

MODERN LUXURY

Angeleno



THE FEAST ISSUE

MUST-TRY EATERIES
FROM NEW YORK
TO HAWAII

TOP NEW RESTAURANTS
AND THE HOT CULINARY
SCENE IN L.A.

MICHAEL
VOLTAGGIO'S
LUST-HAVES



88

DESIGN & REALTY

79 SPOTLIGHT Marvelously modern, the newly married Watervliet & Soho couple offers a multifaceted living for both.

80 JAVA Lawson-Birring founders Glenn Lawson and Grant Birring open up about SoCal style and their many upcoming projects.

81 BUZZ LA-based Bond Goodwin upholstered furniture partners daughter design dynamo Suzanne Blodstein and Kate Rheinstein. Bond Goodwin collaborates on the Freddie drink stand.

86 THEMES Whimsical butterflies take flight as an elegant new design trend.

88 HOME Two-faced founders—and husbands—dotted Blodstein and Suzanne Bond give us an all-access pass to their peak Beverly Hills estate.

TRAVEL & RECREATION

116 SPOTLIGHT At the Resort at Paws Up in Montana, the nation's finest elks, elk antler, and elk hunting are everywhere.

117 IT'S HOT The sparkling wines of Italy's Franciacorta region are reason enough to visit...the stunning landscape and cuisine are a delightful added bonus.

84

108 ADVENTURE Reach for the stars at these must-see lifetime solar-eclipse viewing parties.

120 RIDES Huntington's luxury automotive market will be now housed here.

FOOD & DRINK

121 SPOTLIGHT Savor California-inspired Mexican cuisine at West Hollywood hotspot Machete.

124 REVIEW Chef Miles Thompson is redefining classic dishes at Michael's.

126 PINT UP! Tony & Kim Karmalow and Katrina Scott share their wellness tips and tricks, and offer up a delicious vanilla latte recipe.

128 GLITZ Your go-guide for navigating L.A.'s dining scene. Lancer All Day is a casual and fine dining spot in South Monica, chef Michael Schwartz researches success and the expansion of his award-winning restaurant Petit Trois in New York.

SOCIAL SCENE

131 SNAPSHOTS Your invite to the city's most exclusive private parties and glamorous gatherings.

LOOK WHO'S TALKING

144 INNOVATOR Dining Group partner Lee Mano reflects on his 25 years in the restaurant biz.



TRAVEL & RECREATION



The dining pavilion at the resort's Cliffside Camp overlooks the confluence of the Blackfoot River and Elk Creek.

GIDDY UP As exquisite a blend of rusticity and luxury as may be found anywhere, **The Resort at Paws Up** has become a destination for many fun things since its inception in 2005—weddings, fly-fishing, cattle driving and lively family bonding among them. But this 37,000-acre property, 35 minutes outside Missoula, Mont., is rapidly becoming best known as a place to eat. There are good restaurants, of course—Pomp, for elevated American; Trough, for haunting huckleberry pancakes; and Tank, for bespoke cocktails with a mountain view—but the real reason epicureans make the trek is because Paws Up reigns as one of the foremost spots where toques like to go and cook. Among other delicious events, this year the resort started Cookbook Live, a series wherein big-time chefs visit and spend a few days showing you up close, how they make their magic. Check the schedule and make a reservation; after a day on horseback, followed by a hot stone massage with rocks pulled from the Blackfoot River, you're bound to have an appetite. *Rates from \$1,215 per night, pawsup.com —David Zivan*