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Letter from the Executive Editor

"Travel," a wise person once said, "is the only thing you buy that makes you richer." We agree wholeheartedly and have long believed that travel is the perfect topic to complement our existing lineup of publications. It is, therefore, with great pride that we introduce the much anticipated inaugural Beverly Hills Courier Travel issue. In tandem with Summer STYLE, Wine + Dine and Holiday STYLE, Beverly Hills Courier Travel completes our mission to produce a glossy, specialty magazine each quarter.

In awaiting the right timing for this new publication, we were rewarded with an ideal collaborator in Maybourne. The U.K.-based luxury hospitality group is one of the most acclaimed in the world, with properties ranging from the venerable Claridge's to the breathtaking Maybourne Riviera and ultra-chic Maybourne Beverly Hills here in our own city. Those establishments and many more engaging subjects come to life on these pages, thanks to an illustrious roster of U.K.-based contributors and a trio of veteran stateside writers.

So, we now invite you to enjoy a pint at a historic watering hole, inhale the fragrance of citrus blossoms above the Mediterranean, cruise through Provence and take a revelatory "field trip" to Hong-Kong. They are but a few of the adventures described in these pages, and a taste of what is yet to come.

Bon voyage!



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Letter from the Guest Editor

Dear Reader,

What a delight to work on this, the first-ever Travel issue of the Beverly Hills Courier, from my new home at The Maybourne Beverly Hills. Like Maybourne itself, I am a British export, drawn to this beautiful part of the world and the incredible community who live here. After 20 years in L.A., I consider myself an honorary local and take a huge amount of pride in this neighborhood. At the helm of this iconic hotel, I am partnering with key members of the community to ensure that we are supporting our great city. From the Beverly Canon Gardens Concert Series in the summer to our new Maybourne Food & Wine Festival in the fall, we love finding new ways to connect with this very special place. We are delighted to be a home-from-home for many of you. We hope we've provided some ideas for your next trip in this issue, with some truly remarkable places waiting to be explored. But of course, for the lucky few who get to live here, there is simply no place like home.

Sam Jagger
General Manager
The Maybourne
Beverly Hills
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Tom Parker Bowles

is a food critic and author. He goes undercover to experience the five-star dining in the Claridge's staff canteen. He loves the paintings of Frank Auerbach and the beauty and brutality of Martin Amis' prose. He enjoys a Bloody Mary and his room service order is a cheese omelette.

Carole Dixon is a lifestyle writer-editor whose interest in wellness, travel, architecture, art and design has led her around the globe.



She is a regular contributor to Wallpaper, A.D., Robb Report, Modern Luxury, Travel & Leisure, AFAR, CSQ, JetSetMag, as well as the Beverly Hills Courier. Her piece, "Curtis Stone's Hong Kong" combines two of her great passions: travel and Michelin-starred dining.

David Ellis is editor of the Evening Standard's The Reveller. In this issue, he provides an overview of the best of Belgravia's pubs. He loves the Korean abstract expressionist Wook-kyung Choi, the prose of Raymond Carver and a De La



Louisiane cocktail (a Manhattan with Benedictine). His room service order is Scotch with enough ice to sink the Titanic.

Nick Foulkes is a contributing editor to Vanity Fair, How to Spend It and The Rake. He investigates the biggest renovations to Claridge's in the history of the hotel. With warmer weather here, he looks forward to the feeling of warmed stone underfoot. His beach read is... "Germinal," part of the Rougon-Macquart Cycle by Émile Zola.



Dylan Jones is editor in chief of the Evening Standard and author of "Loaded: The Life (and Afterlife) of the Velvet Underground"

(White Rabbit). He writes about the return of the grand hotel bar. He loves the prose of Tom Wolfe and the wit of Tracey Emin and is excited about Jon Savage's next book "The Secret Public." His room service order is rotisserie chicken salad.



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John O’Ceallaigh is a luxury travel specialist and the creator of Lute. He visits the Maybourne Riviera in this issue. His obsessions include Hong Kong, Madeline Miller’s fiction and the installations of James Turrell. When flying long-haul, he convinces himself that sugar will prevent tiredness, so he opts for chocolate desserts when ordering room service.



Bill Prince is the editor in chief of Wallpaper* and author of “Royal Oak: From Iconoclast to Icon” (Assouline). He explores The Emory. A devotee of Bob Dylan, fiction by Anne Tyler and a gin martini, his room service order is penne arrabiata with a glass of the glossiest red.



Tara Weingarten is an award-winning journalist who wrote a decade-long weekly car review column in Newsweek Magazine and was editor in chief of VroomGirls, a popular automotive-focused website for women. Her work, covering food, wine, spirits and travel, has appeared in Fortune, The Los Angeles Times, The New York Times, Wine Spectator, Los Angeles Magazine, Variety and GQ. At the behest of long-time Newsweek colleague (Executive Editor) Ana Figueroa, she bravely agreed to take a brand-new McLaren GT for an exuberant spin around Southern California. It didn’t take much convincing.



Zachary Weiss writes for *Vogue.com* and Ralph Lauren’s RL Magazine. He meets the founder of Dante Beverly Hills. He likes the sly subversion of David Hockney’s work, Anderson & Sheppard’s rollnecks and an expertly crafted Negroni. His room service order matches his custom Stubbs & Wootton slippers: a club sandwich.

Susan J. Young is one of the most prominent journalists in the U.S. specializing in cruise travel. She serves as senior contributing editor/cruise editor for the travel trade publications *Luxury Travel Advisor* and *TravelAgentCentral.com*, and contributes regularly to *Business Traveller* magazine. Young has also written for *The Sunday Times* of



London, *ThePointsGuy.com*, AAA Carolinas, Porthole and many other publications. A veteran of more than 300 ocean, river and expedition cruises, Young made up for a pandemic-related slowdown with a solo seven-week cruise itinerary through Asia.

THE EMORY EDGE

Maybourne has opened its first London property in 50 years. Beverly Hills Courier Travel takes a tour.

BY BILL PRINCE

Have you noticed how fewer people are now wearing logos? The drop has been attributed to the hit TV series “Succession” as well as those following in the footsteps of its cashmere-clad, one-percenter cast by dressing head to toe in Brunello Cucinelli. But the idea goes back further, to the concept of “stealth wealth” that arrived in tandem with the onslaught of “bling,” enshrined in Old Money’s ability to achieve a level of preemptive privacy by avoiding the outward signs of success.

Now this movement—dubbed “quiet luxury” and prevalent in the staterooms of superyachts and private air terminals across the planet—has entered the hospitality industry with the unveiling of The Emory, a ground-breaking all-suite hotel opposite Hyde Park and the latest addition to Maybourne Hotel Group’s portfolio of London hotels. Rising sail-like in Knightsbridge, the only UK hotel to be designed by Rogers Stirk Harbour (whose Co-Founder Sir Richard Rogers passed in 2021) began life nearly a decade ago, during which time its edifice lay mysteriously clad behind a protective facade.

Those lucky enough to join its General Manager, Knut Wylde, on a private tour of the property will have discovered a new concept in hospitality that moves the dial sharply in a city not short of showy openings. With 60 suites arrayed across nine floors, topped off by a penthouse with 360-degree views and a residents-only rooftop bar, The Emory delivers the same feeling of intimacy and calm one associates with truly residential settings. The name comes from Middle English, first documented around 1068: it means “home strength” or “industrious leader.”

“We set out to create a modern London masterpiece with magnetic appeal,” recalled Wylde, as we surveyed Hyde Park and the hinterland of Belgravia that lies below it. “At one stage, we were looking to create a private member’s hotel. And even though we’re not doing that anymore, we have retained quite a few of those elements. The desire wasn’t to create something ostentatious or over the top, but something with more of a residential feel. Understated luxury, quiet hospitality.”

Reflecting this drive for human-scale sophistication, each guest floor is the work of a world-renowned design practice, including Champalimaud Design, André Fu, Rémi Tessier, Pierre-Yves Rochon, Patricia Urquiola and Rigby & Rigby, whose wraparound, floor-to-ceiling glass penthouse truly justifies the term sensational. “Richard Rogers was a visionary architect who approached architecture with an inside-outside perspective,” explains Rigby & Rigby’s CEO, Iain Johnson.



PHOTO BY ROBIN FORSTER

THE EMORY EXTERIOR

“When we saw the building, we were inspired by the huge amount of natural light that comes in and the beautiful views out across the city. Our concept therefore was inspired to be light, both in terms of colors and textures, but also creating a space that felt more minimal and did not feel crowded or cluttered.”

According to André Fu, achieving The Emory’s spirit of considered living relies on its sense of amity. “It’s no longer about a sense of formality, or the use of exuberant materials,” he says. “What’s essential is you feel that the space is intimate; that there’s a greater sense of you feeling easeful and relaxed. I’ve talked extensively about this spirit of relaxed luxury and The Emory is a very good amplification of that.”

For The Emory’s larger suites, Fu has set forth a welcoming palette of dusky salmon pinks and pistachio, combined with intricate marquetry, underlining the cohesive spirit of classically inspired, contemporary urban style that runs throughout the property.

Elsewhere, Champalimaud Design’s Principal Interior Designer, Elisabeth Rogoff, has drawn on Richard Rogers’ ability to “instill his vision of the future into the architecture”

The Emory Edge continues on page 31

Claridge's Elegant Evolution

London's most historic hotel enters a new era with the biggest renovations of its two centuries. But, its service, style and discreet magic remain timeless.

BY NICK FOULKES



LEFT: THE MAYFAIR TERRACE SUITE, RIGHT: THE EXTERIOR OF CLARIDGE'S

From the moment that William and Marianne Claridge opened their home to guests in 1812, the hotel has woven itself into the colorful tapestry of Mayfair life. In the ensuing two centuries, it has survived wars and pandemics. And it has welcomed world leaders, Hollywood royalty, actual royalty and, very occasionally, me—drawn moth-like to this enduring flame of glamour.

The syncopated rattle of cocktail shakers, the chiming of clinking Champagne flutes and the susurrus of conversation remain the sweetest background music. The hotel's feeling of friendly grandeur remains intact. The checkered marble floor of the lobby

gives every arrival a sense of occasion and, no matter how long the absence, the concierge team greets guests with appropriate words of welcome and a smile. Claridge's is a living entity and, like the most exotic of living entities, it renews itself over time. Now an elegant evolution is afoot.

Over the course of seven years, Claridge's has undertaken one of the most audacious building works ever seen in Mayfair. Digging down five floors and going up two floors, the works have actually doubled the hotel's footprint, without moving any walls. This has perfectly positioned the venerable grande dame of Mayfair to offer the finest guest experiences and hospitality

for the next 200 years of her life.

For those concerned that the hotel they know and love will be changed beyond all recognition, rest easy. The Claridge's that we know today has very little in common with the Claridge's that I first encountered 40 years ago, and next to nothing in common with the modest hotel that first opened in the 19th century. Even within my years, the hotel has moved with the times. I am old enough to recall the days when what is now Claridge's Bar was the Causerie, where Battenberg cake was served for tea to the sound of a string quartet in the lobby, and when Gordon Ramsay dished out rum baba and foie gras in the restaurant.



THE OCTAGON, DESIGNED BY PIERE-YVES ROCHON

One of the things that makes this hotel so special is how it embraces modern life yet maintains the traditional fixtures that make it unique. This is a hotel that has a working lift installed in 1896, yet also has Claridge's ArtSpace, a gallery that occasionally accepts cryptocurrency. Old favorites, such as the chicken pie, are still served in The Foyer & Reading Room, but there's also L'Epicerie: a private dining space akin to a gastronomic ringside seat or royal box, from which to observe the theatre of a world-class kitchen.

This is an institution that feels equally at home hosting the Queen's reception for the marriage of the Prince of Wales to Lady Diana Spencer in 1981 as it does a 2020 music video for The Rolling Stones, which features racy dance moves from actor Paul Mescal.

On a recent visit to one of the new rooms, my corner suite had been refurbished by Pierre-Yves Rochon yet was in complete harmony with its historic counterparts. This happy meeting of past and present is evident in the way that an 18th-century chinoiserie cabinet, repurposed from another part of the hotel, can sit alongside contemporary modern art and a Bluetooth speaker, in case you're seized by the urge to "do a Mescal" and dance through the suite. It is high praise to call a hotel a home from home, and this is a suite into which I would happily move from home. It has everything from a terrace overlooking Mayfair's rooftops to a bathroom stocked with Anatomē unguents, stored like artists' supplies in screwtop metal tubes.

That painterly packaging is a timely reminder of the role that Claridge's continues to play in the artistic life of the capital. Claridge's understands perfectly the transformative power of art. During the renovation, it was thought that the central staircase needed something to reward the eye. With Damascene immediacy, Damien Hirst was called. "Does Damien Hirst even do stained-glass windows?" I hear you ask. "No," said the artist. "But I do now."

The result is the first foray into this centuries-old medium by Britain's most emblematic artist of the past half-century. Realized by Hirst using the skill of Reyntiens Glass Studio, the effect is staggeringly beautiful, with light filtering through insect wings of every hue. "I love Claridge's and I love light and I love butterflies," Hirst tells me. "I wanted to create an optimistic

Claridge's Elegant Evolution continues on page 28

MUSE REVIEWS

BY TOM PARKER BOWLES

Deep within Claridge's, hidden from even the most frequent guests, lies the only staff restaurant worthy of a Michelin star. Acclaimed food critic and author Tom Parker Bowles is given exclusive behind-the-scenes access at Muse, the toughest table in London to secure a reservation, despite opening 24 hours a day, seven days a week.

With its bare brick walls, smart, buttery-soft leather banquettes and gleaming open kitchen, Muse is very much a modern Mayfair brasserie. Staff are clad in pristine white T-shirts; a professional barista bar serves serious coffee and the lighting is elegantly expensive. There's even a giant 200-year-old olive tree smack bang in the center of the room.

Then, of course, there's the food. Being an all-day operation, freshly made croissants, French toast, shakshuka, acai bowls and Full English turn gently, as the day goes on, into vibrant salads, homemade pasta, wood-oven-baked pizzas, grilled fish and Thai king prawns. For pudding, the sort of patisserie that tastes as beautiful as it looks. But Muse is no ordinary restaurant, rather the extraordinary Claridge's staff canteen, situated two floors below the lobby.

"This really is the toughest crowd," says Head Chef Jorge Baumhauer da Silva with a smile. "They come here three times a day. All of them food critics. And they'll let me know if they don't like it!" He runs a brigade of 15 chefs, who start cooking breakfast at 5:30 a.m., then carry on throughout the day and night, feeding around 600 employees. His kitchen very much fits in with the Claridge's ethos of promoting from within. "It's all very exciting, as the general manager wants chefs to train down here and eventually go upstairs to the main hotel restaurants. We have kitchen porters becoming commis chefs, and see this as very much a training ground, an incubator for talent."

And it's not just the chefs they share with the main hotel, but ingredients too. The Muse kitchen uses the same meat and fish suppliers as the Claridge's restaurants, as well as the patisserie. There's a grab-and-go section for those in a hurry, with fresh sandwiches and juices, as well as the aforementioned barista, using a state-of-the-art Faema coffee machine that produces espressos, lattes and flat whites by the dozen.

It's about as far removed from the classic restaurant staff lunch as you can possibly imagine. Rather than a bowl of dreary mush, quickly knocked up from kitchen scraps by some harried sous chef and wolfed down in seconds on their feet, the Claridge's family sit in relaxed comfort. Some of the tables are filled with big groups, chatting away merrily, while others have solo diners, replying to emails or just taking a quiet break. It's a place to decompress and relax, a welcome respite from the hard work upstairs. Equally important, there's no charge for any of the food or drink.

Muse Reviews continues on page 29

Riviera, Revisited

Modernism meets the Mediterranean
at The Maybourne Riviera

BY JOHN O'CEALLAIGH

If your first visit to The Maybourne Riviera is on a radiantly sunny day—and this being the Côte d'Azur, it's likely—prime yourself for a moment beneath the Louise Bourgeois steps through the glass-walled Riviera Restaurant to one of the clifftop hotel's many terraces.

The extended wraparound terrace reveals the most incredible panorama. Below lies the grandeur of Monaco, its customary streak of superyachts gliding in and out of Port Hercules; to the left, beyond the terracotta rooftops of Roquebrune-Cap-Martin, the last few kilometers of France give way to the promise of Italy. Time your arrival right and a dazzling spectacle faces you: a cavalcade of swooping, looping hang-gliders. The hotel's airy aerie provides a thrilling foothold from which to observe their antics.

Hypnotizing as that spectacle is, aesthetes will find their attention drawn indoors. Years in the making, The Maybourne Riviera, with exterior design by Jean-Michel Wilmotte, provides a canvas for a generation of creatives: the interiors by André Fu, Bryan O'Sullivan Studio, Pierre Yovanovitch and Rigby & Rigby are bright and joyful. The Riviera Restaurant's squishy chairs are a chipper cobalt-blue; sun loungers circling the infinity pool are vibrant bursts of tangerine. And museum-worthy artworks are strewn throughout, as if on show at a collector's home. Any sense that grand hotels in the South of France need to be traditional is dispelled: it feels fun, not fusty or formal.

That playfulness is also on show at top-floor restaurant Ceto, recently awarded its first Michelin star, where cute centerpieces of delicately crafted glass sea creatures attract admiring glances. But the focus soon shifts to the Mediterranean delicacies of chef Mauro Colagrecò, who led





Mirazur, in nearby Menton, to the top of the World's 50 Best Restaurants list. Locals were proud of that accolade, though it is hardly surprising that a restaurant in this bountiful idyll between mountains and sea would rank so highly; this is a place where everyday activities are infused with reminders of nature's supremacy.

Amble the walkways by The Maybourne's Riviera's restored gardens and you might catch a drift of fragrance from flourishing citrus orchards and herb beds. Within Roquebrune-Cap-Martin, a 2,000-year-old olive tree still bears fruit. And even in on-the-go, moneyed Monaco, at the venerable food market La Condamine, residents linger over aperitifs, their designer bags stuffed with fresh fruit and vegetables.

Of course, much of that fresh produce makes its way back to the hotel. Already a Maybourne mainstay through his relationship with The Connaught, Jean-Georges Vongerichten makes his South of France debut here. His eponymous restaurant will offer superlative sashimi and other delicacies with its sushi bar overseen by the renowned Japanese chef Hiro Sato. Benoit Dutreige's creations are typically more calorific, and undoubtedly worth it: the pastry chef's afternoon tea is pretty as a picture and comes complete with zesty Menton lemon tart and crumbly passionfruit and mango macarons.

A mid-afternoon nap pairs beautifully with a languid lunch and the hotel's rooms and suites have been designed as sanctuaries in which to linger. Each one has a terrace offering its own knockout view; interiors are crisp and tranquil; mammoth marble bathtubs are irresistible. The hotel's common areas are captivating too, with surprising, arresting artworks everywhere to admire. A number of mid-20th-century pieces by Le Corbusier are secreted here, alongside a dynamic sculptural work by Conrad Shawcross that is embedded in the corner of Riviera Restaurant, and a 2017 addition to Annie Morris' poignant "Stack" series.

Of course, cultural pursuits also abound beyond the hotel's grounds. Monaco's creative cachet was bolstered by the 2021 opening of its own Hauser & Wirth gallery: the introductory Louise Bourgeois exhibition was announced to the public

Riviera, Revisited continues on page 30

A Rhone River Cruise Odyssey in France

The food and wine are French, the ruins Roman. Cruise writer Susan J. Young explores the “Colors of Provence” aboard the AmaWaterways AmaKristina.

BY SUSAN J. YOUNG

Embarking in Lyon

From my lovely Mount Pipet hillside perch in southeastern France, I gazed across Vienne’s medieval and Baroque cityscape to the Rhone River beyond—savoring a truly “frameable moment.” Nestled 20 miles south of Lyon, Vienne was once a former Celtic tribe capital and one of Roman Gaul’s most important towns between 121 B.C. and 275 A.D. As I began my destination immersion during an AmaWaterways “Colors of Provence” luxury river cruise late last year, I was mesmerized by Vienne’s cityscape.

I spotted the Saint Maurice Cathedral, a Gothic and Romanesque jewel built mostly between the 12th to 16th centuries, plus other ancient, medieval, Baroque and urban structures. In the distance, the meandering Rhone was crowned with cascading vineyards. Glancing downward, I then laid eyes on Vienne’s spectacular Roman-era theater. Back in its day, the venue welcomed 13,000 or so spectators. Abandoned for centuries, it was restored in the 20th century, and today hosts performances.

My fellow passengers and I embarked the 152-passenger AmaKristina, a modern, luxurious river vessel, in Lyon. We had several days to explore France’s third largest city and gastronomic capital as well as nearby Beaujolais wine country. Then as the ship sailed southward along the Rhone River, we went ashore for port calls not only at Vienne, but also Tournon/Viviers, Avignon and Arles, where our itinerary ended.

With the AmaKristina as a home base, passengers could take advantage of excursions from Lyon that included a search for “Black Diamond” truffles and a visit to the famous les Halles de Lyon Paul Bocuse, an incredible indoor food

market that is a feast for the senses.

I chose the Beaujolais wine tasting tour, which took us motoring through lovely rural countryside to Domaine de Fond-Vielle, a small, family-run wine estate in Oingt village. After a brief vineyard tour, we headed into the winery to taste charcuterie, fresh bread, a 2022 Beaujolais Blanc, a 2022 Pink Tower Beaujolais, and a Beaujolais Vieilles Vignes 2021, among other vintages. Yes, it was copious wine early in the day, but as curious explorers, we persevered!

For active guests, AmaWaterways also typically organizes a guided Lyon bike tour. It’s a plus that AmaKristina carries its own fleet of bicycles—used both for bike tours and for guests’ independent exploration.

The AmaKristina headed next to Vienne and the above-mentioned views from Mount Pipet. Guests could also opt for a walking tour with a stop at the impressive Augustus and Livia Temple, built between 20-10 B.C. in honor of Caesar Augustus and his wife Livia.

Tournon, Viviers, Avignon

Our cruise also journeyed to Tournon, a gorgeous, grandiose village with an imposing castle, monuments, terraced vineyards and incredible panoramas. The river line’s tours include a steam train ride, a red wine and chocolate tasting experience or a hike and wine tasting in Tain-l’Hermitage across the river.

For a unique experience after sunset, a special “ghost tour” is arranged for guests. Guided by an expert dressed in Renaissance-era attire, it stars the town’s “residents of yesteryear,” also dressed in period clothing, who reenact significant events and legends.

Next up, AmaKristina called at



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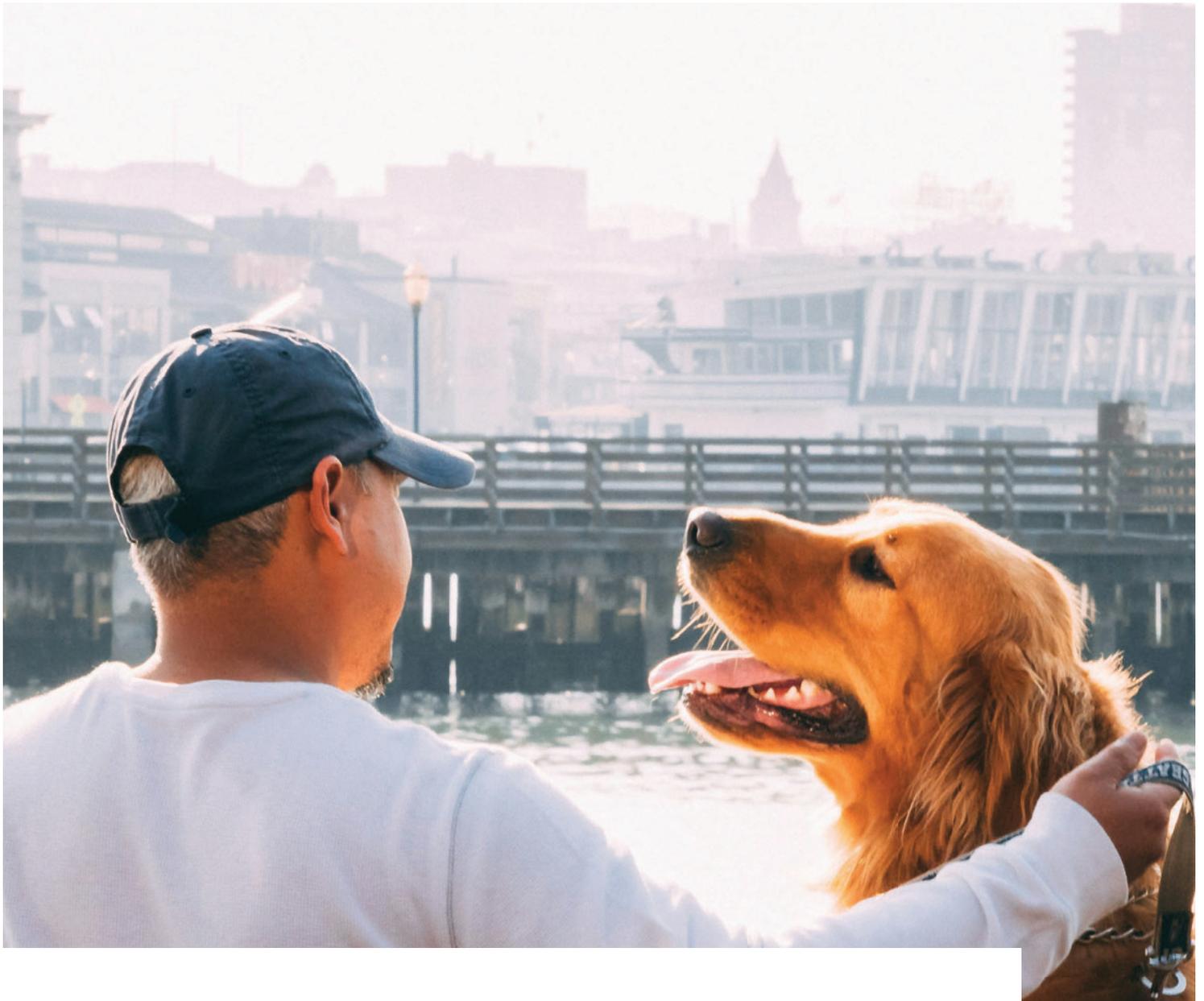
THE FAMOUS BRIDGE AT AVIGNON

Avignon, center stage for Western Christianity in the 14th and 15th centuries. Today, it oozes historic charm as a UNESCO World Heritage Site. It’s also well-known for its 12th century Saint Benezet Bridge, sporting just four of 22 original arches, and the subject of the famous “On the Bridge of Avignon” children’s song.

Art and architecture enthusiasts will love Avignon as it’s home to superb art museums and the impressive Palace of the Popes, one of Europe’s largest medieval Gothic structures. In addition to walking and biking excursions, the line offers a tour to Pont du Gard, built in the first century B.C. to supply Nimes with water. As the world’s highest Roman aqueduct bridge, this UNESCO World Heritage Site is also the only three-tiered Roman structure of its kind still standing. Additional choices include a Chateauneuf-du-Pape wine tasting experience or a Grignan truffle farm visit.

Famed for its ancient, two-tiered Roman amphitheater, Arles, our final “Colors of Provence” destination, also beckons with strong artistic connections.

Rhone River Cruise continues on page 32



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A Three-Day Stay at The Berkeley

with Londoner Charli Howard

DAY 1

9:30 A.M.

Having booked into The Berkeley for some R&R after the madness of London Fashion Week, I wake up in the cool and spacious Apartment Suite and have a bubble bath. I follow breakfast in bed with cups of tea on the private terrace. Talk about indoor-outdoor living!

11 A.M.

I head to the swimming pool on The Berkeley's roof. This is the moment I've been waiting for... sunshine, a warm swim and an Ugo mocktail with ginger. The views across Hyde Park and the capital are unparalleled. My new favorite summer spot!

1 P.M.

It's hard not to be amazed by Cédric Grolet's cakes and cookies. They're like little works of art. I take a seat at the chef's counter and decide to taste-test a few (it would be rude not to). The vanilla flower cake is to die for, as is the Insta-famous cookie. Divine! No wonder Cédric's creations sell out.



DAY 2

11:30 A.M.

After a lie-in, I borrow a Berkeley Bike and hit the cobblestones to explore Belgravia. I love the history and architecture of this part of London, not to mention the shops. Concealed around the corner is legendary pub The Grenadier, the perfect neighborhood watering hole.

6 P.M.

Time for a pre-room service drink. I slip into something special and head for the Blue Bar, which looks like something out of a Hollywood movie. It's great for cozy dark corners, a great vibe and killer cocktails.





DAY 3

3 P.M.

I spend the afternoon shopping in nearby Knightsbridge from Harrods to Harvey Nichols and the famous Sloane Street. I am spoiled for choice for retail therapy! Afterwards, I head to The Berkeley's heavenly Bamford spa for a soothing deep tissue massage—just what I needed.

8 P.M.

Glam dress on—complete with full London coat (always a useful investment!) and I'm ready to step out in style. The heels are high but happily I'm not going far, Belgravia is full of hidden gems. Tonight the rooftop at the Pantechnicon calls—a stucco-fronted building along Motcomb Street with views over my favorite area in London. I might stop for a cheeky glass in The Wilton Arms pub on the way home—the perfect way to close this unforgettable staycation. It's going to be hard to check out tomorrow!

To book a stay at The Berkeley, visit <https://www.the-berkeley.co.uk>. @the_berkeley+




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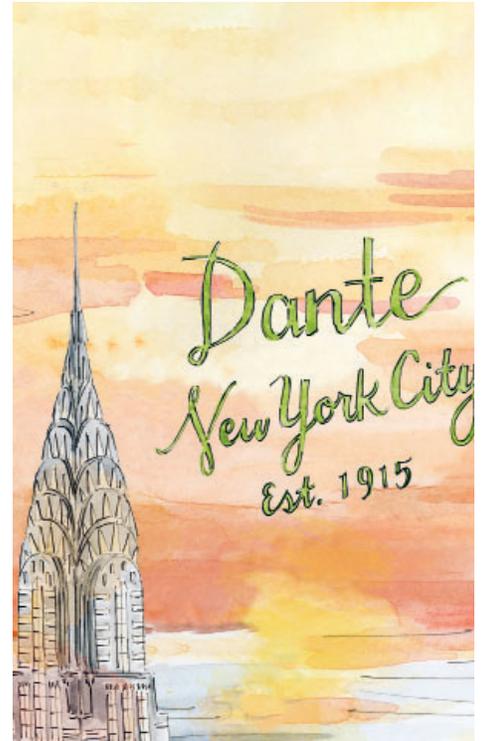
DANTE'S DESTINY

An East Coast legend settles into a spectacular setting at The Maybourne Beverly Hills.

BY ZACHARY WEISS



PHOTO BY ROBERT FITCH
NATHALIE HUDSON AND LINDEN PRIDE; BELOW:
THE VIEW FROM DANTE BEVERLY HILLS



One of the greatest bars in New York City opened its first West Coast outpost in the summer of 2023. Zachary Weiss recounts the history of Dante's, an institution whose finest iteration now sits atop the rooftop of The Maybourne Beverly Hills.

There's a beautiful din to be heard upon stepping into either of Dante's bustling New York City outposts: convivial conversations peppered with laughs; the stacking of finished plates that once played host to delectable bites such as arancini al ragù; and, of course, the unmistakable shaking of a cocktail, before it's poured into a frosty glass. It was a similar ambience, in 2015, that served as a siren call to Linden Pride and Nathalie Hudson, who took a chance on acquiring what was then a charming, albeit slightly run-down, café in Greenwich Village.

New Yorkers by way of Australia,

the husband-and-wife duo were shown the space, a jewel box on MacDougal Street, under one condition: Caffè Dante, which opened in 1915, had to remain as such. "There were rumors the space would be converted into another cupcake shop. The owner, Mario, just couldn't let that happen," Pride tells me on a sunny afternoon as we sit outside Dante enjoying an orange juice. "He was holding out for the right person to continue the legacy of the restaurant. As we were sitting there getting acquainted with him over espresso and sambuca, it dawned on us that we were ready to do this. Australia has an incredible Italian presence, so we were well-acquainted with casual, all-day service, but we knew we eventually wanted to add a bar."

In the beginning, Dante's clientele remained firmly in two camps: the octogenarians who favored the tried-and-true coffee service and the younger





set who sought out the venue for its budding menu of Italian-inspired bites and cocktails; a secret for those living within a few blocks. “Nathalie would work days and I’d do nights. When she had our daughter, Noa Grace, we’d literally hand the baby to each other as we crossed paths,” Pride remembers with a laugh.

Among the regulars was “Elvis” director Baz Luhrmann, a fellow Australian who quickly became their best customer. “We were making about \$300 a day for about a year,” Hudson recalls. “We were fortunate Baz was living across the road at the time. He came in one day and said, ‘I heard these Aussies had opened this place.’ He wanted a coffee then changed his mind to a Negroni. We worked out an arrangement where Linden would take Negronis across the street to Baz’s house for his guests. Then he was nice enough to start taking his meetings outside the shop, so he’d be in the café with notable friends. This led to a moment on Thanksgiving when Baz and Catherine [Martin, Luhrmann’s wife] hosted a dinner party for 30, including Bradley Cooper, Leonardo DiCaprio and Kate Winslet. It really was surreal.”

These days, Dante’s reputation precedes itself. The crowd is often equal parts local loyalists—some of whom order their “usual” with a simple glance toward the bartender—sitting with first-timers aware of the accolades the café has amassed over the past decade, as coffee has taken a back seat to bustling weekend brunches and artfully crafted cocktails. These awards hit new heights in 2019 when Dante was crowned the World’s Best Bar at the Tales of the Cocktail Foundation’s fiercely competitive ceremony, hosted in New Orleans, and later garnered the number

one spot in the World’s 50 Best Bars list.

In 2020, they opened another outpost on Hudson Street, which served as an impromptu hub to send out pre-batched cocktail kits during the pandemic then became a center of gravity in the West Village hospitality circus. It was here that the love story of Maybourne and Dante began in 2022, when Dante West Village hosted the launch of “Claridge’s: The Cocktail Book.” “The conversation started simply about throwing a party and grew to a week-long residency of events in the West Village, so it was this immersive experience where we really got to know each other and connect,” says Pride. “The logical next step was to work on a pop-up together in London or the South of France, but then the opportunity to provide something long-term at The Maybourne Beverly Hills came up. Every step along the way from that first meeting, which began with trying to work out how to do an event together to working out how to build a business together, has had that same fluidity and serendipitous connection.”

It’s all come to fruition on the rooftop at The Maybourne Beverly Hills, where signature libations such as the Negroni Bianco and Seville Spritz live alongside dishes designed with an eye toward fresh, seasonal ingredients. Dante Beverly Hills has come to life through wood-fired pizzas served poolside as well as roasted Santa Barbara black cod, organic chicken and rainbow trout, all from nearby suppliers. “The produce is so fresh and flavorful. We certainly want to take advantage of that,” says Hudson. “It’s like bringing the Amalfi way of life to California.”

To book an evening at Dante Beverly Hills, visit dantebeverlyhills.com. @themaybournebh+

THE RETURN OF THE GRAND HOTEL BAR

From Beverly Hills to Belgravia, hotel bars are once again setting the standard for luxury.

BY DYLAN JONES



TOP: RED ROOM AT THE CONNAUGHT FEATURES WORK BY FOUR FEMALE ARTISTS - LOUISE BOURGEOIS, TIA-THUY NGUYEN, TRINA MCKILLEN, JENNY HOLZER - AND STAINED-GLASS WINDOWS BY BRIAN CLARKE.

BOTTOM: THE MAYBOURNE BAR RECALLS AN ELEGANT JEWEL-BOX.

It was 11 p.m. on a Friday last November. We'd driven from the Crypto.com Arena, having watched the Lakers succumb to the Minnesota Timberwolves. The ride was helped by it being undertaken in a super-smart, matte-black Aston Martin Lagonda, but it had been a long, old schlep all the same.

What we needed was fortification, possibly in the form of a cocktail or two. Luckily for my restaurateur friend Oliver Peyton and myself, we had arrived back at our hotel, The Maybourne Beverly Hills, and so the night was looking up. The hotel was bought by Maybourne in 2020 and since then, has been utterly and rather wonderfully transformed.

You could tell this immediately from The Maybourne Bar, elegantly designed by André Fu, because it was packed. Not in an annoying, why-is-there-nowhere-to-sit kind of way, but in an appealing, who-are-all-these-lovely-people kind of way.

The hotel bar is well and truly back. In fact, it's backer than Burt Bacharach and his backing band wearing backpacks. The last time the grand hotel bar was in such demand was in the late 1980s. The cognoscenti of London, New York and L.A. ran out of patience with cocktail bars, ran out of patience with nightclubs and restaurants, and wanted somewhere cooler to convene.

And so, they started going to smart hotel bars, on the Upper East Side of New York, in London's Mayfair and in Beverly Hills. And now it's happening again: these bars are setting a new standard. The best have always offered a safe haven from the world outside, and over the years have become a sophisticated womb in which to sip Champagne or cocktails with impunity.

But drinking culture has

morphed into something far more egalitarian. It's no longer a novelty to be able to find a perfectly mixed Ramos Gin Fizz. That means hotel bars have had to up their game, finding yet another gear. London is leading the way, as any traveler can tell if they visit the Blue Bar at The Berkeley, The Fumoir at Claridge's or the Connaught Bar, the latter recently named the World's Best Bar for a second year running.

Particularly interesting are The Painter's Room, a beautiful Art Deco creation (there is a lot of pale pink onyx) on the ground floor of Claridge's, and the Red Room at The Connaught, both designed by Bryan O'Sullivan. The latter is a secret hideaway, accessible only through a velvet-curtained doorway from the hotel's Champagne Room.

Both bars are arresting, in part because both have art in their DNA. In The Painter's Room is an impressive mural and a stained-glass window by Annie Morris. In Red Room are works by more visionary women: Louise Bourgeois, Tia-Thuy Nguyen, Trina McKillen and Jenny Holzer.

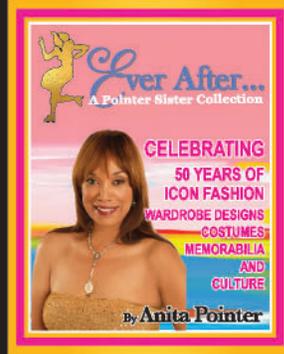
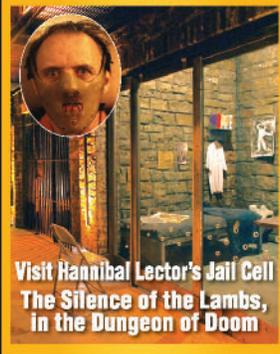
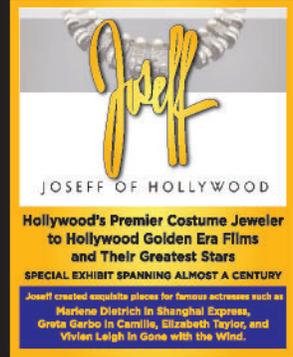
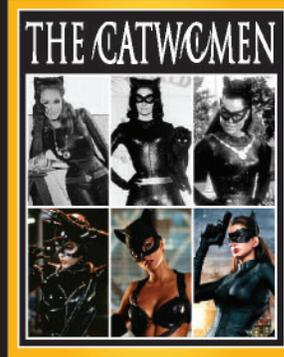
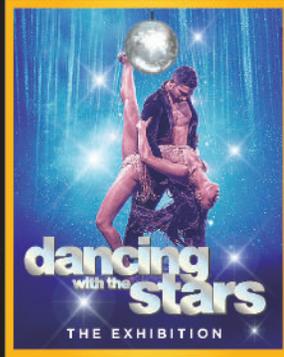
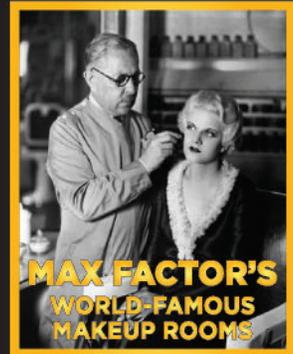
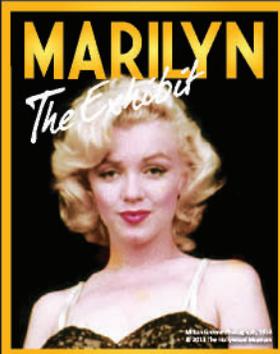
In The Painter's Room you'll be treated to a new generation of groundbreaking cocktails, or you can stick to a selection of well-executed classics. Red Room, in contrast, focuses on rare vintages and first growths, available by the glass, and a capsule collection of six cocktails.

As the world continues to grow and change, there is a joy in the few things that stay the same. Much as we may crave change, exploring new kinds of living, some things never alter. One of them is the desire to drink cocktails in extraordinary places. +

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CURTIS STONE'S

BY CAROLE DIXON

Los Angeles-based Australian chef Curtis Stone is the proud proprietor of two Michelin-starred restaurants—the upscale Maude on South Beverly Drive in Beverly Hills and the meat-centric Gwen on Sunset Boulevard in Hollywood. This April, the gregarious Stone takes a culinary journey to Hong Kong in the second season of “Field Trip with Curtis Stone” on PBS.

During the one-hour debut program, Stone takes us behind the scenes in Hong Kong. He visits with friends, farmers, fishermen and cooks in markets, restaurants and obscure locations, to uncover unique customs, rare ingredients and preparations that make up the fabric of this fascinating culture. Here is a taste of what he uncovered in Hong Kong and what you might find on the menu back home.

BHC: Why was Hong Kong your first choice for the new season of “Field Trip”?

Curtis Stone: Plans were in the works to get to Hong Kong four years ago, and well, we all know what happened. We had not been to Asia in the [first] Field Trip series, though I have traveled to Hong Kong several times and have always loved it. The city is dynamic with such an incredible quilting of history and old traditions, coupled with the new and modern.

What surprised you the most about the country and culture on this trip?

I think that blending of the old and the new was not something I expected to intertwine so seamlessly. Old temples dot a modern metropolis, and you could easily pop into an old noodle shop for an inexpensive lunch and be eating at a Michelin-starred restaurant for dinner.

Did you discover any new and interesting ingredients on the journey?

I had no idea about the reverence given to dried seafood. Michelin-starred chef Vicky Chen of Vea met me on Des Voeux Road and introduced me to ingredients that are far more expensive than the caviar and truffles on Western menus. I had never encountered dried fish maw, which are the bladders of larger fish like sturgeon. So many dried ingredients have medicinal uses. Vicky



PHOTOS BY STEPHANIE TENG

told me that his mother would visit these shops as she would a pharmacy when he got sick. We picked up some dried sea cucumbers and went back to the restaurant where he showed me the rehydrating process, which can take up to a week and how he uses his background in French culinary techniques to present them on his fine dining menu.

In the small fishing village of Tai O, I encountered a woman in her 80s who was curing the yolks of duck egg. Her name was Po Po. She separates hundreds of the whites and yolks a day and lets them dry in the sun. She gifted me a few.

Are you utilizing any of them back home in your kitchens at Maude or Gwen?

I have grated the dried egg yolks over pasta at home. They have an umami

quality to them that just melts into the dish. I am not sure either restaurant is quite ready for the sea cucumber serving, but it was incredible. I would not be able to do it justice the way Vicky did either.

Why is Hong Kong a good travel destination right now?

There are a million things to do in Hong Kong. Beyond first-rate shopping and cultural experiences, of course, I am all about the food. Archan Chan worked for my mate Andrew McConnell in Australia. She is manning the wok at an incredible spot called Ho Lee Fook. It is rare to see women leading a restaurant, but Archan is a trailblazer. The whole crew loved her. Before she invited us over and cooked dinner, we met up with her at her favorite dumpling spot, Saam Hui Yaot, where the dumpling

HONG KONG

CURTIS STONE'S TOP FIVE ESSENTIAL EXPERIENCES IN HONG KONG



1. Head to a rooftop bar at night to catch the famous light show on Victoria Harbor.
2. Hit up Kung Ho Beancurd Factory in the Sham Shui Po neighborhood. Renee So left her career in finance to help her dad with the family business. The sweet tofu pudding is something I never tasted before and delicious. They have been making the tofu the same way for the past 60 years.
3. Visit Tai O on Lantau Island if time allows. You'll be rewarded with street vendors, fishing boats, men playing Mahjong on the decks of stilted houses, and a shrimp paste that will enhance your fried rice game.
4. Get out of your comfort zone. I met Sam Lau, a man almost twice my age and a martial arts legend whose most famous student was Bruce Lee. He masters in Wing Chun and quite easily humbled me and kicked me into next year.
5. Walk as much as you can. While there is great public transportation, I enjoy seeing as much of a city on foot as I can. The network of escalators on Hong Kong Island is like nothing I have ever witnessed. +

master has been at it for 40 years. She showed such respect for her elder who was filling hundreds of baskets a day with different shaped dumplings. Next, Archan took us to the island of Sai Kung and the boardwalk where we bought her favorite razor clams from vendors with small boats selling their catch. We ate so well during our time there. From that old school dim sum, to celebrating a cameraman's birthday over hot pot, to our first crew meal of Peking duck to a lunch of Peking goose. I mean, go for the food alone.

Do you have any seasoned tips for navigating and working with jet lag?

I am one of those enviable people who can fall asleep at the drop of a dime. The best jet lag tip I have heard, which seems to work, is to drink a bottle of water every hour you are on a flight. You will not get dehydrated and will have an easier go of making the time adjustment on the ground.

When preparing for a trip, what can you never leave home without?

I do everything in my power not to check luggage. My Rimowa is my trusty carry on. Also, my favorite pro tip is to pack things wrinkled and have clothes laundered and pressed at the hotel.

Where else will you be traveling for the series?

I am looking to show off more of Australia at some point and may do an episode closer to home in Los Angeles. +

MY ELECTRIC-BLUE CALIFORNIA SUPER CAR WEEKEND

BY TARA WEINGARTEN

“You Look Simply Outrageous in That Car!”

That proclamation, from the driver of one of the ubiquitous open-air tour buses on Santa Monica Boulevard, greeted me as he pulled up alongside. “Well, who wouldn’t?” I responded. Forget Ozempic and a trip to the salon. Competition for attention is tough in Beverly Hills, where the people, shops and—yes cars—are known for their glamour. But if you want to stand out above the rest, try driving one of these... a McLaren GT. And it doesn’t hurt to opt for this crazy electric blue number that we were lucky enough to test out for a few days.

We were quite simply impossible to miss, even on a rare cloudy weekend in Southern California.

Aside from its whip-smart super car looks, the McLaren GT is the real deal: a top speed of 203 mph; a carbon fiber chassis; a Launch control button that, when activated from a standing start, might just rearrange your internal organs. Price: \$204,990. Yes, pricy. But one drive and you, too will think, “Hmmm, worth it!”

Of course, none of this automotive prowess should ever be experienced on the streets of well-mannered Beverly Hills. I feel obligated to say that since this beast made me think twice about being a responsible driver. But you wouldn’t want to let all this talent go to waste. That’s why the McLaren GT begs to be slogged on a racetrack.

This brings up another curious point. How many cars come standard with a “track” setting on the center console? This beauty does. The track mode setting disables the dynamic safety features like skid control. All the



better to slide around a racetrack’s tight corners and truly experience the GT’s extraordinary acceleration and dreamy taut handling.

But here’s the plot twist. The McLaren GT is shockingly comfortable in both the driver’s and passenger’s seats. It’s also roomy inside. Really. And there’s a frunk (front trunk) and a rear hatch.

Plenty of room for a weekend getaway’s worth of luggage. The drive mode dials on the center console allow for your choice of comfort, track and sport. And each one really does behave differently. It’s like a bag of Skittles. You’ll want to try them all.

During a weekend driving around Beverly Hills, we felt at once, incredibly

4.



1.-4. A SWEEPING TINTED MOONROOF ILLUMINATES THE CABIN, MAKING IT FEEL MORE OPEN AND SPACIOUS. WITH A SVELTE CURB WEIGHT OF JUST 3,384 POUNDS., AND THAT CRAZY ENGINE, A TAP ON THE ACCELERATOR GETS YOU FROM 0-60 MPH IN A HEADY 3.1 SECONDS. PIRELLI P ZERO TIRES AND QUICK-STOPPING/HEAT RESISTANT CARBON CERAMIC BRAKES COME STANDARD.

PHOTOS BY KAREN HORI

5.



5. A SATIN-FEEL CARBON FIBER-LOOK STEERING WHEEL IS SPORTY AND FITS PERFECTLY IN THE HAND. THOUGH THE MCLAREN GT'S PERFORMANCE STATS ARE GLORIOUS, IT'S THE CAR'S SURPRISING CABIN COMFORT THAT CAUGHT US OFF GUARD. SEATS (HEATED, OF COURSE) THAT SEEM TO CRADLE AND SUPPORT WITHOUT ANNOYING COMPRESSION SPOTS, AN INTERIOR COCOON THAT SEEMS TO BLOCK OUT CITY AND ROAD NOISES BUT ALLOW THE FULL ACOUSTIC RANGE OF THE ENGINE TO FILL THE EARS, AND A BOWERS & WILKINS SOUND SYSTEM TO DELIGHT. A 7-SPEED, DUAL-CLUTCH GEARBOX SERVES UP RAZOR-SHARP SHIFTS SMOOTHLY AND QUICKLY AND MAKES A RAUCOUS ENGINE BLIP ON DOWNSHIFTS. MEANWHILE, THE 4.0-LITER TWIN-TURBO V-8 ENGINE CRANKS OUT AN EXTRAVAGANT 612 HORSEPOWER.

PHOTO COURTESY MCLAREN

safe and exhilarated. I'm happy to report that none of the city's famous police officers had to take time away from their rounds to lock me up for misbehaving or impound my pretty blue wheels! But I confess that I was constantly secretly compelled to be naughty, egged on by the siren song of that resonant engine.

Trying out the McLaren on the famously windy hills north of the city was another adventure. Avoiding the myriad cavernous potholes - no easy feat - I made Mulholland my little test track. The McLaren's go-cart-like

honed steering is other-worldly. Just the slightest pull on the wheel is enough to point the car to follow Mulholland's rapid-fire S curves.

And then there's the McLaren's g-force-inducing acceleration, coupled with the brut wonderful engine sound of the car's V8 engine. Certainly no one needs power at the ready like this. But it sure is fun. I had a wicked little run on the 10 Freeway, which was a bit intimidating. Not because the McLaren GT wanted to gallop. Oh no, it was because the car sits a mere few inches above the tarmac, so low as to almost

disappear. While gunning at freeway speeds, surrounded by sky-scraper-tall SUVs and even taller semi-trucks, it was a tad disconcerting to thread the lanes, hoping no one would step on me. I shudder to think how invisible this fun-sized racer would have been in a more muted color.

Back up on Mulholland, where ironically, I felt safer, I don't think the smile left my lips for the entire stretch between Coldwater Canyon and Beverly Glen. If you saw a turquoise blue blur rush by last week, it was likely me. Sorry!

What a car! +

kaleidoscope of hope and light and butterflies, and I think the result speaks for itself. I love how it's turned out."

Impressive as the installation is, it's far from the only artistic intervention in the building, the renovation has been carried out with an aesthete's eye for beauty. The result is jewels such as The Painter's Room. For generations, it languished as a cloakroom and a banqueting preparation area, but during the 1930s it was a bar—and now, thanks to London artist Annie Morris, it is again. Morris's whimsical murals transform a space no bigger than a railway carriage into a venue that is a contemporary London riposte to New York's Bemelmans Bar. If you prefer a bottle of fine wine rather than a cocktail, you can now head underground to the cellar: a temperature-controlled, 21st-century temple to Bacchus, designed to showcase an extraordinary collection of more than 1,000 wines and Champagnes. Director of Wine Lupo Thoenis has composed an epic that takes the oenophile from 19th-century Madeira to the rarest of unicorn wines from the world's great vineyards.

Claridge's now extends more than 120 feet below ground. There were many challenges in excavating 35,000 tons of material while remaining fully operational—not least that the only building plans that could be found existed



in a one-page article from *The Builder* in 1931. To avoid disrupting or damaging the lobby, all the materials going onto site had to first pass through an opening no bigger than 6.5 feet by 6.5 feet, then down alongside 61 steel columns that hold up the Art Deco section of the building, before being installed beneath the 90-year-old concrete foundations. Fifteen specialist miners from Donegal used hand-held pneumatic spades to clear the ground while upstairs afternoon tea continued to be served as if nothing unusual was occurring.

The great renovation has also gone up as well as down, rising nine floors above London W1, making it one of Mayfair's tallest buildings. At its summit is The Garden Pavilion, The Penthouse

at Claridge's, which, with its own private entrance from which guests are whisked skywards, is an experience unlike anything in London. How many Mayfair hotel rooms have their own rooftop pool, garden, gym and that sine qua non of civilized living, a glass-walled music pavilion complete with bespoke concert-hall Steinway—all set against a captivating vista that embraces London's famous landmarks?

But arguably the most important underground offering is a restaurant that you are unlikely ever to visit. Muse is the "staff restaurant," though this phrase scarcely does justice to a venue that would be packed with guests were it not restricted to those who work at the hotel. With exposed brick walls, dark oak refectory furniture and marble-topped tables around an ancient olive tree, an espresso bar and even library alcoves, it is truly extraordinary.

Little wonder, then, that when I spoke to Head Concierge David Young, he spoke of his pride at working here, "Each generation discovers Claridge's for itself. I'm really excited by all of the new developments, because it keeps that spark alive for the next generation of guests. You'll see them breezing through the famous revolving doors and talking to their own children about how things have changed since they were young. It's a constantly evolving story—one we are all so proud to be a small part of."

Explore Claridge's rooms and suites further at claridges.co.uk.

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BOTTOM LEFT: BRYAN O'SULLIVAN'S MAYFAIR TERRACE SUITE, WITH ITS DECO-INSPIRED SCALLOP DETAILS; BOTTOM RIGHT: THE VIEW FROM THE GRAND TERRACE; TOP: THE BALLROOM ENTRANCE



PHOTO BY SAM BARKER

TOM PARKER BOWLES AT MUSE

The room has a palpable buzz, the sort of well-fed bonhomie that characterizes a decent restaurant. Claridge's Culinary Director Simon Attridge looks around the room with pride. "Staff food is so very important. If they're happy, they go out and deliver," he says as I tuck into impeccable fish and chips. "The food has to be perfect to get the magic upstairs. For me, it's the most important restaurant in the hotel." In short, Muse is the beating heart of Claridge's, as happy workers mean happy guests. "Staff are gold," he goes on. "If you don't care about them, then someone else will. I'm so proud of how people can progress in this kitchen. You really get a feel for future stars."

Muse is the most democratic of places too. You'll find Paul Jackson, the general manager, eating alongside his staff. "It was very important to me that people could eat here as many times as they wanted," he says, "and I didn't want any restrictions." Jackson was one of the driving forces behind Muse and

is palpably proud. "We just had to make sure the restaurant was amazing."

Just after noon and things are getting busy. Pizzas fly off the counters, along with French onion soup, vegan calzone, lemon chicken escalopes, cauliflower cheese pasta, kimchi, antipasti and oozingly lactic burrata. Oh, and not forgetting raspberry pavlova and chocolate eclairs. Michael Lynch has been at the hotel for 45 years, working his way up to head butler. He's charming and loquacious, but not a man to mince his words. "Muse is fantastic," he says, between bites. "They love us here at Claridge's." He pats his tummy and laughs. "I'm a good advertisement for the food."

The light is cleverly designed to mimic sunshine pouring through the windows, and the room has a bright, airy feel. "Having fresh fish every day is incredible," he says, tucking in. "It's very different from the old canteen." And, because the cooking is of such a high standard and the choice so vast, staff

don't feel the need to go out for their lunch. Glenn Piper, Foyer and Reading Room Restaurant Director, says Muse has made all the difference. "A few years ago, people would go out over the road. Now, all my team eat here."

It's not just the daytime staff who are looked after but the equally essential people who take care of the guests, and hotel, during the night. There's fresh food available through the wee hours, and full roasts on Sundays too. As ever, everything goes back to the team who make Claridge's one of the greatest and best-loved hotels on Earth. "To be successful, you need good people," says Attridge, gazing out over Muse. "Jorge does an amazing job, and I don't have to worry about it. But as long as the staff are happy, then I am happy." Wise words. Because Muse is not so much a staff canteen as a proper restaurant in true Claridge's style. And, ironically, probably the only place in town where even those legendary concierges will be unable to bag you a table. @claridgeshotel +



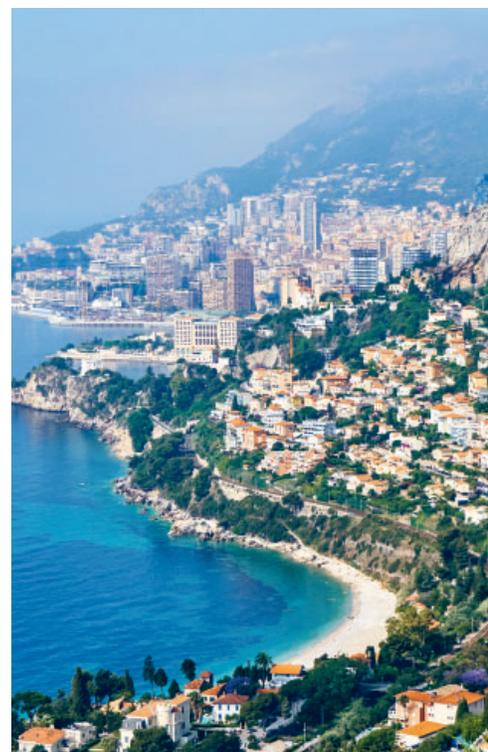
Riviera, Revisited continued from page 15

with one of the artist's mammoth arachnids on a nearby lawn. Hauser & Wirth's modern art is intended to push boundaries, but these surroundings have always compelled and inspired artists and creatives. Nearly a century ago, in Roquebrune-Cap-Martin, pioneering architect and furniture designer Eileen Gray built villa E-1027: a striking bone-white modernist house that recently reopened to visitors after a five-year renovation. Gray's prescient appreciation of space and proportion means the home could almost have been constructed today, and its clean, crisp form has influenced present-day designers the world over. A notable neighboring property, also open to visitors by prior arrangement, is considerably more rustic. Cabanon de Le Corbusier is a wooden cabin by the aforementioned Swiss-French architect, whose murals add a colorful jolt to plain interiors.

The duo's enduring legacy provides a poetic reminder that many of the pleasures they enjoyed remain readily available now. From their homes, it's a short drive to the perfume capital of Grasse, where pastel-pink roses that bloom each May are integral to Chanel N°5. Visit in July and you should see purple pastures ablaze with lavender. Near Cannes, monks have resided on Île Saint-Honorat since the fifth century and their industriousness is admirable: among many duties, they tend the island's eight-hectare vineyard, whose wines are available for sale.

Whichever crest of the Riviera calls your name, there's always the irresistible lure of the sea. With endless sunshine draping shimmering diamonds on its surface, the Mediterranean is the star of the show, from the seaside cafés of Nice to the boisterous bars of Antibes. In Monaco, locals gravitate to the newly renovated Larvotto Beach, while The Maybourne Riviera guests can convene at the hotel's Riviera Playa beach club, footsteps from the sea. That exclusive enclave also serves seafood by Colagreco, so it's somewhere you could discreetly and effortlessly while away a day. But my favorite spot is back uphill, at The Maybourne Riviera, by the spa, on a lounge or in the infinity pool, gazing on an expanse of sea and air that is a deep, endless blue. And as dusk falls, the panorama becomes more spectacular still. The heavens turn mesmerizing shades of peach and plum and scarlet, as the sun sinks again into the mighty Mediterranean.

To experience The Maybourne Riviera visit, maybournerriviera.com. @themaybournerriviera



TOP: THE MOSAIC PAVEMENTS ARE INSPIRED BY ARCHITECT ROBERTO BURKE MARX'S WORK IN COPACABANA, RIO DE JANEIRO. BOTTOM: THE PANORAMIC SUITE HAS SPECTACULAR VIEWS.

to demonstrate how elevated design ideals can coexist with streamlined ideas, emulated in sleek and highly functional guest rooms “designed to feel like an intimate yacht cabin, a haven away from the hustle and bustle of the capital.” Champalimaud Design’s overall vision? “Ease of living presented in a beautiful way.”

Bottling the sort of lightning that attracts the modern nomad—a breed of traveler in need of relaxation with the promise of a carefully curated cultural experience—is no mean feat. Thankfully, Maybourne specializes in the challenge. Wylde believes a little breathing space is a luxury in itself. “It’s all about discretion,” he says, referencing the protective veil provided by The Emory’s off-street entrance on Belgravia’s historic Old Barrack Yard.

Discretion also informs the public/private realms of the hotel. Only those dining at abc kitchen, Jean-Georges Vongerichten’s acclaimed New York casual dining concept on The Emory’s ground floor, will likely notice the comings and goings of what will soon be recognized as London’s most culturally erudite clientele.

Rémi Tessier is responsible for the design of both abc kitchen on the ground floor and the residents-only rooftop bar and cigar lounge. The ground-floor space features artwork by Damien Hirst, an expansive vertical glass wine cellar, and the

hotel’s bar made of solid green onyx, natural cedar and other rare materials. As for the rooftop bar and cigar lounge, two distinct glass boxes ensure extraordinary views over London and a rarified, members’ style atmosphere.

For Tessier every detail was meticulously constructed: all the furniture, lamps and fabrics are bespoke and designed by himself. “The execution has been realized by the best craftsmanship of the highest level of quality. Particular attention to the lighting design has taken place. The two rooftop spaces are irrigated by natural light to bring together a sense of peacefulness and timelessness.

“The space has to nurture the souls of the guests, to bring them happiness and joy,” explains Tessier, underscoring the idea that The Emory’s service will be anticipatory, intuitive and seamless.

And if Wylde is confident that The Emory represents something hitherto unseen in the capital, he’s even more excited about Vongerichten’s arrival into the new property. “One of the key things about having Jean-Georges back at this location is that he originally opened his first restaurant in London restaurant, Vong, here on Knightsbridge in 1995. So it’s great that Jean-Georges is coming back—it’s like a homecoming.”

For more information, visit the-emory.co.uk.

@themorylondon +



PHOTOS BY ROBIN FORSTER

TOP: THE EMORY ROOFTOP BAR AND CIGAR LOUNGE

BOTTOM: THE EXPANSIVE WINE CELLAR

BUILDING THE EMORY

RÉMI TESSIER

Best known for his work with superyachts, Dreamliner jets and extraordinary private residences, Paris-based Tessier is also responsible for The Penthouse at Claridge’s and Cédric Grolet at The Berkeley.

ANDRÉ FU

Award-winning Hong Kong-based designer Fu has worked on galleries, hotels and restaurants. He recently created Claridge’s spa and The Berkeley’s new suites.

PATRICIA URQUIOLA

Spanish design titan Urquiola has collaborated with Louis Vuitton and Missoni. This is her first project for Maybourne.

PIERRE-YVES ROCHON

A French luxury specialist who has brought a chic sensibility to over 200 hotels, spas and restaurants around the globe. He recently created The Mayfair suite and The Octagon at Claridge’s.

RIGBY & RIGBY

World-leading luxury interior specialists, this London-based design collective recently created the Alpha Tauri showroom in Knightsbridge. It is also responsible for suites at Claridge’s and The Maybourne Riviera.

RICHARD ROGERS

Senior Partner at RSHP with Ivan Harbour and Graham Stirk, Rogers was one of the world’s foremost architects before his death in 2021. During his remarkable career he was also responsible for the entrance canopy of The Berkeley.

CHAMPALIMAUD DESIGN

Founded by luminary Alexandra Champalimaud, this New York design agency is best known for Badrutt’s Palace Hotel in St. Moritz, Switzerland and The Raffles Hotel in Singapore. Champalimaud Design also created a Mayfair Suite at Claridge’s.

TOP FIVE REASONS TO CHOOSE A RIVER CRUISE VACATION

- 1. Heart of the Destination**

Ocean cruises sail around countries and stop at coastal ports. But, river cruises sail directly through a country. Passengers simply walk off the ship into the heart of Paris, Budapest or other beloved European cities.
- 2. Intimate, Upscale, Not Crowded**

A river cruise vessel typically serves from 90 to 250 guests. You'll sail with like-minded passengers who are more interested in history and culture than in partying aboard a massive ship.
- 3. Convenient Travel**

When travelers book a European land tour, they'll pack and unpack repeatedly. They'll also spend time on airplanes, trains, motorcoaches or private cars. In contrast, a river cruise ship is a floating hotel. After a day of exploring a destination, guests simply stroll back aboard, relax and enjoy scenic river views from their private balcony, while the ship sails away.
- 4. Lovely Spaces, Upscale Digs**

Today's luxury river cruise vessels feature sleek, modern design with lovely public spaces for relaxation, dining, enrichment and fitness. In addition to guest lecturers, demonstrations and wine tastings, evenings are filled with entertainment that ranges from pianists to singers and even local folk troupes.
- 5. Inclusive Luxury**

Luxury river cruises are more of an "all-inclusive" product than many ocean cruises. Therefore, guests typically won't have to pay separately for soft drinks, teas and coffees, alcoholic beverages, Wi-Fi, gourmet dining, specialty culinary experiences, wine tastings, gratuities, port fees, taxes and some shore excursions. (Varies by line) ✦

Rhone River Cruise continued from page 16

Both Vincent van Gogh and Pablo Picasso once called this city home. In fact, peering down into Arles' river inspired van Gogh to paint "The Starry Night." Contemporary art fans will be interested in Luma Arles, an art complex, park and The Tower, designed by Los Angeles' own Frank Gehry.

In Arles, AmaWaterways' guests can choose a van Gogh walking tour, bike tour or city walking tour, or a tour to Les Baux de Provence, a picturesque hilltop village. We loved browsing that village's shops, cafes and art galleries, set amid castle ruins.

Sailing Along the Rhone River

While the ship was sailing from destination to destination, we had plenty of time to enjoy the comforts of the AmaKristina. The large Main Lounge is the central hub of the ship, an inviting place to socialize filled with comfortable couches, a piano, dance floor, full bar and expanses of windows for natural light and riverbank views.

The Sun Deck offers a small, heated pool with a swim-up bar, plus plenty of loungers and tables. It is the best spot on board for unobstructed, panoramic views. Fitness buffs can head for an interior exercise room or exterior walking track. Plus, guests can book an onboard spa or salon appointment.

Food and Drink

As a member of the exclusive Chaine des Rotisseurs, AmaWaterways offers gourmet dining inspired by the destinations visited. In addition to the ship's Main Restaurant, a light Bistro lunch, quick breakfast and afternoon tapas are served in the Lounge.

The line offers a complimentary Sip & Sail cocktail hour in the Main Lounge and Bar just before dinner (with free soft drinks, wine, beer and cocktails). Guests also receive complimentary soft drinks, wine and beer with lunch and dinner service, plus complimentary sparkling wine and mimosas at breakfast.

The Chef's Table

As soon as possible after boarding, guests should make a reservation for The Chef's Table. That seven-course tasting menu experience serves just



PHOTO COURTESY AMAWATERWAYS

THE AMAKRISTINA

28, and books up quickly. Available on a complimentary basis once per sailing, it unfolds in a lovely aft restaurant that features an open-view gallery and a curved wall of windows for soaking in river views.

Highlights of our Chef's Table experience included cured Atlantic salmon with avocado mousse, a delicious coconut lemon grass soup and slow-roasted Argentinian beef ribs with truffle jus and potato parsnip puree.

Upscale Accommodations

As for accommodations, AmaKristina offers 155-to-235-square-foot staterooms and 350-square-foot suites. I opted for a signature double balcony stateroom, with both a full exterior private balcony and separate French balcony.

Our stateroom furnishings included a desk area with several drawers, mini-fridge, complimentary water (refilled daily) and a large flat-screen TV with complimentary English-language entertainment-on-demand. High-speed Wi-Fi is also complimentary.

We slept soundly on a comfortable, sumptuous queen-sized bed (convertible to two twins) with a soft duvet, high-thread-count Egyptian sheets and down pillows.

Amenities in the expansive (for a cruise ship) marble bathroom include a large shower with multi-jet showerhead, and upscale bath and beauty products.

Multiple 2024-2025 Sailings

AmaWaterways' "Colors of Provence" departs from spring through the end of the year. A bonus in late November and December are the winter markets along this wondrous stretch of the Rhone. Pre- and post-cruise extensions are available in Paris, Barcelona and more.

www.amawaterways.com ✦

The Best of Belgravia's Pubs

BY DAVID ELLIS

London's fashionable Belgravia district is home to a vibrant and diverse pub scene. Here's a guide to some establishments worth seeking out the next time your travels take you to the historic SW1 post code in the country's capital.

The institutions that define England—not just the governmental, but also the cultural—tend to be marked by their tendency to divide, to split opinion, to push apart. Pubs are different; pubs pull together. Our pubs are where high and low mix, where friendships likely and unlikely are forged, where love stories are both sparked and snuffed. They are there whatever the weather, or mood. In Belgravia, they hold particular value. Long one of London's most fashionable districts, from time to time it is still taken as somewhere for little more than top-end shopping and cars that look like sharks and sound like bears. But, beneath this gilt veneer, there is still a community to be found. There are actors and politicians, those big in finance, those big in media. Rumors swirl of the last remaining old-world aristos. There are the art collectors, the antiques specialists. In truth, the area draws all sorts, from curious travelers and students to those who simply fancy wandering London's prettiest streets. And all of these, at one time or another, end up in a pub. There is confluence. These are Belgravia's best.

THE WILTON ARMS



The Wilton was never a bad pub per se, but, by the time it closed in time for Christmas 2019, some 193 years after its

1826 opening, the old girl needed a rest. Now that she is revived, refreshed, redone—she is a looker. Part wood paneling and an ornate carved bar, part a subtle shimmering gold wall and mid-century leather seats, the Wilton is both old and new. What you might call timeless chic. It draws a lazy Sunday crowd with their dogs, for the excellent roast beef, and a lively after-work Friday crowd who laugh a lot, drink a lot and flit between a straightforward but decent draught beer list (Meantime, Guinness, Grolsch, but try the Allsopp's pale ale) and cocktails (the Negroni and Espresso Martini impress).

71 Kinnerton Street
thewiltonarmssw1.com

THE GRENADIER

Some pubs are superstars; some feel like secrets. And some, like The Grenadier, defy logic by being both. Perhaps SW1's most celebrated pub, it sits tucked away down a winding alley, a prize for the curious. Over three centuries old, it is resplendent in white and navy, the red sentry box nodding to its early days as an officers' mess for bear-skinned Grenadiers, the regiment who have served 15 monarchs, including our present. It serves a finely-turned-out menu of upscale pub food on its little terraces and in the compact bar. They're proudest of the beef Wellington, probably because the duke the dish is named after used to eat here. But you're more likely to find the well-heeled sharing bottles of rosé or drinking pints of the pub's own bitter. These might include Brad Pitt or Lady Gaga, but, as with a recent trip, they could just be smiling visitors pinning cash to the ceiling—it's a tradition to pay the debt of Cedric, the guard killed here for cheating at cards. "We get all sorts in here," the girl behind the bar says, with one of those looks. Including, it turns out, a ghost.

18 Wilton Row
grenadierbelgravia.com



PHOTO BY CHARLIE DAILEY

THE ALFRED TENNYSON

Sometimes pubs are not pubs at all, but landing decks, places to meet, second homes. The stylish Alfred Tennyson has some of this, sitting as it does on the cobbled corner of Kinnerton and Motcomb streets; it has, in recent times, become a landmark of sorts. One might meet at the Tennyson. But people linger too, drawn to its impeccable menu—try the monkfish, paddling in a pool of mussels, or the lamb rump, bundled up with fat and good things in a croquette. Linger is the right word. "I suppose we'd



say the Tennyson is our grown-up pub," says affable co-owner Sam Pearman, who also runs The Thomas Cubitt nearby and others further afield. "You might come for a long, boozy lunch and stay for brandies." He laughs. You get the sense he may have done it a few times; you might, too.

10 Motcomb Street
cubittthouse.co.uk

THE STAR TAVERN

This is not a boozier—boozers are not a Belgravian speciality—but it is, gloriously, a proper old-fashioned pub, the kind where afternoons are gently lost as pristine pints are passed over the wraparound bar to a bohemian local set sat on stools. It is, then, heaven. Its Victorian frontage is gloss black and brass and strewn with flowers, a dark blazer with a carnation through the pinhole. As per most Fuller’s pubs, the beer is kept very well—their London Pride is particularly fresh, and there is a “now pouring” board listing the specialties and curiosities filling the pumps—while their selection of ales has won them Camra awards. The Star is a beacon of sorts; The Star is aptly named. 6 Belgrave Mews West
star-tavern-belgravia.co.uk



PAXTONS HEAD

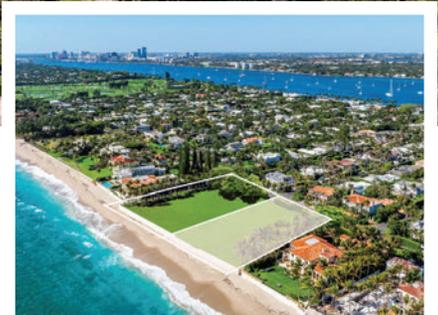
Many of the pubs on these streets are tucked-away places that feel like cottages which strayed into town. Paxtons Head offers something substantially different and is particularly well suited to bigger groups and the breadth of age and interests that such groups customarily envelop. A hall of old oak and cut-glass, the enormous central bar serves an egalitarian range of drinks—easy-going lagers (Camden Hells, Estrella), pumped pints of bitter, both cheap and expensive wine, lots of spirits—while the menu is unfussy but unfussily priced, too (fish and chips are decent). Downstairs is a pool table and screens for sport; upstairs is a pretty dining room. There is, then, both room and a welcome for everyone. It is a commendable thing.

153 Knightsbridge
greeneking-pubs.co.uk

THE ORANGE

Though it’s named after an old brewery that sat on this site (itself named after a coffee house that came before it), The Orange seems a suitably playful moniker for this place, which is a little sister of sorts to The Alfred Tennyson. “We tend to think this is our more Mediterranean one,” says co-owner Sam Pearman. Like the Tennyson, it is beautifully turned out—it is rustic but not really, has painted posters of oranges and lemons, and a blackboard with the day’s specials—and offers an excellent pizza menu alongside the likes of grilled red prawns simmering in their shells, hake tart with preserved lemon and a wine list where it’s hard to go wrong. Little wonder the crowds here, often couples and young families, are all so cheery. 37-39 Pimlico Road
cubitthouse.co.uk+





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