

MODERN LUXURY

Angeleno



A TOUR DE FORK
OF AMERICA'S
BEST NEW
EATERIES

THE LUCQUES
GROUP'S 20TH
ANNIVERSARY

SIG WARD'S
LUST-HAVES,
TWO HOT
MALIBU POP-
UPS & MORE!



The feast issue

50 REASONS TO FINE DINE IN L.A. NOW

HOTEL BUZZ

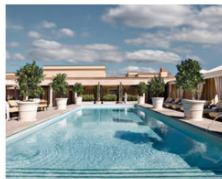
Checking In

By Laura Eckstein Jones

Hotels across the city are upping their game this summer with a slew of exciting launches and fresh renovations. First up, Ace Hotel DTLA is tapping into its California terroir with **Ace Rosé** (\$12 per glass, \$48 per bottle, acehotel.com), an original wine exclusively produced and bottled for the property's Best Girl restaurant and Upstairs rooftop bar. Developed in partnership with Healdsburg-based OENA Wines, with grapes sourced from the Central Valley, the savory vino contains notes of citrus zest, cedar shavings and ripe apricot. Meanwhile, **Montage Hotels & Resorts** (montagehotels.com) recently announced a partnership with best-selling author and Be Well By Kelly founder Kelly LeVeque. The celeb-loved nutritionist and health coach—Jessica Alba, Molly Sims and more are all fans—has created healthy, seasonal menu options for Montage Beverly Hills, Montage Laguna Beach and more, such as the Peaches and Green smoothie, wild French salmon salad, and buttery lime cod with slaw. Lastly, **WeHo go-to The Chamberlain West Hollywood** (one-bedroom suite rates from \$450, 877.686.2082, chamberlainwesthollywood.com) is set to reveal a stylish makeover this summer, with updated lobby and suite designs, a new rooftop pool deck and a guests-only restaurant with a gorgeous garden patio. The fashion-forward spaces will contain soothing monochromatic tones, contemporary furniture and a thoughtful art collection. Time for a staycation!



Clockwise from left: The new Ace Rosé is almost too pretty to open; Upstairs at Ace Hotel DTLA; enjoy fresh menu options from wellness guru Kelly LeVeque poolside at Montage Beverly Hills; imbibe alfresco at The Chamberlain West Hollywood's brand-new guests-only restaurant.



AMERICAN SPIRIT

New Swirled

The English reigned over the making of gin for so long that its predominant style remains the London dry. But now, centuries later, the colonies are making their mark. Here are three distinguished American-made options from across the country. —David Zivan

WEST COAST

Despite its boasty name, **Big Gin** (captivespiritsdistilling.com) out of Seattle is producing spirits with superb balance. Its London dry is ideal for any classic gin concoction, but try the Peat Barreled expression (\$35)—so elegant and woody you can sip it with a cube.



MIDWEST

When **Koval** (\$50, koval-distillery.com) launched 10 years ago, it was the first distiller in Chicago since the mid-1800s. The all-organic maker started with whiskey and now employs the used wood to age its barreled gin. The bottling retains the botanical-forward style of the original with softened edges and added spice.



EAST COAST

The makers of Philadelphia's **Bluecoat American** dry gin (\$30, philadelphiadistilling.com) call it "a revolutionary spirit" in homage to American history, but it's a refreshing, versatile product with strong orange bitters and citrus notes. Try it in an Aviation.

