

LUXURY WITHOUT COMPROMISE

Robb Report



*Have You
Heard?*

The 33 people, places
and things to know
right now.*

*and the 5 to avoid

MAY 2019



PEOPLE

The Wunderkind

5 Emmanuel Tarpin is the new name to know in jewelry. At 26, the French jeweler doesn't adhere to the conventional rules. Forging large-scale, sculptural designs in aluminum and gold that play with contrasting color and texture, he is creating a new language in high jewelry that is more like contemporary art: Each piece is valued not for the weight of its stones but for the entirety of its expressive design. "Color and sculpture have been my passion since childhood," says Tarpin, who grew up in the French Alps and worked in Van Cleef & Arpels's high-jewelry workshop for three years before starting his own collection in 2018. "Kinetic sculptures and nature inspire my designs." He collaborates closely with artisans in Paris to execute the voluminous yet remarkably lightweight, one-of-a-kind pieces. But art requires patience. In his first year, Tarpin produced less than 20 designs. They're worth the wait. *Jill Newman*



Emmanuel Tarpin's yellow-gold, black-aluminum and diamond Seashell earrings. INSET: Tarpin at work.

6 America may be living through a golden age of food, but for a restaurant to succeed, great food is no longer enough. To pry diners from their Seamless apps, some renowned chefs are recapturing the cuisine, comfort and theatricality of midcentury American restaurants, making tableside preparations, flaming desserts and waiters dressed like penguins in vogue again. "I miss that part of dining where you feel coddled," says chef Michael Symon, who recently opened Sara's in Las Vegas. "The servers have a bit of that European flair where they know how to fillet a fish and finish a dessert tableside."

Nostalgic for the days when dinner seemed so much grander than just what was on the plate, Thomas Keller recently opened the Surf Club Restaurant in Surfside,

Fla., and TAK Room in New York's Hudson Yards. "I've always loved the restaurants of that period in American history after World War II," says Keller. "Places like the Stork Club, Brown Derby and Blue Fox. It was about the interaction. It was about the excitement. It was a social occasion."

For Mario Carbone and Major Food Group, whose remaking of New York's old Four Seasons space into The Grill in 2017 helped jump-start the reembrace of continental cuisine, it's also about ceding some control back to the diner. "A customer can say, 'No, I don't want horseradish,'" Carbone says. "It takes a little pomp and circumstance away from the chef going, 'This is who I am and this is how I made it,' and gives it back to the customer by saying, 'How would you like it?'" *J.R.*

NOMAD LAS VEGAS BAKED ALASKA: DYLAN + JENI



PLACES
Retro Restaurants

Baked Alaska at Nomad Las Vegas is just one sign it's a throwback restaurant.



ARLES TOWER: HÉRVE HÔTE

Starchitect Frank Gehry's tower museum for Luma Arles is nearing completion.

PLACES

Art's Latest Pit Stop

7 When Vincent van Gogh moved to Arles in 1888, the ancient city in the South of France charmed him: He churned out roughly 300 works in 14 months. He also sliced off much of his left ear there but is purported to have been so enchanted with Arles that he envisioned building an artists' colony in the town. That dream never came to pass, but today Arles is about to become the next big art destination.

At the center is Luma Arles, a sprawling, 17-acre campus that has served as studio, residence and exhibition space for more than 100 artists since 2013, including William Kentridge, Tony Oursler, Pipilotti Rist and LA Dance Project. Among the events on tap this summer is *Enclosure*, Rachel Rose's immersive video installation.

The brainchild of Swiss pharmaceutical heiress Maja Hoffmann, Luma occupies a former rail yard, where architect Annabelle Selldorf renovated five buildings. But the centerpiece, opening next year, is a 10-story, aluminum-and-glass tower designed by Frank Gehry, perhaps in the hopes of capturing the same Instagrammable magic as his Guggenheim Museum Bilbao.

Art pilgrims can check in to the Jorge Pardo–designed L'Arlatan or the India Mahdavi–designed Hôtel Le Cloître. Hoffmann owns both, as well as restaurants Le Réfectoire and the Michelin-starred La Chassagnette. Meanwhile, creatives continue to flock to Arles, most notably minimalist artist Lee Ufan, who will open his own foundation come 2022. Van Gogh departed Arles before his untimely death, but we'd wager he'd be pleased by how it's turned out. *H.M.*