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COVER PHOTO: BIJOU, ROXY AND NICOLAS BIJAN POSE OUTSIDE THEIR BEVERLY HILLS HOME WITH A LIGHT GREEN 1961 MERCEDES-BENZ 300 SL ROADSTER FROM THE SAROFIM AUTOMOTIVE COLLECTION.
PHOTO BY JENNA PEFFLEY
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LISA FRIEDMAN BLOCH



JOHN BENDHEIM

Seasonal change may be subtle here in Beverly Hills, but there is no mistaking summertime. Gentle breezes, crisp morning air and epic sunsets form a golden halo around our gorgeous city. It's all a reminder of the beauty we live with every day. In this issue, we not only bring you all the best that the city has to offer to enjoy and celebrate this summer season in style, but we also introduce you to the people and places in our extraordinary city that help to make Beverly Hills shine.

In "Meals to Remember," the city's top chefs share their personal summer family recipes—from tri-tip and lamb on the grill to seaside culinary delights and a show-stopping cherry pie to satiate the most discerning palates.

After juggling work, family and health concerns in our new normal, pampering, too, has taken on a new meaning. In "Summer Sanctuary - The Spas of Beverly Hills," the city's most acclaimed "styling" facilities describe the importance of the human touch and why wellness is the new gold standard of any spa menu.

Similarly, in "Back to The Future," we explore the latest cutting-edge technologies that are forever changing the way we drive. And our "Must-Haves for Summer" roundup is packed with the latest designer products curated to inspire you to revamp your outdoor spaces, liven up your wardrobe, or simply hit the beaches in style.

In "The Vibrant World of Nicholas Kontaxis," we shine a light on one of the most sought-after young artists today. Overcoming physical and verbal limitations from epilepsy, his striking and compelling abstract works have captured the attention of the art world.

And, last but certainly not least, our long-form exclusive feature cover story, "The Prince of Beverly Hills," examines the legacy of Beverly Hills' one and only, homegrown yet world renown, fashion house—the House of Bijan—through the brand's heir apparent, Nicolas Bijan. It's an intimate look inside Nicolas' life, beginning with his father's journey to Beverly Hills, the meteoric rise of the iconic brand, and the sudden, impactful events Nicolas endured as a young man. Today, considered the ambassador of California 'STYLE,' Nicolas examines his journey as a new husband, father, and entrepreneur and the enduring, unmatched, legacy of his father.

Thank you to our phenomenal local, national and global advertisers who support STYLE and our Courier newspaper each week. We could not do it without you!

John and I and the entire Courier team wish you a STYLE-ish summer filled with fun activities with friends and loved ones. We hope you enjoy this very special summer issue with as much pleasure as we experienced compiling it. Enjoy the sunshine and happy reading!

LISA FRIEDMAN BLOCH, PUBLISHER



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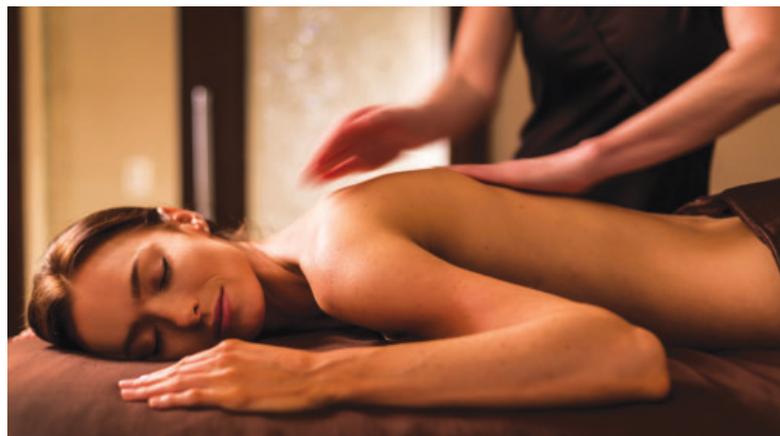


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Summer Sanctuary - The Spas of Beverly Hills

BY ANA FIGUEROA



TREATMENT AT THE SPA AT BEVERLY WILSHIRE, A FOUR SEASONS HOTEL

“Within you there is a stillness and a sanctuary to which you can retreat at any time and be yourself.”

Those words, from Hermann Hesse’s masterpiece, “Siddhartha,” are a century old, but especially meaningful today. Two years of life interrupted by a pandemic has created countless opportunities for self-reflection and even reinvention. Self-care tended to slip by the wayside, though, as public health rules closed and then reopened favorite facilities.

While the spa industry suffered at the peak of the pandemic, business is expected to rebound in 2022, according to projections from the Global Wellness Institute (GWI). “Hotel spas represent the

Hotel Bel-Air Spa

Marble rain showers, velvet chaise lounges and cashmere throws are but a few amenities awaiting clients at the Hotel Bel-Air Spa. “We continue to hear guests voice how excited they are to return for their first spa treatment since pre-pandemic,” Spa Director Nichole Hester told the Courier.

The jewel of the premises is The Enclave, a 570-square-foot private suite replete with a shower, tub, shaded patio and a soothing waterfall. “Perfect for couples or groups, The Enclave is ideal for those who wish to luxuriate in privacy and treat themselves to the ultimate in pampering,” said Hester. Treatments, including the signature Vitality of the Stars Facial, feature Valmont’s Luminosity collection, formulated with Swiss glacial water and essential plant extracts. New technology includes Theragun percussive therapy, offered as a massage enhancement to support stress reduction, sleep improvement, relieve sore muscles and increase mobility.

fastest-growing segment of the business right now,” Beth McGroarty, Vice President of Research for the GWI, told the Courier.

With so many world-class spas in the Beverly Hills area, this summer is the perfect time to “retreat, seek stillness and sanctuary.” The Courier reached out to 10 local spas, all but two located within hotels. Though specialties vary from ancient Asian healing rituals to high-tech biohacking, they all reflect the desire to weave wellness into the spa experience. And to some extent, all have refocused offerings to accommodate the values shift of the pandemic.

“Everything is moving outdoors, whether it is yoga on the rooftops or indoor-outdoor spa spaces,” observed McGroarty.

Indeed, many of the city’s top spas adapted early on by offering massages outdoors, with masks. Some designated certain hotel room balconies for spa services. And HEPA filtration systems are now the norm in treatment rooms.

Another trend is to bring nature indoors, either by décor or with actual foliage. Spas have also met the challenge of the last few years by pivoting to touchless technology, including light therapy, cryotherapy and chromatherapy.

Of course, pent-up demand exists for traditional treatments, such as massages and facials.

“People have been touch-starved for two years, through no fault of their own,” said McGroarty. At The Maybourne Beverly Hills, Spa Director Holly Edgin sums up a common sentiment perfectly.

“We have seen an influx of clients who are simply happy to feel human connection again both in the form of physical touch with massages or facials, and the need for emotional connection,” said Edgin.

With that in mind, here is what you should know to enjoy a perfect spa-cation close to home this summer.



Hotel Bel-Air Spa

701 Stone Canyon Road, Los Angeles
310-909-1681



The Beverly Hills Hotel Spa
 9641 Sunset Blvd., Beverly Hills
 310-887-2006

The Spa at Beverly Wilshire, A Four Seasons Hotel

Having earned the Forbes Travel Guide Five-Star Award for the sixth year in a row, The Spa at Beverly Wilshire, A Four Seasons Hotel is definitely doing something right. Nonetheless, change is underway, said Director of Spa Danny Silva.

“This is a transformational year for us at The Spa at Beverly Wilshire as we are making a very intentional shift into the wellness market,” Silva told the Courier. In addition to new product lines, the spa has introduced biohacking technology such as the LightStim LED Bed and Theragun, “to further assist guests with their wellness journey,” said Silva. Some of those new biohacking and wellness-inspired treatments at the 8,500-square-foot facility include Therabody Cryotherapy Sports Massage and a LightStim LED Bed. The former combines a deep tissue full body massage with the power of super-chilled air and Theragun Percussive Therapy. The latter helps with arthritic pain, relaxes muscles and increases local blood circulation.

A new signature Beverly Wilshire, A Four Seasons Hotel Facial as well as new body treatments feature the luxury German skincare line AUTEUR. And the Seed to Skin line from Italy is the centerpiece in the spa’s new Holistic Detox Body Treatment. The service includes a mineral-rich, raw sea salt and a blend of spirulina, shea butter and essential oils designed to stimulate circulation, detoxify and to slough away dead skin cells.

“Wellness has become more important than ever,” said Silva. “We are seeing business increase month over month with return and new clientele.”



Spa at the Fairmont Century Plaza
 2025 Avenue of the Stars, Los Angeles
 310-424-3032

The Beverly Hills Hotel Spa

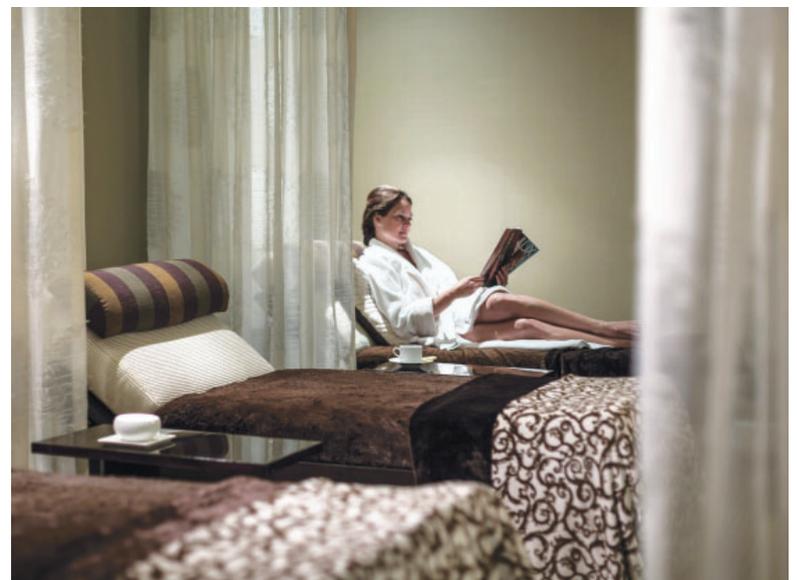
An icon in our midst, the Beverly Hills Hotel is celebrating its 110th anniversary. The Beverly Hills Hotel Spa is designed as an “oasis within an oasis,” inspired by the flora and fauna of the Southland. At nearly 2,000 square feet, the facility features six treatment rooms, including two couples’ suites, a relaxation room and steam rooms for men and women.

If there is one post-pandemic trend that Spa Director Kristy Whitford is noticing, it’s that clients are looking for a deeper sense of connection.

“Guests are looking for a haven to feel connected to the human touch and conversation in becoming well again. They are asking about how to bring more healing elements into their lives, through product recommendations or mindful experiences such as meditation and wellness practices,” said Whitford.

New brand partners at the Beverly Hills Hotel Spa include LEEF Organics, Skin Authority, PHIA Labs, KNESKO, Salt by Hendrix, and more. A new 110th anniversary manicure package pays homage to the hotel’s iconic design, with details such as pink and white stripes and banana leaf prints.

“Our hotel is very special in the sense that our local guests came frequently prior to the pandemic, so the reunion of guest and their therapist was really special. It was like seeing family again,” said Whitford.



The Spa at Beverly Wilshire, A Four Seasons Hotel
 9500 Wilshire Blvd., Beverly Hills
 310-385-7023

Fairmont Spa Century Plaza Hotel

Ever since the Fairmont Century Plaza Hotel reopened last fall after a \$2.5 billion renovation, the Spa has shone brilliantly as one of its stars. The 14,000-square-foot facility features nine treatment rooms, heated marble seating, a Himalayan salt room, aromatherapy steam rooms, a hammam, and experiential rain showers. Spa guests also enjoy access to the hotel’s fitness center.

“Not only are our guests eager to return to the spa for relaxation and to jump back into their skincare regimens, but we are finding guests are also choosing treatments that focus on reducing stress, improving sleep, and rejuvenating the mind and the body,” Director of Spa Justi Kerekes told the Courier. “Wellness has become a ritual, and we’ve noticed guests making wellness a regular priority, whether that be a weekly biohacking session combined with a detox sweat in our sauna or monthly massages focused on mobility and recovery.”

In addition to a biohacking program, the spa has incorporated technology throughout its massage menu. “We offer guests the option of high-tech and no-tech with certain massage treatments,” said Kerekes.

Even no-tech offerings are delivered in modern form. The spa’s Signature Sunset Treatment incorporates customized aromatherapy, vibrational sound healing and silken color therapy in a medium to deep tissue massage.

Kerekes points to one more aspect that sets the spa apart: “Our size offers the perfect setting to accommodate larger group spa parties for any occasion from bridal parties to birthday celebrations and more.”



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OBJECTS FROM MEMORY

The Spa at Four Seasons Hotel Los Angeles at Beverly Hills

“People are so excited to be back in the spa, and we are making changes this year,” said Gilma Linares, Assistant Spa Manager of the Spa at Four Seasons Hotel Los Angeles at Beverly Hills.

“We used to carry many, many brands, but now we are focusing on luxurious, medical-grade products, sustainability and wellness,” said Linares.

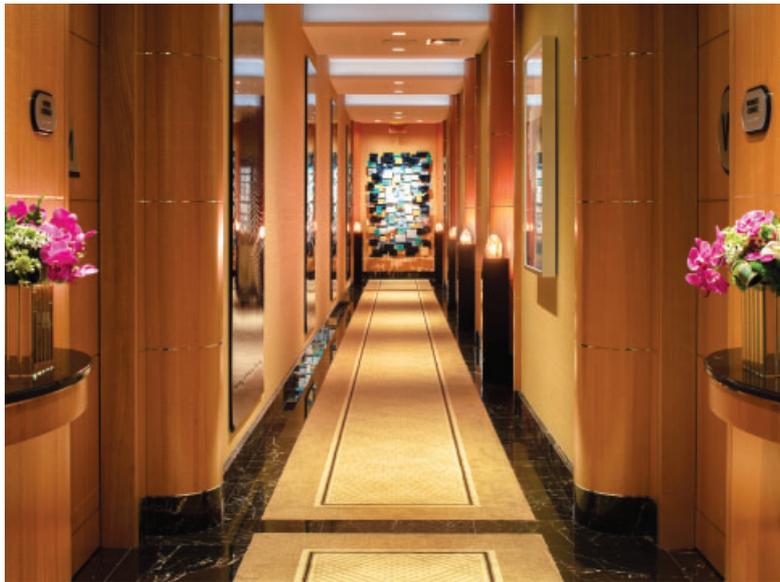
Reintroducing clients back to the spa is “a bit like getting back to the gym,” said Linares. She also finds that clients’ work-related stress has returned with a vengeance.

“We try to help everyone disconnect for a while. That’s why we incorporate nature into the spa. We have live plants on the wall in one of the rooms. It helps clients breathe better and respond better,” she said.

Spa specialties include the MBR Gentleman’s Facial and MBR Liquid Surgery Facial, described as a “non-invasive facial rejuvenation.” A new Garden Zen Body Renewal Treatment is a plant-based treatment that begins with a Dead Sea salt body scrub. Additionally, because “people in L.A. are very big on detoxing,” Linares recommends the Marine Algae Body Detox Body Treatment that uses the Dead Sea scrub and a marine algae clay body mask. And The Toning and Firming Body Sculpt Body Treatment incorporates a Hypervolt massage gun, along with the vegan La Natura Botanicals line.



The Spa at Four Seasons Hotel Los Angeles at Beverly Hills
300 South Doheny Drive, Los Angeles
310-273-2222



La Prairie Spa at Waldorf Astoria Beverly Hills
9850 Wilshire Blvd., Beverly Hills
310-860-6740

The Spa at The Maybourne Beverly Hills

The Maybourne Beverly Hills is the first North American property from London’s Maybourne Hotel Group. Over the past year, a “California meets Bali” revamp has added new flooring, fixtures, décor, colors, artwork, exclusive retail and vendor partnerships,” Spa Director Holly Edgin told the Courier.

At 20,000 square feet, the spa features an impressive 17 treatment rooms and separate mens’ and womens’ saunas and steam rooms. But its defining feature is a stunning mineral pool adorned with mosaics.

A newly-launched spa concept features a menu of bespoke services.

Edgin explained, “Services are named after an affirmation that the guest would like to feel and manifest. We have two signature treatments. One of them is our ‘I Am Beautiful’ Facial with a high concentration of oxygen. It also features microdermabrasion and LED Light treatment. And, our ‘I Am Comforted’ Body Treatment is an anti-stress treatment using a coffee scrub, followed by a soothing, therapeutic wrap that uses CBD Moor Mud. It is a great way to detoxify.”

The spa features the organic, plant and flower-based Ila brand, as well as Evidens de Beaute. Both are useful for addressing common concerns of congestion and dehydration from masks, as well as overall stress relief.

Guests of the Spa at The Maybourne Beverly Hills also have access to the new Fitness Center at the hotel.

La Prairie Spa at Waldorf Astoria Beverly Hills

The Forbes 5-Star Award-winning La Prairie Spa at Waldorf Astoria Beverly Hills is known for its indulgent, Swiss-inspired treatments that incorporate caviar as an ingredient. Now, wellness is the word that carries the most weight.

“We’ve been on an emotional and physical rollercoaster for the last two years. We’re seeing wellness as a lifestyle choice that we are incorporating into all areas of the hotel,” said Spa Director Amanda Raich.

To that end, the hotel is now offering 8:30 a.m. rooftop wellness classes for guests as well as locals. “After the pandemic, everyone needs to be outdoors. The view in the morning is fantastic,” Raich told the Courier.

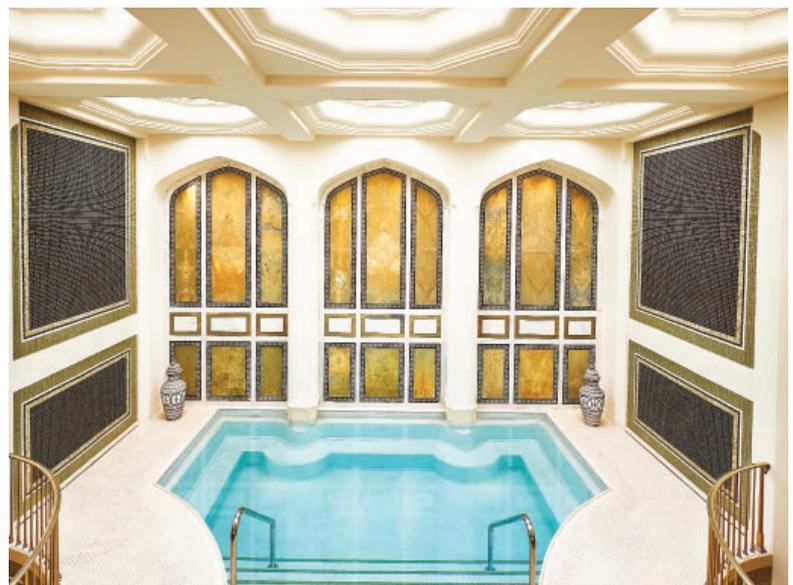
The 5,000-square-foot La Prairie Spa is located on the second floor of the hotel and features six treatment rooms (one for couples), as well as men’s and women’s relaxation lounges and steam rooms.

One popular standard throughout the brand is the Custom Waldorf Astoria Massage, which uses aromatherapy and hot stones. Other signature treatments include the Rejuvenating Platinum Facial.

“Masks came off and people saw that their skin had become dull. So, we are doing lots of brightening facials,” said Raich.

New 6-in-one InSkin facial devices enhance the experience by offering everything from dermabrasion to light therapy to oxygen treatments.

“We’d love for people to start their day with exercise, maybe get a new haircut, visit the the spa and leave ready to embrace the new normal,” said Raich.



The Spa at The Maybourne Beverly Hills
225 North Canon Drive, Beverly Hills
310-860-7840

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310-975-2854

Tomoko Japanese Spa

Named for its owner, Tomoko Kurono, Tomoko Spa has been called “L.A.’s best kept secret” and “a revelation” in reviews in Goop and Allure. The minimalist, 3,000-square-foot facility on South Beverly Drive in Beverly Hills welcomes clients with soft slippers and an offer of tea in the pre-treatment room. The treatment rooms themselves are self-contained, with showers, closets and bath amenities. Two couples’ rooms feature Hinoki Japanese Ofuro baths.

General Manager Kana Tran told the Courier that the spa has recently incorporated more traditional Japanese elements to further elevate the experience. “There are Japanese traditional obi in every treatment room and lounge, and our staff wears traditional kimono to welcome guests, making them feel like they are in Japan,” said Tran.

“We’ve seen a lot of return clients whose last visit was in 2019, and we’ve been so happy to welcome them again,” she added.

In contrast to other spas in the city, men make up 50% of Tomoko’s clientele. Signature treatments include the Tomoko Massage for individuals and the Japanese Experience for couples. Both apply pure sake to the skin, massaged in to promote blood flow and pain relief. The new Hinoki Couples Treatment is a massage for those who would like to enjoy the private Hinoki bath.

As for what makes the spa so special, Tran replied, “The private zen atmosphere and Japanese omotenashi hospitality. Tomoko’s mother sends us handmade paper cranes from Japan for us to use and give away to the clients as well. We put meaning into every small item of our spa.”



Bao Foot Spa

156 South Beverly Drive, Beverly Hills
310-777-7512

The Peninsula Spa Beverly Hills

“People want to get away from the hustle and bustle of the city. They find serenity in our space,” said Melissa DeLeon of the roof garden facilities of The Peninsula Spa Beverly Hills. DeLeon is Director of Spa at the Forbes Travel 4-Star Award-winning facility.

“We have seven treatment rooms, including a couple’s room. We also have a coed serenity lounge where we offer our honey ginger tea that people love, and our Himalayan salt sauna,” she told the Courier.

Known for its wide array of treatments, a signature of the spa is The Best and Ultimate Liquid Surgery Rejuvenation, using the German line MBR. New for this year are three body treatments incorporating the French line Biologique Recherche. “It’s a custom body polish that uses acids and mechanical exfoliation with a body glove specific to that line. After that comes a cream or lotion with active ingredients to help rejuvenate,” said DeLeon.

Noting that some clients haven’t been back for two years, DeLeon noted, “the touch of a therapist is very important right now.”

Anything that detoxifies is also in demand.

“Clients are asking for extra exfoliation after wearing a mask, being at home and not taking care of themselves in the same way. We’re glad to see them back,” said DeLeon.



Tomoko Japanese Spa

141 South Beverly Drive, Beverly Hills
310-205-7300

A Petite Spa Experience: BAO Foot Spa

Can’t get away for an entire spa day? Don’t fret. You can still indulge yourself by visiting BAO Foot Spa. The boutique Chinese spa in Beverly Hills specializes in foot and body massage. Treatments utilize the ancient Chinese art of reflexology, which increases blood flow and rejuvenates the nerves of the body. Services at BAO Foot Spa range from 15 to 90 minutes. Body massage and reflexology treatments include a foot bath.

Recently added to the menu are CBD foot baths and oils, which are “especially popular for clients who work out a lot and want to enjoy a sports massage for their feet,” said owner Piran Zarifian.

Located on South Beverly Drive, the spa offers a convenient respite from a stressful day.

“You don’t need to take off your clothes or shower, so we find that a lot of people pop in during their lunch hour,” said Zarifian.

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Meals to Remember

BY LINDA IMMEDIATO

A recipe that is passed down from generation to generation becomes what might be the most overlooked yet precious family heirloom. It gives those who prepare it—and those who enjoy it—a chance to remember the loved one who created it. We reached out to some of the city’s top chefs to gather their favorite summer family recipes and remembrances. The result is this mini cookbook filled with delicious dishes that can be prepared all year round. Whether cooking for family or hosting a feast, we hope they become part of your own family traditions.

Chef Luigi Fineo, Tatel Restaurant Tiella Pugliese

“My mom made this dish every Sunday morning. Sunday was a celebratory day; nobody worked and nobody went to school so it was the only day everyone could get together. She would start preparing it at 8 a.m. to be ready by noon. It’s a very traditional dish in Puglia where I grew up, and it’s a whole meal in one pot, which given the fact that she had five kids and no dishwasher was a bonus. It’s almost a meditation to prepare it, shelling the mussels, slicing the potatoes, mincing the herbs. I always think of my mom every time I make this dish—the way she held the knife, the way she slowly and intentionally placed the potato slices (because if you stack two slices on top of one another only the bottom one will cook). You have to be present and mindful when cooking this so it’s not only extremely healthy, but it’s also good for your soul.”

Tiella Pugliese Ingredients:

- 4 ounces Arborio rice (100 grams)
- 20 mussels
- 2 medium-size Yukon gold potatoes, peeled and thinly sliced ¼ inch crosswise
- 5 ounces red grape tomatoes (150 grams)
- ¼ yellow onion, finely chopped
- 2 garlic cloves, finely chopped
- ½ bunch parsley leaves
- 2 ounces grated Pecorino cheese (50 grams)
- Extra-virgin olive oil
- 1 cup mussel broth (250 grams) or fish stock (chicken and vegetable stock may be used as a substitute)

Directions:

1. Preheat the oven to 380°F.
2. Lightly rinse the rice to remove part of the starch surface.
3. Clean the mussels externally with steel wool and wash them under running water.
4. Open the raw mussels by pressing one of the two valves forward until it cracks open. Insert a small knife and slide it until it opens all the way. Keep the seafood inside one shell only and discard the empty shell.
5. Drizzle a 12-inch round ovenproof pan (with lid, or Dutch oven) with olive oil, and then add half of the onions and garlic.
6. Add some of the tomatoes and one third of the parsley.
7. Place all the mussels (in half shell) in the pan with the mussels facing upwards, forming a layer.
8. Sprinkle with the rice, but don’t let it enter any of the open shells.
9. Add one layer of tomatoes along with half of the remaining parsley and half of the Pecorino. Drizzle with a little bit of olive oil.
10. Make another layer of potatoes, tomatoes, the remaining onions, and garlic.
11. Sprinkle the remaining parsley and Pecorino over the top, then drizzle a generous amount of olive oil.
12. Pour the broth gently, starting from the side then going in a circle until the juice lightly touches the potatoes.
13. Place in the oven for around 40 minutes, covered for the first 15 minutes, then uncovered.



TIELLA PUGLIESE BEFORE AND AFTER COOKING
PHOTOS COURTESY OF CHEF LUIGI FINEO



FOCACCIA SANDWICHES

Chef Mattia Agazzi, Gucci Osteria

Focaccia

“For me, growing up in Bergamo, Italy, summer was a time when our family regularly sat around the table talking and sharing old and new stories from our day-to-day lives. My mother and grandmother taught me how to cook from a young age (some meals took three days to prepare), and in our house we always shared bread/focaccia at the table during meals, which are special memories for me. It’s also a reminder that no matter what situation people are in, with a few simple ingredients, flour, water, and eggs, you can make an amazing meal. My grandmother used to prepare stuffed focaccia with prosciutto for my grandfather before he went to work or out hunting. The focaccia recipe is very versatile because in the summer you can cut your focaccia into a sandwich and fill it with seasonal fillings, and anything you like. It’s also easy to take with you on a hike, or to the beach. Warm bread with its inviting and comforting aroma should be the first welcome to any home all around the world. Whether it is steam buns in China, tacos in South America, flatbread in Arabia, or pretzels in New York, your spirit is lifted by the experience.”

Focaccia Ingredients:

- 1½ tablespoons water
- 2 tablespoons cream
- 1 whole medium egg
- 1 tablespoon extra-virgin olive oil
- 1½ teaspoons salt
- 1 teaspoon instant dry yeast
- 1¾ cups ‘00’ flour or all-purpose flour
- ½ cup whole wheat flour
- 2 teaspoons honey

Wash:

- 1 tablespoon water
- 2½ tablespoons extra-virgin olive oil
- Maldon salt for garnish

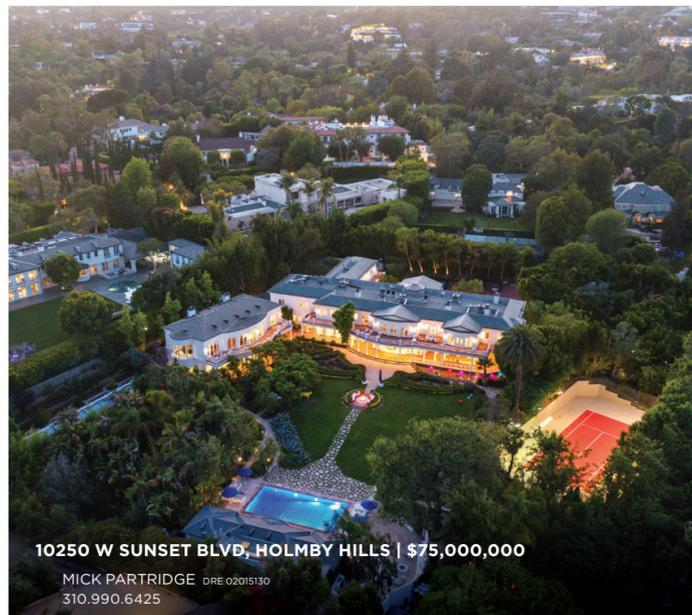
Directions:

1. In a medium bowl combine yeast and water together. In another smaller bowl combine and mix the honey, cream and eggs together with the salt.
2. In a large bowl combine and mix ‘00’ flour and whole wheat flour, then stir in all wet ingredient mixtures to make a dough that pulls away from the sides of the bowl. Turn dough out onto a lightly floured surface. Knead in only enough flour to make a soft dough that is smooth and elastic (knead dough between 3 and 5 minutes). Place dough in a lightly greased bowl, cover and let rise in a warm place until double in size (about 30 minutes at about 80°F - room temperature).
3. Grease two large baking sheets; set aside. Punching down dough, divide dough into six equal pieces using oiled hands, if needed. Place three dough pieces on each baking sheet. Press each piece of dough into a 5-inch circle, making sure there are 2 to 3 inches of space between each dough circle. Cover with plastic wrap and let stand in a warm place for 15 minutes. Preheat oven to 400°F.
4. Vigorously whisk the extra-virgin olive oil and water until it emulsifies. Spoon emulsion over the dough evenly. Using the tips of your fingers make ½ inch deep indents over the surface of the dough, then finish with Maldon salt.
5. Bake for about 15 minutes or until lightly browned on the bottom, checking after 8 minutes and popping any large air bubbles with a sharp knife. Cool for 15 minutes on wire racks. Serve warm or at room temperature.

MEALS TO REMEMBER CONTINUES ON PAGE 54



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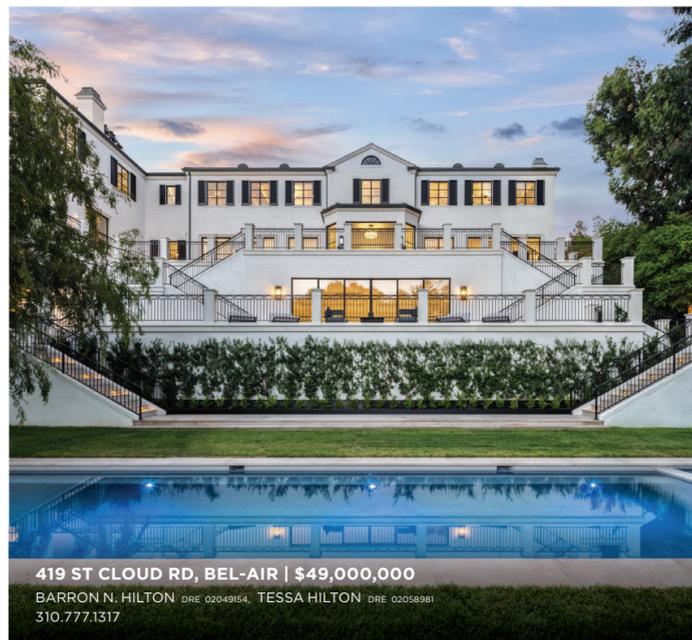
10771 BELLAGIO RD, BEL-AIR | \$65,000,000
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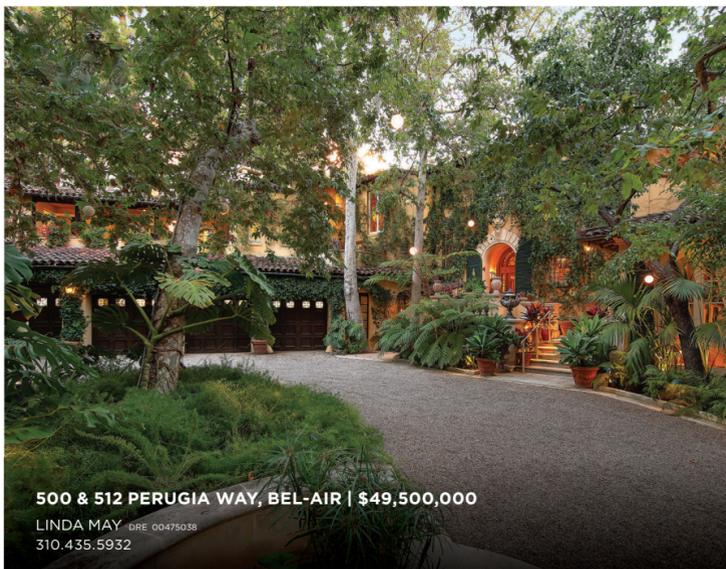
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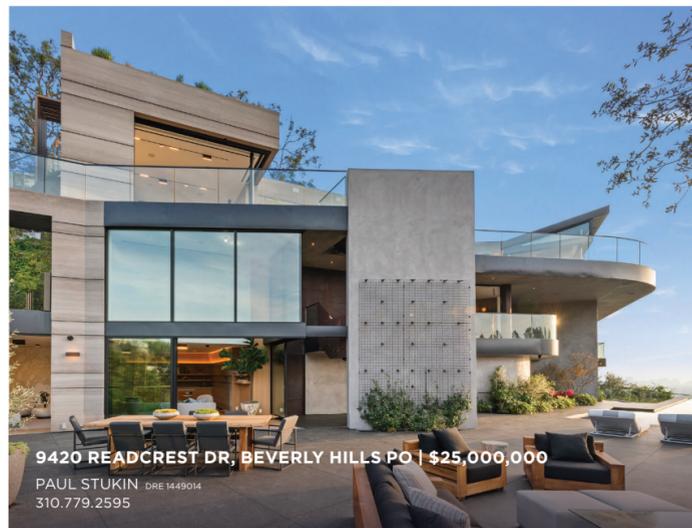
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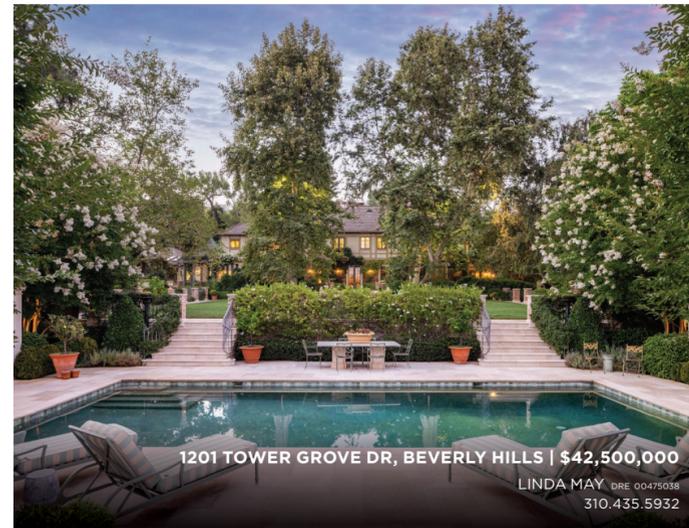
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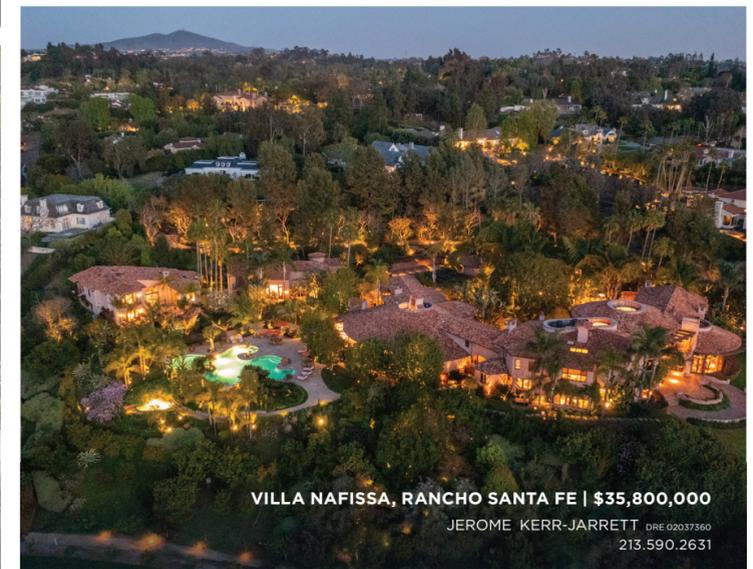
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Must-Haves for Summer

BY LINDA IMMEDIATO

Shopping districts around the nation were hit hard by the pandemic, and many businesses were forced to shutter. Beverly Hills, while not immune, fared far better than most; many boutiques along our famous thoroughfares remain open—and some are even expanding. Online shopping might have been a life-saver (literally) during the height of COVID-19, but aren't we ready for the tactile experience of shopping in-person again?

Summer is a time for rebirth and renewal. Maybe you've been thinking of sprucing up your outdoor spaces now that you can entertain again. Or you think your Zoom-appropriate wardrobe could use some livening up. Or maybe you just want to treat yourself to something a little extra. We curated this collection of splurge worthy items to inspire you to ditch your sweats and get out of the house and shop.

Garden Party



1. Crisp and striking, understated yet elegant, this striped silk shirt dress from **Prada** is perfect for casual gatherings from backyard birthdays to brunch. \$2,350 at *Prada*, 343 N. Rodeo Drive, 310-278-8661 and prada.com

2. The “Farah” sunglasses by **Tom Ford** have been a long-standing bestseller for the designer. With their oversized retro vibe, they're virtually flattering on everyone. \$495 at *Tom Ford*, 346 N. Rodeo Drive, 310-279-9440 and tomford.com

3. Always have a bouquet on hand with the rose gold, emerald, and ruby “Frivole” eight-flower ring by **Van Cleef & Arpels**. \$11,800 at *Van Cleef & Arpels*, 300 N. Rodeo Drive, 310-276-1161 and vancleefarpels.com

4. These days men can usually forgo a sports coat, but when the occasion arrives for something a bit spiffier, a lightweight cashmere sweater jacket by **Loro Piana** will do just the trick. \$3,625 at *Loro Piana*, 313 N. Rodeo Drive, 310-860-0765 and loropiana.com

5. Give your patio a palatial makeover with these **RH** ornamental planters, made of honed travertine gathered from quarries outside of Rome. Starting at \$2,471 at *RH*, 8564 Melrose Ave., West Hollywood, 310-652-0323 and RH.com

6. Whoever said you have to suffer to look good? The “Lido” mules from **Bottega Veneta** have a padded inner sole for comfort and come in 13 different shades—from vivid hues to neutral tones. \$1,300 at *Bottega Veneta*, 320 N. Rodeo Drive, 310-858-6533 and bottegabeneta.com





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Devin B. Johnson
Walkscapes #3 (Iron Oxide), 2021
Oil and found object on linen
70h x 80w inches

Collection of East West Bank.
Image courtesy of the Artist and Nicodim Gallery.

Devin B. Johnson was selected for *Forbes* 30 Under 30
Art and Design (2022)



9378 Wilshire Boulevard
Beverly Hills CA 90212
eastwestbank.com | 310.681.2153

Sunny Side

1. Diamond pave gold stud earrings from Elsa Peretti's latest "Bean" collection for **Tiffany & Co.** are subtle enough for everyday wear and add just the right amount of sparkle when the stars are out. \$4,800 at **Tiffany & Co.**, 210 N. Rodeo Drive, 310-273-8880 and tiffany.com



1.

2. Decorative throw pillows are the easiest way to transform an outdoor seating area. Add a pop of color with these Eastern Accents polka dotted versions from **Neiman Marcus** for a little extra flare. \$160 each at **Neiman Marcus**, 9700 Wilshire Blvd., 310-550-5900 and neimanmarcus.com



2.

3. Aloha! **Gucci** gives a nod to Los Angeles with its twist on the classic summer menswear staple—the Hawaiian shirt. And what barbecue is complete without one? \$1,150 at **Gucci**, 347 N. Rodeo Drive, 310-278-3451 and gucci.com



3.

4. A conversation starter or ice breaker, either way Tizo's cheerful rainbow colored Lucite domino set from **Gearys** practically begs your guests to start a game. \$150 at **Gearys Beverly Hills**, 351 N. Rodeo Drive, 310-273-4741 and gearys.com



4.

5. Sandals aren't for every man. When it comes to warm weather footwear you can't go wrong with a pair of **Louis Vuitton** loafers. If shocking orange is outside of your comfort zone, the style also comes in black, white, and tan. \$1,675 at **Louis Vuitton**, 295 N. Rodeo Drive, 310-859-0457 and us.louisvuitton.com

6. Run errands with your pooch in style with this lemony-yellow leather pet carrier from **Maison Goyard**. The tote has an adjustable buckle to provide ample space for your furry shopping buddy. \$1,700 at **Maison Goyard**, 405 N. Rodeo Drive, 310-237-5745



6.



5.

MUST-HAVES FOR SUMMER CONTINUE ON PAGE 64

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The Vibrant World of Nicholas Kontaxis

BY LINDA IMMEDIATO



NICHOLAS KONTAXIS, "FISH PUZZLE" PHOTOS COURTESY OF NICHOLAS KONTAXIS STUDIO

Nicholas Kontaxis was born in 1996, a cheerful infant, developing normally in every way. When he was 15 months old he had his first seizure, his tiny frame trembling in his mother Krisann Kontaxis's arms. Alarmed, Krisann and her husband Euthym took Nicholas to the emergency room. A CT scan and EEG tests revealed Nicholas had a large mass, an inoperable brain tumor, at the basal ganglia.

Over the years, they kept watch on the tumor: it didn't grow significantly, but the frequency and intensity of the seizures did. While his intelligence was unaffected, the seizures began to erode his ability to speak, to articulate and to converse. They also took their toll physically, causing painful falls resulting in injuries—from cuts and scrapes to a broken leg and broken teeth.

As Nicholas progressed into childhood, his parents noticed how tactile he was and how he gravitated toward bright colors and complex patterns.

In high school, Nicholas' interest in art blossomed, along with his talent. He painted not landscapes or portraits like most of his fellow students but vibrant abstracts, which impressed his teachers. Part of the education curriculum involved students gaining real world experience in a job share program. Nicholas' seizures, which had by then become constant intrusions, prohibited him from working in the kinds of places, like Starbucks, where the others found placement. Krisann suggested Nicholas' art could fill the job requirement. Initially, the school rejected this idea on the grounds that Nicholas would have to be paid for his work to meet the program's guidelines. But when Nicholas made his first sale—a painting for his oral surgeon, in exchange for having his wisdom teeth pulled, they agreed to modify the criteria for him. "That was the seed, the turning point in what would become Nicholas' career," said Krisann.

By 2016, at age 21, Nicholas became a bonafide artist with his first sold-out show at De Re Gallery on Melrose Avenue. Krisann managed



NICHOLAS KONTAXIS

Nicholas' career, creating a website, organizing shows, and overseeing commissions and sales of his work. She set up installations at galleries across the country, in Idaho, Chicago, Atlanta, and New York and across the globe in London. Here in California, 1,200 people packed the renown Heather James Fine Art Gallery in Palm Desert to see Nicholas' work. He is in private collections in Spain, Greece, Ireland, Australia, Zurich, and Holland and part of the permanent collection at the National Hellenic Museum in Chicago. This month his largest solo exhibit, "Catch Me," is on display in Beverly Hills, at UTA Artist Space. It features never-before-seen works, all created during the pandemic.

THE VIBRANT WORLD OF NICHOLAS KONTAXIS CONTINUES ON PAGE 52



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NEW PARENTS ROXY AND NICOLAS BIJAN WITH THEIR DAUGHTER BIJOU PHOTOGRAPHED IN THE NURSERY OF THEIR BEVERLY HILLS HOME CLAD WITH CUSTOM MADE "BIJAN YELLOW" WALLPAPER BY DE GOURNAY AND A CUSTOM MADE ACRYLIC CRIB BY PLEXI CRAFT
PHOTO BY JENNA PEFFLEY

The Prince of Beverly Hills

The Courier's Lisa Bloch sat down with Nicolas Bijan, son of the legendary designer Bijan, to talk fatherhood, new business ventures, and what life is like as the sartorial heir apparent.

BY LISA FRIEDMAN BLOCH

You drive the best car! You live in the best house! You wear the nicest watch! Who are you to have these things?" asked Bijan Pakzad to his 19-year-old son Nicolas. "I had no choice. I came to this country, and I worked hard. Because I had to, to be successful. You, you live in Malibu; you drive a Porsche."

"Thank you for all you do for me," Nicolas replied.

"You wear the finest clothes," Bijan shot back.

"I'm grateful," responded Nicolas earnestly.

"What are you going to do when you are 30? Huh?" Bijan pressed.

Bewildered, Nicolas asked, "Dad, did I do something wrong?"

Bijan's penetrating eyes meet his son's.

"I'm sorry for whatever I did," said Nicolas as he watched his father disappear through the office door.

Racking his brain, Nicolas struggled to understand his father's anger. Thursdays were Nicolas' day off from the boutique. But this day, his classes at Pepperdine University ended early. He decided to cruise on into Beverly Hills and surprise his father. As it turned out, his father surprised him.

Bijan returned holding a gorgeous jacket. Recognizing the garment, Nicolas sighed in relief. It's the one they designed together in Italy six months earlier. Its price tag was half the cost of his Porsche.

Wrestling his generous nature, Bijan wanted to give his son the very best but feared the trappings of excessiveness would impede Nicolas' desire for growth and accomplishment.

Bijan put the jacket on Nicolas, and they stood together, father and son, looking in the mirror, proud of their design. "It's my gift to you," Bijan said. They hugged. The moment was special, more than Nicolas could have imagined.

It would be the last moment Nicolas would ever share with his father.

Back home in Malibu, a few hours later, Nicolas received the call. His father had suffered a stroke and was being ambulated to Cedars-Sinai Medical Center.

Arriving at the hospital, Nicolas was greeted by his older sisters and other family members. Bijan was rushed into surgery, but the doctors explained there was little hope. The former Mayor of Beverly Hills, Jimmy Delshad, the highest ranking Iranian elected official in the United States at that time, hugged Nicolas and looked into his eyes. "You are Bijan now. You are a man. Make us proud."

"It was the push I needed to give me strength," said Nicolas. Over the next several days the Beverly Hills Police Chief, along with many other family friends, visited him and his family at his father's house in Beverly Hills.

Bijan Pakzad never regained consciousness. The man who built the legendary House of Bijan, the most expensive boutique in the world and the one and only international sartorial design house born in Beverly Hills, passed away two days later on April 16, 2011.

Unlike his immigrant father from Tehran, Iran, Nicolas Bijan Pakzad was born at Cedars-Sinai Medical Center, the same hospital that tried to save his father, and the same medical center his beautiful daughter came into the world.

Bijou Bijan, named in honor of her grandfather, was born this year on 2-22-22. Her welcomed birth presented beyond reason, an eerily impactful connection to Bijan's birth of April 4, 1944 (4-4-44). Was it coincidental or a sign of Bijan's presence, a north star in his son's life? Nicolas believes his father is watching over him both in his personal and his professional life.

For years, Nicolas has had a burning desire to spread his wings and fly.

"Like my dad felt at my age, I too felt a calling to achieve my own ambitions," says Nicolas, now 30 years old. "I didn't want to look back 25 to 35 years from now and know that I didn't at least try, try to build my own legacy."

What held him back?

"In starting my own brand, I wanted to make the right decision respecting my father's legacy, a new creative endeavor, an extension of his legacy. It's taking his traditions, his teachings, his generosity, his principles, his perfectionism, his authenticity, all the things that drove him, and giving it a new modern interpretation."

NB44, a new luxury brand set to launch late this year, is Nicolas' own line of bespoke menswear that's less buttoned-up and formal. Aimed at a more youthful, modern clientele, "It's a new service and experience that the world craves in today's changing times," explains Nicolas. And the name, NB44? It's Nicolas' initials coupled with the number that honors his father's birth.

Nicolas is settling into his new role as father himself. He and his wife Roxy Sowlaty, who once starred on the E! Channel series the "Rich Kids of Beverly Hills," are enjoying this exciting new chapter as parents.

Roxy and Nicolas were friends first. Born and raised in Beverly Hills, Roxy was introduced to Nicolas by her high school pal, Rob Kardashian, and she and Nicolas began to date a few years into the friendship. Turning towards design after graduating from USC and Parsons New School of Design with a master's degree, Roxy, today, is a talented and successful interior designer with her own firm specializing in high-end residential projects.

Nicolas Bijan

“In Paris, on the famous Pont des Arts bridge, she happily accepted Nicolas’ surprise proposal and planned a grand wedding in Italy.”



ROXY AND NICOLAS MOMENTS AFTER HIS SURPRISE PROPOSAL TO HER ON THE PONT DES ARTS BRIDGE IN PARIS IN 2018
PHOTO BY PAULINE COYARD

In Paris, on the famous Pont des Arts bridge, she happily accepted Nicolas’ surprise proposal and planned a grand wedding in Italy. COVID-19 derailed it to an intimate, beautifully glamorous garden wedding in their backyard seen by, according to Nicolas, millions of interested viewers on social media.

While showing me through their extraordinarily designed San Ysidro Ranch style traditional home in Beverly Hills, formerly Taylor Swift’s residence, Nicolas shares, “This is all Roxy. I take no credit.”

With a spring in his step, Nicolas leads me up the stairs to visit the nursery, a charmingly sunny, perfectly outfitted baby nest in Bijan yellow. I learn, “Yellow” was a possible name choice, but Nicolas would not hear of it. Bijou, meaning “gem” in French, is a tribute to Bijan, and the name Nicolas wanted for his daughter, though he and Roxy both affectionately call her “BB.” He leans over the crib railing and touches BB’s beautiful face. It’s clear he’s mesmerized by her cooing sounds, her delicate beauty and the miracle of her presence.

“I’ve never loved Roxy more than I do now. And the whole process of the pregnancy and giving birth, a whole new chamber of my heart has opened up. I want 20 more kids, but I am sure Roxy would object.”

Returning back down the stairs, Nicolas acknowledges the importance of the Beverly Hills community to him just as it was to his late father. A few weeks earlier, Dean Viana, a former Captain of the Beverly Hills Fire Department, had come by to meet Bijou and to give Roxy and him CPR training now that they’re parents. Having stayed in touch over the years, he was one of the heroes who had tried to save his father the night Bijan was rushed to the hospital 11 years earlier.

“There is no doubt of the contributions my father has made for Beverly Hills and, likewise, the contributions Beverly Hills has made for my father’s international success. It was a great partnership.” Nicolas cites the example of the Bijan designed cars. For years the Bijan one-of-a-kind yellow Bugatti and Rolls Royce cars were, and still are, parked in front of the store on Rodeo Drive. Not only did the city allow Bijan to do this, the City Council voted unanimously to award the House of Bijan its own yellow parking meter to match its car, a spectacle that hundreds of thousands of visitors to Beverly Hills enjoy every year.

But the parking meter and cars are just small pieces of the Bijan legacy Nicolas inherited. As a young boy, the late Bijan Pakzad admired his father, an industrialist, especially how he dressed for work. His parents sent young Bijan, one of five children, three brothers and one sister, to be educated at the exclusive Institut Le Rosey in Switzerland and in Italy. His focus was design despite his parents’ desire for him to study engineering. He opened his first boutique called the Pink Panther in the heart of a thriving Tehran. By the age of 30, Bijan knew he would never reach his goals in clothing design unless he went to America.

“He wanted to go to Beverly Hills. There he believed he could build and achieve the American dream,” shares Nicolas.

Bijan emigrated to the United States in 1973 and, along with his 50% partner Mr. Daryoush Mahboubi-Fardi, bought a parking lot on Rodeo Drive, the site for his future store. Three years later, in 1976, they opened the newly constructed “House of Bijan” on the east side of the 400 block of what has become one of the most famous streets in the world. For almost 50 years now, the House of Bijan reigns as a premiere shopping destination of the world’s elite.

Sitting down with Mr. Mahboubi in the Bijan offices, he provides this heartfelt description of his past business partner and best friend.

“The first impression when you met Bijan was that he was very personable. He treated everyone with respect and in return everybody treated him with respect,” Mr. Mahboubi says. “He was very passionate about everything he did in life. He had passion for family, for business, for design, for food. Everything he did, he did it with an extraordinary amount of passion. There was no filter blocking it out, or dimming the strength of his passion. And the third thing you felt about Bijan was that he was truly talented. Personality, passion combined with talent made for a very special recipe for success in this business.”

Soon the House of Bijan was touted the most expensive store in the world. The claim went uncontested as Bijan, cloaked in courage and fortitude, obtained and sustained his vision: The finest, exclusive sartorial house of quality and design, coupled with unmatched personal service. The result was a financial windfall.

“The proof is in his success and in the relationships he built,” says Nicolas.



NEWLYWEDS ROXY AND NICOLAS PHOTOGRAPHED ON THEIR WEDDING DAY AT THEIR BEVERLY HILLS HOME IN OCTOBER OF 2020 PHOTO BY BRADON FLYNN



BIJOU, ROXY AND NICOLAS POSING IN THEIR METALLIC PINK MEYERS MANX DUNE BUGGY PHOTO BY JENNA PEFFLEY

At a time when boutique owners aggressively encouraged customers to enter their stores, enticing them with marketing devices such as sales and discounts, Bijan locked his front door and said he would see customers “by appointment only.”

His reasoning was misunderstood, Mr. Mahboubi explains.

“The first day we wanted to open the boutique, Bijan said, ‘Dar, I have an idea. I want to make it by appointment only.’ The only business of its kind in the world that was paying huge amounts of rent on the most famous street, Rodeo Drive, was saying, my doors are locked. As though you have to qualify to be able to enter. But that message was actually 180 degrees different from what Bijan meant. What he meant to say was, ‘I respect my customers so much that when they come into my boutique, they should not be waiting or wasting their time.’ So, for example, if we have 22 staff members in the boutique when a customer walks in, all 22 members attend to one customer. No other retail operation has that kind of setup. And that is true respect for the customer and his time. And almost all of our customers are extremely important. Their time is extremely valuable.”

The average client’s attention to shop and buy is surprisingly short.

“We only get 20 to 30 minutes from the customer,” says Mr. Mahboubi. “In those 20 minutes, we can either sell them \$20,000 or \$2 million and we choose to sell them \$2 million (when) they’re capable of buying \$2 million. We’re capable of showing them, to their satisfaction, \$2 million worth of merchandise, in their exact fit, their exact taste, their exact color palette, and their exact fabrics that they love. We specialize in this. We kept the business very small, but we kept adding to the value of each customer.”

Mr. Mahboubi claims that many designers have tried to copy what they do.

“Nobody has ever succeeded in copying what our formula is or what our recipe is. It’s very unique. For example, everybody makes a suit and everybody pays from \$1,000 to \$3,000 for hand stitching, cutting and sewing. But nobody pays \$2,000 per yard for the fabric. So, a sports jacket that takes 3½ yards to pay \$6,000 to \$8,000 just for the fabric is unheard of. But because we know nobody else would actually dare to do that, we do it. And we do it with very special colors.”

By 1985, from his second boutique located in Manhattan, the New York Times reported that Bijan had amassed 15,000 customers including kings, U.S. presidents, prime ministers, iconic movie stars, superstar entertainers and influential religious leaders. “Simplicity and honesty” best describe his clothing line, Bijan said in the article. In 2002 the New York boutique closed leaving Beverly Hills its original and only flagship boutique, allowing Bijan to remain solely in his favorite City of Beverly Hills and close to his young family.

Adding fragrances to his empire, Bijan began designing and manufacturing perfume for men and women in 1988, which earned him three prestigious Fragrance Foundation Awards, including one launched in partnership with Michael Jordan in 1997. In an article in the Los Angeles Times in 2001, Bijan Perfume and his fashion business had \$3.2 billion in sales. Bijan’s designed perfume bottle is featured in the permanent exhibit of the Smithsonian Institution.

As the only son, youngest child, and heir apparent to the House of Bijan brand, the weight on Nicolas’ shoulders was incomprehensible when his father died. Just 19 years old, a sophomore in college, a part-time employee of the business, Nicolas struggled to find his footing. Days later, when he turned on his computer, he found almost 5,000 emails, condolences from people Bijan had touched.

One such letter came from an Iranian writer, Shirin Sadeghi, assigned to write Bijan's obituary for the Huffington Post. In it she wrote, "He dressed President Obama, the Queen of England, Ronald Reagan, the Sultan of Brunei, Prince Charles, Bill Gates and any number of others of the powerful and wealthy of this world. But more than anything he dressed the soul of so many of us young Iranians in America who felt unwelcome and unsure of where we fit in within this massive country that had so much to do with what happened and was happening in our homeland. 'The reason for my success is because I'm Iranian,' Bijan said once. We never doubted it, or forgot his words."

Bijan was revolutionary, not only as a clothing designer but also as an immigrant. Instead of being ashamed of his roots, he not only was proud of it; he used it as a part of his unique style. His authenticity began with his unwillingness to conform or completely assimilate.

The House of Bijan's website quoted Bijan, "The world said to conform, the world said to settle for less. The world said to compromise and no one would know. So I made my own world."

He didn't change his Iranian name, his accent, or his ideals of dressing when he came to Los Angeles. He didn't focus on his disadvantages or the people who resented him because of his former nationality.

While he communicated through the vernacular of "broken English," the powerful meaning behind his words was always understood. Nicolas considers that his father used his broken English to give himself more latitude with making his points and to "award himself permission to speak words that might ordinarily be considered inappropriate, but with an amusing charm and naivete."

"Not willing to conform took serious courage," says Nicolas, the kind of courage that became Nicolas' guiding light. He had to accept the reality of his father's sudden death, and push forward. "It is what it is and there's nothing I could do about it. You sink or swim," he says. And the affirmations of his father's legacy, through the stories in the emails, truly helped.

Nicolas remembers his father's words, "You must be kind to everyone you encounter. Treat everyone with respect. Be polite, gracious, with everyone you meet. Because you never know who they are, or how they may come back in your life."



A HOUSE OF BIJAN ADVERTISEMENT FROM 1991 WITH BIJAN, HIS WIFE TRACY AND THEIR TWO CHILDREN NICOLAS AND ALEXANDRA
PHOTO COURTESY OF HOUSE OF BIJAN

Nicolas' parents had first met professionally when Bijan had hired Nicolas' mother, Tracy Hayakawa, a model, for his fragrance lines. She, along with their children, would later be featured in countless ads, billboards, commercials and magazines in tribute. Half Japanese and half Irish, the exotic beauty was "the love of his life," Nicolas shares, even though they were divorced by the time Nicolas was a year old. "My dad was in love with my mom until the day he passed away," a gift Nicolas is grateful for as a child of divorced parents. Their relationship remained extremely amicable throughout Nicolas' life.

A product of many cultures, Iranian, Japanese, and Irish, Nicolas is proud to be an Iranian American as well as a Japanese American. But growing up, he was challenged by his inability to fully communicate through language with many of his family members, especially his Iranian grandfather. Bijan brought his entire family from Iran to Newport Beach, California. Nicolas' grandmother, who is still alive today, is full Japanese.

When Nicolas was a toddler, his mother began a relationship with the American billionaire businessman and philanthropist, David H. Murdock. Among many positions, Murdock was the Chairman of Dole Food Company, owner of the Hawaiian island of Lanai, and later would develop the luxury Sherwood Estates and Sherwood Country Club in Thousand Oaks. His mother married Murdock a few years later, and young Nicolas was raised on the Murdock farm in Thousand Oaks. Shuffling between his weekdays on the sprawling farm and weekends in Beverly Hills with his father, Nicolas had a privileged life. Whether he was meeting royals or rulers of countries with his father, or running on pineapple plantations and christening cargo ships in Germany with his mother, there is no doubt Nicolas was exposed to the finest things life offered.

For father-son one on one time, Bijan would take Nicolas on long day trips in the car. Cars were a passion they both shared. Bijan had amassed a pristine car collection including designing multimillion-dollar cars in partnerships with Rolls-Royce and Bugatti and enjoyed sharing his love of automobiles with his impressionable young son. Often surrounded by people, this was Bijan's way of bonding with Nicolas away from his staff. Cruising to the beach, on Sunset Boulevard, or up and down the coast, "that was our thing on Sundays," Nicolas recalls fondly.



DAVID H. MURDOCK AND NICOLAS PICK PINEAPPLES AT A DOLE PLANTATION ON THE HAWAIIAN ISLAND OF LANAI.
PHOTO BY TRACY MURDOCK



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BIJOU, ROXY AND NICOLAS SHARING A SPECIAL MOMENT ON THEIR FIRST FAMILY PICNIC PHOTO BY JENNA PEFFLEY



16-YEAR-OLD NICOLAS VISITS HIS FATHER BIJAN AT THE HOUSE OF BIJAN ON RODEO DRIVE. PHOTO COURTESY OF NICOLAS BIJAN

“I remember the first conversation I had with my father about my future. We were driving on the 405 Freeway, about to get onto the 101 Freeway. Just me and him. I remember this; it’s engraved in my mind. He said, ‘I started my career with relatively little. Look where you’re starting. What you’re starting with. You could be as big as Ralph Lauren. You could be as big as Giorgio Armani.’ And by the way, Ralph Lauren and Giorgio Armani, they looked up to him. But the point is he was trying to instill in me that I cannot take for granted what he had created for me.”

This conversation did not intimidate Nicolas. Instead, it helped to mold him and make him feel confident. It also prepared him for what was to come all too soon.

“These profound discussions came from a point of this amazing love, from him to me. Losing your dad at 19, a complete shock in my life, a lot of people would ask themselves, ‘Oh my God was my dad proud of me? Did I make him proud?’”

Nicolas has no doubts.

“Every day he was telling me how proud he was. It gave me a sense of ‘surety.’ I was very disciplined by him. He would be tough and hard on me, but he would always show so much love. And even after he would yell at me as parents yell at their children when they deserve it, because God knows I deserved it, he would embrace me after. I knew I just had to sit there and let him discipline me. And then after, he would make an appearance in my bedroom or wherever I was and try to spend quality time with me.”

Growing up with his mom and stepdad during the week and his father on the weekend gave Nicolas, he believes, the right balance. He just had to make sure to call his father every single day.

“That was the rule, no matter what. You have to imagine, me being away from my father during the week was tough for him. I’m sure he felt like he was losing me. If I broke that rule and didn’t call him one day, I was scared to call him the next day. When I finally did, he’d ask why I didn’t call. Then he’d hang up on me. And I’d call him back or I’d be in more trouble. I know now, it was a lesson. I had to be present in my father’s life.”

While walking through Nicolas’ beautiful home during our interview, he points to a photo in his home office of his mother holding him as a baby and offers proudly, “Bijou is identical to her.”

Nicolas has always been close with his mother. He describes her as a “very strong, powerful woman. She had to be to have been married to such incredible and powerful figures with her children. She’s my biggest supporter, my bodyguard, my protector.”

Behind his desk, he leads me to personal letters, many from dignitaries including U.S. Presidents Bush 41, Clinton, Bush 43, Obama, and Trump and says, “I’m hoping for President Biden, too.” All contain the recurring theme of gratitude to Nicolas for helping them look good. There are also several signed photos of Muhammad Ali with whom Nicolas was very close to as well as a red glove signed by the two biggest boxers in the world, Gennady Golovkin and Canelo Alvarez. He explains, “They’re rivals as big as Ali and Frazer. They fight each other but they came together to sign this glove for me.”

On his desk sits a little leather sign, “It can be done.” It was his stepfather’s, and he shares, “I believe Mayor Lili Bosse has one on her desk, too.” He smiles, “I’m in good company.”

Recently Nicolas celebrated his stepfather’s 99th birthday. Even after Nicolas’ mother and Murdock divorced when Nicolas was a teenager, Nicolas still credits him for instilling life’s values and teaching foundational lessons.

“Mr. Murdock really did guide me from a boy to a man. And even after my father passed away, he was still guiding me from a boy to a man,” Nicolas says with reverence.

Nicolas’ mother shares, “David gifted little Nicolas his first car at 10 years old, a small two-seater truck to drive around the farm, a stick shift no less. I would often come home to find little Nicolas not studying with his tutor, but out driving the tutor around the ranch giving guided tours. It was something else to drive with him. He always enjoyed the company of adults and could relate with them as no kid could. Adults also always gravitated to young Nicolas; I believe they could see the ‘uniqueness’ and enjoyed his company.”

She goes on to explain how close Nicolas and his father were at the end of his life and how Bijan groomed him to take the reins. But, she adds, “At 19 Nicolas needed more time with him. The irony is that had Bijan not passed, Nicolas would not have had the opportunity and obligation to step into those very large shoes which he has done with such grace, dedication and love. He had to grow up very fast suddenly and navigate some very complicated matters and relationships; it was heartbreaking. But as Nicolas does, he won over hearts and proved himself and has grown into an extraordinary businessman in his own right. It is uncanny sometimes when Nicolas will do or say something exactly the way his father would have said or done or even ‘reacted’ to as a man now. Something Nicolas could not have learned from Bijan. It is almost as if Bijan himself is inside of Nicolas... Forget that Nicolas is the spitting image of his father down to his toes quite literally,” she laughs.



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As a child, Nicolas loved hanging out on the farm with the horses, chickens and the cows, riding dirt bikes, driving his truck and going to school in Calabasas. He wanted nothing to do with clothing design or fashion.

“To be honest, if I was my father, I would have been a bit panicked,” Nicolas chuckles.

But when girls came into the picture, the landscape changed.

Nicolas remembers realizing, “this sartorial, handmade, beautiful clothing made in Italy, business, fancy cars, and all of these celebrities like Michael Jordan and the Presidents... I don’t care if the other option in my life was becoming the president of the World Bank, I’d say no.” Laughing assuredly, “I’m good with fashion.”

At 13 Nicolas knew he was “taking over the business.” He told his father, “I’m going to tell you how to do it!” But it wasn’t until Bijan was gone that Nicolas realized what a creative and authentic visionary his father was.

“My father questioned conventional wisdom with respect to retail. He rejected or disrupted the status quo. He built the most expensive, most exclusive, highest quality men’s brand in the world and then told people they couldn’t have it. It was genius.”

At the House of Bijan, exclusivity is critical. Most items are labeled and numbered like fine art. Usually only one or two pieces are made of the same design. Bijan would explain that his discernable client is intelligent and wants to feel as if he is wearing something unique and made just for him. Bijan firmly believed the cost of each garment had to reflect its production.

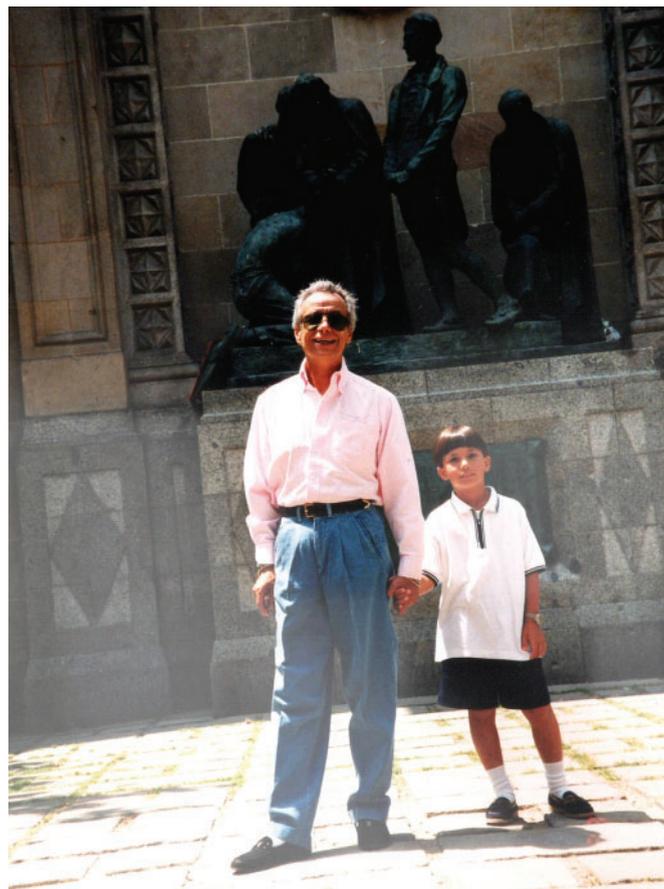
He also mastered the art of understanding and servicing the customer.

“When somebody walked in to meet my father for the first time, he would say, ‘Who is this person that is in front of me?’” recalls Nicolas. “Is he conservative? Is he confident? Does he want to be perceived a certain way? But in reality, he’s not that way? Clothes speak very loudly or the presentation of somebody speaks very loudly. And even if they say, ‘I don’t care about clothes.’ That also says something. When you dress somebody, you have to understand who they are. You have to be able to understand what they want, even if they can’t tell you. My father did this so well.”

Nicolas learned the art of customer service from his father. He shares that when he was 27, he met the “biggest retailer in the world, who also happened to be the richest man in the world.” He complimented Nicolas saying, “Customers rule, and you live it.” This is a motto for Nicolas’ new business.

Customers did rule for Bijan, but he didn’t shy away from challenging societal conventions. As a disruptor, controversy surrounded some of his ad campaigns. Nicolas calls it his “provocative positive” style. The promotions had purpose. “They were not reckless, like some of the campaigns today,” he says. An example was Bijan’s ads in 2000 that featured a nude rotund model named Bella. Bijan defended the ads saying they paid homage to painters, Peter Paul Rubens, Henri Matisse and Fernando Botero, some of whom are in his own collection. “I embrace the beauty of all women,” Bijan said. The backlash turned to acceptance when Tina Brown’s Talk included the ads. It became the “talk” of the town. Bijan, once again, questioned conventional wisdom and won.

Principled, creative, and passionate, Bijan’s temper sometimes flared, as did his need to control every aspect of the brand. He was genuinely generous and kind and truly cared about his customers, his employees, his craftsmen, and everyone he came into contact with. Many of the employees have been with the House of Bijan for over 40 years.



NICOLAS AS A YOUNG BOY WITH HIS FATHER ON THE FIRST OF MANY FATHER-SON TRIPS TO ITALY
PHOTO COURTESY OF NICOLAS BIJAN



BIJAN WITH HIS FRIEND AND BUSINESS PARTNER DAR MAHBOUBI
PHOTO BY MANIJEH MESSA



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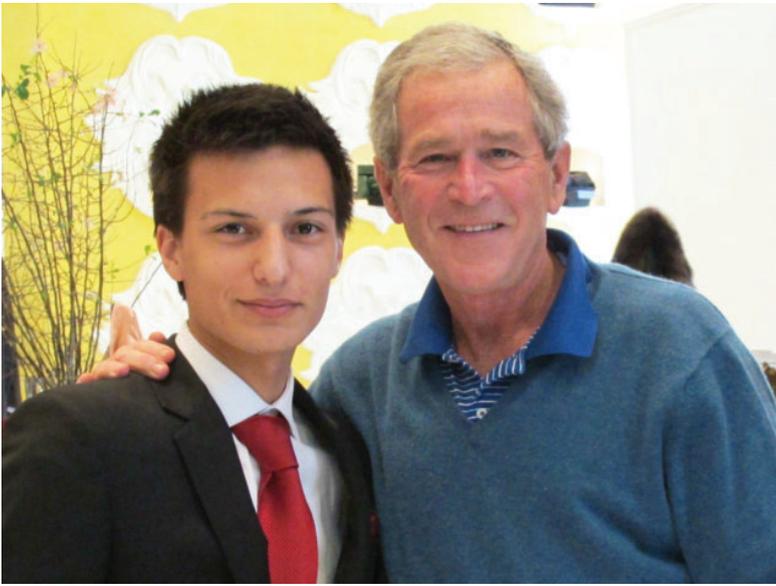
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PRESIDENT GEORGE W. BUSH VISITING THE HOUSE OF BIJAN ON RODEO DRIVE PHOTO COURTESY OF HOUSE OF BIJAN

Nicolas lights up remembering a story, a surprise visit from President George W. Bush.

“Imagine looking out on the street (Rodeo Drive) and wondering why it is so empty,” he recalls. “And then suddenly seeing five Suburbans and then President Bush’s face in the window. The cars pull over. The secret service come in and close the door. While this is happening, my father tells his secretary to get the Mayor at the time, Jimmy Delshad, on the phone. When she gets him, she doesn’t tell the Mayor what’s going on. Instead, she connects the call to the front where President Bush has entered the boutique. He picks up the phone and says, ‘Mr. Mayor, this is George Bush.’ And the Mayor goes, ‘hello?!’ (Nicolas is laughing) He’s in complete shock! Then the former President asks, ‘How long have you been the Mayor?’ Mayor Delshad says, ‘I’ve been the Mayor for three weeks, Mr. President.’ My dad was thrilled with this sort of practical yet very real joke. President Bush says, ‘Congratulations. You know, civic service is the honor of a lifetime.’ And they start talking about the importance of one’s civic duty. My dad wanted to surprise him. He was very proud of fellow Iranian immigrant Mayor Jimmy Delshad. That was my father. He wanted to give his friend that moment with the President.”

Bijan’s perfectionist style was surprisingly never critical of his son’s designs, but he did make his opinions clear. Nicolas shares a story about his favorite jacket and his father’s reaction.

“This is not a nice jacket, but if you’re going to make it, those colors, allow me to tell you, may I suggest, you make it blue with gray.” Nicolas chuckles, “Even today it’s my favorite jacket 12 years later. When I wear it and it’s photographed on Instagram, I receive calls requesting the jacket. He was ahead of his time.”

To honor his father, Nicolas legally changed his surname, a plan he and his father had discussed and hoped to do someday. Bijan’s sudden passing felt like the right time to make the change. Nicolas dropped the family surname, Pakzad, and became Nicolas Bijan.

“I honestly believe I am continuing his legacy and honoring my father, my late father, because I am keeping his name prevalent in future generations.”

Soon, it was evident that the baton had been passed to Nicolas when his visage began replacing his father’s on billboards and ad campaigns. They infused the brand’s classic superior savoir-faire style with the new sartorial prince of Beverly Hills, the new Bijan. But at first, it wasn’t easy for Nicolas.

He was attending school at night, working in the boutique during the day, and often sent jet-setting to various parts of the world on behalf of his father’s business. It was something his father, Mr. Mahboubi, and Ms. Manijeh Messa, the store’s General Manager and Chief Design Editor, enlisted him to do at a young age.

“The fact that Manijeh, Dar and the team at Bijan trusted me to do this as such a young man, I salute them for that,” says Nicolas. “But early on, when I would go see an important client in his home country, the truth is that I had more anxiety and felt more uncomfortable on those trips than when I went skydiving. Going to important clients’ homes in their resident country may sound glamorous, but it is very intimidating. As a young man, it was those uncomfortable, outside the comfort zone, moments that I believe played a role in making me who I am today.”

Success took ingenuity and a little luck.

“Fortunately for me, it was a perfect storm. Many of our clients culturally are open to a son succeeding a father. In America, you don’t see it as much, but in the Middle East, in Asia, in some parts of Europe and Africa, there are no questions asked. The son follows the father. I had an advantage when I may not have been qualified to be doing what I was doing at 19 years old. On one of my first trips, I went to visit a royal family member of a country. I believe he wanted me to succeed because he was familiar with all of these factors, and he thought ‘The kid’s not a bad kid. I want to support him. And hey it’s only a couple of million bucks.’” Nicolas laughs, embarrassed by the significant amount of money.

To keep him centered, Nicolas keeps the “Pink Panther” theme song as his cell phone ring tone, a grounding reminder of his father’s first boutique in Tehran and the legacy lessons his father taught him about not believing in one’s own “hoopla.”

Nicolas’ approach has been to learn from people he most admired as he had entered into an extraordinary world of successful people. “Every single person—whatever it might be, I’d ask myself, what can I learn from this person, what do I admire about this person? And how do I implement that in my own future? And that’s what I did for the last 10 years of my life.”

Mr. Mahboubi claims that the House of Bijan has quadrupled its revenues since Bijan’s passing, under the combined leadership of Nicolas, Mr. Mahboubi and Ms. Manijeh.

When asked about his mentor, besides his father, Nicolas mentions Ms. Manijeh. It was her guidance, her belief in him, and her encouragement that helped him get through the difficult time.

“She was the one who pushed me and at times protected me...she taught me so much,” he says. “Like the bumper on the bowling lane, without a doubt, she’s the one who kept me from becoming something that my father would not have wanted me to become.”

In 2017, the company added a boutique at the Waldorf Astoria in Beverly Hills. And then Nicolas received a call from Steve Wynn who insisted Nicolas get on the next plane to hear his pitch for a House of Bijan in his Wynn Hotel in Las Vegas. In 2018, a new beautiful Bijan boutique opened in the Wynn Las Vegas, outfitting travelers from around the globe.

When asked about his favorite three men in the world that he’d like to dress, Nicolas candidly admits he “loves” this fun question.

“James Bond, the character. He’s a style icon,” he says. “It’s not about my favorite Bond actor, it’s which Bond was the best dressed to me.”

Elon Musk is the second. “To me he’s the coolest, a disruptor of the status quo. He rejects or questions conventional wisdom. And you know who else did that? My dad. The fact that he [Elon Musk] has just changed the world, at least three times in my lifetime, is inspiring, and he’s just getting started.”

And the third? Tom Brady. “He’s tall, he’s in good shape. He’s handsome. You put any piece of my clothing on him and he is going to make my job really easy.”



DESIGNER BIJAN AND MANIJEH MESSA, HIS LONGTIME FRIEND AND GENERAL MANAGER OF THE HOUSE OF BIJAN
PHOTO COURTESY OF HOUSE OF BIJAN

Besides the new boutiques in the Waldorf Astoria and in Las Vegas, the House of Bijan continues to expand, most notably with its foray into e-commerce, which became a necessary part of the business during COVID-19 lockdowns. The decision to sell products on the website was a concept foreign to the House of Bijan but spurred on by the pandemic.

When the essential element in the buying experience is predicated upon seeing the colors and workmanship in person, while touching and experiencing the fabrics and natural skins, how does the House of Bijan convince buyers to trust the merchandise over the internet?

Mr. Mahboubi explains, “We have 3000 ties, that are all unique, every season. So, we send photographs and ship the merchandise of 10 or 12 or 20 ties to them. And they end up keeping eight or 10 and returning eight or 10... We are getting customers now from countries that we rarely had any business (from) for the first 44 years. Through the web, our boutique managed to give them a little taste of Bijan and in the end, they’re wanting more and more.”

About this time, even before, brands on social media were gaining momentum. Nicolas did not waste any time; he jumped in, head first.

“Authenticity is one of the most powerful tools,” Nicolas believes. “By showing one’s humanity and personal journeys through a transparent lens, social media can be extraordinarily useful.” He posted the real moments, his thoughts and his nervous actions leading up to his proposal to Roxy and the actual surprise in Paris when he got down on his knee. According to Nicolas, millions of viewers witnessed the authentic proposal on social media.

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LISA BLOCH AND NICOLAS BIJAN IN THE LIVING ROOM OF HIS BEVERLY HILLS HOME PHOTO BY JENNA PEFFLEY

“I’m at this point right now as a new father where I’m having fulfillment from my beautiful daughter, my role as a husband and now my role as an entrepreneur. It’s really exciting.”

“Social media gives you a power that my father didn’t have. He would’ve had to pay millions of advertising dollars [for the same message]. I can talk to 150,000 people that have an interest in Bijan or an interest in luxury men’s wear.... It’s the world today.”

As for the House of Bijan, Nicolas credits his father for all of the success.

“He built a legacy that continues to live on beyond his life. The House of Bijan family led by Dar, Manijeh and myself, have been steering the ship that was already going there. We made sure we didn’t hit the rocks and sink, but my father built something that was bigger than him. And if I take credit for any of that, I’m doing a disservice to what he built, because he really built the business.”

In Ms. Manijeh’s private office, adorned with a 10-foot-high mesmerizing Fernando Botero oil painting, she shares, “Nicolas has a heart like gold. He’s so kind, so generous. He’s very charming like his father. He has so much respect for the people that are older than him. He also wanted to try a lot of things outside of his father’s business... He needs to fly. He needs to live and continue to build his own name.” Her eyes fill with tears, “It’s heartbreaking for me. But he has made the right decision. For sure he’s going to be very successful.”

Mr. Mahboubi adds, “He wants to make his own footprint. Everybody that knows Nicolas, knows that Nicolas is going to be very successful in whatever he touches. I realized it was a big loss for the company [when Nicolas stepped down from Bijan operations], but he remains a major shareholder along with his sisters. This is his legacy. Some things cannot be separated from his father’s legacy.”

Headquartered in Beverly Hills, just down the street from the House of Bijan, Nicolas has been working for over a year on NB44, his new brand, a contemporary iteration of the lessons he learned from his father.

Thinking it through, “I even went to my father’s resting place and spoke to him.”

What would he say to you, if he were sitting here with us?

“To be cautious. My father would want me to be very conservative in a way of planning for the future.”

Bijou’s birth further ignited Nicolas’ enthusiasm.

“I’m at this point right now as a new father where I’m having fulfillment from my beautiful daughter, my role as a husband and now my role as an entrepreneur. It’s really exciting.”

What is unique about NB44?

Nicolas is very tight-lipped on specifics, but he describes an unassuming yet extremely sophisticated rooftop penthouse with a private members club vibe and a meeting place for a contemporary crowd where they can create bespoke looks—designed in Beverly Hills and made in Italy. One thing Nicolas was clear on, NB44 will have a strong digital foundation with an extremely high level of service and quality.

“Products at NB44 will be sold digitally. The idea is to bridge the gap that exists in the e-commerce market today, an industry that I believe is ripe for disruption. NB44 plans to disrupt it by allowing a human touch or relationship, the kind of trust that you would have in a brick-and-mortar business, but we will provide through a digital experience.”

How are you going to do that?

“You’ll see.” He chuckles, confidently. “I can’t wait to show you.”



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Back to the Future



BY TIM LAPPEN

The Courier's Fine Autos Contributor Tim Lappen is the Fine Autos Editor for Haute Living, Haute Time, Haute Residence and Haute Auto and a partner in a Century City law firm where he chairs his firm's Family Office Group and the Luxury Home Group. He can be reached at TLappen@gmail.com, and his website is www.LifeInTheFastLane.org.



THE HUMMER EV IS A TECHNOLOGICAL POWERHOUSE (OVER 1,000 HORSEPOWER WITH GOODIES GALORE).

Visions of the future (as conceptualized in books, movies, and television shows, in any case) are often divided into either post-apocalyptic dystopias or Shangri-las of cutting-edge technological conveniences. When it comes to the vehicles of tomorrow, they have almost always fallen into the latter category, with predictions of personal space planes and gravity-defying hovercrafts.

While there are a few “flying cars” and “automatic drones” being proposed, we aren’t quite there yet. For one, we seem to still have enough trouble with the two-dimensional world of forward, back, left, right – without adding the third (up and down).

And to that end, a host of automakers are incorporating technologies in their current fleets that would have seemed unimaginable only a decade ago. Here we take a look at the latest advances in safety, efficiency, communication, navigation, and emergency services to aid us in our 2D world.

We’re familiar with the term “Driver Assistance,” which can be anything from warning the driver of a mechanical issue to controlling the car when the driver apparently is making a mistake. Many cars now offer (at least as an option) lane-keeping assistance and are programmed to keep the car between the lane markers. Some have a little difficulty with that task when the roads are wet or especially when there’s snow, but they generally do a good job. The new all-electric **Hummer EV** offers GM’s “Super Cruise,” a self-driving mode that even changes lanes upon the driver’s command with a touch of a button.

“Active Cruise Control” not only allows the driver to pick a speed but also to select the space the driver wants to leave behind the car in front. These devices can keep the car at a set speed, whether going uphill or down, and also slow the car to a complete stop and then resume when the traffic starts moving again. Many new cars offer this feature, including the ground-breaking **Mercedes-Benz EQS**.



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“One day soon car owners will be able to grant access to others to enter vehicles to retrieve items or give permission to drive, then rescind after the tasks are completed—all from across town or the globe with no keys required to change hands.”



THE ALL-ELECTRIC AUDI RS E-TRON GT

Automatic braking is often included as part of the driver assistance network, but it has a special place on the list, as many car makers offer this option, and sometimes it's even standard. If the vehicle senses that the differential between the speed of one's car and the speed of another object (a fixed object or even another moving car), it can audibly warn the driver and also can apply the brakes, either softly or very swiftly, depending upon the level of urgency it senses. These systems can help make “rear-enders” a thing of the past and enable insurance companies to offer a discount to drivers whose cars have such systems in place. The new **Cadillac CT5-V Blackwing**, a 660+ horsepower six-speed stormer, has this feature (and many more).

But of all the new Driver Assistance developments “Safe-Assist” systems might be the most exciting and underrated. Monitors at the back of the car warn drivers when opening the door is unsafe due to approaching traffic, including a nearby cyclist. Some cars flash the lights in the driver's side mirror quickly, and some initially disable the interior door handle, so the driver has to pull the handle twice to get the door to open (presumably to signal the driver to check the mirror to find out why it didn't open the first time). The high-performance all-electric, exotic **Audi RS e-tron GT** offers the flashing mirror lights and the temporary door release disconnection.

The latest cars now employ multiple cameras (the new Hummer EV has enough to offer 18 different camera views) and computer systems that “stitch” the images together to give any number of options, including a “blimp shot,” as if viewing the car from a blimp hovering above. It allows for much safer backing up, parking and pulling out into traffic, especially on those cars which have “cross-traffic warnings,” which alert the driver to vehicles approaching from the left or right front of the car or the back. The Hummer's cameras are perhaps the most numerous, in part because two of them are below the truck, to be sure that any obstacle a driver is about to go over is not too tall (and those underbody cameras have their own remote-controlled washing system).

As far as navigation is concerned, it's hard to believe that “OnStar” was introduced by General Motors in 1996. GM touts it as the industry's first built-in system of “telematics” (monitoring vehicles using GPS engineering and on-board computerization to show the vehicle's location and movement on a computerized map). It was designed to provide both an automatic crash notification and security system. When

a car's airbags deploy, the built-in OnStar module immediately connects to an Advisor who relays the information to emergency responders. That same system can allow the OnStar operator (once given permission by the police) to locate and then to slow down or even stop a car, a terrific service for recovering stolen cars without the need for high-speed chases.

Automakers have for years now accepted that the age of the smartphone is here to stay, and they have continued to expand technologies to make it easier and safer for drivers to use them with less distraction. For example, Google's Android Auto and Apple's CarPlay app mirroring and phone integration systems, which allow you to transfer navigation routes from phone to car and stream music through the car's audio system, are now widely standard (in fact it's easier to find new cars with this tech than without it). But both Google and Apple continue to expand capabilities on these platforms. The latest version of Android Auto will feature “Fast Pairing,” which wirelessly syncs phone and car with a single tap. The new **BMW iX EV** will be among the first to debut this feature. Apple introduced its upgrades to its CarPlay iOS earlier this year, and among them is a function called “Driving Focus” mode that reduces notifications while the app is active or when it senses that you are driving.

Phones may have replaced cameras, wallets, and maps, and soon keys will be a thing of the past. Many car manufacturers now include the ability to lock, unlock, and even charge electric cars and other features, which allows drivers to use their phones for tasks which previously required being in the car and using a physical key. The technology is quickly advancing. With secure authentication offered with Bluetooth connectivity, automakers like Ford and Hyundai are using complex encryption tech to further boost security. One day soon car owners will be able to grant access to others to enter vehicles to retrieve items or give permission to drive, then rescind after the tasks are completed—all from across town or the globe with no keys required to change hands.

While notions of intergalactic travel and teleportation still remain firmly in our collective imaginations, the practical necessity of getting from point A to point B is in fact becoming easier and safer. Who knows what the future holds? One thing is certain, with the continued merger of cars and tech, it's definitely something to look forward to.



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NICHOLAS KONTAXIS, "BUY YOURSELF A CAKE"

The show was curated by Arthur Lewis, Partner/Creative Director at UTA Artist Space. Last year, Lewis took on Nicholas as a client. He had heard about Nicholas' work from colleagues and arranged a studio visit. Krisann was concerned that Nicholas' inability to articulate would affect Lewis' decision. It didn't. "I said he didn't need to talk, he is such an amazing abstract painter," said Lewis. "It's true that it is how the way the world is today with social media and self-promotion. And journalists love doing deep dives, diving deep into the feelings of the artist, the stories behind the works during interviews. But Nicholas' works truly speak for themselves."

Despite being essentially non-verbal, while painting Nicholas has surprised his family with short phrases, small glimpses, beyond his artwork, of his inner thoughts. Krisann started compiling a list of them. To her they are pure gold. All of the titles of Nicholas' artwork are pulled from her list. And so, they have such poignant titles as "Never Going to Get Invited" and "Take Me With You."

The paintings themselves are completely enveloping, due in part to their sheer size. The large format canvases, some nearly the size of billboards, are filled with striking colors applied with thick paint. "There is such a tactile nature of the work," explained Lewis. "There is one piece he had done where he had spilled spices like cinnamon and cardamom on the canvas. It happened in a very organic way. There's so much texture. You can get lost in every brush stroke, every stroke of the palette knife. They really invite you, or beg you, to sit in front of them in quiet contemplation. The paintings speak their own vibrant language."

Though they have drawn comparisons to Jasper Johns and Sam Francis, to Nicholas' neurosurgeons, Nicholas' paintings reflect his own inner neurology, specifically mimicking the neural pathways, firing of synapses, and explosion of vivid colors. Many who experience seizures report seeing intense bursts of color, or auras, during episodes.

"I thought the connection to his neural network was really fascinating, that Nicholas' art could reflect him in that way," said Euthym, who works as an emergency department physician and is the Medical Director of the Emergency Department at Eisenhower Health in Rancho Mirage where the Kontaxis family lives. "His art is very free form, but there's a structure in it. And that's very Nicholas."

Euthym sees another comparison, Muhammed Ali. Nicholas is a huge fan of the legendary boxing champion, collecting his T-shirts and magazines. "We often make the analogy that Nick is a little bit like a boxer. He gets knocked down, and he gets up again—and again," said Euthym. "But his seizures are just a part of him, they do not define him. Nick is just a really sweet kid who loves everybody. He doesn't have any negativity towards anyone. He is very accepting and non-judgmental. He just paints and loves it. He listens to music and goes for it. We're all so grateful."

The love and support of this family is one of the things that struck Lewis the most. "His parents had built him this beautiful enclave to paint in," said Lewis. "And I watched how his family supported him. They were all in on it, and you could feel there was so much love there between all of them. It was extraordinary. It's so rare that you get to see, on that level, the physical manifestation of love. I was so moved, I started crying."

The expansive studio his parents built for him is Nicholas' domain. Unencumbered by time, Nicholas spends hours painting while listening to his music—everything from Justin Bieber and Bruno Mars to gospel and Byzantine chants. It was important to Krisann and Euthym that Nicholas have a space of his own, a place where he could explore and experience life where there aren't as many limitations.

"He has so many parameters," said Krisann. "And when so many doors are closed to you, you keep looking for doors to open. And sometimes that search brings you to places that some people won't often find."

Now, at 26-years-old, even after thousands of seizures, Nicholas continues to expand his world through his art. He has become one of the most sought-after young abstract painters today. He isn't just surviving; he's thriving.

"Art is transformative. It's a light," said Krisann. "You don't have to stay in the dark. You can move through it. Nicholas doesn't have to stay in the darkness of epilepsy, he moves through it, every day. Those paint strokes are moving him through it. And that is beautiful to me. The world offers us these tiny things to grab onto—whether it's a stroke of a paintbrush or a typewriter key—and those tiny things offer something intangible, they offer salvation."



NICHOLAS WITH HIS PIECE, "CATCH ME"

PHOTOS COURTESY OF NICHOLAS KONTAXIS STUDIO



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Chef Isaac Gamboa, Prospect Gourmand
Tri-Tip Marinade
Pinquito Chili Beans
Grandma Libby's Potato Salad

“I was born and raised in Santa Maria, California where there’s a large BBQ community. My mom was born there also. My grandparents were born in New Mexico and Colorado and migrated to that area and started grilling in that Central Coast way [a hand crank grill over open flame] but with New Mexico influences. My grandmother always had chiles shipped from New Mexico for her beans, and she added black olives to her potato salad which gave it a distinctive Central California twist (my mother and my aunts still do this). The marinade my grandfather made for the tri-tip had a little Asian influence, borrowed from the large Filipino community there, so you’ll see soy sauce listed as an ingredient. My grandparents had 10 kids, so there are about 50 grandkids, and when they had a party everyone got together—spouses, kids, in-laws, friends. I remember I’d be out playing with my cousins, my grandmother would be in the kitchen making the side dishes and my grandfather would be out in the strawberry fields cooking on the grill. The night before he would marinate the beef and chicken in giant metal trash cans lined with bags. The next morning he’d wake up at 5 a.m. and light up the wood fire grill. As far back as I can remember my family has made these recipes. They mean a lot to me, and whenever I go back home to visit, my brothers and I make them the same way all over again.”

FRESHLY COOKED MARINATED TRI-TIP
 PHOTOS COURTESY OF CHEF ISAAC GAMBOA

Tri-Tip Marinade Ingredients:

- ½ cup water
- 1 cup soy sauce
- 1½ cups canola or vegetable oil
- 8 cloves garlic, peeled
- ½ tablespoon ground black pepper
- 1 whole tri-tip beef, slightly trimmed

Directions:

1. Puree all ingredients in blender and marinate beef for 10 hours or overnight in fridge.
2. Next day, grill over wood, charcoal, or gas grill until cooked to medium (tri-tip lends better to a medium cook), about 25 to 30 minutes total (15 to 20 minutes on each side).

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Pinquito Chili Beans Ingredients:

- 2 pounds dry Pinquito beans
- 1 pound ground beef
- 2 tablespoons chopped garlic
- 1 Spanish onion, diced small
- 12 ounces fire roasted green chile (Anaheim or Hatch)
- 1 can (16 ounces) whole peeled plum tomato
- 1 can (10 ounces) Las Palmas red chile sauce
- Salt and pepper to taste

Directions:

1. Soak beans overnight and cook in simmering water until just tender, 30 to 45 minutes.
2. Cook ground beef in a small 4-quart pot until browned, then add garlic and onion and cook until translucent (about 5 minutes).
3. Add chiles, tomatoes, and chile sauce to beef, then add mixture to the beans and continue to simmer for 30 to 45 minutes.
4. Season with salt and pepper.

Grandma Libby's Potato Salad Ingredients:

- 2 pounds Russet potatoes, peeled, diced
- 1 cup Best Foods mayonnaise
- 2 stalks celery small, diced (2 cups)
- 4 hard-boiled eggs, diced
- 1 tablespoon yellow mustard
- 1 teaspoon salt
- 1 cup diced Kosher pickles
- 1 can (6 ounces) California black olives, pitted
- 1 bunch celery leaves (optional, for garnish)
- 1 hard-boiled egg, sliced
- 1 pinch cayenne pepper (optional)

Directions:

1. Boil the potatoes until fork tender, drain, and allow to cool to room temperature.
2. Combine all ingredients in a large bowl while potatoes cool.
3. Mix potatoes into the bowl, garnish with celery leaves, egg slices, and sprinkle with a pinch of cayenne pepper, if desired.



TRI-TIP WITH PINQUITO CHILI BEANS AND GRANDMA LIBBY'S POTATO SALAD
PHOTOS COURTESY OF CHEF ISAAC GAMBOA



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SPICE-RUBBED LAMB RACK AND ZUCCHINI-FETA FRITTERS WITH VINEGAR-MINT SAUCE

PHOTO BY ANDREA D'AGOSTO

Chef Curtis Stone, Maude

Spice-Rubbed Lamb Rack with Vinegar-Mint Sauce and Zucchini-Feta Fritters

Cherry-Amaretto Lattice Pie

“My mum Lozza was the cook in the family, preparing meals for my older brother Luke and me. She was a single mum so she was incredibly busy, but on Sundays we always had a big dinner, either a pork roast or lamb. Aussies enjoy their lamb much more than Americans do; it’s a very prevalent and important staple. We have such diverse cuisine, taking influences from Southeast Asia and our British cousins, but I’d venture to say that lamb might be our national dish. I’ve been making lamb since I can remember. And summer is my favorite season for fruit, and I look forward to the appearance of stone fruit every year. Cherry pie is just perfect (and nobody says you can’t have a slice for breakfast). Grilling and stone fruit just scream summer to me. Cooking for people is the best way to say “I love you” without words. I love being outside at the grill, keeping an eye on the boys in the pool and gathering around the table for dinner with long summer days and warm nights. And pie? I always say pie is just like a big hug and a great way to end a meal.”

Spice-Rubbed Lamb Rack with Vinegar-Mint Sauce and Zucchini-Feta Fritters Ingredients:

Vinegar-Mint Sauce:

- 1 cup (not packed) fresh mint leaves
- ½ cup good-quality red wine vinegar
- 2 tablespoons sugar
- 1 teaspoon sea salt

Lamb:

- 2 tablespoons black peppercorns
- 2 tablespoons coriander seeds
- 2½ teaspoons fennel seeds
- ¾ teaspoon cumin seeds
- 2 tablespoons smoked paprika
- 1 teaspoon cayenne pepper
- 2 lamb racks (about 2½ pounds total), rib bones frenched
- 2 tablespoons olive oil

Fritters:

- 1½ pounds zucchini, coarsely grated
- 8 ounces feta, crumbled
- ¼ cup chopped green onions
- ¼ cup chopped dill
- ¼ cup chopped mint
- ¼ cup chopped flat-leaf parsley
- 2 large eggs, beaten to blend
- 1 cup (2½ ounces) panko breadcrumbs
- 1 tablespoon cornstarch
- Grapeseed oil (for deep frying)

Directions:

To make vinegar-mint sauce:

Place mint in medium bowl. In small saucepan, bring vinegar, sugar, and ½ cup of water to a boil over medium-high heat, stirring until sugar dissolves. Pour vinegar mixture over mint and steep for 30 minutes. Mix in sea salt and strain sauce.

To make spice rub:

In small frying pan over medium-high heat, stir peppercorns, coriander seeds, fennel seeds, and cumin seeds for about 2 minutes, or until spices are toasted. Transfer to mini food processor and grind to fine powder. Pulse in 2 teaspoons kosher salt. In small bowl, mix freshly ground spices with paprika and cayenne.

To cook lamb:

1. Prepare covered grill for indirect medium-high heat. For charcoal grill: Just before grilling lamb, bank all hot coals to one side of grill and leave other half empty. For gas grill: Preheat all burners to medium-high heat. Just before grilling lamb, turn burners on one half of grill off and keep other burners on medium-high heat.

2. Coat lamb with oil and sprinkle spice mixture all over lamb. Grill lamb uncovered over direct heat, turning as needed, for about 8 minutes, or until brown all over. Transfer lamb to indirect heat, cover grill, and cook 20 to 24 minutes or until instant-read thermometer inserted into center of lamb registers 125°F for medium-rare doneness. The internal temperature of the grill will rise from 300°F to 400°F as the lamb cooks. Rest lamb on cutting board 8 minutes.

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CHERRY-AMARETTO LATTICE PIE
PHOTO BY RAY KACHATORIAN

Meanwhile, to prepare fritters:

1. In medium bowl, toss zucchini with 1 teaspoon salt. Set aside for 10 minutes. Transfer zucchini to center of clean tea towel. Gather corners of towel together to enclose, then squeeze excess moisture from zucchini. Return zucchini to bowl.

2. Stir feta, green onions, dill, mint, parsley, eggs, breadcrumbs, cornstarch, $\frac{3}{4}$ teaspoon salt and $\frac{1}{2}$ teaspoon freshly ground black pepper into zucchini. Divide mixture into 16 even portions.

3. Add enough oil to 5-quart casserole pot to reach depth of 2 inches and heat oil to 350°F. Working in batches, deep fry fritters for 5 minutes, or until crispy and golden brown.

4. Transfer to large plate lined with paper towel. Season with salt and pepper.

To serve:

Carve lamb racks into chops. Divide chops evenly among plates and serve with vinegar-mint sauce and fritters.

Cherry-Amaretto Lattice Pie

Ingredients:

- $\frac{3}{4}$ cup plus 2 teaspoons sugar
- 3 tablespoons cornstarch
- $\frac{1}{4}$ teaspoon salt
- 5 cups pitted fresh dark sweet cherries (about 2 pounds unpitted cherries)
- $\frac{1}{4}$ cup amaretto
- 2 tablespoons fresh lemon juice
- 1 cinnamon stick
- Buttery Pastry Dough (recipe follows), shaped into 2 disks and chilled
- 1 tablespoon unsalted butter, cut into $\frac{1}{2}$ -inch cubes
- $1\frac{1}{2}$ teaspoons whole milk
- Vanilla ice cream, for serving

Directions:

1. Position one rack in the lower third of the oven and a second rack just above it. Set a baking sheet on the bottom rack. (Being near the heat source will help the bottom crust bake and brown properly. The baking sheet will catch any bubbled-over juices.) Preheat the oven to 425°F.

2. In a medium bowl, combine $\frac{3}{4}$ cup of the sugar, the cornstarch, and the salt. Stir in the cherries, amaretto, lemon juice, and cinnamon stick; set aside.

3. Unwrap the larger disk of dough, set it on a floured surface, and lightly dust top of dough. Roll out dough into a 13-inch round, occasionally rotating dough and dusting it with flour to prevent sticking. Brush away the excess flour and transfer dough to a 9 $\frac{1}{2}$ -inch glass pie plate, centering it in the pie plate and letting the excess dough hang over the edges. Lightly press dough into the dish. Refrigerate the pie shell.

4. On the floured surface, roll out the other disk of dough into a 12-inch round. Using a large knife, cut 10 1-inch-wide strips from dough round.

5. Transfer the cherry filling to the pie shell, then scatter the butter on top. Arrange dough strips over the filling, forming a lattice (see tips below). Trim dough overhang to $\frac{3}{4}$ inch. Pinch the bottom crust and strips together and fold the overhang under. Crimp the edges to seal. Lightly brush the lattice with the milk, and sprinkle the remaining 2 teaspoons sugar over it.

6. Bake the pie on the rack above the baking sheet for 20 minutes. Reduce the oven temperature to 350°F, and bake the pie for about 1 hour longer or until the crust is deep golden and the filling is bubbling. If the crust begins to brown too quickly, tent the pie with foil. Let the pie cool on a wire rack until warm, about 1 hour.

7. Cut the pie into wedges and serve warm with ice cream.

Buttery Pastry Dough:

The secret to homemade pastry dough is to avoid blitzing your butter to smithereens in the food processor. Leaving pea-size pieces of butter in the dough is key, because they will melt in the oven and release water, which will become steam. The steam helps to puff up the dough and contributes to that melt-in-your-mouth texture. The dough can be made up to 1 day ahead, covered, and refrigerated. Alternatively, it can be frozen for up to 1 month.

Ingredients:

- $2\frac{1}{2}$ cups all-purpose flour
- 1 tablespoon sugar
- $\frac{1}{2}$ teaspoon fine sea salt or table salt
- $\frac{1}{2}$ pound (2 sticks) cold unsalted butter, cut into $\frac{1}{2}$ -inch cubes
- About $\frac{1}{3}$ cup ice water

Directions:

1. In a food processor, combine the flour, sugar, and salt and pulse to blend. Add the butter and pulse about 10 times, or until the butter is in pea-size pieces; do not overprocess. While pulsing the processor, add $\frac{1}{3}$ cup of the ice water, then pulse just until moist clumps of dough form, adding more water 1 tablespoon at a time if necessary.

2. Transfer dough to a work surface and divide it in half (make one half slightly larger) and shape each piece into a thick disk. Wrap each disk individually in plastic wrap and refrigerate for at least 30 minutes before rolling out.

How to Lattice:

Lay half of the strips across the filling, spacing them evenly. Fold back every other strip; then place another strip perpendicular at the folded edge of the strips. Unfold the folded strips so they lie over the perpendicular strip. Fold back the other set of strips. Stopping about 1 inch from the first perpendicular strip, place a second perpendicular strip at the folds, and unfold the folded strips. Repeat with the remaining 3 pastry strips to cover the pie with the lattice.

If weaving feels a bit intimidating, just lay half of the strips across the pie parallel to each other, then lay the remaining strips across them, perpendicular to the bottom strips. Don't worry if your strips aren't perfect – all the more handmade charm.



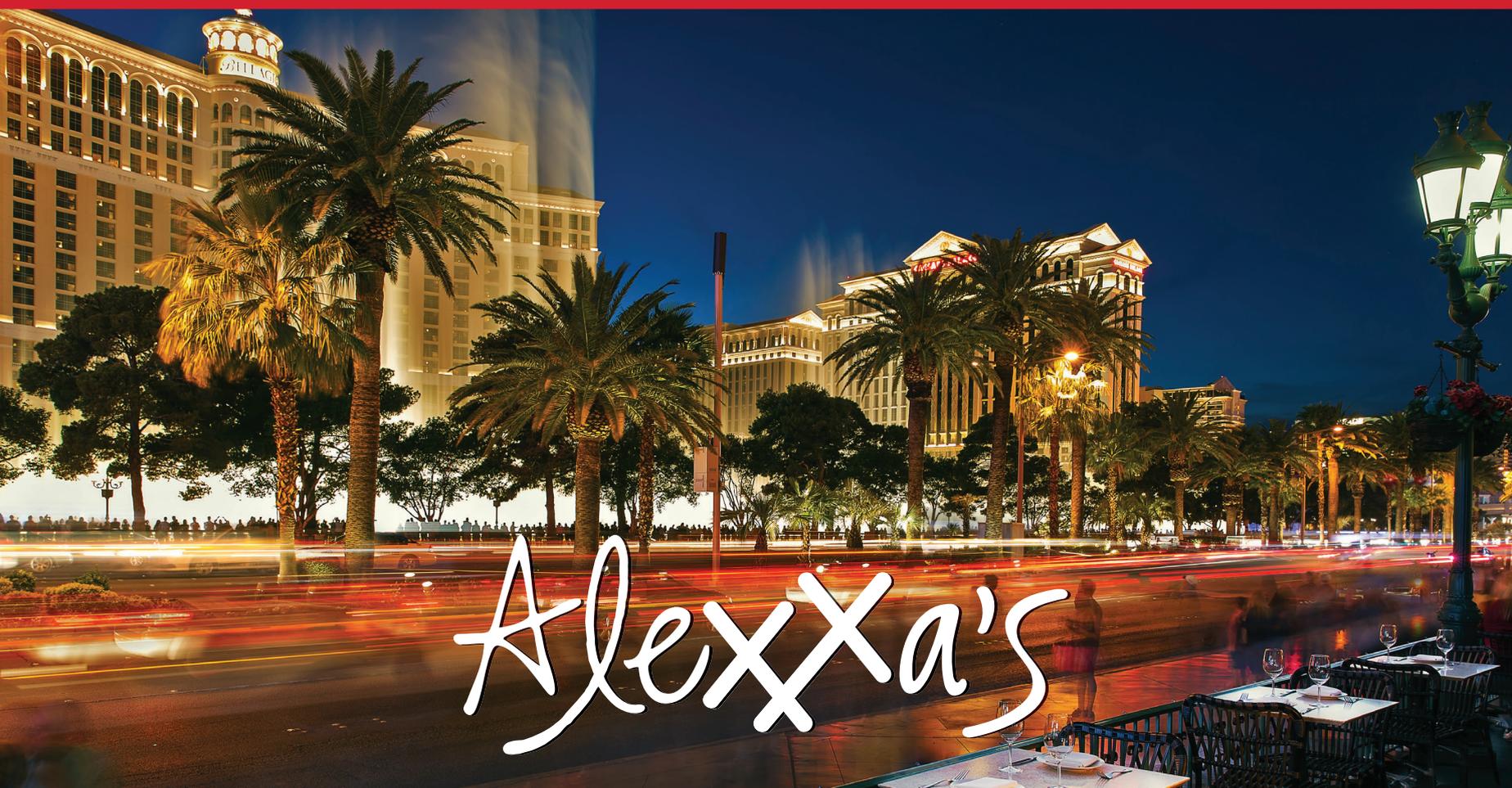
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SUMMER CALENDAR

Now - July 3

Broadway in Hollywood: “Pretty Woman: The Musical”

8 P.M. TUESDAY - FRIDAY

2 P.M., 8 P.M. SATURDAY

1 P.M., 6:30 P.M. SUNDAY

At the Dolby Theatre, Broadway in Hollywood presents the Los Angeles premiere of “Pretty Woman: The Musical,” filled with iconic moments from the original movie. Set in 1980s Hollywood, the musical stars Adam Pascal as Edward Lewis and Olivia Valli as Vivian Ward. It is led by two-time Tony Award-winning director and choreographer Jerry Mitchel and produced by Paula Wagner. “Pretty Woman: The Musical” features the hit song “Oh, Pretty Woman” by Roy Orbison and Bill Dee, along with an original score written by Grammy winner Bryan Adams and Jim Vallance. Additionally, the tour will play at the Segerstrom Center for the Performing Arts in Costa Mesa from July 5-17.

<https://prettywomanthemusical.com/>

Now - Sept. 4

J. Paul Getty Museum: “The Lost Murals of Renaissance Rome” and “Judy Baca: Hitting the Wall”

The Getty’s two new exhibits showcase mural art from around the world, including downtown Los Angeles and Rome. Through these exhibitions, guests will have the opportunity to learn about the vulnerability of mural art. “The Lost Murals of Renaissance Rome” highlights works from The Getty Collection, such as Federico Zuccaro’s “Early Life of Taddeo Zuccaro,” a series of 20 drawings that scholars believe were designed for frescoes in Palazzo Zuccari. The series demonstrates the role of facade murals in the city’s artistic life. Centuries later, Judy Baca created the mural “Hitting the Wall” in 1984, the same year women were allowed to participate in the Summer Olympics marathon, which she portrays in the mural located on a freeway underpass in downtown Los Angeles. The exhibition will feature sketches, colorations, and an actual-size reproduction of part of the mural.

https://www.getty.edu/visit/cal/events/ev_3360.html

June 18

Skirball Cultural Center: Katy Tur’s “Rough Draft”

1 P.M. DOORS OPEN

2 P.M. EVENT

Writers Bloc Presents and the Skirball Cultural Center feature MSNBC anchor Katy Tur. Her new book “Rough Draft” includes stories from her life in TV news, from the daughter of groundbreaking Los Angeles helicopter journalists to a national news anchor and a mother of two. The book examines the gift and curse of a family legacy and the responsibilities and roles of the news. It also poses the question: to what extent do we each get to write our own story? Jacob Soboroff, MSNBC correspondent and author, will join Tur in the conversation. The book will be available for purchase, and a book signing will follow the program.

<http://www.skirball.org/programs/words-and-ideas/katy-tur-rough-draft>

June 22

The Wallis Annenberg Center for the Performing Arts: “Reimagine: Beethoven and Ravel”

6:30 P.M. PRE-CONCERT

7:30 P.M. PROGRAM

In The Wallis’ Bram Goldsmith Theater, Ukrainian-American pianist and Yamaha Artist Inna Faliks pays homage to Beethoven and Ravel with live performances of imaginative and rich new works for the piano by contemporary composers Paola Prestini, Billy Childs, Timo Andres, Richard Danielpour, Peter Golub, Ian Krouse, David Lefkowitz, Mark Carlson, and Tamir Hendelman. Beethoven’s Bagatelles, op. 126, Ravel’s Gaspard de la Nuit, and new works will be performed. The performance celebrates Faliks’ CD release of the program on Navona Records. Tickets are priced from \$29-79 per person. Guests must provide proof of vaccination, a negative PCR test within 48 hours, or a verifiable antigen test within 48 hours.

<https://thewallis.org/faliks>

June 25 - July 10

Center Theatre Group: “To T, or Not to T? A Comedic Trans Journey through (T)estosterone and Masculinity”

8 P.M. TUESDAY - FRIDAY

2 P.M., 8 P.M. SATURDAY

1 P.M., 6:30 P.M. SUNDAY

Center Theatre Group presents “To T, or Not to T?” at the Kirk Douglas Theater. Written and performed by transgender actor/writer/comedian D’Lo, the one-person play is an unapologetically bold and comedic personal autobiography, which follows D’Lo’s transformational journey starting with his childhood in Lancaster, California. With direction and dramaturgy by Adelina Anthony, the play examines how his love for hip hop and feminism, his chosen family, and his relationship with his immigrant father shaped his decisions as a human and an artist. Originally produced at the Los Angeles LGBT Center, “To T, or Not to T?” was commissioned as a workshop production by Dixon Place in New York City. Tickets start at \$30 and are available on the website.

<https://www.centertheatregroup.org/tickets/kirk-douglas-theatre/2021/block-party/>

June 25 - Aug. 18

Open Fist Theatre Company: “A Midsummer Night’s Dream”

8 P.M. FRIDAY, SATURDAY

7 P.M. SUNDAY

At Atwater Village Theatre, Open Fist Theatre Company presents “A Midsummer Night’s Dream” in the Antebellum South, moving the setting from Athens, Greece to Athens, Georgia circa 1855. The creative team includes director and choreographer James Fowler, lighting designer Gavan Wyrlic, scenic designer Jan Munroe, costume designer Mylette Nora, sound designer Nayla Hull, prop masters Bruce Dickinson and Ina Shumaker, assistant choreographer Faith Knapp, production manager Amanda Weier, production stage manager Jennifer Palumbo, and associate producer Carmella Jenkins. There is a preview of the performance on June 24. Tickets are \$25 for general admission, \$15 for students, seniors and veterans with a valid ID, and pay what you will for previews.

<https://openfist.org>

July 2 - 4

Hollywood Bowl: Fireworks Spectacular

5:30 P.M. GATES OPEN

7:30 P.M. SHOW

The July 4th Fireworks Spectacular with Steve Martin and Martin Short will take place at the Hollywood Bowl. The Los Angeles Philharmonic will join Martin and Short, two of the most beloved, influential, and acclaimed entertainers, in celebrating Independence Day. Conductor Thomas Wilkins and the Los Angeles Philharmonic will perform a program of favorites. As part of the tradition, there will be fireworks on each of the three nights of the show. Tickets are half off for children 12 and under.

<https://www.hollywoodbowl.com/events/performances/1662/2022-07-02/july-4th-fireworks-spectacular-with-steve-martin-martin-short>

July 8 - 24

The Broad Stage: Indian Ink Theatre Company's "Mrs. Krishnan's Party"

At The Edge at The Broad Stage, Indian Ink Theatre Company hosts a production of "Mrs. Krishnan's Party." For 17 performances, the audience will enter the world of Mrs. Krishnan's convenience store back room where music flows, garlands decorate the ceiling, and Mrs. Krishnan throws a party. Through the joyous celebration of life, strangers become friends and laughter abounds. With the help of audience participation, each show is different. The actors manage the dancing, cooking, music, and guests. Tickets range from \$45-65.

<https://thebroadstage.org/performances/2022-23/theatre/mrskrishnansparty>

July 8 - Aug. 21

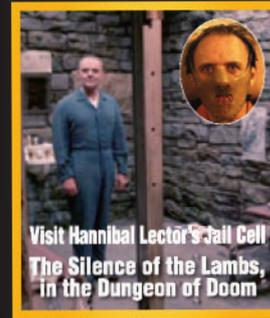
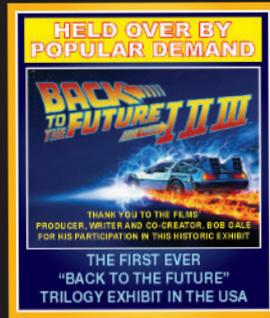
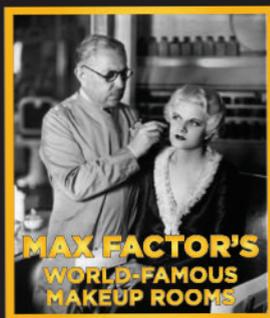
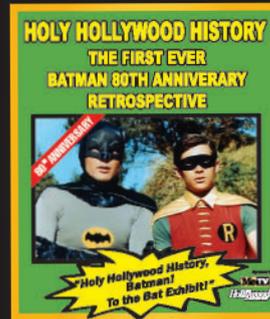
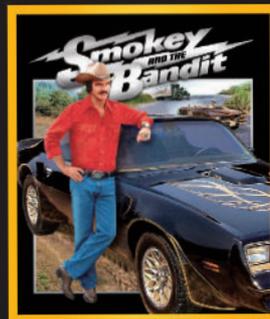
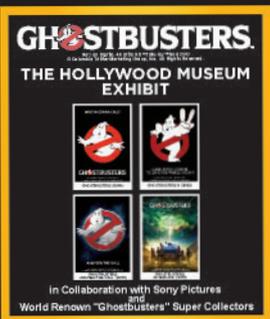
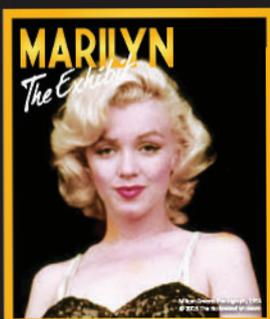
Louis Vuitton: "200 Trunks 200 Visionaries"

Excitement is growing for the summer season of events in Beverly Hills, beginning with the Concours d'Elegance on Father's Day. July will bring another highlight to Rodeo Drive, with the debut of the Louis Vuitton "200 Trunks 200 Visionaries" traveling exhibition. It is open to the public from July 8 to Aug. 21 at 468 N. Rodeo Drive. The exhibition showcases Louis Vuitton trunks as reimagined by 200 of today's most notable visionaries across disciplines. It was conceived to honor the spirit of innovation embodied by the brand's founder on the 200th anniversary of his birth. Participants include architect Peter Marino, astrologist Susan Miller, designer Pierre Yovanovitch, artist Qualeasha Wood, swimmer Théo Curin and more.

<https://eu.louisvuitton.com/eng-e1/magazine/articles/louis-200-exhibition#>

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Heatwave



1. This bold geometric patterned pareo skirt by **Tory Burch** might be great for a quick wrap après-swim, but it's so stylish you might just keep it on all day. \$248 at *Tory Burch*, 366 N. Rodeo Drive, 310-274-2394 and toryburch.com

2. Gold bangles are like the white T-shirts of jewelry—they can be deceptively sophisticated. You'll want to add a few of these diamond-studded bracelets from the latest "HW" collection by **Harry Winston** to your stack. Starting at \$8,600 at *Harry Winston*, 310 N. Rodeo Drive, 310-271-8554 and harrywinston.com

3. Ditch your old baseball cap for this reversible (and packable) bucket hat by **Fendi**. It's a look that says "sporty, summery and chic" and not "I just came from the gym." \$770 at *Fendi*, 201 N. Rodeo Drive, 310-623-3420 and fendi.com

4. An **Hermès** scarf is eternal, conjuring images of women in convertibles driving along coastal roads in Capri with silk swaths, tied around their heads, billowing in the breeze behind them. Need we say more? \$495 at *Hermès*, 434 N. Rodeo Drive, 310-278-6440 and hermes.com

5. Huge handbags have their purpose, but if you're looking to downsize, a sleek tomato red **Louis Vuitton** crossbody purse packs a punch while toting just the essentials. \$6,750 at *Louis Vuitton*, 295 N. Rodeo Drive, 310-859-0457 and us.louisvuitton.com

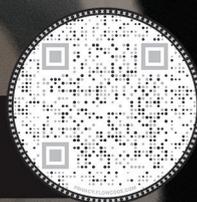
6. Call it Christmas in July if you need a reason to put this **Cartier** "Libre" watch bracelet on your wrist. Oozing with Old Hollywood glamour, the dual-sided piece features enough diamonds, emeralds, and sapphires to make Gloria Swanson swoon (in fact it was modeled after one worn by the screen legend). For more information, including pricing, contact *Cartier*, 370 N. Rodeo Drive, 310-275-4372.

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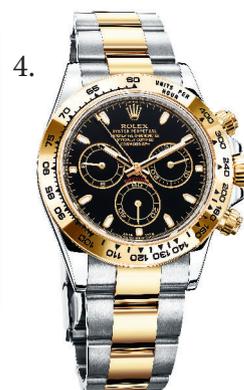
Sharyar Baradaran

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414 N. Camden Drive, Suite 1240
Beverly Hills, CA 90210
Tel: 310-205-5315*



Surfs Up

1. We guarantee you'll be the envy of the shoreline with these beach accessories by **Dior Maison**, part of the fashion house's "Dioriviera" capsule collection. *Prices upon request at Dior, 319 N. Rodeo Drive, 310-247-8003*
2. Leave it to **La Perla** to create a line of swimwear designed to make you look your best while wearing very little. This one-piece swimsuit features underwire, light padding, and major tummy-tucking Lycra. \$560 at laperla.com
3. You won't wear this to the beach, but you can take a bit of the sea with you in this one-of-a-kind coral, sapphire and diamond tassel necklace by **David Webb**. It's as breathtaking as most sunsets. *For more information, including pricing, contact David Webb, 9500 Wilshire Blvd., 310-858-8006 and davidwebb.com.*
4. The iconic "Cosmograph Daytona" by **Rolex** was named in honor of the Florida racing track famous for its long straight beaches, where the sand is packed harder than cement—and land speed records were broken. \$17,950 at *Gearys Rolex, 360 N. Rodeo Drive #1, 310-887-4200*
5. L.A.-born artist **Kenny Scharf**, in collaboration with **Vilebrequin**, infused the brand's iconic tortoise motif with a little cartoonish humor in these classic-style swim trunks. \$315 at *Vilebrequin, 9519 Wilshire Blvd., #2, 310-205-9087 and vilequebrin.com*
6. Made of recycled nylon and emblazoned with palm trees this **Saint Laurent** trifold wallet will make you feel like you're on holiday every time you have to pay the check. \$345 at *Saint Laurent, 469 N. Rodeo Drive, 310-271-4110 and ysl.com*



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