

DTLA GETS PROPER

PHOTO BY THE INGALLS

Kelly Wearstler does it again, designing her fourth Proper Hotel, opening in Downtown Los Angeles' Fashion District in early June. The 148-room property is inspired by Mexican modernism and housed in a 1920s California Renaissance Revival landmark building, including design details from France and Morocco that you might recognize if you tuned into Wearstler's MasterClass. James Beard Award-winning chef Suzanne Goin and restaurateur Caroline Styne lead the diverse dining options in three dynamic outlets, with global influences from Spanish to Moorish, Portuguese to Mexican, all paired with organic, natural, and sustainable wines. DTLA Proper's central location is within walking distance of the Staples Center, L.A. Live, MOCA, and the Broad Museum. **1100 S Broadway, properhotel.com/downtown-la**

PLAYFUL PAMPERING

The spa at Dorchester Collection's iconic Beverly Hills Hotel unveils a fresh new facelift after seven months of extensive refurbishment by Champalimaud Design, including a new relaxation room, nail suite, and relocated reception area. With just four treatment rooms and one duet suite for couples, the spa evokes a sense of serenity while maintaining a cheeky, playful attitude. Natural light from the citrus garden streams into the new nail suite, and updated treatment tables are equipped with warming heaters and a luxe cushion system that swallows guests in a cloud. More than 20 product lines, including Natura Bissé, NuFace, Valmont, UMA, and Knesko Skin, are featured throughout the extensive treatment menu. **9641 Sunset Boulevard, Beverly Hills, beverlyhillshotel.com**

GOOD GRAINS

Gisela Salazar-Golding is elevating fast casual, health conscious dining to delicious new heights at Grain Traders in West Hollywood. The build-your-own grain bowl concept is not new, but starting with a foundation of barley risotto with shiitake duxelles or forbidden rice with caramelized leeks and onions takes things to the next level. Choose a protein – gochujang tofu steak, citrus-marinated tuna tataki, or pulled char siu jackfruit – then add veggies like furikake baby corn sautéed in jalapeño butter and green curry eggplant casserole. Housemade sauces and pickles are complimentary. This is Grain Traders' second location (the original is in Singapore) and the all-day café includes a coffee and tea shop next door. **1010 N Fairfax Avenue, graintraders.com**

DENIM AND PEARLS



Two L.A. mainstay fashion brands, AMO and DONNI, teamed up for a chic-casual capsule collection that celebrates the whimsical mood of summers in SoCal. The line is a parade of denim pieces with pearl accents, designed to be comfortable yet commanding, a quality collection of everyday wearables with panache. The AMO x DONNI collection includes contemporary stonewashed overalls, a bucket bag, jean jacket, collegiate-inspired rugby pullover, ribbed cardigan, headband, and stonewashed denim popover with a faux-sherpa lined collar. Every piece is made in Los Angeles conforming to high ethical standards, and both founders are dedicated to giving back to their communities. shopdonni.com/collections/donni-collabs



BOTANICAL BREWS

Flying Embers Taproom is a true L.A. brewery, specializing in unique flavors of low-ABV hard kombucha, experimental beers, and probiotic hard seltzers. The new L.A. Arts District taproom serves better-for-you booze brewed in Ventura and "booch-tails" with flavors ranging from passionfruit elderberry to pineapple chili and grapefruit thyme. Pair the fruity and herbaceous beverages with clean comfort food from Comfort LA. This spring, the organic, fermentation-forward brand collaborates with L.A.-based visual artist Dewey Saunders on a limited-edition berry ginger boost, featuring Saunders' tropical psychedelia-inspired art on the can. The uplifting blend of organic antioxidant-rich superfruits and adaptogens is crisp, effervescent, and perfect for summer. **1581 Industrial Street, flyingembers.com**

