



GOLDEN AGE GLAM

Coastal glamour and the Beverly Hills Hotel's storied history inspired Gray Malin's debut experiential design project, the Gray Malin Cabana at the Beverly Hills Hotel. A public display of his timeless artwork and props from the 1950s and '60s transport loungers back to Los Angeles' Golden Age. Malin partnered with Serena & Lily to outfit the cabana with hand-stitched pillows, a custom chaise lounge, handwoven rug, tassel umbrella, and hanging chair. Most notably, CW Stockwell's signature banana leaf wallpaper, Martinique, graces the interior in a throwback to 1949 and is paired with a pink and white striped canopy ceiling. The one-of-a-kind cabana is available through the end of the year for a \$500 daily rental fee. **9641 Sunset Boulevard, beverlyhillshotel.com**



With international travel still precarious, dinner at L'Antica Pizzeria Da Michele in Hollywood is like being whisked away to Naples. This Los Angeles outpost of the iconic Neapolitan pizzeria uses the same recipe, oven, and ingredients to replicate the pizza from its original location in Italy circa 1870 (where Julia Roberts had a "love affair" with her pizza in *Eat Pray Love*). Owner Francesco Zimone designed the restaurant courtyard after those in Italy, but with a touch of Californian insouciance. Blue and white tiles line the walls surrounding the showpiece oven, where bubbling margherita, diavola, and truffle pizzas are masterfully crafted and delivered on long wooden paddles. **1534 N McCadden Place, damicheleusa.com**



BRINGING HOME THE BEEF

With diners cooking more frequently at home, the demand for high quality steaks has soared, and California has local options available for nationwide shipping. With six butchery and restaurant locations across the Golden State, Belcampo works with certified organic and humane farms using regenerative farming practices. The cattle are pasture raised and grass fed, ensuring the utmost nutrition and flavor. Flannery Beef is another homegrown L.A. favorite among Michelin-starred chefs like Kevin Meehan at Kali and Dave Beran of Dialogue. Flannery uses Holstein cows rather than Angus as they have more intramuscular fat, making for a marbled steak that's the closest you'll find to Kobe beef in the U.S. **belcampo.com & flannerybeef.com**



A FRESH CUT

Jonny Cota, the first season winner of Amazon Prime's fashion reality competition *Making the Cut* and founder of label SKINGRAFT, debuted his namesake label and downtown retail experience on August 1. Located at the Row DTLA, a booming campus of dining, retail, and office space, the 2,000-square-foot store is considered a new chapter for the L.A.-based designer, consolidating all of his fashion ventures under one name-plate. With a background in the creative arts - the designer began his career as a circus performer turned costume designer before finding his footing in fashion - Cota's designs seek to define the new avant-garde with art-inspired pieces like bandana printed kimonos and gothic beachwear. **767 S Alameda Street, jonnycota.com**

Celebrity "face scientist" Georgia Louise Vassanelli just opened a new Los Angeles atelier with three treatment suites, hidden behind tall hedges in an intimate private residence in West Hollywood. Bespoke facials include gua sha stone facial massage, sculpting and tightening microcurrent treatment, custom masks, and LED light therapy for a lifted look that will last for weeks. Vassanelli's loyal celebrity clients include Cate Blanchett, Amy Schumer, Karlie Kloss, Alexander Wang, and Linda Evangelista. Afterward, relax in the serenity garden with a cup of tea and marvel at your new glow. Along with her own skincare line, the facialist also carries Environs and Biologique Recherche. **8715 Bonner Drive, georgialouise.com**

HAPPY FACE

