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# RESIDE

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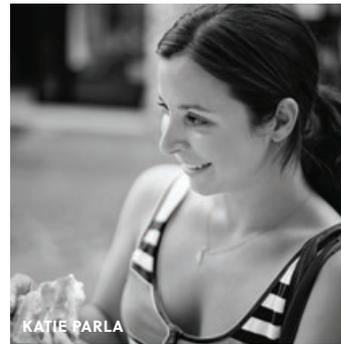
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Luxury lifestyle writer Eustacia Huen's stories have appeared in *Forbes Life*, *ELLE (Hong Kong)*, *The Wall Street Journal (Asia Edition)*, *Where Magazine* and *The Knot*, where she uncovers the freshest fashion, food and interiors trends around the world. In this issue, she takes you shopping at her favourite under-the-radar New York shops (page 56).

### JOSH SIMS

Josh Sims is a luxury lifestyle writer based in the U.K. who contributes to such publications as *The Times*, *Wallpaper*, *Wired* and *Esquire*. His latest book, *Blue Blooded* (published by Gestalten), is a history of modern denim. In this issue, Josh talks to Brunello Cucinelli (page 23) about balancing business with paying it forward.

### KRISTEN THOMPSON

Kristen Thompson attended a school for fine arts and studied art history before pursuing a career in writing, so she was intrigued to chat with Eric Cohler about his love affair with car design (page 59).

### YLVA VAN BUUREN

Ylva Van Buuren is an award-winning writer and editor with an inquiring-minds urge to push the boundaries, most recently by riding ponies in Iceland's tricky terrain. Her conversations with trendsetters and style-makers in this issue have her planning her next adventure.

### KATIE PARLA

Katie Parla is a Rome-based food and travel writer whose work regularly appears in *The New York Times*, *Saveur* and *Food & Wine*, among other publications. She shares her top spots to dine in Rome this year (page 33)—you might be surprised.

### RICHARD CROUSE

Richard Crouse is an acclaimed author and film critic who regularly appears on TV and radio and is an in-demand host at the Toronto International Film Festival. Richard speaks to *Dark Matter* star Anthony Lemke about his role as Ambassador for Handicap International (page 27).

### KATHY ULLYOTT

Kathy Ulyott, whose work has appeared in daily newspapers and most of Canada's largest magazines, has written about everything from Afghani women's rights to the perils of the multigenerational family vacation. She spent her last holiday in New Zealand walking with the Maori (page 42) and left enchanted by the country and its people.

# RESIDE

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# WELCOME

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## CELEBRATING THE FUSION OF HOME, ART AND LIVING WITH PASSION

**O**n behalf of the Sotheby's International Realty® brand we take great pleasure in introducing the premiere edition of our entirely redesigned flagship publication, *RESIDE*® magazine.

*RESIDE* has not only been given a cover-to-cover makeover, it's been re-imagined. The new magazine mines the wisdom of experts across the arts, culture, society, sport, travel, design, fashion and food to deliver fresh and unexpected insights. In page after page, global tastemakers, influencers and innovators share their definitions of connoisseurship, whether that means fine objects, new ideas or uncommon experiences.

In this issue, we invite you to engage in a conversation with a global network of thought leaders we hope will fuel your passion and open a door into the world of art, culture, design and gracious living.

Laurence Kanter, Chief Curator, Yale University Art Gallery has said, "Connoisseurship is not about objects; it's a process of thinking about and making distinctions among things."

We couldn't agree more.

We asked fashion icon Brunello Cucinelli (page 22) to share his passion for leaving the world a better place than he found it. "Philanthropy should be a very important theme in life," he told us. And he has spent the last 30 years restoring Solomeo, the small town in Italy where his company is based. "When I was a young

person, I always imagined that someday I would have the ability to give back. To me, what I donate is simply what is due."

Celebrated international garden designer Tim Rees (page 16) is equally passionate about gardens, especially his sanctuary in Umbria. "Gardens are a vocation," he says, "and we haven't finished this one yet. While decorating is a finite process, gardens exist in time."

In *At Home with Ana Ros* (page 52), the *Chef's Table* star talks about who she is when she's at home. "It is possible to be super creative at home, even if the process is very different; it's thinking about when to put the potatoes on, rather than managing an entire orchestra."

We hope the people you meet in this issue of *RESIDE* will inspire you – and we invite you to be inspired by extraordinary reading for extraordinary living.

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### PHILIP WHITE

President & Chief Executive Officer  
Sotheby's International Realty Affiliates LLC

# STYLE ON THE RUN

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AUSTIN STYLE DIRECTOR  
NATALIE OGURA HAS AN  
UNCANNY ABILITY TO  
SOURCE THE CLOTHING,  
ACCESSORIES AND SET  
DECOR THAT WILL BRING  
HER CLIENTS' VISIONS  
TO LIFE

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*By Ylva Van Buuren  
Photos Jason Griego*



“My job is to bring succinct style direction, resourcefulness and creativity to every project.”

Montreal-born Natalie Ogura is an in-demand style director for print, video, advertising and commercial projects in large measure because of her uncanny ability to source the clothing, accessories and set decor that will bring her clients' visions to life. She has collaborated with countless creative partners since she launched her career, including commercial and fine art photographer Jimmy Williams on the acclaimed Music Makers series.

**What is a style director?**

My primary role is to create looks/personas/environments that are in sync with the brands I'm working with. I collaborate closely with art directors to help visually establish a brand's style direction on set.

**What drives you?**

I'm passionate about collaborating in a creative environment. My job is incredibly varied—one week I can be styling wardrobe for an urban-music brand and then jump to creating a custom bikini for a taxidermy bear (seriously!) the following week. My work is like a box of chocolates—I never know what the next bite will bring.

**It's not all glamorous, though, is it?**

I've had the opportunity to travel to some amazing destinations—the U.S. from New York and Florida to California and Hawaii, Panama, the British Virgin Islands, Antigua, Mexico, The Bahamas—that's the biggest perk of my job. But styling is not all glitz and glam—there's a lot of heavy lifting and carting and running. It's hard physical work. I bet I could trademark a boot-camp workout based around my day-to-day routine.

**What are the two most important tools of your trade?**

On every shoot, I carry double-sided tape to keep clothing in place to avoid “peekaboo” wardrobe-malfunction moments. Gaffer tape is also a staple. Need to cover up a wall socket on a white wall? Top it with gaffer tape and—boom!—it disappears. I've crafted last-minute bracelets by braiding a few strands together and it looks just like leather. I recently made a super thick elastic-band accessory for a ponytail with black gaff—its uses are endless.

**What's your go-to outfit?**

Honestly, it's a modern version of the Canadian tuxedo: a pairing of denim over denim. I must have 20 chambray tops and countless pairs of jeans. I mix and match the lot and add flair with statement jewelry and scarves. Throw on a pair of cool kicks or flat ankle boots and I'm good to go.



**Austin is a vibrant arts-and-culture centre. Who are you following?**

Austin has an incredibly rich and diverse art scene, and the number of talented creative people in this city is staggering. Some of the artists on my radar are painter Patrick Puckett ([patrickpuckett.com](http://patrickpuckett.com)) for his intimate take on portraiture and Andrea Pramuk ([andreapramuk.com](http://andreapramuk.com)) for her organic and ethereal painting aesthetic. One of my favorite galleries is the Wally Workman Gallery ([wallyworkmangallery.com](http://wallyworkmangallery.com)); the artists represented are always ones to watch. The East Side Studio Tour ([east.bigmedium.org](http://east.bigmedium.org)) is also a fun event. Local artists open their studios so you can take an intimate walk through their work. The event showcases a curated set of both established and up-and-coming artists.

**Drinks and dinner. Where can we find you?**

Justine's Brasserie ([justines1937.com](http://justines1937.com)) is one of my favourite spots. There's a genuine joie de vivre at this indoor-outdoor space. Stick around and enjoy amazing no-frills French fare—my Montreal roots are showing!—and top it off with a nightcap. I call that a pretty perfect evening.

**All that running around calls for coffee. Your signature spot?**

Cenote is a great coffee shop on the east side ([cenoteaustin.com](http://cenoteaustin.com)). It has ample indoor and outdoor spaces to chill with a book, or in my case, work remotely when I'm on the road shopping ([cenoteaustin.com/home](http://cenoteaustin.com/home)). A smaller bakery/coffee shop I frequent is La Pâtisserie on South 1st Street ([lpaustin.com](http://lpaustin.com)). It's an intimate space with some of the best baked goods in town. Don't leave without trying at least one of the signature macarons. Cardamom Honey Orange and Salted Caramel are the best!

**Why do you love living in Austin?**

My husband and I moved here 12 years ago in pursuit of adventure and a warmer climate. We got both and then some. An active lifestyle for us and our kids is really important, and Austin affords us that luxury almost year-round. Running the trail around the lake, cycling around town and hitting the yoga studio are staples of our weekly schedule. ■

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Style director Natalie Ogura is passionate about collaborating in a creative environment.

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# SHOPPING NATALIE OGURA'S FAVOURITE HAUNTS



## JEWELRY

Tucked away on the western edge of the popular 2nd Street district, Sikara offers a striking selection of jewelry inspired by owner and creative director Mousumi Shaw's world travels. Her Birds of Paradise necklace is one of Ogura's favorites.



## VINTAGE CONSIGNMENT

Austin is home to an impressive array of vintage and consignment stores. At the top of Ogura's list is Moss, a 2,200-square-foot consignment shop with an eye on high-end designer brands. Ogura loves poking through the racks because she never knows what unexpected, must-have piece will turn up.

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[mossaustin.com](http://mossaustin.com)

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## KITCHEN AND TABLETOP

Kettle & Brine, hidden off Lamar Boulevard and 12th Street, offers an impossibly well-edited selection of visually inspiring kitchen and tabletop wares, heirloom pieces that will age with grace. The shop name reflects the store's spirit: kettle represents the utilitarian accessories, while brine stands for the extra effort that makes a memorable meal.

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[kettleandbrine.com](http://kettleandbrine.com)

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## ACCESSORIES

Son of a Sailor offers a selection of small, handmade, leather lifestyle goods and a swoon-worthy collection of jewelry, handcrafted and assembled in the open studio space at the back of the store. Husband-and-wife team William Knopp and Jessica Tata fuse form with function to create unusual signature pieces.

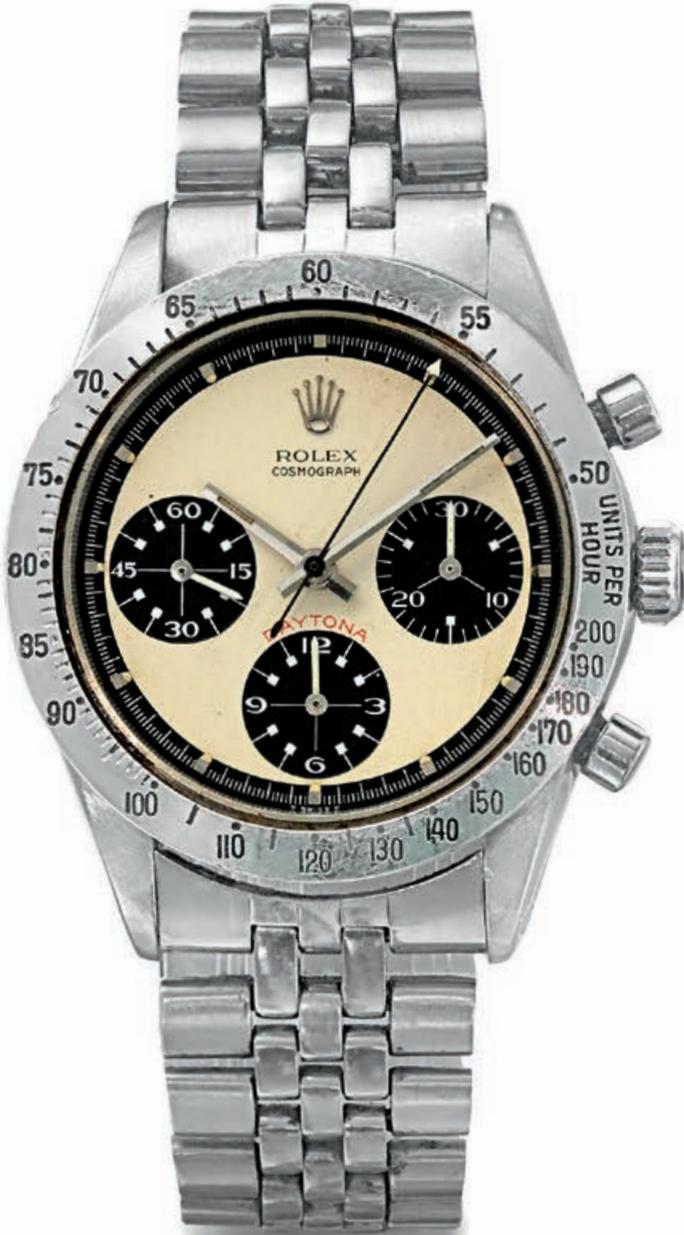
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[sonofasailor.co](http://sonofasailor.co)

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# SHOP LIKE A CHEF

By Ylva Van Buuren

WITH RESTAURANT OWNER AND  
INSIDER MATT GORDON

Matt Gordon, the award-winning owner and executive chef of Urban Solace in San Diego, is committed to cooking with organic and sustainable ingredients and to buying them locally when he can. Meats are hormone and antibiotic free, seafood adheres to the Monterey Bay Aquarium's Seafood Watch list, eggs come from a local poultry ranch and fruits and vegetables come from local farmers. If foods aren't available nearby, Gordon buys the best, most natural and ethically raised food he can find. We asked him to take us on a tour of a few of his favourite suppliers.

## FRUITS AND VEGETABLES

Check out the North Park Thursday Market for peppers, lettuce, cucumbers, citrus fruits, avocados and other fresh seasonal foods. A favourite of Gordon's, the friendly neighbourhood market sets up at 3000 North Park Way (between 30th and Utah) and is open every Thursday all year from 3 p.m. until 7:30 p.m. Plan to spend a few hours—there are about 80 farmers and vendors with locally grown produce, artisanal grocery items and prepared foods and crafts.

[northparkmainstreet.com/events/farmers-market](http://northparkmainstreet.com/events/farmers-market)

## SEAFOOD

The Tuna Harbour Docks Market, an open-air seafood market on Saturdays from 8 a.m. to 1 p.m., is all about fresh-caught seafood. Bring your questions about sustainable fishing practices; the local fisherman and aquaculture farmers love to talk. [thedocksidemarket.com](http://thedocksidemarket.com)

Also visit Catalina Offshore Products, one of the largest seafood buyers in the city. The company has a huge walk-in chef business for seafood, including spiny lobsters, prawns and California uni, the Japanese name for the edible part of the sea urchin. Located at 5202 Lovelock St. in an industrial area, you have to walk through a front office that smells like a fish-processing plant and into the back market area, but Gordon says the seafood is totally worth it. [catalinaop.com](http://catalinaop.com)

## BAKED GOODS

For fresh-baked artisan breads, visit Bread & Cie Bakery just north of downtown in Hillcrest. The wholesale bakery—Gordon buys all of the buns and breads that his restaurant doesn't make here—specializes in old-world European rustic bread and pastries. Everything is homemade with natural ingredients and baked in the stone-hearth oven imported from Europe. Enjoy a cappuccino and a warm croissant or scone in the on-site cafe, then dare yourself to select a treat (French macarons, eclairs or petit fours) and a loaf of warm bread for later. [breadandcie.com](http://breadandcie.com)

## COFFEE

Urban Solace buys its coffee beans at Café Moto. The experimental coffee bar café at 2619 National Ave. started out as a wholesaler but expanded so that everyone can try its wide range of experimental blends. Using a solar-powered roaster, it roasts coffee in small batches for freshness, quality and taste. [cafemoto.com](http://cafemoto.com)

Gordon also recommends Cafe Collabria, which makes “the best espresso drinks in town.” The Italian coffee bar is in North Park, and the pastries come from—where else?—Bread & Cie.

[caffecalabria.com](http://caffecalabria.com)

## CHEESE

Visitors to Venissimo Cheese are invited to taste any of almost 2,000 varieties of cheese, including specialities like Truffle Tremor, a creamy goat cheese with Italian black truffles, and Sea-Hive, a cheddar-style cheese made with pasteurized Jersey milk. The company has been selling cheese in San Diego since 2004 and a few years ago opened a satellite location in North Park inside the Bottlecraft Beer Shop. [venissimo.com/pages/our-story](http://venissimo.com/pages/our-story) 📍

# CHEF TIM TIBBITTS

By Ylva Van Buuren

CHEF TIM TIBBITTS  
ON HIS FAVOURITE  
BAHAMIAN DISHES

Meet Tim Tibbitts. Since opening Flying Fish in Freeport, Grand Bahama, in 2012 with his wife and business partner, Rebecca, the famous Bahamian chef has gained notoriety for his passion to fuse locally sourced ingredients in unique ways and for his careful attention to detail with every dish. Born in The Bahamas, Tibbitts was raised in Toronto, Canada, and studied traditional European cuisine at the renowned George Brown College School of Culinary Arts. In 2014, he was named one of the Caribbean's top 25 chefs. He is regularly featured as guest chef in the Canadian magazine *Bob Izumi's Real Fishing*. He is filming his first reality show about life as a top chef and in the developing stages of two additional TV shows about the food industry in the Caribbean.



**How did you end up back in The Bahamas?**

I was born here and have family in Freeport. In 2007, my wife and I decided that we wanted to live in The Bahamas. The plan was to come for a year to open a restaurant for a friend of a friend, but from there we started our own catering company, and from the catering company Flying Fish was born.

**What is Flying Fish?**

Flying Fish is a fine-dining modern seafood experience. The restaurant sits on a premier waterfront location in Lacaya, Grand Bahama, and is the culmination of many years of hard work in the restaurant industry. We have travelled across many cities while conceptualizing Flying Fish, and we have tried to provide part of what we loved from restaurants we love into our own. The menu is ever-changing to reflect seasonal products. It is listed by LaListe in France as one of the best restaurants in the world and has been an AAA/CAA 4 Diamond Award winner for the past four years. It is currently rated the No. 2 restaurant in the entire Caribbean region.

**What is the philosophy of your restaurant?**

The goal was to design the concept to feel different from anything else, especially around here. We wanted that “Freeport meets New York City” feel with warm island hospitality. It’s modern, simplistic and elegant but also warm and welcoming. Flying Fish’s food tends to be a modernist view of tradition. We take many dishes or flavour combinations that are well known and twist them to make them our own. We make the food an eating experience and interactive. Our service style is both refined and casual in a truly Bahamian way. We feel that eating should be an experience you remember.

**Why do you love living in The Bahamas?**

The Bahamas is such a beautiful and varied country. With over 700 islands, each one unique in some way, there is so much to see and explore. The constant beautiful weather and the most amazing water on Earth are also major features. It is also home to so many different people from different backgrounds around the world that it has a metropolitan attitude within small-town borders.

**What does “eating like a local in The Bahamas” mean to you?**

For me, eating like a local should be (and is how we eat) experiencing the best the islands have to provide. The classic Bahamian diet is sugar heavy, carbohydrate heavy and usually fried. While we don’t generally eat that way, there are some things I just get a craving for. We like to take certain things and make them a little lighter, or fresher, or just a little more interesting.

**Could you identify five typically Bahamian dishes and tell us where your favourite restaurant is to eat them?**

The Bahamas is a massive country in distance from one place to the next, with water in between each spot, so it’s not the easiest place to explore extensively. However, some things remain constant. The top five classic Bahamian dishes that we still crave once in a while are:

**Conch Salad** This is the most important dish in the Bahamian lexicon. Basically, it’s a ceviche, but there are some regional differences around The Bahamas. In Grand Bahama, the base is lime juice, onion, hot peppers, tomato and sweet pepper. The conch is chopped small and chunky from a live conch. In Nassau, the base will also include sour orange. In some places, they put mayonnaise in it. We have even had it in Abaco with fruit salad added to it. If you like spice, be sure to ask for “plenty pepper.” We have a classic Bahamian conch salad on our menu, and we make it more interesting by freezing the dressing into a disc that sits on top of everything and is blow-torched at the table and dissolves over the food. Not only is it theatrical, but the torch actually changes the flavour of the citrus in the dressing, giving it more depth and character than the original.

**Boil Fish** This is a simple broth-based dish with fresh fish, potato and onions, and some places also have carrots in it. I like that for the variety. The best place to get this is at Sea Spray Marina on Elbow Cay in Abaco. Chef Edden’s is the best.

**Conch Fritters** The conch is so important to the Bahamian diet that The Bahamas consumes 80% of the conch it produces. Conch fritters can be heavy, greasy balls of dough with nearly nothing in them, but made well they are light, chunky and tasty! My favourites are here at Flying Fish, on Sunday nights for our “Casual Sunday” menu, or at The Chicken Nest in West End Grand Bahama, where they also make a mean conch salad.

**Fire Engine** Foreigners are usually repulsed by the idea of eating corned beef from a can. However, when it is stewed with tomato, thyme, hot pepper, onion and sometimes little crispy potatoes and corn, it’s a flavour bomb. Called Fire Engine, it’s usually served over white rice or grits. My favourite place for this is in the parking lot at Lynden Pindling Airport in Nassau. Look for the little shack like a food truck on the domestic side of the airport.

**Chicken Souse** It’s funny how most of my classic Bahamian foods are all served around breakfast (this dish is traditionally a hangover cure). A delectable broth with chicken, potato and onion, heavy on hot pepper and lime juice, and with the flavour of allspice, it’s delicious served with another Bahamian favourite, Johnny Cake, which is more of a dense bread than a cake. I’ve enjoyed Chicken Souse across The Bahamas, and it’s available on every island at most times of the day. On the weekends it’s usually only available in the mornings, as it sells out early due to its hangover-remedy reputation. Chicken Souse with Johnny Cake is a regular on the delicious menu at Green Turtle Club on Green Turtle Cay in Abaco. ■



# SECRET GARDEN

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INSIDE CELEBRATED  
GARDEN DESIGNER  
TIM REES' PRIVATE  
SANCTUARY

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*By Josh Sims*  
*Photos Tim Rees*





Last year, we had a boxwood caterpillar,” laments Tim Rees. “That might sound like an innocent little creature, but it’s not. We lost a lot of box, so now we’re looking at another planting. But I don’t mind that—it’s an opportunity, and you have to embrace those in gardening, as in life.”

Rees can perhaps afford to be more philosophical about this unwelcome intruder. The celebrated garden designer is, at least, speaking of his own special retreat: the garden that surrounds his house outside Spoleto, in Umbria, which has been 20 years in the making and where, work allowing, he spends three months of the year.

“When I’m there, I’m working on the garden and thoroughly enjoying it. I’ll keep working until I absolutely have to retire. Gardens are a vocation for me, and we haven’t totally finished that one yet,” he says of himself and his artist partner. “When we have, we’ll sell it. We like a project.”

A project is certainly one thing Rees is never short of. The co-founder of the U.K.-based Trees Associates garden-design consultancy has won international recognition for what those in the garden world call his “plantsmanship”: his especially refined appreciation for plant forms, colours and—something of a signature in his work, for their variety, subtlety and permanence—textures.

Rees even has a plant named after him, the product of an expedition he joined to Papua New Guinea. “Though the fact that it’s *Pratia angulata* ‘Tim Rees’ engenders a certain humility,” he jokes, “prat” being a derogatory English colloquialism. “It’s an attractive enough little plant with a deep-blue violet flower, but it’s never destined to populate the world’s gardens, despite my best efforts,” he adds ruefully.

His training was as much academic as it was practical, at the University of Oxford Botanic Garden, then the Royal Botanic Gardens at Kew, where he launched landmark conferences before directing the garden-design course at London’s In-chbald School of Design. “That learning certainly shaped how I look at a garden,” explains Rees. “With a sense of space, which needs an intuitive and emotional reaction, and with a sense of empathy for your client, but also with a regard for how humans interact with gardens. That’s why, for example, community gardens can be so powerful in bringing people together, because gardens need maintenance. Plants are the dynamic aspect of a garden because a garden is rooted in time. It will change right before your eyes. It will disintegrate unless you work on it.”

That’s why Rees returns to Italy whenever he can, tending to the terraces around the house, the large pots of evergreens “to create a green architecture,” as he puts →

treesassociates.com



it, together with rose and perennial borders. It is, he stresses, not the formal garden some might expect, largely because it's on a hillside and surrounded by woodland, but it does express his site-specific expertise. With much of his work in the Mediterranean, too, Rees has a special affinity for planting for the extremes of the climate.

“Hot, cold, dry, wet, abundant soil, thin soil—all of these regional factors affect how you design a garden,” he says. “Terraces need shade. Surfaces get hot. In northern Europe, the distinctions are much fuzzier. Here in the Mediterranean, you have to obey the parameters, so your plant palette changes and becomes more textured.”

Being away from his home garden so much calls for plenty of delegation, which is sometimes life changing. Rees notes proudly that two of the local teenagers who tend his garden have gone on to pursue careers in horticulture. When he's home, he enjoys a degree of experimentation that his professional life doesn't allow; it can be a testing ground for new ideas. And, he can make mistakes—“Put in things and then take them out again”—whereas the rigours of liability when working for clients necessarily keeps a lid on too much risk-taking.

Rees is keen to make his clients' garden dreams come true, right down to the “extraordinary colour preferences they often have, which I understand, because I'm not that keen on bright yellow in my garden either.” But nor is he a mere facilitator. “You can't impose a design on either a garden or a client,” he says. “It's a compromise to come up with something everyone is happy with. But if I don't like something, I'll say so. My clients aren't paying me to not have an opinion.”

Rees's clients are, after all, inevitably more garden-minded than your typical homemaker, though he argues that, after a long spell in the desert, garden design is now as high on the cultural and creative agenda as interior design. Yet his clients, just as inevitably, go a step further.

“Typically, you want to get your home straight—get the books out, get the Wi-Fi set up—before you focus on the garden,” Rees notes. “But I've always done the garden first, and I've had clients who think that way too. They start planting trees before they do anything else. That's very wise, because while decorating is a finite process, gardens exist in time. They have to grow and evolve. So the sooner you start on the garden, the better.” ■



*Pratia angulata* 'Tim Rees' was named for him after a trip to Papua New Guinea.

*“While decorating is a finite process, gardens exist in time.”*







# THE HUMANISTIC CAPITALIST

**W**hen an earthquake devastated the Italian town of Norcia last year, it wasn't just the emergency services that responded. So did a manufacturer of €300 (\$318 U.S.) cashmere socks. "I'm extremely tied to that small town—it's a mystical place," says Brunello Cucinelli, the designer who has made his name, and his fortune, producing super-luxe casualwear, including pricey socks. "What we're doing there goes beyond just getting a building back up. It has symbolic value to Italy."

Cucinelli is quietly restoring the Torre Civica, the town square's 18th-century landmark and the focus of local life; the project should be completed later this year. Indeed, this sideline in architectural rescue has become something of a habit for the designer, who is estimated to have a personal worth of around €750 million (\$792 million U.S.). In 2011, he paid for the restoration of Perugia's Etruscan Arch. More locally, over the last 30 years he has, piece by piece, been transforming Solomeo, the town where his company is based, building so far the Forum for the Arts, the Square of Peace, a theatre, library, school, agricultural park and public stadium (Cucinelli likes his soccer).

"Philanthropy should be a very important theme in a life," says the affable designer, who has a penchant for quoting classical philosophers. "You have to find the right balance between profit and donation. My grandfather, a farmer, would look to the sky and ask for the right amount of water and sunlight—just what he needed, not too little, not too much. I want a correct profit, generated ethically. As for the rest of the money, I think we're just custodians of the land and,

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ICONIC DESIGNER  
BRUNELLO CUCINELLI  
WANTS TO LEAVE THE  
WORLD A MUCH BETTER  
PLACE THAN HE FOUND IT

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*By Josh Sims*



*“When you restore a piece of art, you feel like you’re doing something almost immortal.”*

at the end of my life, I want to leave it in better condition than I found it. That would make me extremely happy. Alexander the Great said the only thing he really owned was the square metre of land on which he was standing right then—that is what he had to tend to, and I find that a beautiful idea.”

A skeptic might argue that Cucinelli’s emphasis on architecture over more immediately impactful ways of donating money suggests a man seeking to create monuments to himself. The philosopher Peter Singer has argued that the only rational form of charity is the one that is most effective in saving life per dollar spent, often the last glamorous—mosquito bed nets in malaria-ridden regions, for example.

Cucinelli offers a suitably philosophical counter. “Of course, everyone feels better after doing something good,” the 60-year-old concedes. “And yes, it makes me feel good to do all this, though there’s no real correlation between the feeling and the size of the donation. A compliment is a form of donation—we forget that in this over-connected, digitally noisy world in which we live. But while I respect, say, Bill Gates’ work in fighting disease, for me it’s about saving the arts. That, so to speak, is a donation to mankind. It’s a different way of thinking.”

As abstract as that may be, there is, Cucinelli suggests, an appealing scale to protecting something that might consequently survive another millennium. “When you restore a piece of art, you feel like you’re doing something almost immortal,” he laughs. But his choice of philanthropic emphasis also speaks deeply to who Cucinelli is and where he has come from. “It’s clear that to be Italian is to be in love with the land I was born on.”

Cucinelli is perhaps more attached to the land than many. He was raised in a dirt-poor peasant farming family, and his insistence on ironing his one pair of good trousers won him the nickname →





“The Lord.” Yet, he says, it wasn’t being self-made that consequently shaped his attitude to giving. It’s the experience of witnessing how his father lived.

“Seeing my father suffer in his work, how every day offered up some kind of humiliation, how he was living in a contemporary form of slavery, left a stamp on me for the rest of my life,” says Cucinelli. “I knew I wanted a company that gave employees dignity, not just in working conditions but also in being part of something bigger.” As an example, the idea to restore the Torre Civica came from his employees.

“Those early years of life are so formative. I have more money now, but I don’t feel much different about it, except that more funds means the realization of more dreams,” Cucinelli explains. “It’s funny, but my father still isn’t really able to comprehend my wealth because he gets by on €500 (\$528 U.S.) a month. When he sees us taking on a [philanthropic] project, he thinks it costs a few thousand, rather than tens of millions. But he appreciates the value of donation. He understands the point.”

In his line of work, Cucinelli believes that philanthropy is good for business, but only because a new consumer sensibility is developing in which a brand’s actions—ever more transparent—increasingly count for as much as the quality of its wares. He cites the growing appreciation for what he frames as Epicurus’ insistence that we need to use everything the land gives us without consuming it.

Cucinelli insists that despite Warren Buffet’s challenge to the wealthy to give away at least 50% of their money, he doesn’t feel under any social pressure to do so. “No,” he insists, “not as a company, as a family or as an individual. When I was a young person, I always imagined that I’d someday have the ability to give back. To me, what I donate is simply what is due.” ■



Brunello Cucinelli at home with his wife, Frederica, and their daughters.

30 MINUTES WITH

# ANTHONY LEMKE

By Richard Crouse  
Photos James Heaslip

Anthony Lemke's reach is worldwide. As cocky mercenary Marcus Boone on the hit space opera *Dark Matter*, he's a hit in 160 countries around the world. Off-screen he travels the globe as an official ambassador in Canada for Handicap International. Recruited by a chum from law school—that's right, he's also a lawyer—he lobbies for reducing the impact of armed conflicts on innocent civilians in regions ravaged by the use of explosive weapons. →



**RC: Why did you want to be part of Handicap International?**

**AL:** My parents and my wife's parents both have direct experience with fleeing. My mother-in-law was born in a displaced persons' camp; my father-in-law put all of his stuff in a wagon and took off with Russian bombs falling around him. Things could have so easily worked out differently for either my wife's family or my family had they ended up acquiring some sort of physical disability via that experience. I wouldn't be here. So when they approached me to be part of this, it spoke to me.

**RC: You could have gone anywhere. Why did you choose Laos?**

**AL:** Laos is the most bombed country in the world. It harkens back to the Vietnam War. It is the most polluted country with unexploded ordinances in the world. During the Vietnam conflict, there were 580,000 bombing missions over nine years into a country that technically the Americans weren't at war with. That works out to one bombing run over a little country of about six million people every eight minutes for nine years.

It is startling that 50 years after the war began, people are still dying. The Vietnam War is a history-book war for us, but the war continues for the Vietnamese people. A month before I was there, a young brother and sister were digging for crickets and they hit something the Americans dropped 50 years ago and died. That is happening less often, but it is still happening.

**RC: Aside from the dangerous job of de-mining the bomb-ridden areas, what other kind of outreach do you do?**

**AL:** Handicap International is really good at education and outreach. We went to the schools, which was a lot of fun. Handicap International is involved in spreading education throughout the infected areas so the kids will know how to dig for crickets in a way that won't get them killed. The kids are smiling and laughing and singing songs about something that is really quite scary, but the truth is that it's part of their reality and has been for generations.

A disproportionate number of the victims are kids. You want to let your kids have fun, run around in the fields and have a good time, so the notion of these bombs being in the ground is frightening.

**RC: Do you feel heartbreak or hope when you're there?**

**AL:** It's really mixed. What's hopeful is that attitudes are changing. The Laotian people are the hopeful ones. They are a wonderfully welcoming and peaceful people. What's heartbreaking is the scale of what you are facing. You realize this isn't going to be fixed anytime soon. All you can do is educate and rehabilitate.

**RC: You're a busy guy. How do you juggle Handicap International and *Dark Matter*?**

**AL:** If you talked to my family, they might say I should juggle fewer things! ■

HANDICAP INTERNATIONAL

Founded in 1982, Handicap International is an independent and impartial aid organization working in situations of poverty and exclusion, conflict and disaster. The agency works alongside people with disabilities and vulnerable populations, taking action and bearing witness in order to respond to their essential needs, improve their living conditions and promote respect for their dignity and fundamental rights.

With local partners, Handicap International runs programs in health and rehabilitation and social and economic integration. They work with local authorities to clear land mines and other war debris and to prevent mine-related accidents through education. The agency also responds to natural and civil disasters to limit serious and permanent injuries and to help survivors' recovery and reintegration.

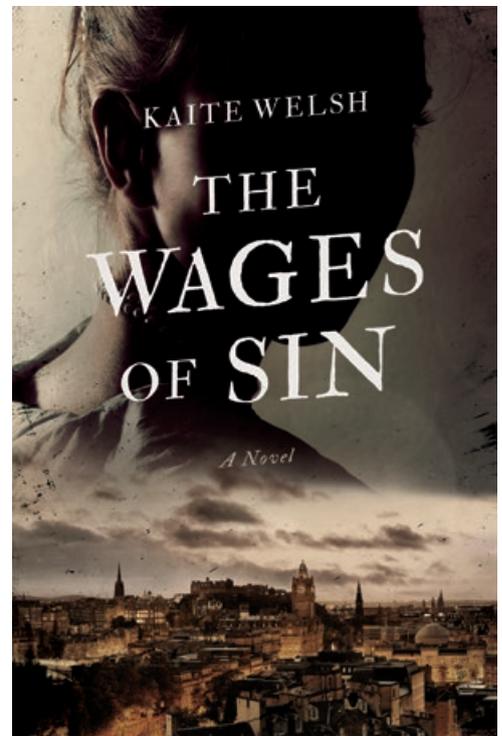
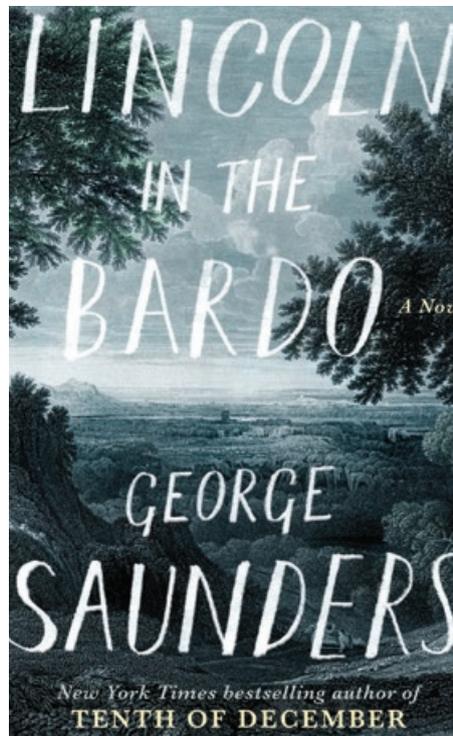
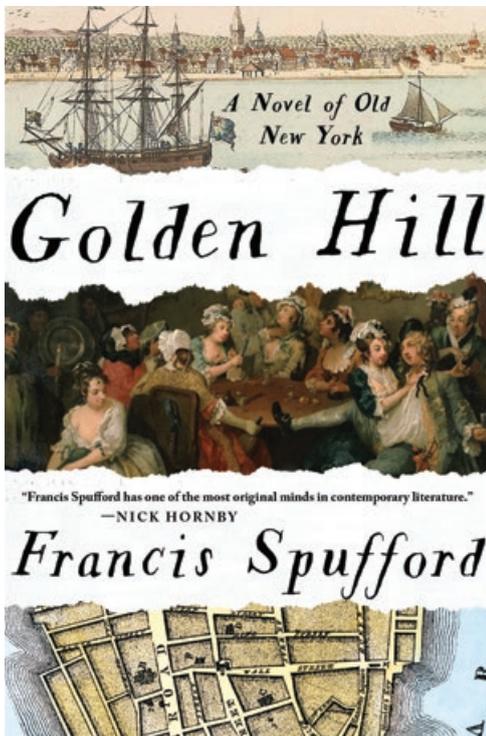
Teams also prevent injuries through weapons and land mine clearance, risk-education activities, stockpile management and advocacy to ban land mines and cluster bombs.

The 2016 Landmine Monitor report, which covers the implementation of the Mine Ban Treaty, reports a sharp rise in casualties from land mines and explosive remnants of war (ERW) in 2015. Those weapons killed or injured at least 6,461 people in 2015 versus 3,695 in 2014. Civilians bore the brunt of the killings and injuries, accounting for 78% of casualties, of which 38% were children.

"We cannot tolerate brutality, and the Monitor shows us that civilians bore the vast majority of land mine deaths, injuries, maiming and psychological traumas in 2015," notes Alma Taslidžan Al-Osta, arms advocacy manager for Handicap International. "We all bear a duty to constantly remind states and armed groups that the use of these weapons is banned and that international law must be enforced."

**To learn more, visit**

[handicap-international.org/en](http://handicap-international.org/en)  
[handicap-international.ca/en](http://handicap-international.ca/en)  
[handicap-international.us](http://handicap-international.us)



By Josh Sims

## BOOKS

Tom Tivnan was born in Massachusetts and educated at the University of Massachusetts and the University of Strathclyde. He worked as a bookseller and journalist in Rome, Budapest, Hamburg, Edinburgh and Glasgow before settling in London in 2007. His first novel, *The Esquimaux* (Silvertail, June 2017), is partially inspired by the real-life improbable tale of Greenland native John Sackhouse, who stowed aboard a whaling ship bound for Edinburgh in 1816. Here, three historic novels he thinks are destined to be hits.

### ***Golden Hill* by Francis Spufford**

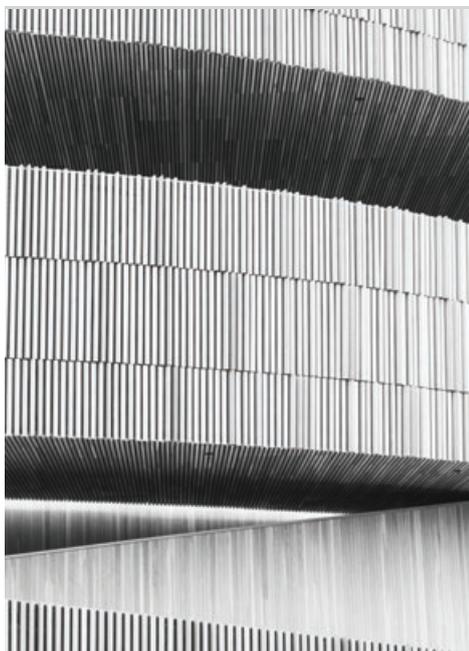
"Out for the first time in the U.S. in June, this is a book I have been urging friends, family and even random acquaintances to read. It begins in that colonial backwater New York City in 1746 when mysterious Englishman Mr. Smith pitches up on shore. Clever, fast-talking Smith has a £1,000 money order he wants to cash, and as he moves through high and low society, no one knows if he can be trusted. Spufford's first novel is pacy, ingeniously plotted and bawdy. Think Henry Fielding's *Tom Jones* with elements of Martin Scorsese's *Goodfellas*."

### ***Lincoln in the Bardo* by George Saunders**

"Short-story maestro Saunders makes his long-awaited, much-anticipated, long-form debut with this searing, wise and even funny look at grief and loss. It's 1862, and while the American Civil War rages, Abraham Lincoln is stricken by the death of his young son, Willie. This is genre-busting stuff taking place over the course of a single night in Washington's Bardo Cemetery, blending history, fiction and the supernatural. If this doesn't win the lion's share of literary prizes this year, I'll eat my stovepipe hat."

### ***The Wages of Sin* by Kaite Welsh**

"Scottish author Welsh's first novel begins in 1882 when 'fallen woman' Sarah leaves London to join the University of Edinburgh Medical School's first-ever class of female students. Soon, Sarah's past catches up with her and she finds herself ostracized, tending to the city's downtrodden in a ramshackle hospital. When one of her patients is murdered, Sarah is thrown headlong into a dangerous world of brothels and body snatchers as she hunts for the killer. This is a gritty, pulse-pounding tale with a social conscience in what promises to be a long-running series. Welsh will be a star."



## DESIGN

When Dutch design company Waarmakers was receiving parts for a new prototype, they all came in cardboard tubes. It got them thinking that perhaps the packaging could be the object itself. Enter the R16, a new wire-hung light that clips together using the packaging it came in: cardboard. Nor is Waarmakers alone in its vision. If cardboard has long been associated with disposability, and thus low value, now it's being rediscovered as a unique material with a vast array of properties: cheap, lightweight, strong, structural, insulating, recyclable, cuttable, foldable—even waterproof if coated, not to mention familiar, textural and warm to the touch.

Kraniums has a cardboard cycle helmet, perhaps for Cardboardtech's cardboard bicycle, Samsung has developed a cardboard laser printer and Vax a cardboard vacuum cleaner, Cardborigami and SadieShelters have both created pop-up shelters, while Wikkelse has gone further—it has created a modular system that allows a cardboard house, cabin or office to be built for just €25,000 (\$26,800 U.S.). It has already built eight and has orders for eight more. "There's the question of perception [to overcome]," admits Wikkelse's Reck Buthter. "But the fact is that the more you explore cardboard, the more benefits it offers."

## ART

There is, perhaps, gold to be had from adversity. Or at least art. Ask pundits and they might tell you that the unfavourable economic and political situation in Russia, for example, makes it a good time to buy Russian art—which is precisely what the oligarchs are doing, expecting values to rise with their nation's economic fortunes. "We've got a sell-through rate of 80% on Russian art—that's a solid result following tremendous growth through the 2000s," says Reto Barmettler, Sotheby's head of Russian art. The high rollers are aiming high, too: Russian avant-garde works from 1915–25 and Soviet non-official art of the 1960s and 1970s—"whatever is extremely rare and best known outside of Russia," Barmettler notes.

The zeitgeist is also working in their favour: with the centenary of the October 1917 Revolution approaching, "just about every big museum seems to be organizing an exhibition around the Russian avant-garde for this year," says Barmettler. But for those who want to strike it really big, think egg. Only 52 Faberge eggs were ever made, and most of those are in museums. The last sold at auction, in 2007, went for £8.9 million. Pocket one of them and there are rumours of offers of £20 million (\$21.5 million U.S.) on the private market.

## ARCHITECTURE

They are about as divisive as architecture gets: skyscrapers have led to activists arguing that they spoil a city's skyline, while others—J.G. Ballard's *High-Rise's* grim warning notwithstanding—have stressed the social and even psychological cost of living in them.

And yet, with pressure on inner-city land space growing apace, with developers seeing no let-up in demand for megabucks residential investment property, and with architects—and even cities—keen to make their name with such signature buildings, more skyscrapers are coming. London, for example, has some 49 towers of over 40 storeys currently consented or proposed, while Jeddah is building the Kingdom Tower, at over one kilometre set to be the world's tallest building.

Whether or not the kind of sci-fi cityscape envisioned in this year's *Blade Runner 2049* comes to pass remains to be seen. What is clear is that the new materials and technologies that are making the building of skyscrapers that much easier and faster also makes them more durable. The skyscrapers being built today will likely still be here for generations to come. ■



MUSIC

# RICHARD TOGNETTI

By Josh Sims

**R**ichard Tognetti, the classical violinist, conductor, surfer and artistic director of the Australian Chamber Orchestra, selects the most important classical recordings from his personal collection. Tognetti will be the Milton Court Artist in Residence at London's Barbican for this year's classical music season.

## **Maria Yudina plays J.S. Bach's "Goldberg Variations"**

"This isn't necessarily a favorite recording, but taken in context it's fascinating. Yudina was openly religious in a Soviet society in which religion was effectively banned. She brought that religion to her playing, which was very risky. The playing is actually pretty stripped back and not technically perfect, but the backstory gives it this resonance. She was Stalin's favourite pianist even though he knew she hated what he stood for."

## **Raphael Kubelik conducts the Bavarian State Radio Orchestra, playing Leos Janacek's "Sinfionetta"**

"This is one of the great recordings of orchestral music in the 20th century, by one of the top conductors. It's one of those pieces that is extraordinarily hard to bring off—just programming it requires such a massive orchestra. It's incredibly hard to play, too. Small wonder it's rarely performed, which is perhaps why the recording is so important to me, but the end result is thrilling. In fact, I don't think I've ever heard this piece live."

## **Willem Mengelberg conducts the Royal Concertgebouw Orchestra, Amsterdam, playing Mahler's "4th Symphony"**

"The recording quality on this is pretty awful because it's so old, but the strong playing is fascinating because

it's so different to how we play today—there's lots of portamento, ribatto, a more singing way of playing. Mengelberg worked directly with Mahler, and it shows—the performance is so communicative. I don't suffer from Mahleria as many classical players do. But this recording totally draws you in."

## **Anner Bylsma playing J.S. Bach's "Cello Suites"**

"I remember listening to this album as a student, and it totally changed my attitude to playing. People said that Bylsma's playing was more 'authentic,' whatever that means. Really, it was just a lightness of touch that he had—the music was more clearly revealed as a result." ■

CITY CONFIDENTIAL

# ROME



# WHERE TO EAT AND DRINK IN ROME IN 2017

By Katie Parla



With a city nicknamed *Caput Mundi*—Capital of the World—it's only natural that Romans are accustomed to seeing their home as unrivalled in matters of history, culture and food. And while it's true that traditional local cuisine holds a sacred place at the table, Rome is hardly impervious to change. The city's classics, from carbonara to cacio e pepe, are still universally beloved, but Rome's dining and drinking culture, like that of all cities, is in a constant state of evolution (albeit at a glacial pace compared to New York, Paris or London). Recently, tightening purse strings, transitioning food systems and changing palates have conspired to create exciting new ways of dining, drinking and shopping for food. Here are five of my favourite haunts if you're visiting Rome this year.

## ROSCIOLI

VIA DEI GIUBBONARI 21

The Roscioli family, famous for its bakery (Antico Forno Roscioli) and coffee shop (Roscioli Caffè), opened this restaurant/wine bar/deli near Largo Argentina in 2005. Purchase wine, cheese, fine pasta and cured meats to take away or enjoy a proper meal at one of the tables. Book several days in advance for dinner and request a ground-floor table near the back of the dining room. Start with burrata paired with semi-sundried tomatoes, butter with Cantabrian anchovies on toast and mortadella with 36-month-aged Parmigiano Reggiano. Follow these dishes with carbonara or cacio e pepe, or both! Skip the main dishes and dessert—they will bring cookies at the end of the meal anyway—but don't overlook the extensive grappa and amaro list. Solo diners can book a spot at the bar; Roscioli is one of the few places in town offering bar seating.

[salumeriaroscioli.com](http://salumeriaroscioli.com)

## AL MORO

VICOLO DELLE BOLLETTE, 13

Tucked away in an alley near the Trevi Fountain, Al Moro is among Rome's most historic trattorias. Helmed by four successive generations of Romagnolis since the 1920s, the place began humbly, slowly building a reputation among actors at the nearby Teatro Quirino, but over the years it has become a favourite of Roman aristocracy and well-heeled travellers. Go for local classics, which have virtually vanished from the city's tables: lumache alla romana, snails cooked in a sauce spiked with anchovies, chili and mint; fegato di vitella, tender pan-fried liver; and tagliatelle con le rigaje, fresh pasta with a tomato sauce enriched with chicken innards. There are plenty of mainstream dishes, too. In the spring, try roasted abbacchio (suckling lamb) with potatoes. Year-round, enjoy spaghetti alla Moro, the house version of carbonara featuring a pancetta-enriched egg sauce seasoned with red pepper flakes.

[ristorantealmororoma.com](http://ristorantealmororoma.com)

YOU'LL ENJOY FABULOUS  
FOOD WHETHER YOU'RE AFTER  
TRADITIONAL DISHES OR FRESH  
FLAVOURS—BUT ONLY IF YOU  
KNOW WHERE TO LOOK



**MERCATO CENTRALE**  
STAZIONE TERMINI | VIA GIOLITTI, 36

Mercato Centrale, Rome's newest food hall, resides among the limestone arches trimming Stazione Termini's southern perimeter. The marketplace occupies three floors, but the action is on street level where over a dozen stalls sell food according to theme. Start near the main entrance where Gabriele Bonci's bakery serves stellar pizza by the slice, then grab a glass at the wine bar next door, which has a great selection of small producers and glasses starting at just €4.50 (\$4.82 U.S.). At the far end of the market, Trapizzino serves thick triangular sandwiches filled with meaty Roman specialties like stewed chicken or simmered oxtail. For a sweet finale, circle back to the main entrance for two scoops at Gelateria Cremilla. The second floor (well, first floor, since we're in Italy) has a restaurant helmed by Michelin-starred chef Oliver Glowig.

[mercatocentrale.it/roma](http://mercatocentrale.it/roma)



**TRAM TRAM**  
VIA DEI RETI, 44

In San Lorenzo, a district near La Sapienza University, this family-run trattoria serves carnivorous Roman fare as well as seafood dishes influenced by Puglia's coastal cuisine—the former is a nod to the owner's home region in southern Italy. The sparsely decorated interior welcomes workers and families, all hungry for seafood pasta, puréed fava beans topped with simmered dandelion greens, roasted suckling lamb and stewed octopus. The austere menu pairs brilliantly with a wine list featuring a respectable array of organic producers from Italy's 20 regions.

[tramtram.it](http://tramtram.it)



**CESARE AL CASALETTO**  
VIA DEL CASALETTO, 45, 00151 ROMA, ITALY

Following careers in fine dining in Italy and abroad, Leonardo Vignoli and Maria Pia Cicconi went back to basics with Cesare al Casaletto, a straightforward trattoria they took over in 2009. The menu features all the Roman classics with a few restrained twists thrown in and their gricia (pasta with guanciale, Pecorino Romano and black pepper) has achieved cult status. Start with fried appetizers—shredded beef croquettes, eggplant croquettes, anchovies and baby squid—paired with a fresh Italian sparkling wine from the impressive list, then enjoy classic pasta dishes and beautifully braised mains (the oxtail stew is particularly delicious). The wine list spotlights stunningly affordable natural wines from Italy, France and Slovenia. After lunch, stroll through nearby Villa Pamphili, a vast public park.

[trattoriadacesare.it](http://trattoriadacesare.it)



## WHEN IN ROME

**Clemente Pignatti Morano, Managing Partner at Italy Sotheby's International Realty, shares his five favourite spots for a pre-dinner drink.**

### **CAMPONESCHI BAR**

It has a very good spritzer, Bloody Mary and vodka martini, plus a stunning setting in Piazza Farnese, one of Rome's most beautiful squares.

### **ZUMA BAR**

This "it" spot located in the Fendi fashion building boasts a beautiful roof terrace and attracts a Roman and international crowd.

### **LOCARNO HOTEL BAR**

A charming bar with great drinks and fin de siècle ambience.

### **PASTIFICIO SAN LORENZO**

This understated restaurant and bar is a favourite of Roman actors and the cool crowd.

### **TED LOBSTER AND BURGERS**

Best margherita in the city!

### **STRAVINSKIJ BAR, HOTEL DE RUSSIE**

The private piazza attracts an eclectic crowd who enjoy signature cocktails and classic aperitifs.

# INVESTING IN A WINE CELLAR

By Josh Sims

Julian Campbell seemed destined for a career focused on wine. “Wine was a big thing at home,” he recalls. “It was always on the dinner table, and I had more than a few epiphanies trying it.”

So much so, in fact, that Campbell became the buyer at Justerini & Brooks, one of the world’s oldest wine merchants, established in 1749. “Wine is a never-ending subject,” he says. “Every year has a unique proposition. And there’s an infinite amount of wine around the world to buy.”

As much as Campbell enjoys sampling an infinite amount of wine, he specializes in advising Justerini & Brooks’ clients on starting and maintaining a wine cellar. “Collectors put something of themselves into a wine cellar,” he explains, “which is different than those who buy simply to restock their rack.”

Of course, collecting calls for an investment, but not as much as you might expect: £30 to £50 (\$40 to \$60 U.S.) is a typical price for a “collectable bottle.” “The best wines are expensive, like anything in life,” says Campbell. “But the key isn’t price. It’s value. There are plenty of lovely wines at £15 (\$19 U.S.) that will peak in five years.” →

BUY WITH THE INTENTION OF  
SAVOURING EVERY SIP





Justerini & Brooks

Clearly, a collector can't be in a hurry. Returns, financial or experiential, will be decades down the road. Nor should savvy wine collectors consider the investment in a wine collection in the same way they would other asset classes.

Wine, no pun intended, doesn't have the liquidity of the stock market, and the best investment wines may well be those bought 20 years ago. Yet, Campbell argues, the pleasure of building a collection is hard to beat. "I probably enjoy three to six cases out of my own collection every year," he says, "and there's almost as much pleasure in the anticipation of drinking as the actual drinking."

That speaks to the cardinal rule of building a wine collection: buy what you like. Go to tastings. Use, as Campbell might well recommend, a reputable dealer, whether an independent shop or a serious business such as Justerini & Brooks. They will notify you about wines new to the market and, once you've established a rapport, connect you with those cases (you should be buying cases, not solo bottles) that are harder to find. They'll also offer advice, including wines from the more respectable producers and dependable terroir, as your own knowledge blossoms.

Investing in your collection is just the start. Collectable wines must be carefully stored at a stable temperature between 9°F and 18°F, ideally, although the exact temperature matters less than fluctuations in temperature. Storage should also be free of vibrations, ideally in the dark and in an environment with a relative humidity greater than 50%. "You'd be surprised by how quickly a wine can be ruined," cautions Campbell.

Small wonder, then, that fledgling and seasoned collectors often leave their wine in storage with their merchant, who is typically able to provide ideal conditions for a surcharge of around £1 (\$1.25 U.S.) per bottle per year, which can quickly add up. Justerini & Brooks uses an ex-munitions store 70 feet/21 metres underground in a disused quarry deep in the English countryside. Wine stored with a merchant technically

remains "bonded" and so is also free of VAT charges, depending on the country. The merchant should also ensure that the case you leave with them is the case you get back, even years later.

"You don't want any case of the same wine that could have been anywhere in the 20 or so years it has been with them," says Campbell. "You want your case—the one with your name on it."

What should be in the case with your name on it is the big question—and one that Campbell can't answer. "It's not as simple as just listing all the wines you should go and buy now," he says. "The young wine that becomes an investment wine is something of a Holy Grail. The fact is that 'chatter on the airways' sees certain wines elevated for no good reason, and others fall out of fashion for no good reason, too."

Campbell is, however, willing to make a few recommendations by region: Reisling (Germany), Loire and Rhone (France) and Barolo (Italy) are all worth paying close attention to. Such wines might be expected to increase in value over the long term. But, much more important, perhaps, they are also likely to increase in the palate-popping sensuality they offer the drinker in that time.

"When collectors sell a wine, it's often because they're overstocked or have too much wine from a specific region, and only occasionally because the market has pushed up the price so far that they can't justify keeping it," says Campbell. "Most people want to keep it and to drink it. The best way to invest in wine is always to buy with the intention of savouring it one day." ■





# PHOTOGRAPHY AS ART

By Josh Sims



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## FROM EDITIONING TO PROVENANCE, SOTHEBY'S OFFERS KEY POINTS TO CONSIDER WHEN BUYING PHOTOGRAPHY AS AN INVESTMENT

### **JS: Why has collecting photography become more popular?**

**BE:** It's more accessible for collectors in terms of price, for one. With the meteoric rise of contemporary art prices, a lot of people have said that they don't want to spend as much as the market now demands. If you took £100,000 (\$121,600 U.S.) and looked at what art you could get from one of the best artists, it would be tough to get anything. If you came to me with that money, I'd start crying—you could build a great collection of the best photography out there. That's not to say it's a great investment. You can't buy this year and flip it the next. It all depends on provenance, where and when the photo is bought and so on. Those who have really profited are probably those who bought during the early days of the market, back in the 1980s. We always say buy what you like.

### **JS: Are any factors other than price contributing to rising interest?**

**BE:** Sure. When I started out there were only a handful of specialist photography galleries, and now there are many more. Generally speaking, the photography market is transparent, relative to the art world, which people like. And there's a greater cultural appreciation for photography now. Young people are exploring all the technology that makes taking a photo that much easier, and that's becoming an introduction to more sophisticated forms of photography and perhaps older means of producing it.

### **JS: Anyone can take a photograph today. Has that fact negatively impacted photographers' status as art?**

**BE:** For a long time people were scared off buying photography because, like some other art media, it's endlessly reproducible, so what exactly are you buying? It's important to buy from a place that can guarantee the photo's provenance and what edition the photo has been made available in. And, of course, sometimes there are expensive open editions in which there is no limit. It pays to be well informed before you buy. Certainly other people do say it's easy to take a photo. And, sure, a lot of people take nice photos. But you understand the difference when a photo is shown in the context of art. Of course, it's always a matter of taste, trends and market shifts.

For a long time fashion photography, for example, was considered inferior because it's commercial, but recently we've rightly begun to see the glory in images by the likes of Horst, Richard Avedon, Irving Penn and Helmut Newton, right up to more recent photographers like Miles Aldridge. Certainly I look at some photographers' work and wonder how they sell, especially when it's a matter of technique rather than subject.

### **JS: How much could someone expect to pay for an iconic image now?**

**BE:** Photography can mean big money, but it depends very much on the specific photo. If you were considering an image by, say, Edward Weston—his work has a monumental quality and incredibly rich tones and is scarce—you could pay a little under \$1 million (U.S.). For the high end, you're probably looking at £250,000 (\$304,150 U.S.) or more for an iconic image. Many photos from the 19th century, for example, are now in museums, but even they sometimes change hands. I think a lot of people look at the iconic images and like them simply because they're beautiful. We shouldn't ever forget the power of aesthetics. It's why the American greats—the likes of Robert Frank and Ansel Adams—are always in demand. A lot of contemporary photography is difficult to relate to and may be quite ugly and hard to live with, and generally we want to live with beautiful things.

### **JS: Which new photographers would you recommend considering now?**

**BE:** Miles Aldridge is one of my personal favourites. But I'd also recommend Viviane Sassen, a fresh, different fashion photographer who pushes the boundaries of the medium and how it's exhibited, and Juno Calypso, whose work has yet to come onto the secondary market. She's a bit like Cindy Sherman: feminist, self-referential, maybe serious, maybe tongue-in-cheek. Walead Beshty and Dan Holdsworth are good, too.

### **JS: Do you have an all-time favourite photograph?**

**BE:** I really don't. At home I have lots of black-and-white photography, but recently I've become a lot more interested in colour photography, because I appreciate it more now than I used to. I used to be much more classical in my tastes, but things change. ☐

**B**randei Estes is the Director, Head of Photographs Department at Sotheby's London auction house. She has specialized in this growth market for over a decade and is passionate about photography as art. Sotheby's next major photography auction is in May, as is the Photo London fair.



# SPIRITUAL NEW ZEALAND: WALKING WITH THE MAORI

*By Kathy Ulyott*

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IF YOU'RE SEEKING RENEWAL,  
ENLIGHTENMENT AND SELF-DISCOVERY,  
EXPLORE NEW ZEALAND—A LAND OF  
EPICALLY ETHEREAL LANDSCAPES, SOUL-  
SATISFYING REMOTENESS AND THE RICH  
MYTHOLOGY OF THE MAORI

It was still light when Bill Matthews, looking more like a sheep rancher than a Maori sage and storyteller in his black oilskin duster and work boots, picked me up at the Copthorne Hokianga Hotel on New Zealand’s northwest coast.

By the time he stopped the SUV at a dizzying height above Hokianga Harbour, the sun was beginning to slide into the sea. Matthews killed the engine, we got out and he swept his arm to encompass the platinum mirror of the bay below.

“A thousand years ago, the great chief of the mythical land of Hawaiki set out in pursuit of a giant *wheke*, or octopus...” he began. The chief, Kupe, eventually vanquished the octopus and discovered a new land called Aotearoa, “land of long white cloud.” He departed from the very bay below but vowed to return, which he did. His descendants, the Maori, have populated Aotearoa ever since.

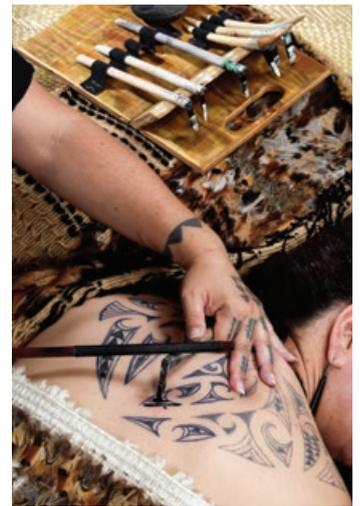
In the liquid subtropical twilight, it wasn’t hard to imagine the carved red *waka* (canoes) drifting to the beaches below, their wide-eyed passengers overwhelmed by the wild lushness of their new home. But this lookout wasn’t our destination, and the story of the coming of the Maori to New Zealand was just a prologue.

At the verge of the fabled Waipoua Forest, a primeval rainforest and sanctuary for the vast native Kauri trees, the last light filtered through the silver ferns, symbol of New Zealand and as big as rooftops. After cleaning our shoes to prevent introducing any plant diseases, we ducked into the underbrush. Matthews, walking several feet ahead of me, began a low chanting prayer to greet the ancient gods.

It’s not surprising, really, that the misty ranges, bubbling hot springs and vast forests that were such inherently sacred sites for the Maori have, in more recent years, inspired and attracted pilgrims of all spiritual stripes.

Lonely Planet’s guide to “experiences of a lifetime”—*Lonely Planet Code Green*—includes Footprints Waipoua, for which Matthews acts as guide, as one of its 82 most life-changing experiences in the world.

Before we met Te Matua Ngahere, Father of the Forest, Matthews asked me to stop while he chanted a blessing. As if summoned, a light rain began, silencing the cries of the kiwi and tui birds that had been keeping us company. →



## SACRED TATTOOS

There’s probably nothing more authentic than a Maori-inspired tattoo, which historians believe European sailors to the South Pacific brought back to the western world in the 16th century. Rather than using needles, the ancient adornment craft of *Ta moko* was done with chisels made of albatross bone; the symmetrical design was carved into the body, then filled with coloured dyes. Outlawed until the late 20th century, *Ta moko* is now enjoying a resurgence, although it is considered sacred to the Maori and it’s disrespectful for non-Maori to get one.



*“You are a seed. Even though you are small, you have value.”*

Then there was the tree itself: 3,000 years old, 52 feet/16 metres around and as wise and silent as a vast monk. The Maori believe that the giant trunks of the Kauri trees hold up the sky and, indeed, Te Matua Ngahere gleamed like a temple. We watched and waited in silence as the rain filtered through the ferns.

Bianca Ranson started her company, Potiki Adventures, in 2004, partly because “I was having trouble finding work that allowed me to live my values as a Maori person,” she told me as she introduced me to Waiheke Island just off the capital of Auckland. After a five-year high school unit of total-immersion Maori and a further year in an intensive Maori outdoor-skills course, Ranson decided she wanted to work with young Maori to reacquaint them with aspects of traditional culture.

A benefactor suggested she also give visitors a taste of New Zealand from a Maori perspective. Many awards later, she is still imparting Maori traditions to Maori youth and giving Pakeha hands-on experience of Maori activities, perspectives and spirituality. Guests stay in the Marae, a traditional ancestral meeting house, visit historical *pa* (power) sites and participate in activities such as flax-weaving, poi-making and *mau rakau* (martial arts).

“The name for afterbirth in Maori is *whenua*,” Ranson said in a TEDx Waiheke presentation. “The name for land is [also] *whenua*. It shows the direct connection between us and the land.”

In fact, according to traditional Maori belief, the land was Papatuanuku, the earth mother; Ranginui was the sky father. In the beginning, “Papa and Rangi” weren’t separated but clung tightly together, shutting out all light and making it impossible for their six sons to see. The sons squabbled among themselves about how they might separate their parents. Finally, Tane Mahuta, Lord of the Forest, New Zealand’s largest known living Kauri tree, braced his head against the earth and pushed mightily against the sky with his feet until the two parents were pushed far apart, light flooded in and the humans they had parented were revealed.

Tane Mahuta still dwells in Waipoua Forest, and I was on my way to meet him.

After Matthews and I offered a final prayer to Te Matua Ngahere, we followed the forest path in silence until he asked me to stop once again while he chanted a greeting. Ahead, Tane Mahuta stood in a clearing. Standing at nearly 170 feet/52 metres and with his head lost in the night sky, he wasn’t hard to imagine as an ancient creative force. Although the rain had stopped, the forest was quiet. Matthews drew a piece of hardened resin from his pocket and lit it with a lighter while he said another prayer. The forest seemed to let out a sigh as Matthews extinguished the smoldering resin and handed it to me. But he had one more gift. He leaned over, felt the ground for a kauri seed and presented it to me with a traditional ancient Maori message: “You are a seed. Even though you are small, you have value.” ■

## GETTING THERE

### FLY

**Air New Zealand**  
airnewzealand.ca

### WHERE TO STAY

**Copthorne Hotel and Resort Hokianga**  
millenniumhotels.com/en/hokianga/  
copthorne-hotel-and-resort-hokianga

### Hotel Debrett (Auckland)

reservations.com/hotel/hotel-debrett

### MAORI ADVENTURES

**Footprints Waipoua**  
footprintswaipoua.co.nz

### Potiki Adventures

potikiadventures.co.nz

### BRIEF YOURSELF

newzealand.com/int/maori-culture





## SPIRITUAL REBOOT

**Clodagh Hall, National Brand and Marketing Director for Sotheby's International Realty New Zealand, shares his favourite spots to renew and re-energize.**

**1** Tramping along the Mt. Crichton track, one of a multitude of stunning walking tracks about nine miles/12 kilometres from Queenstown. And walk through native bush, including Mountain Beech and Manuka trees.

**2** Sitting on the edge of pristine Moke Lake looking out across the lake and up the valley. With no cellphone coverage, you can step out of life for a day of paddle boarding, walking or relaxing.

**3** Playing Frisbee golf with my family in the Queenstown Gardens. The course follows a trail around the gardens, which are sited on a small peninsula on the shores of Lake Wakatipu so you experience a mix of terrains and weather as it comes across the lake.

**4** Coffee with friends in The Boat Shed Café & Bistro on the beach in Mapua, with white sand between your toes and the kind of blue water you only see in New Zealand lapping on the beach.

**5** A city break in our capital of Wellington, truly the cultural capital of New Zealand. Thursday nights on the promenade in summer offer a vibrant mix of music, dance, food, wine and craft beers or a trip to Te Papa, our national museum that showcases New Zealand life in all of its forms.

# 6 MUST-GO DESTINATIONS IN 2017

By Ylva Van Buuren

## WILD WOMEN EXPEDITIONS RECOMMENDS

### ■ MONGOLIA

Rugged Mongolia is a sprawling country in northern Asia, between Russia and China, with a vast, untouched and staggeringly beautiful landscape. Mongolia's nomadic culture invites experiences you won't get anywhere else: sleep in a herder's ger (traditional felt yurt), help round up the sheep or explore the land of Genghis Khan by pony, camel or vehicle.

### ■ THE GREAT BEAR RAINFOREST

The Great Bear Rainforest, located on the Pacific Coast of British Columbia and stretching from Vancouver Island north to Alaska, is an extraordinary place—and not just because Prince William and Princess Kate visited last year. Measuring 12,500 square miles/32,000 square kilometres, it's the largest temperate rainforest in the world and has been called the Amazon of the North. The 21 million-acre/8.5 million-hectare wilderness is home to abundant wildlife, including bears, eagles, orcas, humpback whales, migratory birds, cougars, wolves—and the rare cream-coloured "spirit" bear, considered sacred by the T'simshian people. You'll need to hire a local guide if you hope to spot one.

## G ADVENTURES RECOMMENDS

### ■ BHUTAN

The unexplored mountain kingdom of Bhutan is becoming the It Spot for a growing legion of global ecotourists. Located on the southeast slope of the Himalayas and bordered by Tibet and India, Bhutan has been called the world's eco-friendliest country and is the first carbon-negative country in the world. Along with stunning landscapes, ancient temples and monasteries, and an ancient culture and traditions, you'll also experience the happiness factor. Bhutan measures the GNH, or Gross National Happiness, as an indicator of its prosperity.

### ■ MONTENEGRO

This Balkan destination is a hot spot for jet-setters and celebrities, with visits by Harrison Ford, Rita Ora and others in the last year. Don't miss the Bay of Kotor, among the 10 most beautiful bays in the world and featuring the medieval city of Kotor, a UNESCO World Heritage Site. There are hundreds of miles of unspoiled coastline and sandy beaches. If you're looking for a more active getaway, explore the rugged interior and discover Europe's deepest canyon, a black pine forest and Lake Skadar, the largest freshwater lake in southeastern Europe.

### ■ PORTUGAL

The world is rediscovering Portugal's beaches, culture, history and legendary wines. Portugal has long been known as a wine region and seafood hub treasured by chefs and foodies. While the national drink, port or porto, is ubiquitous across the country, the Douro valley has been described as the most beautiful wine region in the world. Don't miss the beaches in the Algarve and the breathtaking mountains in the north, plus castles and other cultural finds.

### ■ MADAGASCAR

The remote island of Madagascar, off the southeastern coast of Mozambique, is often considered just another safari destination—if it's considered at all. But the island is home to thousands of wildlife species you won't find anywhere else, and with the increasing threat of climate change and deforestation, you should go now. Consider staying at Miavana Island Sanctuary, which opened in April, an ultra-luxury lodge on the private island of Nosy Ankao off the northeastern coast of Madagascar.



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# HAPPY BIRTHDAY CANADA

Canada tops *The New York Times'* list of top 2017 travel destinations because it's "a world unto itself, with cosmopolitan cities, barely explored natural wonders and everything in between," states the newspaper—and because the country is celebrating the 150th anniversary of Confederation, there are even more reasons to visit.

**Put these on your itinerary:**

Take a tour in Churchill, Manitoba, one of the few human settlements where you can observe polar bears in the wild—and sometimes see them strolling down the main street.

Visit one of Canada's 46 magnificent national parks. Parks Canada has waived Discovery Pass fees all year, whether you hike in Gros Morne National Park in Newfoundland and Lab-

rador or the Pacific Rim National Park Reserve on Vancouver Island.

Take a train ride through the Rockies. The domed floor-to-ceiling windows offer breathtaking views as the Rocky Mountaineer winds from Vancouver to Jasper.

Spend a few nights in old Montreal, where Europe meets North America, and enjoy spectacular restaurants, unrivalled shopping and a rich and distinct culture.

Celebrate Canada Day on July 1 in Ottawa, the nation's capital, for a weekend of special events, guest performances and—of course—a gasp-out-loud fireworks display. ▣



# TRENDING

## NIKE VAPORMAX FOR COMME DES GARÇONS

Debuted during the CDG Paris SP17 collection runway show, the Nike VaporMax for Comme des Garçons combines designer Rei Kawakubo's idiosyncratic modernism with Nike's pinnacle expression of Air. Perfect for fitness-fashion fans who love to pack light. *By Andrew John Virtue Dobson*



[news.nike.com](https://news.nike.com)



## BOOKING BOAT TRIPS YOUR WAY

If you're not a joiner or you're bored with the packaged boat trips offered through your hotel, HOBA, designed with an Uber-like on-demand interface, lets you speak directly to area captains, design your bespoke trip, pay directly from the app and more.

[hobarides.com](https://hobarides.com)



## AIRPORT WORKOUT

If you're flying into Baltimore–Washington International Airport, you have the option of hitting the gym while you wait for your connecting flight. The ROAM Fitness gym at BWI includes a concierge who monitors your flight and lets you know if it's delayed. You can store your carry-on, take a shower and even rent workout gear if you left yours at home. Next up: ROAM Fitness gyms at Charlotte Douglas International, Pittsburgh International and Hartsfield–Jackson Atlanta International.

[roamfitness.com](https://roamfitness.com)



## HOME AWAY FROM HOME

Staying with the locals offers the most compelling way to experience life in another country. G Adventures, a travel agency that has built a global reputation of authentic adventures in a responsible and sustainable manner, calls this genre of immersive travel Local Living trips.

"Staying at a working farmhouse 90 minutes outside of Reykjavik, we came home every evening from touring to home-cooked meals," says Bethany Hodges of G Adventures. "Whether it was Icelandic lamb cooked in the ground in volcanic rock, or we helped cook Arctic char in the kitchen, eating exactly like the locals provided a welcome break from the usual touristy restaurants."

[gadventures.com](https://gadventures.com)

# AT HOME WITH ANA ROS

By Josh Sims

Ana Ros, then 44, was at university. She expected to become a diplomat. Then life threw her a curve, and she found herself in charge of the restaurant her husband's parents had owned—in the Slovenian backwater.

Her own family had understandable reservations—she had no culinary training at all—but Hisa Franko soon became a culinary hotspot and Ros became a star. In fact, she was chosen as one of a handful of chefs profiled by the influential Netflix series *Chef's Table*.

“If you're interested in culinary things, it's important to see what other chefs are doing. And my education was really just eating at some great restaurants,” she says. “But eventually you have to step back and start thinking for yourself and develop your own ideas.”

Ros works with her husband, Valter Kramar, the restaurant's sommelier, and they have two children.

Josh Sims explores who Ana Ros is when she's at home.

**JS: Presumably after you've finished work, the last thing you want to do is go home and cook. Do you resort to a few ready meals?**

**AR:** Never—we don't even have a microwave. I get home and cook two meals, because I have two children who still have to eat. But it's mostly pasta dishes because it's comforting and healthy if it's cooked right. We're on the Italian border, so pasta is a big thing for us. Sometimes I'm feeling stressed and dinner is something quick. Most of the time I enjoy cooking at home, even if the family is in a bit of a mood.

**JS: So you don't get too experimental at home?**

**AR:** Cooking is very different at home. In the restaurant it's about creating a special occasion. It's a special moment when you're open to new ideas. At home it's mostly about keeping the children happy—and that's another thing entirely. Sometimes I invite them to eat a certain combination, and they look at me and say, “I'm not eating that with that.” They have had really great meals around the world, but every time I've had to explain it all to them before they'll eat it. With most kids, food is psychological. There won't be many kids who actually want to eat at Noma. I don't like everything either. I'm not a big fan of pork. It's too sweet. It's the one thing I'd never order in a restaurant.

**JS: I picture that eating at your home is a refined experience.**

**AR:** And you'd be wrong! We don't do formality at home. We don't use napkins. We do eat at the table, though, which I think is really important. At least we do unless my husband is home. He likes the TV on. We try to avoid talking about business but, guess what, mostly we talk about business. It's your whole world, your life. I know I can be hard to work with. I like to listen to my intuition—sometimes that can give you a disaster and sometimes something great. I know Valter, especially, doesn't like that. But the fact is that Hisa Franko would be very different if I was the kind of person who liked planning.

**JS: Do you have go-to pieces of equipment in your kitchen at home?**

**AR:** Our kitchen at home is really well equipped, though often bits just seem to disappear. My husband takes them to the restaurant. All my knives, the bowls—they just go. Sometimes I can't find a single bowl. And the knives—I love my knives! I pick them up wherever I go. And then they go. The fact is that our house is meant to be an escape from the restaurant, but really it's a support system for it. I have lots of cookbooks at home but never use them. I'm more of a collector, because they can be so beautiful, but I'm not sure I've ever read one. I prefer to just open the fridge and see what's there. It is possible to be super creative at home, even if the process is very different; it's thinking about when to put the potatoes on, rather than managing an entire orchestra. Some of my friends put on huge dinners—they have 25, 30 people round. I certainly don't do that.

**JS: How often does something you cook at home make it onto the Hisa Franko menu?**

**AR:** Oddly, I never get ideas at home that I can take to the restaurant. Really they're very separate worlds. If I ever experiment with food at home, my kids won't eat it. So what's the point?

**JS: How important was being chosen for *Chef's Table* to your business?**

**AR:** Netflix changed everything. It brought the world to Hisa Franko, though I think we were doing pretty well before, especially since we're not exactly a destination like London or Paris. The fact is that a lot of people have no idea what Slovenian cuisine is. The Netflix crew put us through a lot of tests before deciding to film us. I understood their concern, because a huge number of people around the world see the show. I can't say I enjoyed looking at myself afterward, though. I've watched it once—and I never will again. I spent the whole time thinking, “Why didn't I at least go to the hairdresser?” ■



# 5 TOP FOOD TRENDS YOU'LL LOVE THIS YEAR

By Eustacia Huen



Global food, restaurant and hotel consultancy Baum + Whiteman's report *13 Hottest Food & Beverage Trends in Restaurant & Hotel Dining for 2017* offers a comprehensive look at the dining industry, from falling food prices hurting restaurants to the rise of delivery-only food start-ups.

I reviewed the list, then asked the firm's president, renowned food consultant Michael Whiteman, for his take on the trends that matter in 2017.

## ■ VEGETARIAN COMFORT FOOD

Vegetables are the rising stars on the dinner plate, as animal proteins and heavy side dishes make way for more vegetarian options. According to Pinterest, there was a rise in the word "veggies" in its comfort-food searches by 336% last year, while words such as "lasagna," "macaroni" and "Stroganoff" were off by 69%, 55% and 50%, respectively. What this means is that many more people are likely to order mashed cauliflower instead of rice and pasta and (if possible) request a vegetable crust for a healthier pizza.

**RESTAURANTS TO CHECK OUT:** Le Botaniste and Nix in New York City and Vedge in Philadelphia

## ■ ARTISAN BUTCHER SHOPS—PLUS—RESTAURANTS

Given the increase in vegetarian options, expect push back from the other end in the form of artisanal butcher shops—cum—restaurants. A more upscale take on the craft of butchery, this "butcher-to-table" trend lets customers in on the preparation of everything from grilled steak to charcuterie. Plus, you'll get to eat your choice right away.

**RESTAURANTS TO CHECK OUT:** Le District Food Hall's butcher shop in New York City, Parts & Labor in Baltimore, Kensington Quarters in Philadelphia, The Cannibal in Los Angeles and Salt & Time in Austin

## ■ BREAKFAST, UPDATED

All-day breakfast is hardly a new concept, but with many fast food-chain offerings such as the "Brunchfast" at Jack in the Box and spiced-up breakfast sandwiches at Starbucks, what's unique about this trend is how the texture of breakfast is changing. Forget soft scrambled eggs, buttered grits and oatmeal. What you'll find now are so-called "aggressive" crunchier items such as fried chicken, crispy chorizo and chimichurri.

**RESTAURANTS TO CHECK OUT:** Jam in Chicago, Eggslut in Los Angeles, Seatown in Seattle and Deep Ellum in Boston

## ■ KALE NO MORE

This year, kiss kale goodbye. There are many more exciting vegetable options—consider the large range of seaweeds, which pack in more umami flavors, and waste-not greens such as beet greens, chard, turnip greens, mustard greens and carrot tops.

## ■ BOWLS, BOWLS, BOWLS

First, there were acai bowls. Then, there was poké. In 2017, eating from bowls will see restaurants migrate from serving hand-held items to placing the food in bowls like Korean bibimbap. And, the benefits go beyond good things to eat. Holding a bowl makes you more mindful of what you're enjoying; you'll feel full faster, and you'll savour all of the flavours and textures with every bite. What's not to like?

**RESTAURANTS TO CHECK OUT:** Sweetgreen, Cava Grill, Chipotle and Dig Inn in New York City, Sqirl in Los Angeles and all of the hot poké spots, yoghurt, smoothie and juice chains, plus many hotels ■

## SOUS VIDE

You know all about sous vide, the gourmet technique that involves cooking food in pouches, submerged in a water bath and held at a precise temperature. You might even be eyeing a sous vide machine. Well, hold on—we have a better idea: the Anova Precision Cooker. The easy-to-use, lightweight gadget attaches to any pot; slip your steak into a resealable bag, clip it to the side of your pot, set the time and temperature and voila—super-juicy, flavour-packed food in no time. But that's not all. Connect the Anova app to your smartphone, start cooking wherever you are and get notified when dinner is ready.

[anovaculinary.com](http://anovaculinary.com)



## SOAPSTONE POTS

Soapstone pots are one of the oldest culinary traditions in Brazil, where they are known as Panelas de Pedra Sabão. Not to be confused with stoneware, which is a kind of clay fired at a high temperature, this beautiful pot is handcrafted from a single block of natural, non-toxic soapstone so it can withstand temperatures of up to 1000°C. As a result, its thick, dense walls retain heat twice as long as conventional metal cookware.

[ancientcookware.com](http://ancientcookware.com)



## COLD PRESS COFFEE

The Duo Coffee Steeper offers the power of a French press with the crispness of a pour-over. What's more, Duo brews cold-press and Japanese-style iced coffee. For a traditional cold-press brew, fill Duo with coffee and water, then let it sit in your fridge for 12 hours. For Japanese-style, fill the bottom chamber with ice before you start.

[ckie.com](http://ckie.com)

## HOME COOKING: JUST NOT IN YOUR HOME

International food and restaurant consultants Baum + Whiteman have released their 2017 report on food and beverage trends in hotel and restaurant dining, and it looks like it's going to be a shake-up year: delivery-only food start-ups; boarding-house dinners in people's homes; suppliers opening their own restaurants; meal kits—and the list goes on.

Says the report: "A group of start-ups took note when AirBNB began taking reservations for dinners in home cooks' dining rooms...a corporatization of an earlier underground restaurant trend... and began launching similar apps connecting adventurous eaters with 'boarding house' dinners and pop-up feasts in secret locations. There's VizEat in Italy, France, Spain, the U.K. and Portugal...aimed at visitors to a city who'd rather not fall into standard tourist traps. And Feastly in Los Angeles and San Francisco."

# SHOPPING NEW YORK

By Eustacia Huen



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## KIRNA ZABÊTE

477 BROOME ST., NEW YORK, NY 10013

1 As an online shopping junkie, there aren't many bricks-and-mortar stores that are as worth visiting to me as Kirna Zabête. I first came across this well-curated boutique through Farfetch a couple years ago and have been hooked ever since. Featuring a cutting-edge selection of clothing, shoes, jewelry and accessories by world-renowned brands such as Celine and Gucci, plus up-and-comers such as Racil, Vetements and Off-White, this boutique is a must for serious fashionistas.

kirnazabete.com  
212-941-9656

## C'H'C'M'

2 BOND ST., NEW YORK, NY 10003

2 C'H'C'M' is a place for men who enjoy fashion without wanting to try too hard. What I like most about the store—aside from the carefully laid-out selection of top-quality European and Japanese labels, plus the boutique's own in-house line—are the unassuming layout and genuine service. Odds are you'll meet Sweetu Patel, C'H'C'M's thoughtful owner, who could talk as much as you want to hear about the clothes without pressuring you to buy.

chcmshop.com  
212-673-8601

## MATTER

405 BROOME ST., NEW YORK, NY 10013

3 Part gallery, part showroom and manufacturer, Matter is a magnet for design lovers. Offering the best of contemporary design in the form of furniture, housewares and lighting, here's where you could source for a home-statement piece, buy a gift or check out the latest updates in the design world. Honestly, this is a dangerous place for my wallet! Despite the lack of space in my apartment, Matter makes me realize all the decorations I never expected that I *really* need.

mattermatters.com  
212-343-2600



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## SHEN BEAUTY

315 COURT ST., BROOKLYN, NY 11231

4 This Brooklyn mecca tops many beauty folks' list. It has a great selection with under-the-radar brands such as 001 London, Pai Organic Skincare and Kjaer Weis Organic Cosmetics, provides a wide array of in-store beauty services such as Ayurvedic facials and eyelash tinting and even has some products for kids. Evidently, owner Jessica Richards, who is known as The Cool Hunter because of her uncanny ability to find the coolest products, knows a thing or two about building a gorgeous haven filled with top-notch organic products, plus brands that are way ahead of the curve.

shen-beauty.com  
718-576-2679

## MATERIAL GOOD

120 WOOSTER ST., 2ND FLOOR, NEW YORK, NY 10012

5 It's not often that you can buy exquisite Fred Leighton jewelry and an Audemars Piguet watch in one place. Yet at Material Good, you can do exactly that. Unlike many of the upscale boutiques that are as lavish as they are stiff, this SoHo store is decked out like a luxurious loft with several of Andy Warhol's most iconic pieces, a Douglas Little lighting installation, a hanging vintage shearing daybed, 14-foot-/four-metre-long dining table and so much more. There are even a few rooms for those requiring extra privacy while shopping.

materialgoodny.com  
212-359-9688

## HI-COLLAR

214 E 10TH ST., NEW YORK, NY 10003

6 Visiting Hi-Collar is like going to Japan without the plane ride. This kissaten—a Japanese-style café with American-inspired dishes—serves amazing pour over, aero press and siphon coffees using beans from around the world. But what impresses me most about this hole-in-the-wall joint is the food. So if you want to try one of the best katsu sandwiches in the city or Japanese-style hot cakes, show up before 4 p.m. Hi-Collar turns into a sake bar by 6 p.m.

hi-collar.com  
212-777-7018



### 1956 JAGUAR MARK 2, 3.8 L

- » 4-door sedan body
- » Rear-wheel drive, manual 4-speed gearbox
- » Gas engine with displacement: 3,781 cm<sup>3</sup>/231.2 cui, power: 164 kW/220 horsepower
- » Engine type – spark-ignition 4-stroke
- » Fuel system – naturally aspirated
- » Valves per cylinder – 2
- » Fuel capacity – 33 litre

#### **Dimensions**

- » Length – 180 inches, wheelbase: 107 inches
- » Width – 67 inches
- » Height – 58 inches
  
- » Top speed – 200 km/h or 124 m/ph
- » Accelerations – 0-60 mph in 8.1 seconds. 0-100 km/h in 8.5 seconds

# WHEN AN AUTOMOBILE BECOMES ART

By Kristen Thompson

WE TALK TO AWARD-WINNING  
INTERIOR DESIGNER  
ERIC COHLER ABOUT HIS LOVE  
AFFAIR WITH CAR DESIGN

If modern luxury and classic elegance are the hallmarks of Eric Cohler's stunning interior and furniture designs, it's no surprise that's exactly what he looks for when he gets behind the wheel.

"I'm a bit of a car nut, and I like the fusion of cars and interior design and architecture," admits Cohler, an award-winning Manhattan-based designer whose distinctive style blends elements of the contemporary with the classic.

His current rides? An old Mercedes convertible and a brand-new Porsche Macan.

"That's one of the reasons I went into design," he says. "One of my dreams was to design the interior of cars."

Beautiful cars are in Cohler's blood. His grandmother learned to drive in a 1912 Rolls Royce. Recently, he designed a car barn for a client who collects Corvettes.

"I kitted it out like a drive-in movie theatre, so he can have movie nights with his wife," says Cohler, who confesses that he wouldn't mind having a car barn of his own. "The idea came to me as there was a restaurant called Auto Pub in New York when I was a kid. You'd sit indoors in the back half of vintage cars while eating dinner and watch movies on a large screen. It made quite an impression."

We chatted with Cohler to find out how his love for design translates into the automotive and what this car buff looks for in his perfect ride.

→





*“The 1964 Jaguar Mark 2 is really a sports car in the guise of a sedan.”*

#### **How does your aesthetic for interior space translate into the automotive?**

“My design aesthetic is based on multiple layers,” says Cohler, who describes himself as a classicist at heart but who also seeks comfort and functionality. “I love classic cars, but I also like the fact that you can have a contemporary classic that has all the 21st-century features but it’s built on the past.”

Cohler is in love with the Jaguar Mark 2. “1964 is the year they got it right, before they started toying with it. It’s built on the [previous] 50 years of car design, and it comes together in an object of beauty.”

Visually, the Jaguar Mark 2 is elegant and graceful. But it’s also powerful: it was popular as both a getaway vehicle and a highway police car in the U.K. Cohler describes it as an “aerodynamic, luxurious capsule.”

“It’s really a sports car in the guise of a sedan. It has the motor and power of the sports car,” he says. “The lines are gorgeous. It’s luxury at the height of luxury. It’s the most sumptuous car, but it’s not ostentatious.”

Part of its beauty is that it has been designed “down to the nth degree.” No element, no matter how small, has been overlooked. “The interior is luxurious without being over the top. It has chrome in the right place, it has wood veneer, it’s just an exquisite piece of craftsmanship.”

Cohler also likes the comfort of the Jaguar Mark 2. “The seats are like being on a sofa in the living room, but you still feel like you’re in the car. They’re almost voluminous, and they have armrests that come down.”

#### **What do you feel when you see a beautiful car?**

“A beautiful car is an object of sculpture, of beauty. It speaks to me, it’s energetic, it’s like an animal,” says Cohler, likening the speed, beauty and power of, say, a Jaguar to the animal after which it’s named.

He adds that the act of driving a car—like sitting on

a beautifully crafted piece of furniture—is a sensory experience, heightened in equal measure by that object’s comfort and beauty.

“I like driving,” he says. “I like having my hands on the wheel. I like that connectivity, and it’s similar when you sit in a really comfortable sofa and you feel you can just dream away. When I sit in a comfortable car seat, it removes me from the everyday and transports me into another time and space.”

#### **How do you balance functionality with beauty in car design—or any design, for that matter?**

“It’s a matter of symmetry,” says Cohler. “With a car, first of all, it’s about basic transportation. Once you’ve solved that problem and you know you can get from A to Z, you want to do it in a beautiful environment, something that will get you there in style.”

Cohler adheres to a similar principle when designing furniture. “There’s a basic function, but why not take that basic function and turn into a sculpture, an object of beauty and desire?”

“And with cars or interiors, there are so many options. You can take a base car and customize the interior, the lining, the carpets, the leathers, the colours, the dashboard wood.

“It’s the same with furniture. I don’t just want a chest because I see it in a store. I want a chest that I fitted out the way I wanted, with compartments inside, and maybe there’s a secret door.”

In short, Cohler wants that object to become more than its basic function. “That’s where I see furniture and cars intersecting.”

#### **Are there principal design rules that apply equally to interiors and cars?**

“Form follows function, to a degree,” says Cohler, adding that an object—a car, a piece of furniture or a beautifully designed space—has to offer comfort, functionality and curb appeal. “You have to look at it and say, ‘I want to own it.’” ■



Acclaimed for his distinctive ability to fuse classic and contemporary elements, Eric Cohler was dubbed the original “Mixmaster” by *Traditional Home* magazine. He designs spaces that look carefully composed yet are luxuriously comfortable—believing in putting “living” back into the living room.

# THE GALLERY

AN EXCLUSIVE COLLECTION OF  
EXTRAORDINARY HOMES

Del Mar, California  
Pacific Sotheby's International Realty  
Property ID: X8PE3G  
Eric Iantorno +1 858.334.3577  
\$29,000,000 USD







## TOKYO

### JAPAN

### Motoazabu Parkhouse

This prestigious condominium penthouse unit is located in Moto-Azabu, one of the most desirable areas in Central Tokyo. Offering over 2,100 sq. ft., unit with a 1,000+ sq. ft., rooftop terrace and a panoramic view of the city including Tokyo Tower and near-by Roppongi Hills.

LIST SOTHEBY'S INTERNATIONAL REALTY  
YUKIKO TAKANO  
+81 3 6277 1159 FORM@JAPAN-SIR.COM  
JAPAN-SIR.JP, PROPERTY ID LD2DVX

**755,000,000 JPY**



## TOKYO

### JAPAN

### Garden Passage Hiroo

This stylish property is in a prime residential location where many quality and high-end homes are located. The gracious home-like condominium overlooks a courtyard and features spacious living areas including a living room, a dining room, 4 bedrooms, 2.5 bathrooms, a fireplace and a sun room.

LIST SOTHEBY'S INTERNATIONAL REALTY  
YUKIKO TAKANO  
+81 3 6277 1159 FORM@JAPAN-SIR.COM  
JAPAN-SIR.JP, PROPERTY ID 7RMMSM

**550,000,000 JPY**





## TOKYO

### JAPAN

### One of the Most Popular Locations in Tokyo

This 1 bedroom in a modern designed condominium is located in the heart of Aoyama, walking distance to the Nezu Museum, Omotesando, Michelin-Star restaurants and more. The unit is suitable for a single person or a couple. The unit offers 800 sq. ft. of living space with a large living room, a spacious bedroom, a bathroom and a kitchen. If you want to enjoy the city life, this is the one.

LIST SOTHEBY'S INTERNATIONAL REALTY

YUKIKO TAKANO

+81 3 6277 1159 FORM@JAPAN-SIR.JP

JAPAN-SIR.JP, PROPERTY ID YXE3QR

**129,800,000 JPY**



## TOKYO

### JAPAN

### Nampeidai Estate

Located in one of the most prestigious residential areas in Tokyo. The popular T-square is in a lovely neighborhood within walking distance of many boutique shops and restaurants. This 3 story house includes 5 bedrooms, 2.5 bathrooms, a formal dining room, a patio, a courtyard, a two car garage and more. The designer house was conceived by Matsuda Hirata featuring refined interiors with light-infused, soaring ceilings incorporating sunlight and exquisite materials to give a sense of grandeur to the whole room.

LIST SOTHEBY'S INTERNATIONAL REALTY

YUKIKO TAKANO

+81 3 6277 1159 FORM@JAPAN-SIR.JP

JAPAN-SIR.JP, PROPERTY ID B36N8G

**800,000,000 JPY**





## PUERTO MONTT, LAKES REGION

### CHILE

### Eco Luxury Patagonia Paradise

A 3,600 hectare Patagonian Sanctuary in the Lakes District of Chile. This luxurious ecological reserve offers over 2,600 hectares of endangered Valdivian Forest, extraordinary flora and fauna, as well as another 800 hectares which include prairies, recreational facilities, paths, stables, marina, boat house and 3 beaches along its 21 km. of Pacific Ocean coast. The complex includes 6 luxurious independent villas and a main lodge consisting of social areas, a professional kitchen, a spa with sauna and steam room, gym, meditation room, and heated pool. The 6 villas, are fully furnished and consist of 18 en suite bedrooms. This is an exceptional retreat with unique potential.

**CHILE SOTHEBY'S INTERNATIONAL REALTY**

**YOLANDA TEJEDA**

+56 97 409 4405 YTEJEDA@CHILESIR.COM

CHILESIR.COM, PROPERTY ID WKK9X7

**\$10,900,000**



## BEVERLY HILLS

### CALIFORNIA

### Opulent John Byers, AIA 1920's Estate

Richly detailed Beverly Hills Spanish compound steeped in Hollywood glamour, designed by John Byers, AIA and sited on lush and private, one plus acre with sweeping city and ocean views.

**SOTHEBY'S INTERNATIONAL REALTY PACIFIC PALISADES BROKERAGE**

**ENZO RICCIARDELLI, SUZETTE ABBOTT**

+1 310 255 5467, +1 818 621 4908

ENZO.RICCIARDELLI@SOTHEBYSHOMES.COM

1500SEABRIGHTPL.COM

**\$26,900,000**



## NEWPORT BEACH

### CALIFORNIA

### Exclusive Lido Isle Harbor Front Home

Situated peacefully along the harbor front, with forward-facing ocean breezes and Pacific sunset views, this home site enjoys a tranquility and location that are second to none. The location epitomizes Newport Beach luxury and the aura of Lido Isle.

**HÔM SOTHEBY'S INTERNATIONAL REALTY**

**NANCY CASEBIER, ERIC BERGMAN**

+1 949 395 8432, +1 949 370 4044

SOTHEBYSREALTY.COM, PROPERTY ID T5QF9E

**\$8,750,000**





## NEWPORT COAST

### CALIFORNIA

### Villa Del Lago

Evoking the timeless feel of a European estate, Villa del Lago combines classic tradition with every convenience. Recently completed using exquisite materials sourced from Italy, the 17,000+ sq. ft. villa is set on 12.47 acres. It is a secluded oasis, private and secure, with panoramic views of coastal canyons, city lights, and the Pacific. Beyond the gatehouse is a cascading lake of over one acre, tennis court, stable, riding ring, putting green, pool pavilion. Its sun-blessed slopes are perfect for a vineyard. Finishes include rare marble and limestone, intricate ceilings, gold leaf, and artisan ironwork. Professional kitchen, butler's kitchen, china/silver room, conservatory dining, wood-paneled lounge with bar and boardroom, and a master wing with living and screening rooms. Basement level amenities include an indoor pool, high-tech theater, gym and sauna, wine cellar, and staff rooms. Garaging for 14+ cars.

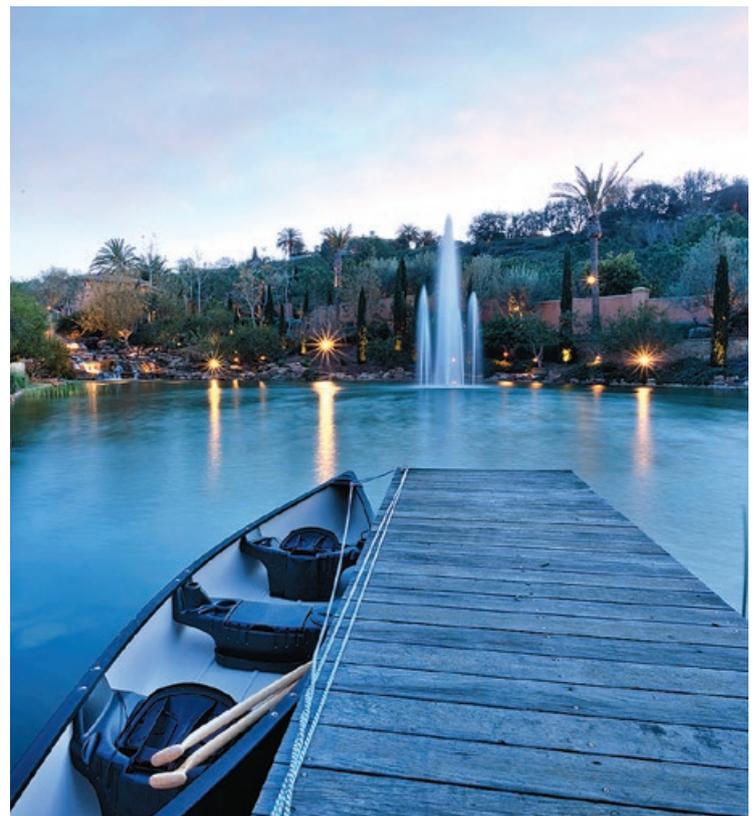
HÔM SOTHEBY'S INTERNATIONAL REALTY

JOHN STANALAND

+1 949 689 9047 JOHN.STANALAND@SOTHEBYSREALTY.COM

SOTHEBYSREALTY.COM, PROPERTY ID 4Z876J

**\$55,000,000**





## BEL AIR

### CALIFORNIA

### Bel Air Promontory View Estate

Trophy Bel Air Estate. Located at the end of a long private drive to a gated motor court is this dramatic 80's architectural, approximately 9,753 sq. ft. home, set on a promontory of nearly 4 acres. Huge 2 story atrium, wonderful wood work, tennis court, additional 5 car garage, pool, very private. Breathtaking views in all directions.

**SOTHEBY'S INTERNATIONAL REALTY PACIFIC PALISADES BROKERAGE**

**JAMES RESPONDEK**

+1 310 488 4400 JAMES.RESPONDEK@SOTHEBYSHOMES.COM

SOTHEBYSHOMES.COM/SOCAL, WEB ID 0344097

**\$24,888,000**



## PACIFIC PALISADES

### CALIFORNIA

### The Vicino Leed House

Breathtaking ocean, coastline and city views likened to a view from a first class seat in a private jet or from the deck of a luxury ocean liner. "The Vicino House" is extremely rare and difficult to replace. Platinum LEED, "Leadership in Energy and Environmental Design", certifies the highest rated green build technologies. Superbly executed design using the best of sustainable, efficient and healthful materials i.e. Ipe wood, bio-lime plaster, recycled glass, radiant heat, P.V. solar and LED lighting. The comfortable yet sophisticated open floor plan intuitively blends indoor to outdoor creating the ultimate in a luxurious and healthy living experience.

**SOTHEBY'S INTERNATIONAL REALTY PACIFIC PALISADES BROKERAGE**

**JAMES RESPONDEK**

+1 310 488 4400 JAMES.RESPONDEK@SOTHEBYSHOMES.COM

SOTHEBYSHOMES.COM/SOCAL, WEB ID 0344096

**\$5,795,000**





## LA JOLLA

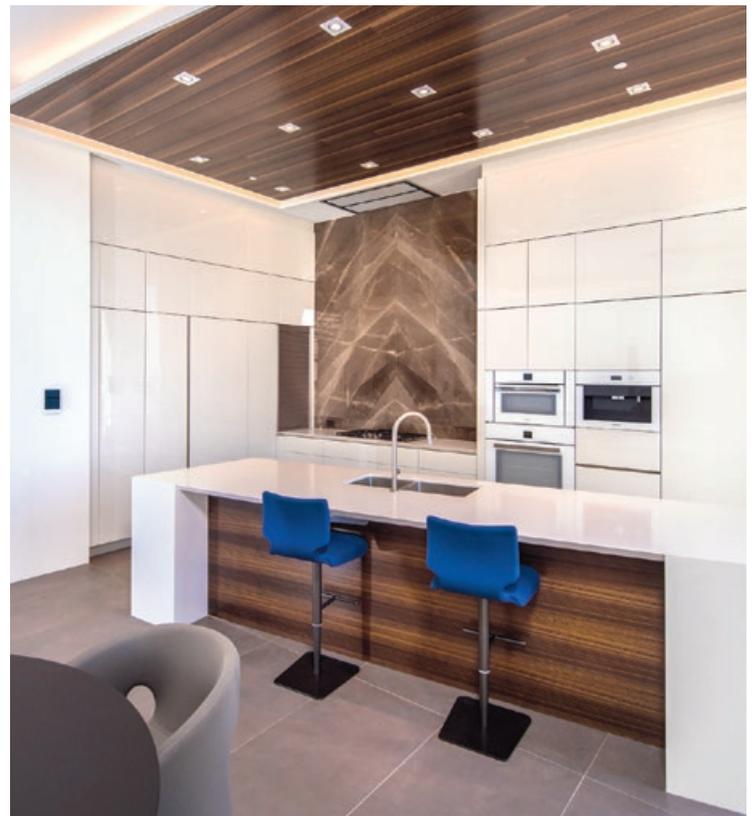
### CALIFORNIA

### Muse La Jolla

Sixteen exclusive residences. Four limited edition penthouses. One unparalleled opportunity. A remarkable architectural pedigree, prestigious location, unrivaled panoramic views and a truly exceptional design, Muse La Jolla is a trophy property that is incomparable. Initially conceptualized and designed by famed architects Ladd and Kelsey, the renovation of this iconic building preserves the integrity of the architects' original modernist vision while elevating the property to a whole new level that meets the expectations of modern luxury. The extraordinary attention to detail creates a striking canvas for the finest interior materials and finishes. Every element of this one-of-kind property has been meticulously designed and curated for discerning buyers. This awe-inspiring model residence is ready to tour.

**PACIFIC SOTHEBY'S INTERNATIONAL REALTY**  
**BRETT DICKINSON, DEBORAH GREENSPAN**  
+1 858 204 6226 BRETT.DICKINSON@SOTHEBYSREALTY.COM  
+1 619 972 5060 DEBORAH.GREENSPAN@SOTHEBYSREALTY.COM  
PACIFICSOTHEBYSREALTY.COM, PROPERTY ID NRH8CZ

**PRICE UPON REQUEST**





## SAN DIEGO

### CALIFORNIA

### Private Ocean Views

Tucked behind a private entry above the beach in Carlsbad, this custom built oceanfront estate comes with direct, private access to the sand. The oversized patio maximizes the outdoor experience and provides multiple vantage points to enjoy the ocean views.

**PACIFIC SOTHEBY'S INTERNATIONAL REALTY**

**ERIC IANTORNO, CLINTON SELFRIDGE**

+1 858 256 7005 ERIC.IANTORNO@SOTHEBYSREALTY.COM

PACIFICSOOTHEBYSREALTY.COM, PROPERTY ID XY3S52

**\$11,495,000**



## SAN DIEGO

### CALIFORNIA

### Luxury Ranch Retreat

Beautiful 640 plus acre luxury ranch retreat, less than an hour from beach and downtown. This property offers a gorgeous main house, guest homes, pool pond, massive barn, outdoor dressage riding arena, skeet shooting range, paintball park and more.

**PACIFIC SOTHEBY'S INTERNATIONAL REALTY**

**ERIC IANTORNO**

+1 858 256 7005 ERIC.IANTORNO@SOTHEBYSREALTY.COM

PACIFICSOOTHEBYSREALTY.COM, PROPERTY ID ZMHNNW

**\$11,450,000**



## SAN DIEGO

### CALIFORNIA

### Oceanfront Masterpiece

Exquisite newly constructed oceanfront masterpiece with breathtaking views from La Jolla to Dana Point. The quality of brand new construction and timeless designer details make this home one of the rarest trophy properties on the Pacific coast.

**PACIFIC SOTHEBY'S INTERNATIONAL REALTY**

**ERIC IANTORNO, CLINTON SELFRIDGE**

+1 858 240 8010 ERIC.IANTORNO@SOTHEBYSREALTY.COM

PACIFICSOOTHEBYSREALTY.COM, PROPERTY ID SMTRPH

**\$9,495,000**



## SAN DIEGO

### CALIFORNIA

### Exquisite Bayfront Contemporary

Exquisite bayfront contemporary with rare private dock offers inspired architecture and flawless interior design. Enjoy elegant living spaces, sparkling bay and marina views, chef's kitchen, large dining room, expansive outdoor patios and private lawn.

**PACIFIC SOTHEBY'S INTERNATIONAL REALTY**

**ERIC IANTORNO, BRETT DICKINSON**

+1 858 256 7005 ERIC.IANTORNO@SOTHEBYSREALTY.COM

PACIFICSOOTHEBYSREALTY.COM, PROPERTY ID 2HLXNY

**\$7,900,000-\$8,900,000**



## SAN DIEGO

### CALIFORNIA

### Iconic Coastal Estate

Newly constructed coastal Mediterranean masterpiece on the bluff and nestled among the protected beauty of the Torrey Pines State Reserve. Uniquely positioned on the southernmost waterfront lot in Del Mar, with unobstructed ocean views.

PACIFIC SOTHEBY'S INTERNATIONAL REALTY

ERIC IANTORNO

+1 858 256 7005 ERIC.IANTORNO@SOTHEBYSREALTY.COM  
PACIFICSOOTHEBYSREALTY.COM, PROPERTY ID X8PE3G

**\$29,000,000**



## SAN DIEGO

### CALIFORNIA

### Remarkable 560 Acre Ranch Retreat

Extraordinarily private ranch retreat, surrounded by national forest and located just an hour by car from San Diego or 20 minutes by helicopter. Double S Ranch is private, self sustainable and offers residents the complete ranch experience year round.

PACIFIC SOTHEBY'S INTERNATIONAL REALTY

ERIC IANTORNO, BRETT DICKINSON

+1 858 256 7005 ERIC.IANTORNO@SOTHEBYSREALTY.COM  
PACIFICSOOTHEBYSREALTY.COM, PROPERTY ID K2PJ7R

**\$16,000,000**



## SAN DIEGO

### CALIFORNIA

### Tranquil Gated Craftsman Estate

Spectacular estate with panoramic views of the bay, Coronado, and downtown San Diego skyline, designed for indoor/outdoor entertaining. Custom masterpiece unique design using exotic woods and quality craftsmanship, blending artistry and livability.

PACIFIC SOTHEBY'S INTERNATIONAL REALTY

ERIC IANTORNO, CLINTON SELFRIDGE

+1 858 256 7005 ERIC.IANTORNO@SOTHEBYSREALTY.COM  
PACIFICSOOTHEBYSREALTY.COM, PROPERTY ID PXB6R5

**\$9,500,000-\$11,500,000**



## SAN DIEGO

### CALIFORNIA

### Oceanfront Tuscan Villa

Completed in 2016, this new construction, Tuscan villa offers extraordinary designer finishes and spectacular ocean views. Upon entry, frameless glass doors open to the expansive patio overlooking the Pacific Ocean, bringing the outside in.

PACIFIC SOTHEBY'S INTERNATIONAL REALTY

ERIC IANTORNO, CLINTON SELFRIDGE

+1 858 240 8010 ERIC.IANTORNO@SOTHEBYSREALTY.COM  
PACIFICSOOTHEBYSREALTY.COM, PROPERTY ID KFYZFM

**\$12,900,000**



## SAN DIEGO, TIERRASANTA

CALIFORNIA

### X Model Home

You can now purchase the X model home for this community. It was first sold with over \$100,000 worth of upgrades including solar (owned). Views across the canyon and golf course.

PACIFIC SOTHEBY'S INTERNATIONAL REALTY

ROSS STASIK

+1 619 587 0631 ROSS.STASIK@SOTHEBYSREALTY.COM

PACIFICSOTHEBYSREALTY.COM

**\$780,000**



## WESTLAKE VILLAGE

CALIFORNIA

### Gated Palatial Villa

Palatial one story villa is in the guard-gated Country Club Estates featuring a 7 car garage, 7 bedrooms, media room music room, wine cellar for 1,700+ bottles, 2 gyms, 4 offices and second story library. Property sits on over 76,000 sq. ft.

SOTHEBY'S INTERNATIONAL REALTY WESTLAKE VILLAGE BROKERAGE

JOAN YOUNG, CATHIE MESSINA

+1 818 335 8047 JOAN.YOUNG@SOTHEBYSHOMES.COM

1087VISTARIDGE.COM. WEB ID 0423882

**\$8,900,000**



## KEALIA, KAUAI

HAWAII

### Oceanfront Kauai: Kealia Kai

Ten acre gated oceanfront estate with beautiful home, guest house and pool plus an orchard and the right to build another home and guest home. Privacy, views and easy beach access.

OCEANFRONT SOTHEBY'S INTERNATIONAL REALTY

DEBRA BLACHOWIAK, R(B), PAUL KYNO, R(S)

+1 808 639 2437 DEBRA@OCEANFRONTSIR.COM

+1 808 651 3287 PAUL@OCEANFRONTSIR.COM

OCEANFRONTSIR.COM, PROPERTY ID Z46YFJ

**\$8,250,000**



## KEALIA, KAUAI

HAWAII

### Oceanfront Kauai: Kealia Kai

Spacious oceanfront lots with gorgeous mountain views within the exclusive Kealia Kai development. Lots range in size from 3 to 8 acres. This is a perfect once in a lifetime opportunity to build your dream home in paradise.

OCEANFRONT SOTHEBY'S INTERNATIONAL REALTY

DEBRA BLACHOWIAK, R(B), PAUL KYNO, R(S)

+1 808 639 2437, +1 808 651 3287

OCEANFRONTSIR.COM

**FROM \$1,200,000**



## KAHALA

### HAWAII

### 926 Kealaolu Avenue

In the illustrious Kahala neighborhood, within short distance from the historic Waialae Country Club and beaches, this privately-gated, 5 bedroom, 5.2 bath home affords comfort and style. Exquisite detail is seen throughout, from tropical hardwood entryways, built-in cabinetry and flooring to custom Balinese woodworking adorning ceiling areas and wall hangings. An expansive floor plan is enhanced by wood-framed glass egresses, inviting the tropical outdoors into most living areas, including dining area with wet bar. Pool and grill amenities, and the 1 bedroom cottage surrounded by meticulously landscaped property provides a resort-like feeling. Grand Award Winner by the Building Industry Association of Hawaii Renaissance. Rarely does a home of this quality come to market.

**CARVILL SOTHEBY'S INTERNATIONAL REALTY**

**SCOTT CARVILL**

+1 808 263 5900 SCOTT@CARVILLSIR.COM

CARVILLSIR.COM, PROPERTY ID MDBJYT

**\$6,395,000**



## KAILUA

### HAWAII

### 136 Kaha Street

Brand new in Kailua. Be the first to live in this new Kailua home located on a quiet side street just one block from Kailua Beach. The spaciously appointed 4 bedroom, 4.5 bath home with separate entertainment cottage is designed around large covered lanais and a central pool. Vaulted ceilings, 8 ft. African Mahogany sliders and doors, and an open floorplan for entertaining are just some of the benefits of new construction with a beautiful layout.

**CARVILL SOTHEBY'S INTERNATIONAL REALTY**

**SCOTT CARVILL**

+1 808 263 5900 SCOTT@CARVILLSIR.COM

CARVILLSIR.COM, PROPERTY ID SKGX5Q

**\$2,595,000**





## INCLINE VILLAGE

NEVADA

### Water's Edge

Private lakefront retreat above a quiet cove with panoramic views of Lake Tahoe and the Sierras. Every detail welcomes and relaxes. Exquisite finishes and craftsmanship. 4 Season Tahoe lifestyle, easy access. Nevada residents enjoy generous tax advantages.

SIERRA SOTHEBY'S INTERNATIONAL REALTY

CLAUDIA THOMPSON

+1 775 233 4014 CLAUDIA.THOMPSON@SOTHEBYSREALTY.COM  
WATERSEGETAHOE.COM

**PRICE UPON REQUEST**



## INCLINE VILLAGE

NEVADA

### Pine Cone Circle

Highly coveted Incline Village location in a prestigious Lakeshore area. Rare opportunity to own 3 contiguous properties. Private HOA beach, pier, buoys. Steps to sandy beach and amenities. Friendly Nevada Taxes. May purchase together or individually.

SIERRA SOTHEBY'S INTERNATIONAL REALTY

CLAUDIA THOMPSON

+1 775 233 4014 CLAUDIA.THOMPSON@SOTHEBYSREALTY.COM  
PINECONECIRCLE.COM

**PRICE UPON REQUEST**



## GLENBROOK

NEVADA

### 231 Shakespeare Glade

In Historic Glenbrook on Lake Tahoe. Spectacular views of lake, meadows and mountains on .62 acres with 4 bedrooms, 4.5 baths. Gated community with private golf club, tennis club, pier and buoys. Nevada Residents enjoy favorable tax advantages.

SIERRA SOTHEBY'S INTERNATIONAL REALTY

CLAUDIA THOMPSON

+1 775 233 4014 CLAUDIA.THOMPSON@SOTHEBYSREALTY.COM  
GLENBROOKLAKEVIEW.COM

**\$4,250,000**



## GLENBROOK

NEVADA

### Tahoe Hidden Woods

Luxury and comfort in east shore Tahoe enclave. Classic Tudor home set against a backdrop of pristine forest and crystal blue water. Impeccable detail. Close to year round amenities, golf and world class skiing. Nevada residents enjoy friendly tax advantages.

SIERRA SOTHEBY'S INTERNATIONAL REALTY

CLAUDIA THOMPSON

+1 775 233 4014 CLAUDIA.THOMPSON@SOTHEBYSREALTY.COM  
HIDDENWOODSTAHOE.COM

**\$2,895,000**



## PARADISE VALLEY

### ARIZONA

### Mountain Shadows Condominiums

Mountain Shadows Resort Condominiums in Paradise Valley set the benchmark for luxury desert living. The resort property invites you to enjoy an exclusive lifestyle inspired by 1950s modernism and priceless desert views. The one-of-a-kind setting pairs neighborhood tranquility with resort luxury. Each condominium offers high-end appliances, hardwood flooring and a variety of furniture packages. Each day, savor ingredient-driven cuisine at Hearth '61, relax at The Citizens Club or enjoy a round on The Short Course. Owners also receive discounted home meal delivery, housekeeping, valet and much more. Call to learn more about ownership at Mountain Shadows Resort Condominiums.

**RUSS LYON SOTHEBY'S INTERNATIONAL REALTY**

**TIM HUNDELT**

+1 602 502 3958 TIM.HUNDELT@SOTHEBYSREALTY.COM

MOUNTAINSHADOWS.COM/OWNERSHIP/RESORT-CONDOMINIUMS

**FROM THE LOW \$800,000s**



## JACKSON HOLE

### WYOMING

### Breathtaking Natural Setting

This 6,740 sq. ft. Mountain Modern designed home with guest/caretaker apartment is on 3.5 acres and ideally located between town and the mountain resort. Teton views, pond and Snake River access make this home even more special.

**JACKSON HOLE SOTHEBY'S INTERNATIONAL REALTY**

**ED LIEBZEIT**

+1 307 413 1618 ED.LIEBZEIT@JHSIR.COM

JHSIR.COM

**\$5,950,000**



## JACKSON HOLE

### WYOMING

### Creekside Elegance

Enjoy this modern 11,500 sq. ft. home with stunning Teton views on 40 spectacular acres with nearly one mile of spring creek and your own golf practice area. Golf, fish, ski, bike all right here with privacy yet being close to amenities.

**JACKSON HOLE SOTHEBY'S INTERNATIONAL REALTY**

**ED LIEBZEIT**

+1 307 413 1618 ED.LIEBZEIT@JHSIR.COM

JHSIR.COM

**PRICE UPON REQUEST**



**BOISE**

**IDAHO**

### Fairy Tale Dream In Idaho Castle

Live a fairy tale life of luxury in an extraordinary residence. Geothermal radiant heat flooring, iron gate entrances, Idaho sandstone walls, portcullis, towers and elevator. Entertain with style on the rooftop terrace overlooking the courtyard and foothills.

**GROUP ONE SOTHEBY'S INTERNATIONAL REALTY**

**MISSY COMAN**

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GROUPONESOTHEBYSREALTY.COM, PROPERTY ID NJLL5Z

**\$3,150,000**



**BOISE**

**IDAHO**

### Treasure Valley View Estate

This exquisitely built estate embraces a world of accommodating features including Owyhee Mountain views, 5 hand-carved marble fireplaces, 3 level spiral staircase, 2 levels of solid walnut floors, salt water pool, and home theater. Luxury awaits.

**GROUP ONE SOTHEBY'S INTERNATIONAL REALTY**

**CAREY FARMER**

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GROUPONESOTHEBYSREALTY.COM, PROPERTY ID CL5YGC

**\$1,249,900**



**BOISE**

**IDAHO**

### Southern Living Charm

Relax in luxurious comfort in a home surrounded by mature landscaping for privacy. Steps away from the Boise Greenbelt and River. Welcoming front porch, gourmet kitchen, an office, main level guest suite, and a six-car garage all in a gated enclave.

**GROUP ONE SOTHEBY'S INTERNATIONAL REALTY**

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**\$1,080,000**



**BOISE**

**IDAHO**

### Classic Greek Revival

Elegant style reigns supreme in this updated classic home. Custom cabinets and high end appliances grace the kitchen with plenty of room for entertaining. Enjoy evenings on the veranda with beautiful and mature landscaping in this historic property.

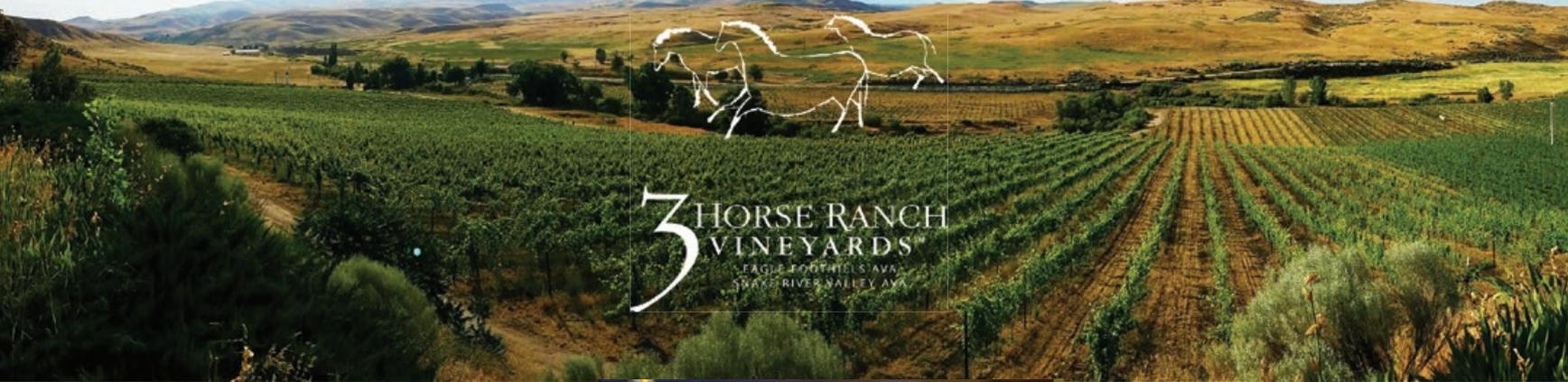
**GROUP ONE SOTHEBY'S INTERNATIONAL REALTY**

**MISSY COMAN**

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**\$975,000**

“Its rolling hills, sagebrush and dusty roads are reminiscent of thirty years ago on Red Mountain in Washington’s Yakima Valley.”  
*Eric Degerman - Great NW Wine*



The vineyard flows along the rich & fertile valley floor; up into the micro-climes formed by the southern slopes of the newly formed Eagle Foothills AVA. Merlot, Chardonnay, Syrah, Malbec, Cabernet Sauvignon, Viognier, Grenache, Roussanne, Pinot Gris, Cabernet Franc, Mourvedre and Petit Verdot - they all thrive here, nourished by abundant water and sunshine, creating one of the Northwest’s premiere wineries. The beautiful residence overlooks the valley, rolling hills and 180 degree views of the distant horizon. The wine club gathers in the tasting room cottage and the Library Collection of wines draws rave reviews. 850 acres await your dreams to take this prestigious land, vineyard and vibrant winery from where it has grown today (over 10,000 cases distributed in 6 states) to where your vision will take it tomorrow.



**Group One Sotheby's International Realty**  
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**\$12,700,000 plus inventory**



## DENVER

### COLORADO

#### Denver's most Sought-After Address

One of Denver's most coveted penthouses, PH3 offers dramatic panoramic views of the majestic Rocky Mountains, 88 acres of park space, and the burgeoning downtown skyline. Upgraded in 2016 with Hubbardton Forge custom lighting, Fusion granite, new Wolf, Sub-Zero and Bosch appliances, hickory wood floors and walnut cabinetry. Luxurious 4,660 sq. ft. of indoor living space flows inside and out to a private 360 ft. covered terrace. The main living area features a dual sided fireplace shared with the master study. The sumptuous master suite features 12 ft. floor-to-ceiling cantilevered windows, a spa-like bath, heated flooring, separate vanities, LED lighted mirrors and a 6 ft. soaking tub.

LIV SOTHEBY'S INTERNATIONAL REALTY

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LIVSOTHEBYSREALTY.COM, PROPERTY ID KD6QEL

**\$4,100,000**



## BEAVER CREEK

### COLORADO

#### Chateau #11 Ski-in Ski-out Estate

Located directly on Chateau Skiway, this magnificent ski-in/ski-out estate claims flawless views of the slopes and Beaver Creek's charming village. The 6 bedroom, 10 bathroom residence encompasses all that one desires.

LIV SOTHEBY'S INTERNATIONAL REALTY

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**\$15,900,000**



## EVERGREEN

### COLORADO

#### The Best of Soda Creek

This custom contemporary in Soda Creek enjoys spectacular views of the Continental Divide and Mt. Evans. Originally designed by celebrated Denver architect Michael Knorr, the home saw a thorough update in 2016.

LIV SOTHEBY'S INTERNATIONAL REALTY

ETHAN BULLOCK

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LIVSOTHEBYSREALTY.COM, PNSHDW

**\$1,500,000**



## TELLURIDE

### COLORADO

### Highlands Estate

One of the most extraordinary residences in the Telluride region, this stunning 8 bedroom, 8 full and 5 half bath residence offers unparalleled amenities including a 75 ft. indoor lap pool, AMF bowling alley, indoor commercial grade double lane shooting range, solarium and 2 hot tubs. The spectacular outdoor spaces offer extensive landscaping with a golf fairway, sand traps and putting green, thousands of sq. ft. of decks and patios, outdoor gazebo with full wet bar, stunning water feature and a full-scale replica Labyrinth at Chartres, France. The private setting boasts huge mountain views and easy access to skiing. The purchase also includes a platinum membership to the Telluride Ski and Golf Club.

**TELLURIDE SOTHEBY'S INTERNATIONAL REALTY**  
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 TELLURIDESOTHEBYSREALTY.COM, PROPERTY ID 2L4PMZ

**\$18,495,000**



## TELLURIDE

### COLORADO

### The Confluence

This Mountain Village estate sits on a knoll at the confluence of two ski runs and offers expansive mountain views. Built from giant spruce logs and local stone, this fully furnished 6 bedroom, 7.5 half bath home is 11,626 sq. ft., complete with soaring 27 ft. ceilings and almost 3,000 sq. ft. of heated decks and patios. The home also has a huge game room with assorted game tables and an authentic 1950's Rock'n Roll diner with soda fountain. Amenities include two master suites, bunkroom, private guest wing/caretaker's quarters, butler's pantry, theater/TV room and 3-car garage. Enjoy direct ski access and a great summer location just a short hike or bike from the Village Market and gondola terminal plaza.

**TELLURIDE SOTHEBY'S INTERNATIONAL REALTY**  
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 TELLURIDEBROKER.COM, PROPERTY ID DV7MCF

**\$8,995,000**





## TELLURIDE

### COLORADO

#### Modern Masterpiece in the San Juans

Spectacular in every way, this masterpiece of contemporary design speaks volumes with its architectural brilliance and unsurpassed craftsmanship - a timeless shelter for uncertain times. As one enters the home, snow-capped mountains appear through a wall of glass windows that create the southern boundary in the large, open living, dining and gourmet's kitchen - a clean, well-lighted place for entertaining family and guests alike. Every room within this home is bathed in natural light with incredible views of the surrounding San Juan Mountains, creating a seamless transition from indoor living to outdoor experience. This contemporary home offering is truly spectacular and simply irreplaceable.

**TELLURIDE SOTHEBY'S INTERNATIONAL REALTY**

**LARS D. CARLSON**

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TELLURIDESOTHEBYSREALTY.COM, PROPERTY ID TZYMEL

**\$7,100,000**



## BOZEMAN

### MONTANA

#### North Ridge Ranch

The only inholding section (640 acres) in the N. Bridger Mountains, surrounded by National Forest. Nice house and large garage/shop. Two charming cabins. Gated access with 2 mile private driveway to house. Helicopter site.

**BIG SKY SOTHEBY'S INTERNATIONAL REALTY**

**VIVIAN BRIDAHAM**

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SOTHEBYSREALTY.COM, PROPERTY ID W3973L

**\$5,995,000**



## GIG HARBOR

### WASHINGTON

#### Green Hills Farm

Bucolic setting on over 20 acres. Green Hills Farm is home to a thriving equestrian business. The property offers 2 homes, indoor and outdoor arenas, multiple barns and plentiful pasture. Proven to be an excellent event space. Close to downtown Gig Harbor.

**MARKETPLACE SOTHEBY'S INTERNATIONAL REALTY**

**HEATHER OSGOOD**

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MARKETPLACESOTHEBYSREALTY.COM, PROPERTY ID 39E793

**PRICE UPON REQUEST**



## SEQUIM

### WASHINGTON

#### Brilliant Sunsets- Sacred Lands

Perched on the coastline of the North Olympic Peninsula, water views of Sequim Bay and the Olympic mountain range serves up a feast for the eyes. The property consists of three buildings: a main lodge, a carriage house, and a guest house providing a plethora of possibilities. Canadian Pan Abode cedar logs grace all of the buildings and hardwood floors of oak and fir complete the setting. The main lodge showcases a Rumford stone fireplace. The living space seamlessly flows onto an expansive deck overlooking Sequim Bay and offers direct, private beach access with a deep water dock for boating, swimming, fishing, crabbing, or just a waterside picnic.



**MARKETPLACE SOTHEBY'S INTERNATIONAL REALTY**  
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OWNBAYROADBEAUTY.COM

**\$1,857,000**



## LEAVENWORTH

### WASHINGTON

#### Life in the Pacific Northwest

Welcome to Alpenglow Estate, a custom-built two-story home situated on over 2.5 acres in Leavenworth, the heart of the Pacific Northwest. Ascend the wraparound porch to a thoughtful floor plan, featuring 3 bedrooms, 2.75 bathrooms, with 3,098 sq. ft. of living space. Step into a spacious living room where vaulted ceilings lend themselves to natural light and the fireplace crackles on chilly evenings. Revel in a life connected to nature's seasons, where winter's snow-capped mountains give way to spring's lush greenery, and summer blooms at your doorstep. Alpenglow Estate is a treasure, whether it's your home away from home or an abode through every season.



**MARKETPLACE SOTHEBY'S INTERNATIONAL REALTY**  
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ALPENGLLOWESTATE.COM

**\$829,000**



## NASSAU

### BAHAMAS

#### Stanley

Gracious beauty and modern-day luxuries are equally realized in this extraordinary, Colonial beachfront home with 180 ft. of beachfront, 4 bedroom main house and 1 bedroom guest cottage. Boat dock, inviting pool and 30 KW generator.

**DAMIANOS SOTHEBY'S INTERNATIONAL REALTY**

**LANA RADEMAKER**

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SIRBAHAMAS.COM, PROPERTY ID 9Z64ZT

**\$4,900,000**



## ABACO

### BAHAMAS

#### Ocean Symphony

Elegant 2,300 sq. ft. oceanfront home with 3 bedrooms, 3.5 bathrooms. Unobstructed ocean views from the deck and infinity pool. Quality craftsmanship is evident in the modern kitchen. Includes dock slip in a protected harbor.

**DAMIANOS SOTHEBY'S INTERNATIONAL REALTY**

**CHRISTOPHER ALBURY**

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SIRBAHAMAS.COM, PROPERTY ID GJ9TED

**\$1,395,000 US**



## ANDROS

### BAHAMAS

#### Coop's Nest

Located on the same private island as Kamalame Cay, the recently named #1 hotel in the Caribbean, Bermuda and the Bahamas. 4,000 sq. ft. under roof, this 4 bedroom, 4.5 bathroom vacation retreat leads to 160 ft. of beachfront and resort-like amenities.

**DAMIANOS SOTHEBY'S INTERNATIONAL REALTY**

**VANESSA PRITCHARD-ANSELL**

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SIRBAHAMAS.COM, PROPERTY ID 24874

**\$1,840,000 US**



## HARBOUR ISLAND

### BAHAMAS

#### Jewelbox

Old world charm meets modern amenities in this historic Loyalist cottage. Complete with 3 bedrooms, 3 bathrooms and 1,850 sq. ft. of indoor living space, this well-appointed home is a favorite among design magazines. Impressive rental history.

**DAMIANOS SOTHEBY'S INTERNATIONAL REALTY**

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**\$1,650,000 US**



## NEW YORK

### NEW YORK

### The Woolworth Tower Residences

Originally commissioned by retail magnate F.W. Woolworth, architect Cass Gilbert's 792 ft. tall neo-Gothic masterpiece continues to capture the imagination and grace the world's most famous skyline. The 33 condominium residences developed by Alchemy Properties start on the 29th floor and are designed by world-renowned French architect, Thierry W Despont with a craftsmanship and attention to detail befitting this beloved landmark. With never more than two homes per floor, life at The Woolworth Tower Residences offers a club-like intimacy while surrounded by world class restaurants, hotels and shopping. The Gilbert Lounge, Woolworth pool, fitness studio, wine cellar and tasting room, bike room, on-site parking, resident-only lobby and white glove service ensures that while living in the most dynamic city in the world one has the amenities, privacy and security to feel right at home.

**SOTHEBY'S INTERNATIONAL REALTY EAST SIDE MANHATTAN BROKERAGE  
STAN PONTE, JOSHUA JUDGE**

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SOTHEBYSHOMES.COM, WEB ID 00111266

**PRICE UPON REQUEST**



A lush green forest scene. On the left, a large, dark tree trunk is prominent. A path leads from the foreground into the woods. On the right, a white garden urn sits on a pedestal. The text "Live in Beauty" is overlaid in the center.

Live in Beauty



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