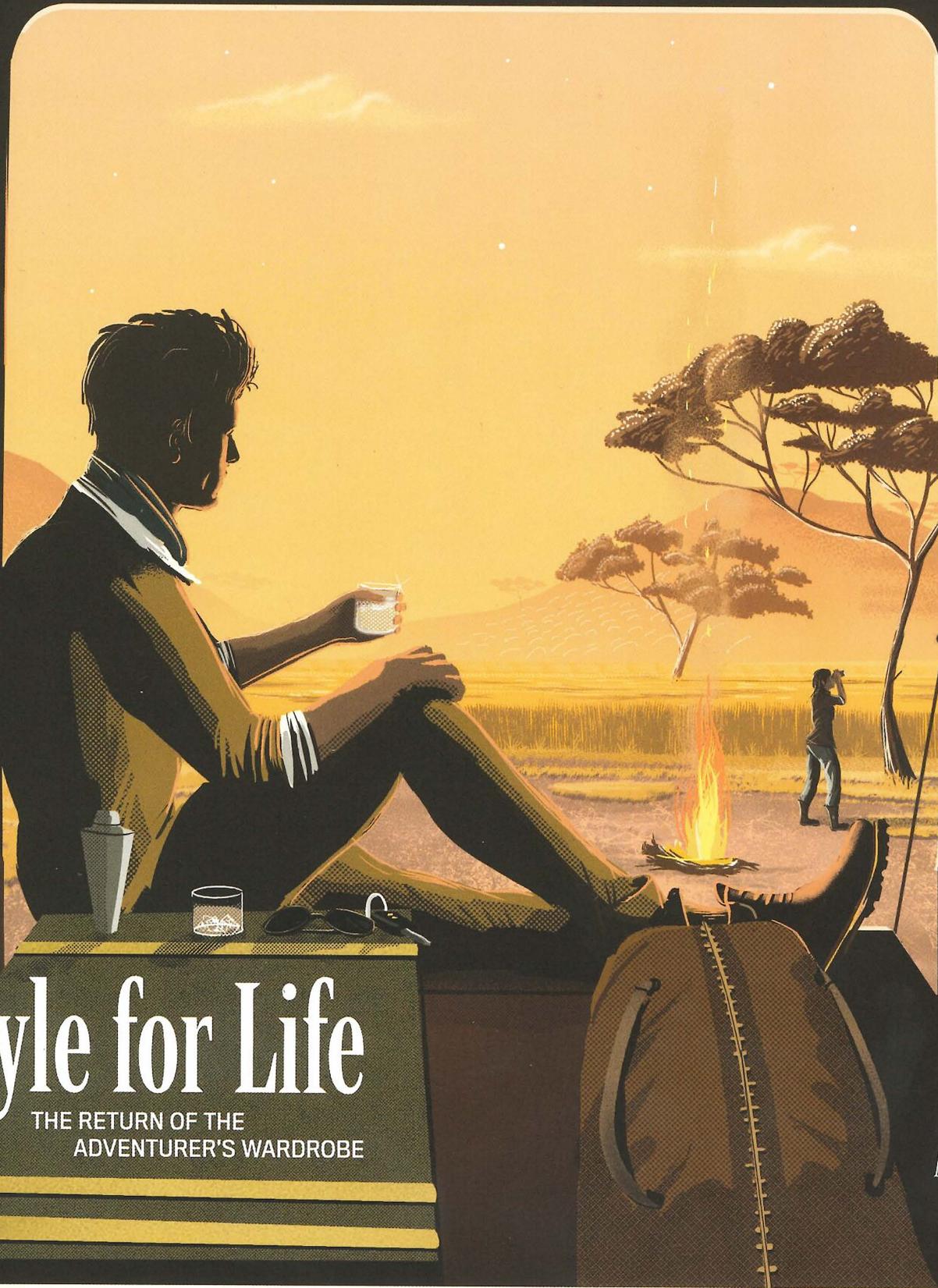


LUXURY WITHOUT COMPROMISE

Robb Report



Style for Life

THE RETURN OF THE
ADVENTURER'S WARDROBE

+
THE
ALL-TERRAIN
ASTON

A VR MOGUL'S
HIGH-TECH
HOUSE



Departments

THE GOODS

30

STYLE

The tailors around the world creating new takes on the suit, and upscale activewear for those forever on the go.

38

WATCHES

The new steel sport pieces to snag while the material is hot.



44

TRAVEL

A Four Seasons resort in the Bahamas that means travelers can leave their luggage at home.

48

FOOD & DRINK

Where to buy and try aged California wine; an Austin food-and-drink guide for the SXSW-goer.



P. 38

52

ART & DESIGN

The European Fine Art Fair's modern renaissance; Vera Lutter's camera obscura snaps of the Los Angeles County Museum of Art.

18
CONTRIBUTORS

20
EDITOR'S LETTER

23
OBJECTIFIED
A round-faced Richard Mille, a peacock-inspired chair and a nostalgic (yet forward-looking) racecar.

28
THE DUEL
The 1962 Ferrari 250 GTO vs. the 2019 Bugatti La Voiture Noire

58
THE ANSWERS
with Ennismore founder Sharan Pasricha

140
THE DECIDER
How to Buy Your Child a Great Education



COVER
ILLUSTRATION BY
MATT SAUNDERS

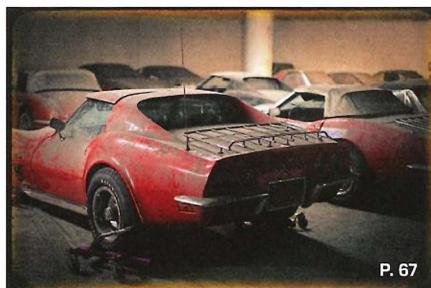
DREAM MACHINES



P. 70

62
WHEELS

Test-driving the new Aston Martin DBX, two motorcycles at opposite ends of the sport-bike revival, 36 restored Corvettes enter a sweepstakes and the 2020 Corvette Stingray gets a 1,200 hp boost.



P. 67

68
WINGS

The Airbus ACJ320neo brings sustainability to new heights; a zippy aircraft with just one wing.

70
WATER

Five charter superyachts for your consideration, and experts weigh in on the fractional-yacht-ownership debate.

74
TECH

The continued rise of the 8K TV; solar-energy sources that will weather any storm.

GENIUS AT WORK

78
BEHIND THE SEAMS

An inside look at Pink Shirtmaker's workshop in London, where chief cutter Lizandra Cardoni and her team create bespoke shirts starting from dusty-pink pieces of paper.



FIELD NOTES

85

Why the cocktail menu at a fine-dining venue should be just as inspired as the main course, tips for curating a casual wardrobe, what cryptocurrency can and can't do and watchmakers' attempts to mimic the trend-driven world of fashion.

THE BUSINESS

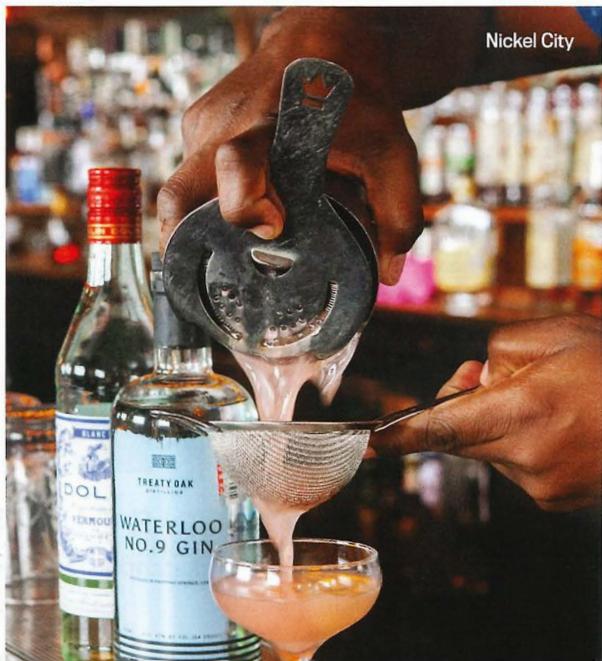
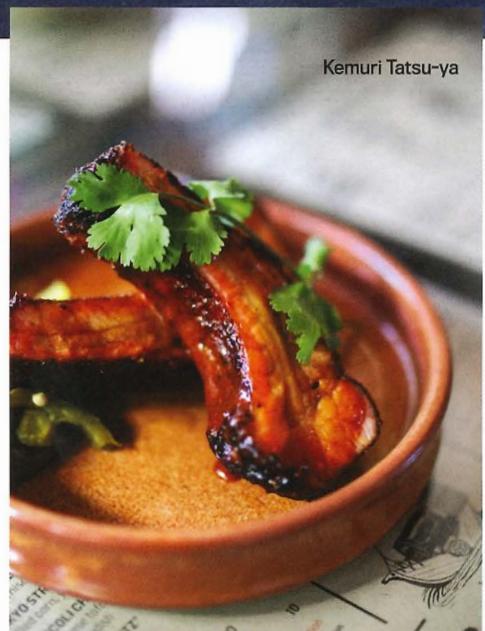
135

Private restaurants sate consumer appetites for an even more exclusive culinary experience, plus Out of Office with David Rosenblatt, CEO of 1stdibs.

FOOD & DRINK

Where to Eat and Drink in Austin for SXSW

Come for the music, stay for the confit-brisket tacos.



Even if you've already crossed everything off the Austin drinking-and-dining bingo card—you've waited in line for brisket at Franklin Barbecue, ordered breakfast tacos from a roadside food truck and sipped bottles of Lone Star in the White Horse honky-tonk—there are plenty of offbeat hot spots giving new significance to what it means to eat and drink in Texas. And when better to sidestep the usual than at SXSW, this year taking place March 13 to 22? Here, five spots that promise to keep Austin cheered.

WHERE TO EAT

Kemuri Tatsu-ya: At this Texas roadhouse-meets-Tokyo izakaya, co-chefs Tatsu Aikawa and Takuya Matsumoto marry their Japanese ancestries with their Lone Star upbringing: Think tamales with sticky rice and beef tongue, octopus Frito pie, ramen with pickled mustard greens and smoked burnt ends, and roasted banana pudding topped with miso caramel. The food at Kemuri Tatsu-ya is fun and fearless, and the environment has a raucous patio-party vibe—thanks in part to the chefs, who moonlight as hip-hop DJs. 2713 E. Second St., 512-893-5561, kemuri-tatsuya.com

Suerte: The key word here is “masa.” At Suerte, executive chef Fermín Núñez sources local heirloom corn and grounds it nightly into an earthy dough he uses as the foundation for many of his elegant

Mexico-adjacent dishes. Find it starring in his “Vitamin T” plates: tortilla chips served with refried lentils and yogurt, tacos topped with juicy confit brisket, and tlacoyos stuffed with oyster mushrooms and jalapeño black-garlic salsa. And, more subtly, it’s alongside Mex-Tex specialties such as duck-breast mole negro with fennel-masa dumplings and oak-grilled carne asada with huitlacoche brown-butter puree and tortillas. The only place you’ll be hard-pressed to find masa is on the drink menu, where it’s agave’s turn to shine. *1800 E. Sixth St., 512-953-0092, suerteatx.com*

Hestia: At Hestia, the newest project from the team behind acclaimed Austin restaurant Emmer & Rye—where Noma-trained executive chef Kevin Fink rose to stardom milling his own grains—nearly all the cooking is done over open fire. A custom 20-foot hearth anchors the space, and like at a dining-room-size chef’s counter, the restaurant’s cooks take orders and serve dishes directly to the tables, explaining the ambitious concepts and cooking methods to diners. Don’t miss the Kaluga caviar with burnt-hay cream or the Wagyu rib eye, dry-aged for 60 days. *607 W. Third St., Suite 105, 512-333-0737, hestiaaustin.com*

WHERE TO DRINK

The Driskill: Kick up your cowboy boots like a 19th-century cattle baron at the Driskill. This opulent hotel was established in 1886, before even the statehouse was completed, and the owner later lost his claim to it in a poker game. The lounge inside this fully restored historical landmark is outfitted with cowhide barstools, tufted leather couches and a Texas Longhorn mounted above the fireplace. You can listen to live music every night while sipping on a glass of Tito’s, a bottle of Shiner or a locally inspired cocktail like the Gold Rush, made with Texas whiskey, honey and lemon. *604 Brazos St., 512-439-1234, driskillhotel.com*

Nickel City: Nickel City is an East Austin neighborhood bar by way of the Rust Belt. Brothers Brandon and Zane Hunt, known for their square-sliced Detroit pizza at Via 313, built out this dive in a building that has served as a watering hole for more than 80 years. (The historic oak bar was built by former mayor Joseph Nalle for the Driskill Hotel.) Drinks here appear deceptively blue-collar—the house boilermaker is a Coors and a shot of Jim Beam—but the pedigree behind the bar is anything but. Mixed drinks such as Aperol Spritzes (with Topo Chico!) and the bourbon-and-tea-based Red Handed Strangers are available on draft, and there’s a long list of intricate cocktails. We like the Cold Shoulder, a mix of Monkey Shoulder scotch, amontillado sherry, cinnamon, lemon bitters and clarified milk. For a take-home souvenir, grab a koozie branded with the Nickel City logo. *1133 E. 11th St., 512-305-3337, nickelcitybar.com Alyson Sheppard*

CALIFORNIA WINE COMES OF AGE

INVESTING IN OLDER wines always involves a gamble: Aged wines are likely to come with a price premium, and you can never be sure they were stored properly. And many drinkers are especially leery—whether due to a new-world inferiority complex or a (misguided) reputation for artlessness—of aged *California* wines.

Don’t listen to that bad rap. The group of wines known as the California Classics are some of the most sophisticated bottlings anywhere, and great vintages are now in the full flower of maturity. (Many insiders agree that the higher-acid, lower-alcohol Napa and Sonoma wines made before the late ’90s are more age-worthy than those made since.) These bottles are afforded the same reverence as older French wines, and stunning pre-1995 Cabernet Sauvignons are more available than ever to bring collectors around to the Golden State of mind.

WHERE TO TRY

Several notable restaurants now emphasize older California bottles. André Mack, who in January opened & Sons Ham Bar, a concept in Brooklyn focusing on country hams and American wines of the 1960s, ’70s and ’80s, says “we’re talking about some of the best-value wines on the planet.” Producers on his list “are the places that made California’s name,” Mack says, and include icons such as Shafer Vineyards, Chappellet, Ridge Winery, Duckhorn and Far Niente.

Matthew Dulle, beverage director at Lazy Bear restaurant in San Francisco, says he’s been “hoarding” such wines for his extensive list, like a prized 1967 Charles Krug Cabernet Sauvignon priced at \$625.

“It’s the savoriness,” Dulle says, referring to how the flavors in aged Napa Cab, including tobacco and mahogany, come together,



ANDRÉ MACK: BRIENA SASH; DUCKHORN ESTATE HOUSE: BOB MCCLENAHAN