

# A FESTIVE SUBURBAN STAYCATION

Far from the maddening crowds of L.A., Terranea's oceanfront cliffside retreat feels almost like the Amalfi Coast. Nature walks to Point Vicente, archery lessons, seaside yoga, and CBD massages can be enjoyed year-round, and December marks the beginning of prime whale watching season, when gray whales journey from Alaska to breed in the warm waters of Baja California in Mexico. For the holidays, gingerbread decorating kits and Elf on the Shelf scavenger hunts are available for families along with a Christmas Eve reading of *'Twas the Night Before Christmas* by the grand lobby fireplace. **100 Terranea Way, Rancho Palos Verdes, terranea.com**



## MOUNTAIN MAJESTY

Located only a short two hours northeast of La La Land's subtropical climate, the forested village of Big Bear is already preparing for the magic of winter. Surrounded by the wild San Bernardino National Forest, the lakefront hamlet features two ski mountains plus an array of winter attractions and cozy accommodations, including three new minimalist-luxe cottages just a short walk, drive, or cross-country ski from Big Bear Village. Midnight Moon Cabins offer the quintessential holiday escape - sip hot chocolate by the fire as you listen to the whispering songs of ponderosa and sugar pines. The resort is comprised of three stylish cabins sprinkled throughout the town, each dressed in mid-century modern décor and swathed by towering pines. Rates started at \$299 per night. **midnightmooncabins.com**



## SKINCARE BY THE SEA

OSEA Malibu has pioneered plant-based skincare for decades with its ocean cleanser and organic seaweed face and body products, but the brand's intimate skincare studio along the busy shopping stretch of Abbot Kinney is still a hidden secret. Anyone who's used these skin-inspired products needs to visit for a gentle facial with layers of serums and masks that will leave your skin with a healthy beach glow. There are only three facials on the menu, and all will be offered at discounted prices for the holidays. December 18 and 19, Florals by Camila will pop up at the studio with sustainably sourced botanicals for gifting. **1732 Abbot Kinney Boulevard, Venice, oseamalibu.com**

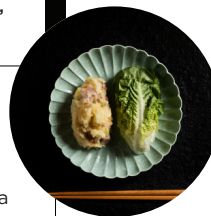


PHOTO BY CAMINO INDUSTRIES

## SAVORING JAPANESE TRADITION

Understated elegance is the name of the game at Imari, L.A.'s most authentic new Japanese restaurant in Brentwood by restaurateur Philip Camino. Begin with chilled fresh tofu that's as creamy as burrata alongside organic local vegetables served with brown rice miso for an umami punch. Seasonal seafood and Wagyu beef are imported from Japan, and even the traditionally straightforward chicken gyoza are impossibly juicy and flavorful, anchored by a crunchy bottom. There are delicate sushi hand rolls, crispy tempura, and housemade ice cream and sorbet too, all accompanied by a thoughtful sake program and Japanese beers. **13050 San Vicente Boulevard, imari-la.com**

## CUTTING-EDGE VEGAN

Smorgasburg fan favorite chef Tezeta "Tete" Alemayehu, an Addis Ababa, Ethiopia, native, just opened her first brick-and-mortar restaurant offering African-inspired vegan fare with a modern edge at Berbere. For approximately 200 days out of the year, half the population of Ethiopia fasts by abstaining from all animal products. Meat, dairy, and eggs might be forbidden, but bright and vibrant Ethiopian spices such as berbere, korerima, and beso bela are not, providing Alemayehu the perfect canvas to work her magic in dishes like blueberry teff pancakes and arugula barley salad with berbere toasted tempeh. There's a full juice bar too, with healthy juices and smoothies bottled on site, and guests can purchase signature sauces, like almond berbere spread, to take home. **510 Santa Monica Boulevard, Santa Monica, myberbere.com**



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