

No. 34
FOOD FOR THOUGHT

Molecular gastronomy seems two-dimensional next to multisensory gastronomy. “It’s not our mouths we eat with, it’s our ears, our sense of touch,” says chef Jozef Youssef, the creator of gastro-project **Kitchen Theory** and a pioneer in the field. His science-meets-fine-dining salons—in a sleek London pop-up where, say, high-pitched music might be used to accentuate the sourness of a salad—have helped turn innovators like Ferran Adrià into disciples of cross-modal cuisine. For *Gastrophysics*, a year-long series of “future food” dinners starting in February, Youssef teams up with renowned Oxford researcher Charles Spence to preview how eating habits may adapt to climate change. Expect chemical compounds—and bugs, a traditional food source that may well be the next frontier (e.g., Youssef’s bee-pollen-based dessert, below). kitchen-theory.com



ITALIAN CRAFT, BRITISH STYLE

Designer Achille Salvagni’s limited-edition Emerald side tables and Santiago sofa at his new London atelier

A tony boutique holds the handmade treasures of Achille Salvagni.

Achille Salvagni opened his first gallery in the heart of London’s Mayfair in October. The Rome-based architect turned designer started producing limited-edition furniture under his own name just three years ago (sold at Maison Gerard, in New York), having designed numerous bespoke pieces for his yacht and residential projects. With his profile on the rise, Salvagni realized he needed somewhere to display his works. The space has been

designed like an old-fashioned parlor: “like a house on a road where people can stay for a cup of tea to discuss beauty,” explains Salvagni. Highlights include an onyx, bronze, and marble table lamp called Bubbles that Salvagni designed for Jeff Koons; a cabinet inspired by the lover of Emperor Hadrian (even the screws are handcrafted); plus silk rugs and objets d’art, too. Everything is made in Italy using age-old know-how: Salvagni is an expert in melding together styles and skills from different eras to create

perfectly balanced contemporary design. “I create pieces in the old manner with a new perspective,” he says of his approach.

There are plans to redesign the gallery every few months, and the salon-style space will soon be reimagined as a dining room. So, why London? “Rome is the best place to create, and London is the best place to sell at the moment,” says Salvagni. “It is the best window to the world.” *Achille Salvagni Atelier, 12 Grafton St., 44-20/7409-0026.*

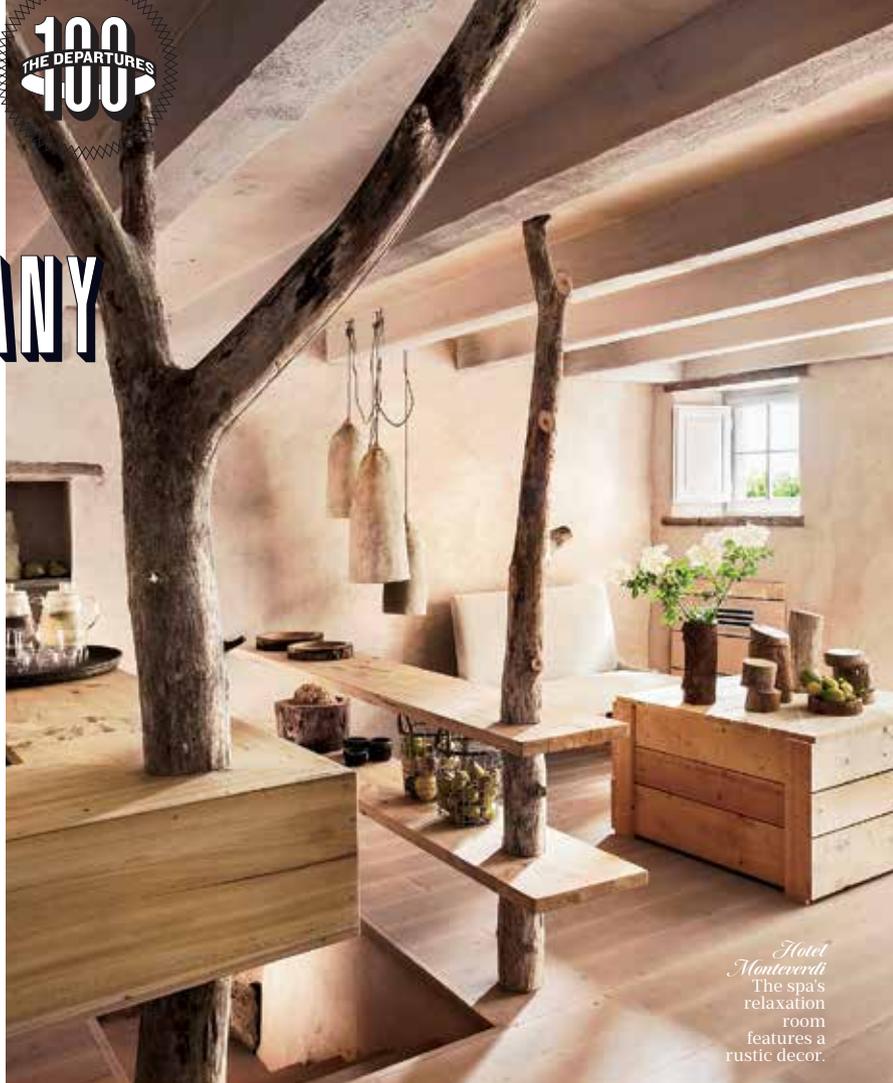
No. 36

A NEW SPA IN TUSCANY

Designer Ilaria Miani's perfect transformation

Hidden in the hills of Val d'Orcia, a medieval Italian village outside Florence, the serene **Hotel Monteverdi** unveiled in June an intimate two-treatment-room spa housed in a 15th-century granary. With bleached tree branches rescued from the property and one-of-a-kind tubs hand-carved from Travertine marble, the spa's streamlined aesthetic maintains a modern feel, while bringing the ancient Tuscan countryside indoors. "I like to say that these walls talk," says Italian designer Ilaria Miani, who has renovated more than 20 homes in the region and rarely takes on commercial projects like this one. "Once you discover the history of these ruins, it's very exciting to interpret its contemporary existence."

The spa also features Florentine skincare and fragrance brand Santa Maria Novella, which makes its all-natural formulas by hand using local ingredients. After a massage with cocoa and sweet almond oil, guests can soak in a pomegranate mineral bath while looking at the hillside. "You can't capture this view in photos. You can only have it once you're here," says Miani. *Via di Mezzo, Castiglioncello del Trinoro; 39/05-7826-8146.*



Hotel Monteverdi
The spa's relaxation room features a rustic decor.



No. 37 THE GOSPEL ACCORDING TO LIZ VICE

Liz Vice found her gift for music while performing in a church choir in Portland, Oregon. But Vice didn't grow up religious and avoids the gospel label. And though the songs on her debut album, *There's a Light*, invoke faith and redemption and, yes, even God, they're hip and modern and fun. And it's impossible to listen to Vice's music without acknowledging at least one higher power—her own soulful voice. lizvice.com

No. 38 A SECOND FIRMDALE HOTEL FOR NEW YORK

Manhattan's Kit Kemp-designed Crosby Street Hotel is getting an uptown sister, the **Whitby Hotel**, on 56th Street between Fifth and Sixth Avenues, this summer. firmdalehotels.com

No. 39 TEEING OFF IN NEW ZEALAND

Opened in October after much anticipation, **Tara Iti Golf Club** is a Tom Doak design a little more than an hour's drive north of Auckland, New Zealand. Set on a peninsula of sand dunes where a river meets the Pacific Ocean, the property has the undulations and rich textures of native plant life that golf connoisseurs love. "It's always special to build a real links course," the architect says. "And we went for it—we planted wall-to-wall fescue, with a few people scratching their heads because no other course in New Zealand has done that." Compelling holes abound—one early favorite is the seventh, which Doak said might be the shortest par-four he's ever built. "It's 260 yards to a tiny green with a hollow in front...kind of like the Valley of Sin [at St Andrews], only with a little more up and over to it." Tara Iti is a private club but there are plans to allow limited visitor play with board-of-directors approval. legacypartners.co.nz



CLOCKWISE FROM TOP RIGHT: BERNARD TOULLON; JOANN DOST; CHIMERA VAN ORNUM

No. 40 AMERICANS IN BURGUNDY

Where to master the art of French cooking

The best thing about going to work is my family,” says Marjorie Taylor, proprietress of the **Cook’s Atelier**, the cooking school she founded in Burgundy’s wine capital, Beaune, France, with her daughter, Kendall Smith Franchini. Taylor ran a cooking school and restaurant in Phoenix, Ruby Beet Gourmet, but moved to Beaune in 2008 to be closer to her daughter, who was there working for Kermit Lynch Wine Merchant. The duo began offering cooking classes in Taylor’s tiny apartment, and by 2013, they moved into a light-filled studio they turned into a teaching kitchen, store, and wine shop. The school runs a one-day Cook’s Atelier Day in Burgundy, which includes a market tour, class, and a long, wine-filled lunch, while multiday workshops add visits to farms and cheese makers. This year, the duo will launch a line of organic olive oils and spices. “We’ve really created a life that is slow and meaningful,” Taylor says. *Classes from \$270; 43 Rue de Lorraine; 33-6/8483-1618.*

Slow Food A salad of white and green asparagus, prosciutto, and egg



No. 41 AT-HOME FACELIFT

Acupuncture expert Shellie Goldstein is known among New York’s beauty cognoscenti for her Acufacial Resculpting System, a natural, nonsurgical facelift that combines acupuncture with microcurrent, ultrasound, and LED-light therapy. We saw instant lift after the first treatment, and the effects lasted weeks. Now Goldstein has developed a DIY kit, **Touch + Glow**, to use on the go. Continued practice over 30 days promises toned skin and fewer fine lines. \$100; *hamptons acupuncture.com.*

No. 42 RETURN TO THE REEF

In 1957, Sir David Attenborough, then a young reporter at the BBC’s newly formed television service, went scuba diving through Queensland’s Great Barrier Reef with a 16mm black-and-white camera. He called it the most exciting natural-history experience of his life. Almost 60 years later, the BAFTA-winning broadcaster returned, equipped with the latest 3-D filming technology. His new exploration of the planet’s most biodiverse World Heritage site is a visual knockout. With President Obama also highlighting climate change’s effect on the reef, it doubles as a call to arms. *The series, The Great Barrier Reef with David Attenborough, airs on BBC1 this winter.*



Rudder Reef, part of the Great Barrier Reef, in Queensland, Australia

No. 43

RICHMOND’S HOSPITALITY



The recently opened **Quirk Hotel** is a less serious (dare we say, quirky) alternative to the Jefferson, Richmond’s only five-star property. Developer Ted Ukrop and his wife, Katie, owner of the nearby Quirk Gallery, converted a department store into 69 art-filled rooms and five suites. *Rooms from \$240; 201 W. Broad St.; 804-340-6040.*