPOLITAN MUSEUM OF ART





“LUNCH ATOP A SKYSCRAPER”

BY CHARLES C. EBBETS (1932)

“We are fascinated with skyscrapers and heights,” Brannan says. “The thought of sitting on a beam high above the street is both fascinating and frightening. People these days wouldn’t believe it is not staged. They can’t imagine that men didn’t have safety standards, ropes, harnesses and helmets—which makes it all the more interesting to realize how desperate people were for money, how many advances have been made over the years and the significance of these advances in terms of health, prosperity and machines.”



“THE RAISING OF THE FLAG ON IWO JIMA”

BY JOE ROSENTHAL (1945)

“This is one of the most significant and recognizable images of World War II, and possibly the most reproduced photograph of all time,” Lanza says. Shot on Feb. 23, 1945, during the Battle of Iwo Jima, the photographer captured five U.S. Marines and two U.S. Navy corpsmen raising an American flag atop Mount Suribachi.

“Like ‘Migrant Mother,’ Rosenthal’s photograph similarly uses a triangular yet asymmetrical composition found in history painting to create a dynamic and climactic portrayal of an event,” Sawyer adds. “The photograph recalls numerous paintings from the 18th and 19th centuries in which individuals carry or raise a flag during a battle or revolution.”

“THE ODOR OF POMEGRANATES”

BY ZAIDA BEN-YUSUF (1900)

“This image is iconic because it looks so artfully staged and photographed,” Brannan says. “The swirls in the draped cloth, the hint of paisley design in the fabric, the dramatic pose of the arm holding the fruit, the regal bearing of the young woman—they hark back to a more elegant, mythical time that people want to fantasize about entering. The pomegranate itself is odorless, but the contemplation of eating this symbol of resurrection accounts for the title. Today, it signifies a historical past to which many of us have difficulty relating. It is like something out of a fairy tale.” **B**



“The Odor of Pomegranates” by Zaida Ben-Yusuf (1900)

A close-up photograph of a dark, textured ceramic sake bottle (karu) and a matching sake cup (sakazuki) filled with a light-colored liquid. The bottle is on the left, and the cup is in the foreground on the right. In the background, there are some red berries on a branch. The lighting is soft, highlighting the textures of the ceramic and the liquid.

the JOY of SAKE

*The ancient Japanese drink, once sipped by emperors,
enters into a royal renaissance as extensive menus
and pairings make headway across the country.*

BY W. BLAKE GRAY

ALTHOUGH THE JAPANESE HAVE BEEN DRINKING it for more than 1,300 years, consumers can have a more elegant, complex sake today than the emperors drank just a generation ago.

Sake, Japan's national beverage, is rapidly gaining pace in the U.S., with sake sales among the fastest growing categories in modern markets. And no wonder—right now is the golden age of sake. Although sake has been made for centuries in Japan (for the most part using four ingredients: water, rice, yeast and koji, a mold used to break down the rice starches into sugars), the high-quality, premium sake available to the public today is a phenomenon of the last 25 to 30 years.

In the past, the best sake was generally reserved for competitions rather than for sale. However, with advancements in brewing technology, a diversification of sake varieties and premier eateries that cater to sushi aficionados, sake is more in demand now than ever.

Popular Pairings

Sake may have first gained recognition with the popularity of sushi bars in America, but it wasn't until it reached non-Japanese restaurants that it really began to gain traction on the beverage scene.

The French Laundry in Napa Valley, Calif., was one of the first restaurants to include sake with tasting menus in the 1990s. In the early days, sake was usually served early in the meal with a dish of either raw fish or cooked shellfish—two strong pairings for ginjo sake, which is known for being delicate, light and complex. That's still a common pairing, as ginjo sake is a good alternative to white wine.

"Fish dishes lend themselves to sake," says Chris Clark, who runs the sake program at chef Wylie Dufresne's restaurant WD-50 in New York, which has garnered numerous accolades, including a coveted Michelin star and being named Best New Restaurant by the James Beard Foundation.

Sommeliers are also taking sake deeper into the menu. "We have tasting menus only, and you can go through the whole meal with sake because of the availability of things like genshu," Clark says. "Because [it is] so full-bodied, [it] can go with dishes that have a lot of fat in them. But the diversity of sake available can cover any preference."

For instance, Clark likes to serve junmai sakes with foie gras dishes. "A nutty, creamy sake will mirror the foie gras itself, and pull those notes from the [dish]," he says.

Additionally, one of Clark's favorite sakes is Masumi Arabashiri, a junmai ginjo nama genshu that boasts a light, refreshing aroma and notes of fruitiness, and pairs well with seafood. "The nose is very light, very floral," he says.

At the one-Michelin-star Tru, based in Chicago, wine director Jennifer Tietz recently served a junmai ginjo nama genshu sake from Kizan with a dish of baby cucumbers, cucumber ice cream and arctic char roe. "It maintains a hint of sweetness," Tietz says of the sake. "It tastes like honeydew melon. I find it to be a nice introduction to sake for people."

Tru is known for its wide selection, and Tietz loves to pair caviar with sake, especially those with sweetness and minerality, like some daiginjos. She also likes sake with shiitake mushroom dishes, explaining that sake is one thing she thinks of when she's puzzled on what to pour with a dish.

"[For] any dish that you're struggling with that has a lot of umami—a lot of savory character—sake can be a nice go-to," she says. "I like pork and game with yamahai sake."

Sanae Halprin, head sommelier at Sensi in Las Vegas, likes to pair kimoto or yamahai sake with steak. "These sakes are high in amino acids, so they go really well with steak," she says.

Jeffrey Fisher, sommelier at WD-50, prefers daiginjo sakes with flatiron steak. "But it depends on what you're serving that flatiron with," Fisher says. "You don't want to overpower the daiginjo. It goes well with good food simply prepared. I will typically put [daiginjos] at the end of the meal so people can appreciate them; just like you put the finest wines at the end of a meal. But it does depend on what you're serving."



SAKE STYLES

While wines are categorized by regions and beers are differentiated by ingredients, sake is classified by the quantity to which its rice has been polished. And within that structure, there are styles based on what the brewer decides to do, from leaving it filtered to skipping the pasteurization and bottling it fresh. A polishing ratio ("seimaibuai") of 40 percent means 60 percent of the rice was removed, while a lower polishing ratio translates to a more delicate sake, and a higher price.

GINJO has a polishing ratio of at least 60 percent. For daiginjo, the ratio must be at least 50 percent. Some of today's finer sakes use the polishing ratio in the brand name.

JUNMAI is made with only rice, water and koji mold, and has a polishing ratio of at least 70 percent. Because "junmai" is a term of purity, sakes can be junmai, junmai ginjo or junmai daiginjo.

HONJOZO is rarely seen in the U.S., but is popular in Japan. Honjozo sakes have brewer's alcohol added and are crisp, light and food-friendly.

NAMA is unpasteurized and often boasts very lively, fruity flavors; however, its shelf life is shorter, both before and after opening.

GENSHU is an undiluted sake that has water added to bring to about 16 percent alcohol; fuller-bodied genshu sakes have about 20 percent alcohol.

NIGORI is often referred to as the white zinfandel of sake. Nigori is an approachable, somewhat sweet drink that is the first introduction to sake for many people. Its cloudy appearance is due to unfermented rice solids left, giving it a thicker, creamier texture.



A cedar masu is used to drink fine sake.



Masumi Arabashiri sake boasts light, refreshing aromas and pairs well with seafood.

Extensive Menus

New Yorkers, always ahead of fashion trends, were also at the forefront of the sake renaissance in the U.S. The sake bar Decibel in the East Village opened in 1993, and manager Yuki Mori says his customers are increasingly knowledgeable about sake. "There are sake appreciation classes here, like wine appreciation, and people come in looking for specific sakes," Mori says.

Decibel also gets plenty of beginners, and Mori recommends ginjo or daiginjo sake for novice palates. "I like Wakatake Daiginjo," he says. "It's a full-bodied type with a green apple taste. You taste the mineral."

Mori adds that some of his guests come to drink sake with fish dishes like eel or hamachi, and some come just to drink sake. "The earlier ones, they eat and drink," he says. "The later ones, they drink."

On the West Coast, sake is making headway not only with artful pairings but also widespread lists. The sake and beverage program at Ozumo in San Francisco offers more than 40 premium Japanese sakes available by the glass and more than 100 by the bottle—a menu that's considered one of the

most extensive and exclusive in California.

"On cold, foggy nights I love Tedorigawa Yamahai Junmai served room temperature," says Jessica Furui, director of sake for Ozumo restaurants. "It has a slightly buttery, smoky aroma with a silky, slightly sweet taste that is like wrapping a warm blanket around myself."

For those new to the drink, and who want to get a taste of everything, the restaurant offers several different tasting flights, from light and delicate flavors to bold and rich.

Sake Etiquette

Many Americans have a sake set setting: a beautifully inscribed decanter with four tiny matching cups. The sets were created for an earlier, more primitive style of sake, which was heated and served warm. Most good sake today, however—especially in the ginjo and daiginjo class—is served cold, ideally a little warmer than refrigerator temperature, around 55 degrees Fahrenheit.

Halprin likes to drink junmai and non-ginjo sakes at room temperature, at around 70 degrees. One of her favorite brands to drink this way is Tentaka Kuni's Hawk in the Heavens sake. "I like



Clockwise from top left: Chefs at WD-50; sake paired with Alaskan king crab at Ozumo; cucumber and arctic char roe at Tru restaurant

the earthiness," Halprin says.

But even if a customer asks for sake served hot, which can be pleasurable on a cold night, she's careful about not heating it too much. "If you go too hot, it's just going to ruin the texture," Halprin says. "Just a little over body temperature, maybe 100 degrees, is how I prefer to serve it."

As for glassware, the problem with those tiny sake set cups is that there's no room for the aromas to be released. In Japanese bars, sake is sometimes served in thin glass cups inside a wooden box called a "masu." The sake is poured into the glass until it overflows into the masu, which was traditionally made from cedar. Consumers first drink from the glass, and then from the masu, with the latter part having additional flavor from the cedar.

This is a convivial way to drink, but it's out of favor for artisanal sakes because nobody wants to overpower the delicate flavors with cedar. Some restaurants serve sake in a similar way with a glass inside a lacquer masu, but this is about the tradition, and it's not necessary when drinking sake at home or a non-Japanese restaurant.

While its production method is closer to beer,

sake tastes more similar to white wine. This is why many sommeliers like to serve it in a white wine glass, whether drinking it chilled or at room temperature. Such a glass gives consumers the space to appreciate the sake's delicate aromas.

One important point about sake is that most of them will not last as long unopened. Nama sake must be refrigerated all the time and should be drunk within a few months of bottling, while most other sakes will last about a year after bottling. "Properly stored, I can see sake lasting a year," Fisher says. "Some can last longer."

On the other hand, ginjo and daiginjo sakes should be refrigerated after opening, while junmai sakes may fare well at room temperature. "Once the bottle is open, I have a theory that ginjos change a little bit faster," Clark says. "If I'm opening a daiginjo and serving it by the glass, I would say three days. A junmai, I could go five days, six days."

But a good rule of thumb when ordering sake at any restaurant is to either order from an unopened bottle—many premium sakes come in small sizes—or from the bottle with the most sake in it.

For the budding sake aficionado, two words

to look for are "kimoto" and "yamahai." These describe century-old, hands-on, labor-intensive methods of brewing sake that allow a variety of yeast cells into the nascent mix, giving the sake an earthier, fascinating and more complex flavor—think of them as the pinot noirs of sake.

The attraction to sake isn't close to being over—there is a new frontier that's gaining popularity in Japan: koshu, or aged sake. These sakes can develop sherry-like flavors from being aged in the bottle for five years or more. "I think that'll be the next thing in terms of diversity," Fisher says.

Furui also believes that the love affair with sake is yet to end. "More consumers have become exposed to premium sake ... the kind that doesn't need to be heated to 150 degrees Fahrenheit or dropped into a beer to enjoy," she says. "The premium sake industry is still very much in its infancy, and the future is a very exciting place to ponder for myself and other sake fanatics."

Once considered a novelty, as well as an exotic beverage that was only served hot, today's premium sips measure up to the finest of wines and spirits. No longer the backseat of brews, sake is swiftly taking the center stage. **B**

In the Bag



TRAVEL IN STYLE: SOLEDAD O'BRIEN

BY ALLISON HATA

ALWAYS IN PURSUIT OF THE LATEST STORY, EMMY AWARD-WINNING JOURNALIST Soledad O'Brien travels to the end of the world and back to break the latest news on location. The globetrotting correspondent has covered exciting stories that put her on the front lines of major world events, including the 2007 Israeli-Hezbollah conflict in Cyprus for CNN. From luxury accommodations while covering the 2004 tsunami aftermath in Thailand to sleeping in her car following the 2010 Chilean earthquake, her experiences are far and wide ranging but she revels in exploring every facet of local culture.

The former "Starting Point" anchor recently left CNN to launch her own production and distribution company, Starfish Media Group, where she continues to partner with high-profile media outlets like HBO, Al Jazeera and National Geographic. "I travel for shoots and ... for meetings around the country and around the globe," she says. "The good news: I love to travel—it's the greatest thing about being a journalist; meeting new people, trying new food, experiencing other people's lives and environments." When she's not circling the globe for work, she loves enjoying leisurely travel with her husband and four children. "My favorite recreational destination is Miami," she adds. "I love the beach; I love the Cuban food. It brings back great memories of going to Miami as a kid." **B**

"I always pack cute and comfortable flats—I tend to wear high, high heels for work and sometimes you just have to walk home."



STUART WEITZMAN GIVEABLE FLAT IN PAN NAPA

"I [also] bring a cashmere wrap in my bag. I'm always chilly—I'm in LA right now ... wearing a long-sleeved top and it's 86 degrees."



"The only things I spend money on when it comes to skin care is face cream (La Mer) and my perfume (Carolina Herrera). I wear a ton of makeup for work, and I practically live on planes. I find La Mer is worth the exorbitant price; and Carolina Herrera ... the smell in the morning just makes me happy. What a great way to start the day."



"I still haven't figured out how to type fast on my iPhone, but I take it everywhere because I shoot on it and Instagram video, too. I also travel with a Blackberry—while the pictures aren't TV quality, I'm a super fast typist on the keyboard and can churn out scripts and articles in no time."



"My favorite travel bag is my Tumi roller board and matching tote designed by Anna Sui—it's purple with flowers, easy to distinguish at baggage claim, and super lightweight and well made."

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