

# Modern Luxury

SAN DIEGO

## Privanka CHOPRA

THE BAYWATCH  
BEAUTY ON SUCCESS,  
FAMILY & FEMINISM

**GOING...  
GOING...  
GONE!**

A-LIST SUMMER  
DESTINATIONS

### **WILD STYLE**

EVERYDAY CLASSICS  
WITH AMERICANA FLAIR

### **THE IT LIST**

SAN DIEGO'S TOP  
OPTIONS FOR  
HEALTH & BEAUTY

*Plus*

STEVEN SODERBERGH'S NEW SPIRIT  
BRILLIANT EARTH SPARKLES IN LA JOLLA  
ALEXA KADISH & JULIE BRAWN'S LUST-HAVES



## FOOD & DRINK

### guide

**Starlite** 🍷 Starlite is the hippest slow-food lounge in town. Try the organic mac and cheese, the all-natural Brandt Beef burger, a simple dish of grilled octopus or local legend singer-songwriter (and part owner) Steve Poltz's favorite veggie burger. On Tapas Tuesdays, small plates are just \$6. 3175 India St., 619.358.9766, [starlitesandiego.com](http://starlitesandiego.com) \$\$

**Trust** With a spray-painted mural and open kitchen, this hip restaurant is serving dishes with locally sourced ingredients from chef Brad Wise. Menu standouts include ricotta agnolotti, wood-grilled octopus and braised oxtail raviolini. 3752 Park Blvd., San Diego, 619.795.6901, [trustrestaurantsd.com](http://trustrestaurantsd.com) \$\$

### NORTH PARK/ SOUTH PARK

**Buona Forchetta** 🍷 Pocket-sized Buona Forchetta cranks out wood-fired pizza from its gold-tiled Ferrara oven, christened "Sofia" after the Italian owners' daughter. A twinkly sidewalk patio is buzzy at night, with table-waiting guests sipping wine and sharing stories. The chalkboard menu highlights nightly housemade pasta specials. 3001 Beech St., 619.381.4844, [buonaforchettasd.com](http://buonaforchettasd.com) \$

**Holy Matcha** 🍷 Holy Matcha, indeed! This new North Park addition is responsible for the influx of green goodies on social media that have been circulating as of late. From crepe cakes to smoothies, this spot uses matcha, a traditional Japanese green tea, for all treats. Owner Geraldine Riaduara has poised

the cafe to serve two types of the beverage—a ceremonial-grade matcha served traditionally and seasonal matcha sips—in addition to lattes, cappuccinos, light bites and pastries. However, the ambiance is the real star of the show. Every corner is Instagram-worthy: With plush pink seating and whimsical leafy wallpaper, there's no bad angle here. 3118 University Ave., [holymatchasd.com](http://holymatchasd.com) \$

### UNIVERSITY HEIGHTS/ NORMAL HEIGHTS

**Madison** 🍷 This acoustically brilliant, high-designed hot spot truly offers a unique dining experience. Start your evening with refreshing and light craft cocktails like The Umbrella and the Clover Club. For dinner, try the skirt steak paired with three adornments for dipping, or the grilled salmon skewers. 4622 Park Blvd., 619.269.6566, [madisononpark.com](http://madisononpark.com) \$

**Soda and Swine** 🍷 At this Normal Heights hot spot, meaty offerings include a customizable meatball menu with options for pork, beef, chicken and even quinoa. Finish it off with pies and a beverage from the old-fashioned jerk-pulled soda fountain. Next door, twin concept Polite Provisions has cocktails on tap. 2943 Adams Ave., 619.269.7632, [sodaandswine.com](http://sodaandswine.com) \$

### KENSINGTON/ EAST COUNTY

**Anthony's Fish Grotto** Originally opened on the

Embarcadero in 1946, the midcentury La Mesa location offers an outdoor fire pit and bocce court that flanks the restaurant's fountain-splashed lake. The handbattered fish and chips, and the red chowder taste like nostalgia in a bowl. Feeling adventurous? Enter the squid steak—a dish of the resto's own invention. 9530 Murray Drive, 619.463.0368, [gofishanthony.com](http://gofishanthony.com) \$\$

**BO-beau** 🍷 The Cohn Restaurant Group brings their brand of French countryside charm to La Mesa Village. The menu scores with locals who like their moules frites, Brussels sprouts and burger royale served by the fire pits on the groovy patio. 8384 La Mesa Blvd., 619.337.3445, [cohnrestaurants.com](http://cohnrestaurants.com) \$\$

**cucina SORELLA** Known as the "little sister" of CUCINA urbana and CUCINA enoteca, the newest rendition offers a spin on California-inspired Italian. Formerly Kensington Grill, the chic hangout displays an open kitchen where chef Daniel Wolinsky prepares crispy fried squash blossoms stuffed with herbed ricotta and heirloom tomato panzanella—just a couple of the standouts. 4055 Adams Ave., 619.281.4014, [urbankitchengroup.com](http://urbankitchengroup.com) \$\$

**Hive** 🍷 Hive is the latest cool-kid addition to S.D.'s famed Asian-food mecca, Convoy St., but make no mistake, this eatery is not like its neighbors. Ultimately, Hive will be a dining, drinking and entertainment venue with ultracool amenities new to the area. For starters, it boasts private karaoke rooms perfect for belting out a big hit—sans the embarrassment of singing



Tour select Balboa Park museums during this upscale wine event. Featuring tastings, unique art installations, live music, artisan food, and wine education.

### WINERIES

From local to international, wineries in each museum will have enticing tastings for every attendee.

### MUSEUMS

Explore the art, science and history our museums offer with glass in hand. Each will host several wineries, artisan food makers and breweries.

### ENTERTAINMENT

Each museum will feature a different theme with a variety of art and music.

### FOOD

From creameries to bakeries to desserts, your perfect pairings are covered thanks to our local artisans.

### BREWERIES

It wouldn't be a San Diego festival without our famous and diverse local breweries. Get to know San Diego's next big wave of artisans!

\$65 unlimited tasting  
\$100 VIP  
\$35 designated driver

For tickets or more information, please visit [www.thevineaffair.org](http://www.thevineaffair.org).

# Modern Luxury

SAN DIEGO

## OPEN HOUSE

SAN DIEGO'S HOT  
REAL ESTATE SCENE

## JEAN DECODING

SUMMER'S BEST  
DENIM LOOKS

## *Plus*

KRISTIN MAYER'S  
LUST-HAVES

CURADERO FIRES UP  
HOTEL PALOMAR

HOLLY NANULA  
CORNERS THE MARKET

## COMMON'S MOMENT

*The Musician, Actor &  
Producer Gets His Due*

MODERNLUXURY.COM





Holy Matcha's scrumptious matcha doughnuts perfectly match the store's pink and green aesthetic.

#### SWEET TREATS

## HARAJUKU STYLE

By Keri Bridgwater

The craze for Asian-inspired confections continues apace in San Diego, where a growing number of innovative imported sweet trends, like Harajuku-style crepes and Japanese brick toast, have been commandeering the mouths (and Instagram feeds) of local foodies. At **Square Bar Cafe** ([squarebarcafe.com](http://squarebarcafe.com)), a butterfly-wing mural forms the backdrop for photos of its rainbow-hued ice cream cones and Japanese cheesecake with ube (purple yam) icing. Made-to-order Thai-style rolled ice cream comes neatly tucked into cups topped with extras like mochi and condensed milk at modish **Bing Haus** ([binghaus.com](http://binghaus.com)). For ribbons of Taiwanese shaved snow, it has to be **Iceskimo** (858.216.1111), where current seasonal flavor lychee rose joins core favorites like black sesame and coconut. At the anime-themed **Your Story** ([yourstorysd.com](http://yourstorysd.com)), red bean-filled Japanese dorayaki (pancakes) are served with strawberries, matcha sauce and green tea ice cream. If you're in the mood for matcha, head to **Extraordinary Desserts** ([extraordinarydesserts.com](http://extraordinarydesserts.com)) for a slice of green tea-soaked ricotta Matcha Miso cake filled with Italian mascarpone, rum custard and whipped cream, or **Bobboi Natural Gelato** ([bobboi.com](http://bobboi.com)) for Matchella gelato. Over at **Holy Matcha** ([holymatchasd.com](http://holymatchasd.com)) the bite-size gluten-free matcha doughnuts regularly sell out before lunchtime.

30

MODERN LUXURY SAN DIEGO JUNE 2017 | [MODERNLUXURY.COM](http://MODERNLUXURY.COM)

FAB 5

## WISE MAN

Skip impersonal presents and treat your dad to memories that will last a lifetime with **five unforgettable Father's Day experiences.** —Jennifer Yun

### 1 BEER RUN

Enjoy a chauffeured San Diego brewery tour in a luxury vehicle where dad will experience local, family-run breweries led by a knowledgeable guide. From \$180, San Diego, 858.551.5115, [sandiegobeerwinespiritstours.com](http://sandiegobeerwinespiritstours.com)

### DRIVE TIME

Gotham Dream Cars' rentals allows Pop to choose from the biggest fleet of exotic and luxury cars available for rent. Think Aston Martin, Ferrari and Maybach. \$239-\$4,999 per day, San Diego, 310.919.3400, [gothamdreamcars.com](http://gothamdreamcars.com)

### 3 GO FOR THE GREEN

Gift Dad a private golf lesson with head golf professional Joe DeBock, PGA at Torrey Pines Golf Course. The hourlong lesson features video swing analysis and coaching. \$150, La Jolla, 858.581.7171, [torreypinesgolfcourse.com](http://torreypinesgolfcourse.com)

### THE DISH

Sur La Table's Cooking with Dad class is the perfect place to spend quality time together. Professional chef instructors will walk you through the steps to serve up a gourmet spread. \$49 per person, La Jolla, 858.228.1112, [surlatable.com](http://surlatable.com)

### 5 CRUISE THE BAY

Celebrate Father's Day on the water with Flagship's private yacht charter. The lavish boat features indoor and outdoor spaces, a full bar, catering services and a professional crew to take care of you and your guests. From \$1,500, San Diego, 619.234.4111, [flagshipsd.com](http://flagshipsd.com)



HOLY MATCHA DOUGHNUTS PHOTO BY STACY KECK



# Modern Luxury

SAN DIEGO

## OPEN HOUSE

SAN DIEGO'S HOT  
REAL ESTATE SCENE

## JEAN DECODING

SUMMER'S BEST  
DENIM LOOKS

## *Plus*

KRISTIN MAYER'S  
LUST-HAVES

CURADERO FIRES UP  
HOTEL PALOMAR

HOLLY NANULA  
CORNERS THE MARKET

## COMMON'S MOMENT

*The Musician, Actor &  
Producer Gets His Due*

MODERNLUXURY.COM





Holy Matcha's scrumptious matcha doughnuts perfectly match the store's pink and green aesthetic.

#### SWEET TREATS

## HARAJUKU STYLE

By Keri Bridgwater

The craze for Asian-inspired confections continues apace in San Diego, where a growing number of innovative imported sweet trends, like Harajuku-style crepes and Japanese brick toast, have been commandeering the mouths (and Instagram feeds) of local foodies. At **Square Bar Cafe** ([squarebarcafe.com](http://squarebarcafe.com)), a butterfly-wing mural forms the backdrop for photos of its rainbow-hued ice cream cones and Japanese cheesecake with ube (purple yam) icing. Made-to-order Thai-style rolled ice cream comes neatly tucked into cups topped with extras like mochi and condensed milk at modish **Bing Haus** ([binghaus.com](http://binghaus.com)). For ribbons of Taiwanese shaved snow, it has to be **Iceskimo** (858.216.1111), where current seasonal flavor lychee rose joins core favorites like black sesame and coconut. At the anime-themed **Your Story** ([yourstorysd.com](http://yourstorysd.com)), red bean-filled Japanese dorayaki (pancakes) are served with strawberries, matcha sauce and green tea ice cream. If you're in the mood for matcha, head to **Extraordinary Desserts** ([extraordinarydesserts.com](http://extraordinarydesserts.com)) for a slice of green tea-soaked ricotta Matcha Miso cake filled with Italian mascarpone, rum custard and whipped cream, or **Bobboi Natural Gelato** ([bobboi.com](http://bobboi.com)) for Matchella gelato. Over at **Holy Matcha** ([holymatchasd.com](http://holymatchasd.com)) the bite-size gluten-free matcha doughnuts regularly sell out before lunchtime.

30

MODERN LUXURY SAN DIEGO JUNE 2017 | [MODERNLUXURY.COM](http://MODERNLUXURY.COM)

FAB 5

## WISE MAN

Skip impersonal presents and treat your dad to memories that will last a lifetime with **five unforgettable Father's Day experiences.** —Jennifer Yun

### 1 BEER RUN

Enjoy a chauffeured San Diego brewery tour in a luxury vehicle where dad will experience local, family-run breweries led by a knowledgeable guide. From \$180, San Diego, 858.551.5115, [sandiegobeerwinespiritstours.com](http://sandiegobeerwinespiritstours.com)

### DRIVE TIME

Gotham Dream Cars' rentals allows Pop to choose from the biggest fleet of exotic and luxury cars available for rent. Think Aston Martin, Ferrari and Maybach. \$239-\$4,999 per day, San Diego, 310.919.3400, [gothamdreamcars.com](http://gothamdreamcars.com)

### 3 GO FOR THE GREEN

Gift Dad a private golf lesson with head golf professional Joe DeBock, PGA at Torrey Pines Golf Course. The hourlong lesson features video swing analysis and coaching. \$150, La Jolla, 858.581.7171, [torreypinesgolfcourse.com](http://torreypinesgolfcourse.com)

### THE DISH

Sur La Table's Cooking with Dad class is the perfect place to spend quality time together. Professional chef instructors will walk you through the steps to serve up a gourmet spread. \$49 per person, La Jolla, 858.228.1112, [surlatable.com](http://surlatable.com)

### 5 CRUISE THE BAY

Celebrate Father's Day on the water with Flagship's private yacht charter. The lavish boat features indoor and outdoor spaces, a full bar, catering services and a professional crew to take care of you and your guests. From \$1,500, San Diego, 619.234.4111, [flagshipsd.com](http://flagshipsd.com)



HOLY MATCHA DOUGHNUTS PHOTO BY STACY KECK





# Modern Luxury

SAN DIEGO

## THE FEAST ISSUE

TOP NEW RESTAURANTS  
AND THE HOT CULINARY  
SCENE IN SAN DIEGO

*Plus*

MUST-TRY EATERIES FROM NEW YORK  
TO HAWAII, GREAT ESCAPES IN BAJA,  
RED O HEATS UP LA JOLLA





- 12 LETTER FROM THE PUBLISHER
- 14 LETTER FROM THE EDITOR
- 26 CONTRIBUTORS

## NOW IN SAN DIEGO

**29 SPOTLIGHT** Interactive art festival Wonderspaces pops up in Mission Valley.

**30 NOW** Enjoy dinner with music and starlight; feed your inner locavore at Liberty Public Farmers Market; all the world's fare comes to S.D.; Angélique Kidjo rocks Bayside Summer Nights; and more!

## SOCIETY & CULTURE

**43 SPOTLIGHT** With the ocean as a backdrop, *Modern Luxury San Diego's* Men of the Moment was a most memorable affair.

**44 ON THE SCENE** More from our salute to Men of the Moment: an arty dinner party kicks off SDMA's Art Alive weekend; C.J. Charles Jewelers owner Vahid Moradi fetes Patek Philippe watches; a lunch to honor the 25th anniversary of Sharp Mary Birch Hospital for Women & Newborns.

**52 AGENDA** Parade with San Diego LGBT Pride; set sail for a good cause; catch Steve Martin and Martin Short in the act of being hilarious; and more.



**54 EVENTS** The odds of finding food, fun and fast ponies at Del Mar this season are excellent!

## STYLE & BEAUTY

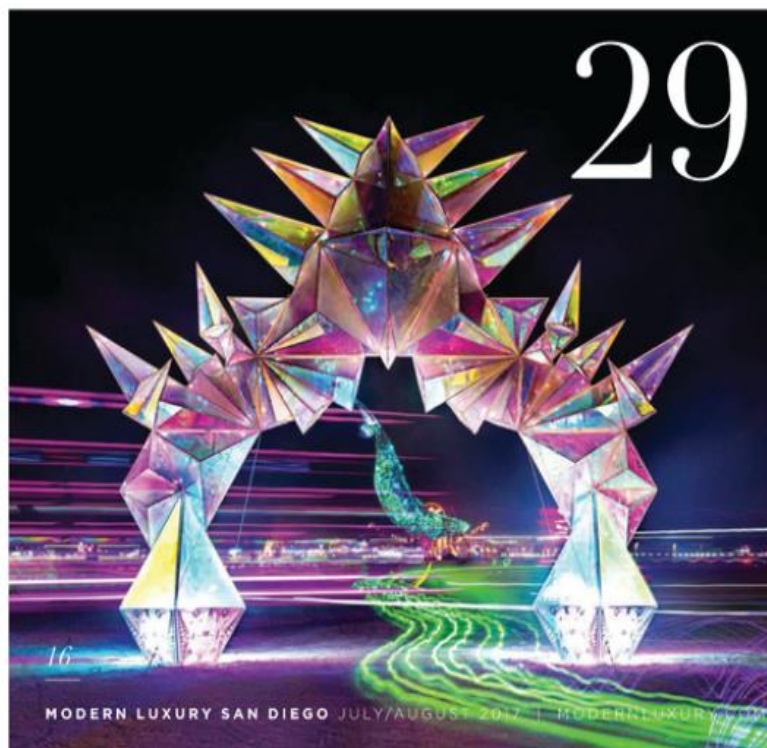
**57 SPOTLIGHT** Make a splash with new summer scent Tory Burch Bel Azur.

**58 LEGACY** Roger Vivier's creative director, Bruno Frisoni, on the brand's legacy, future and the iconic buckle that put the fashion house on the map

**60 HERITAGE** Indulge in an experience rich in iconic glamour at the new Spa Metropole by Givenchy in Monte Carlo, Monaco.

**64 WATCHES** The longtime relationship between Rolex and the golf world was on full display at this year's Masters Tournament in Augusta, Ga.

**66 WHAT I WANT NOW** Aside from good-for-you green tea, Holy Matcha owner Geraldine Ridaura reveals a few of her favorite things.





STYLE & BEAUTY  
what I want now



"I've been using this moisturizing balm since high school. I hate dry lips, and this one really does the trick."

The Lip Balm, \$60,  
La Mer, Nordstrom Fashion Valley,  
cremedelamer.com



"This floral and fresh Tom Ford fragrance is my signature scent."

Fleur de Portofino, \$225-\$995,  
Tom Ford, Neiman Marcus  
Fashion Valley, tomford.com



"I always throw these on before I leave the house. I love the angular design that really makes a statement."

Edge sunglasses, \$375, Céline, celine.com

"I love the size of this watch and it's so easy to dress up or down. I like pairing a masculine watch with a feminine look."

GMT Master II, \$8,450, Rolex, Westfield UTC, rolex.com



"These are the best boots ever. I love to wear them with high-waisted boyfriend jeans and a simple white T-shirt. It's easy, chic and classic."

Black textured velvet boots,  
\$895, Stella McCartney,  
stellamccartney.com

## HEAVEN SENT

By Kalah Siegel // Portrait by Jay Reilly

Enter North Park's newest sensation, Holy Matcha, and you'll find hip bloggers and foodies lining up to taste (and photograph) the cafe's menu, which features everything from traditional matcha tea to matcha-infused creations like horchata and doughnuts. Owner **Geraldine Ridaaura**'s concept is rooted in the superfood's health benefits. "Matcha fights free radicals, helps reduce stress and is loaded with antioxidants in general," the 28-year-old explains. Armed with the good-for-you ingredients, as well as the USD alumna's inimitable intuition and style, Holy Matcha's theme goes even further. The interior is intensely green and pink, from the banana-leaf wallpaper to the custom pink banquette. This summer, we'll all be screaming for matcha-flavored dairy-free soft serve. Here, the entrepreneur dishes on her lust-haves of the season. *Holy Matcha, 3118 University Ave., North Park, holymatchasd.com*



### 3

#### NOBU SAN DIEGO

Whether you're celebrating a special occasion or simply living the SoCal good life, chef Nobuyuki Matsuhisa's innovative Japanese fusion cooking at Nobu San Diego, in the Hard Rock Hotel San Diego, is not to be missed. A daily dive into the Pacific Ocean yields the chef's fresh, supremely unctuous, live local uni (sea urchin), served in its own spiny shell with dollops of wasabi salsa. In summer, crispy soft-shell crab gets a sweet treatment with shiso-pickled watermelon. Wow! 207 Fifth Ave., downtown, 619.814.4124, [noburestaurants.com](http://noburestaurants.com)



## OVER-THE-TOP EXPERIENCES



#### THE GRASS SKIRT

A speak-easy tiki lounge, The Grass Skirt is your passport to paradise, tucked away inside Good Time Poke. Beverage Director Steven Tuttle creates an array of tropical concoctions and classic beverages. As a special bonus, he stocks some of the rarest rums in SoCal behind the bar. As for eats, executive chef Brian Redzikowski whips up equally creative dishes, including bigeye tuna cones that often arrive in a treasure chest. 910 Grand Ave., Pacific Beach, 858.412.5237, [thegrassskirt.com](http://thegrassskirt.com)

#### MILLE FLEURS

Gracious service and elegant French fare with California flair are on offer at grande dame Mille Fleurs, a mainstay of fine dining in Rancho Santa Fe for more than 30 years. Adhering to the "elevated business casual" dress code, diners savor extravaganzas such as seared foie gras on sautéed white peach, cognac-flambéed shallots and fried sage; pasta with white truffles; and Tsar Nicoulai Caviar (American white sturgeon roe and creme fraiche, served with a buckwheat blini). 6009 Paseo Delicias, Rancho Santa Fe, 858.756.3085, [millefleurs.com](http://millefleurs.com)



## 3 TRENDING INGREDIENTS

#### RHUBARB

If you've been on social media lately, specifically Instagram, you've noticed rhubarb is having a moment. The colorful vegetable that looks, acts and tastes like a sweet, tart fruit is popping up in restaurants all over San Diego in appetizers, entrees, desserts (like strawberry rhubarb cobbler at The Red Door) and cocktails.

#### OPAH

Any seafood restaurant worth its salt in San Diego has opah on its menu right now. An abundant species native to the Pacific Ocean, it's sustainable, hearty and works nicely as a meat substitute. Look for it on the menu at Wrench & Rodent Seabassropub ([seabassropub.com](http://seabassropub.com)), The Hake

([thehake.com](http://thehake.com)) and cucina SORELLA ([urbankitchengroup.com/cucina-sorella-kensington](http://urbankitchengroup.com/cucina-sorella-kensington)). Home chefs can buy opah from Catalina Offshore Products ([catalinaop.com](http://catalinaop.com)).

#### MATCHA

Matcha, the ancient Japanese caffeinated drink made from finely ground green tea powder, is now giving San Diego a jolt. Cocktail enthusiasts are sipping it in a Strike Anywhere (white rum, matcha, cacao, lime and black sesame) at Campfire ([thisiscampfire.com](http://thisiscampfire.com)). Dessert lovers are sampling it by the spoonful of rolled ice cream at Bing Haus ([binghaus.com](http://binghaus.com)). Purists, however, are drinking tea made from the antioxidant-rich stuff at Holy Matcha ([holymatchasd.com](http://holymatchasd.com)).

Opah "chorizo" and eggs, a sharing plate at The Hake, is composed of the meaty fish marinated in miso, one poached egg and ribbons of shaved celery.



THE GRASS SKIRT PHOTO BY ALLEN LIN; NOBU PHOTO BY HENRY HARGREAVES



## 4 MOST SUBLIME DESSERTS

### TARTE TATIN, LE PETIT BISTROT

Newly opened French kitchen Le Petit Bistrot turns out a classic tarte tatin that's a towering work of art. Made to order (allow 10 minutes), thinly sliced apples are baked in a puff pastry, topped with a scoop of creamy vanilla ice cream and crowned with an intricate sculptural swirl of caramel spun sugar. *C'est magnifique.* 7863 Girard Ave., La Jolla, 858.877.9462, [lepetitbistrotlajolla.com](http://lepetitbistrotlajolla.com)

### TRES LECHES DE CAFÉ, PUESTO

Taking a cue from Italian pastry chefs, Puesto's dessert artists soak vanilla sponge cake in coffee, turning its south-of-the-border classic, tres leches, into a cross-cultural treat. The balancing act of delicate and rich confections continues with the addition of mascarpone whip, mocha dressing and fresh strawberries for good measure. 1026 Wall St., La Jolla, 858.454.1260, [eatpuesto.com](http://eatpuesto.com)

### MATCHA DOUGHNUTS, HOLY MATCHA

North Park's chicest new addition has everything matcha-tea related, from beverages to healthy snacks to—you guessed it—guilt-free desserts including its wildly popular green matcha (and gluten-free) doughnuts. Stay a while and enjoy the cafe's charming aesthetic. 3118 University Ave., North Park, [holymatchasd.com](http://holymatchasd.com)

### YODEL, JUNIPER & IVY

When it comes to whimsy, Juniper & Ivy takes the cake with its version of the classic lunchbox treat, a yodel. Here, it's a cigar of moist chocolate cake filled with dark chocolate ganache and crispy hazelnut brittle, sprinkled with crunchy white chocolate pellets, drizzled with hot chocolate sauce and topped with strawberries. 2228 Kettner Blvd., Little Italy, 619.269.9036, [juniperandivy.com](http://juniperandivy.com)

The vision of executive chef Theivan Luce at Le Petit Bistrot, an updated take on tarte tatin is presented on a white plate with dots of butter salted caramel.