



on the SCENE

BY JESS FELDMAN

A GOOD EGG

Hillwood Estate's **Fabergé Gala** glittered at each turn.

1. Design Cuisine created the table decor, while the flowers bloomed under the eye of in-house floral and event decor artist Ami Wilber.
2. Dale Mott looked sharp in his blue and black tux. **3.** The Imperial Egg cake paid homage to the theme.
4. Hilary and Gail West
5. Co-chairs Marilyn Wald, Mark Lowham and Sophie Hawkins
6. Lizzie Molino, Caren Palese and Gretchen Robbins chatted during the reception. **7.** Mika Devonshire was vibrant in green.



THE PARTY It was an eve to go glam when the Hillwood Estate put on its annual gala, which showcased the museum's latest exhibit, *Fabergé Rediscovered*, and paid tribute to founder Marjorie Merriweather Post. The late art enthusiast began accumulating intricately designed works by the firm of Peter Carl Fabergé during the Roaring '20s, and the collection now includes nearly 90 precious gems.

THE PEOPLE Executive director **Kate Markert** and co-chairs **Mark Lowham**, **Marilyn Wald** (she bloomed in florals) and **Sophie Hawkins** joined attendees such as design guru **Chad Hoeft** of his namesake firm and **Dale Mott** of Halcyon as they admired the pieces—from Imperial Easter eggs to a bowenite clock. **BEST IN SHOW** The sparkle didn't stop at the jewels: There was a starlit dinner on the Lunar Lawn and a final tally of almost \$390,000 to support the preservation of Post's cultural treasure for future generations.

PHOTOS BY TONY POWELL



NATURAL BEAUTY

By Jennifer Barger

With its clawfoot tub, subway-tiled walls and shelves of sweet-smelling potions, Bethesda's new Follain comes across like a dream spa bathroom. But the newest branch of the natural beauty chain, the brainchild of DC-raised **Tara Foley**, is more than simply a pretty place. It's a temple to green living: Dozens of nontoxic cosmetic and makeup brands can be found within this sanctuary to skin. And this Boston-based hometown girl gives us a fresh look inside. 4810 Bethesda Ave., follain.com

You used to work in marketing at a law firm. What drew you to beauty?

I've always been focused on my own health and wellness, but when I started to try to take care of my skin, I realized there were so many unsafe beauty products in the United States. I went on a deep dive... worked at a lavender farm in France and finally opened a pilot store in 2013.

So, what is clean beauty?

It means products that are nontoxic and safe for us and our planet. Follain also believes things have to... deliver a great experience. Historically, [many]

people thought clean beauty was a granola... experience. The industry has come a long way.

What should I ditch to clean up my act? The hand soap and body soap that we all have in our showers and kitchens: It has synthetic fragrances that act as an umbrella over things that can irritate your skin. It's why we created our refillable Follain soap program.

Any new products for fall?

While we have primarily been stocking other brands in our stores, we're launching a handful of Follain label items this season.

We're doing deodorant, as well as a selection of co-branded bath and body products created in partnership with some of the brands that we carry.

What's next? We're going to continue to... spread our message. We'll have 10 stores across the country by the end of 2019, including Seattle and Dallas.

Your parents still live in the area. What do you do when you visit? I love to spend time outside. The C&O Canal footpath is near my parents' house, and I run, bike or stroll with my son on it.

ABOUT FACE

IN THE SKIN

Glamming up has never been so easy thanks to DC's primping palaces. **Aura Spa** (various locations, auraspa.net) preps skin via the NuFace Facial Toning technology (45-minute sessions for \$110 each, six-pack for \$540). The treatment noninvasively strengthens the skin for a natural contour; after six sessions, the LED light therapy minimizes wrinkles and improves complexion. ...

DC Lash Bar (1633 Wisconsin Ave. NW, Georgetown, dclashbar.com) has its Eyeliner Effect (initial full set for \$290, fill for \$130). It involves applying shorter lashes to the lash line to provide a natural look. It's sweat- and waterproof, and lasts up to three weeks. Keep an eye out for the Ballston Quarter studio, opening in November. ... A final stop is **Take Care** (1338 Wisconsin Ave. NW, Georgetown, takecareshopdc.com) for the rest of your beauty needs. The organic skincare shop features Kjaer Weis' Reverence cream blush, part of its Midsummer line; it's often used in the store's makeup bag makeover (\$50) offering guidance and products tailored to the individual. A tip: Book a Kjaer Weis Collector's Kit appointment (\$50) for a uniquely designed color palette. We're glowing! —*Jess Feldman*



Reverence cream blush, \$56, by Kjaer Weis at Take Care, Georgetown

TARA FOLEY PHOTO COURTESY OF FOLLAIN



FOOD & DRINK

wine



From left: Sebastian Zutant and his team plan to take Lightwell Survey to markets like the West Coast and NYC: "We are confident in our product," he says; the 2015 The Weird Ones are Wolves (\$30) and Los Idiots (\$25), which always sells out first, are sold at Wardman Wines in Brookland and are on menus across the DMV.

Virginia's lesser-known vineyard locales take the spotlight via Lightwell Survey.

By Kristen Schott

The gents behind Waynesboro, Va.-based Lightwell Survey (lightwellsurvey.com)—a funky vino label from lauded Primrose Wine Bar founder Sebastian Zutant and his partners—could be called a blend of grape innovators. "We're pushing envelopes in terms of where our fruit is grown," says Ben Jordan of Early Mountain Vineyards in Madison (owned by Jean and Steve Case of AOL fame), who creates wine from off-the-beaten-path locations—high elevation, stony soil. But he and Sebastian, a DC-area native, are only two of the buds. Jay, Sebastian's brother, handles the biz end. Julian Castrita does the branding, and John DeNapoli creates those wild labels for each

vino. Want a pour? Lightwell is holding a dinner Sept. 7 at EMV (tickets \$95, earlymountainvineyards.com). The brands will be uncorking sips like the 2017 Dark Days, a 100 percent syrah rosé that was released in June. There may even be a preview pour of the 2016 lineup, due out in October. (Among the bottles: The Weird Ones Are Wolves, a cabernet franc.) And four courses (plus appetizers) from Primrose executive chef Nathan Beauchamp will be paired with it all. But expect the unexpected, says Sebastian. "Traditional wine dinners are not for us. We make it more casual—like you're hanging... with your pals, enjoying some new adult juice."



BOARD MEMBER

GAME OF RHONES

Add flavor to your next dinner party with **WineGame** (winegame.com), a blind-tasting app that turns any bottle of vino into a multiple-choice quiz at your fingertips. It's the brainchild of CEO and co-founder Rob Wilder. (You'll know him from José Andrés' DC-based ThinkFoodGroup.) "I invented the original WineGame on paper [more than] 20 years ago with... José and other friends," he says. The app is powered by a database of 4 million-plus global vintages that users can populate with their picks. (Yes, you can create a \$10,000 game of a Romanée-Conti versus a Château Pétrus.) Here's how we prefer to play: Gather your fellow enthusiasts and select three to four different bottles (be sure to mask the labels). Take a sip; choose from a list of grapes, countries, regions and labels; and name the correct ones. How does Wilder score? "I start with recognizable wines from distinct regions... like sauvignon blanc from Marlborough," he says. "[Then] it's fun to throw curveballs with unusual wines." —*Jess Feldman*

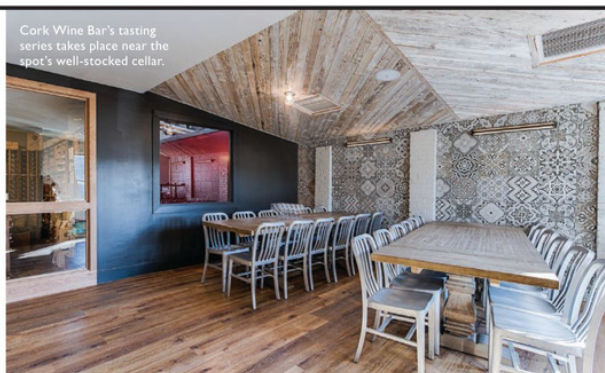
SEBASTIAN ZUTANT AND WINE BOTTLE PHOTOS BY SCOTT SUCHMAN; WINEGAME PHOTO BY INA PETERS / STOCKSY UNITED; CORK WINE BAR PHOTO BY REY LOPEZ

WINE NOTES

VINO-VERSITY

Want to uncork your wine knowledge? Crack open a bottle instead of a book with grape opportunities at DC's vino spots. Among them: Flight Wine Bar. Limited to 14, **Flight Wine School** (\$65, flightdc.com) explores the character and terroirs of the top regions via at least five pours and bites. On Sept. 29, students dive into pinot noir from Burgundy, France; Pfalz, Germany; and more. ... **Cork Wine Bar's** Five Bites, Five Tastes series (\$40 to \$50, corkdc.com) continues Sept. 27 with Fall Wines From Spain. ... And at **Maxwell Park** in Shaw, the Back to Skool II (\$50, maxwelldcwine.com) sesh Sept. 16 pits varietals from classic and unexpected areas, like Georgian and New York rkatsiteli, against each other; 50 themed nectars by the glass let you crush your studies. —*Kelly Magyaries*

Cork Wine Bar's tasting series takes place near the spot's well-stocked cellar.



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NOW IN DC

The Airbus A350-1000, the latest in Cathay Pacific's fleet, has four separate sections for passengers, including 46 business class seats.

WINGING IT

FLIGHT OF FANCY

DC jet-setters feeling the allure of Hong Kong can get there even faster now via **Cathay Pacific**. In September, the global, environmentally conscious airline launched its service from DC's Dulles International Airport to the region via its new Airbus A350-1000. The trip—7,085 nautical miles—is the longest nonstop air route in its global network. (Cathay's also the first carrier to offer nonstop service to Hong Kong from DC.) Flights are offered four times a week on the aircraft, a technologically advanced vessel that offers next-level luxury. It's powered by two Rolls-Royce Trent XWB engines and uses a blend of alternate jet fuel. It's also the largest in its family, with the capacity to carry 334 passengers—54 more than its 900 series. The award-winning business-class seats transform into flat beds with linen-style bedding and come complete with extra storage space, an 18 1/2-inch personal TV, power outlets and "do not disturb" and "wake-up call" functions, all within the quietest twin-aisle cabin with LED mood lighting to help minimize the effects of jetlag. The cabin itself is kept at a higher pressure, which supplies more oxygen to reduce passenger fatigue and improve general well-being. Booked your ticket yet? Business-class seats \$8,000, 800.233.2742, cathaypacific.com —Katie Pate

FINE AND DANDY

TIE ONE ON



There's a new bar in the District, but, here, spirits and liquors have been replaced by ties in an array of shades. That's right: **The Tie Bar** men's boutique has opened its sixth brick-and-mortar location in Dupont Circle. (The Chicago-based brand also has shops in Boston, New York and Philadelphia.) "Washington has continued to be a steadily growing market... ever since we first launched online over a decade ago," says CEO Allyson Lewis. "Over the years, we've always been big fans of its mix of style, varied culture and vibrant history." The brand's premium bow ties, neckties and pocket squares come in punchy patterns, hues and fabrics such as silk. This month, the bar is launching a new collection with luxury Italian mill Barberis and city-exclusive pocket squares. And the label also plans to introduce its made-to-measure suiting program in DC later this year—it's currently only available in the New York and Chicago stores. As long as you've got your suit and tie... 1431 P St. NW, thetiebar.com —Jess Feldman

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SPIRITS

RUM WITH PUNCH

By David Zivan

The cooler autumn evenings call for warmer flavors—and a new generation of rums is answering. These richer expressions—aged for periods rivaling the finest scotches—ought not be brought near a blender. The veterans at Bacardí call the appearance of these new treasures "premiumization." We call it delicious.



Frequent travelers to the Caribbean may be familiar with **Bacardí Gran Reserva Limitada** (\$100, bacardi.com), but this rare gem doesn't get stateside often. Aged for a minimum of 12 years, it's a Puerto Rican expression that shows what expert makers can achieve, given a little time.

Barceló Imperial Premium Blend 30 Aniversario (\$120, ronbarcelousa.com) appears before the holidays each year. Of the 9,000 bottles made, only 600 of these beauties make their way to the U.S. from the Dominican Republic—after a decade in American white oak and two quiet years in casks that once held Bordeaux.



THE TIE BAR PHOTO BY JOHN COMALEY



Expertly crafted in Guatemala, the **Zacapa XO** (\$110, zacaparum.com) is aged at 8,000 feet above sea level in the highlands of Quetzaltenango and finished in cognac barrels. The rums in the blend are between 6 and 25 years old, yielding a beautiful balance of spice and fruit notes.

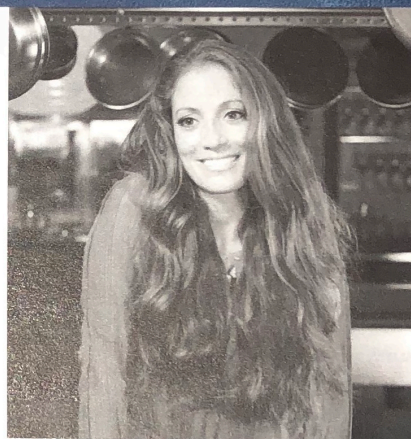


From top: The everything bagel and smoked salmon offers a bevy of choices; 1310 Kitchen chef Jenn Crovato.

CHEF CHAT

INN SEASON

A true talent has a knack for taking something simple and turning it into a masterpiece. Such is the case with **Jenn Crovato**, who recently opened her 1310 Kitchen at the Georgetown Inn. The DC native creates a bountiful dining experience centered on locally sourced ingredients and breaking bread with fam and friends—like you. *1310 Wisconsin Ave. NW, 202.333.8232, 1310kitchendc.com*
—Jess Feldman



Congratulations! What are you enjoying most about your new digs? The windows [on] Wisconsin Avenue. ... The view is phenomenal. **Every week you write something on those windows. Can you share your inspiration?** Initially, our coffee: We have a [brand] called Julius Meinl, and it's a supporter of poets, so we... incorporated poetry. Then it turned into inspirational quotes. **It draws people in, much like your communal food focus.** I like bringing people together for a meal and feel that sharing plates creates community. I prefer a more casual, interactive dining experience over the formal environment I've been exposed to. **Let's talk food: When it comes to fall, one of your favorite dishes to cook is...** soup, [like our]

tomato bisque and grilled cheese. **Do you have a go-to ingredient?** Chimichurri. I use it on almost all of my proteins here. Not only does it add color, but it also [creates] some great flavor. **Anything else?** I've brought my friend Michelle Gueydan on as GM. We've worked together on and off for more than 10 years. The food and wine [pairings] will be fun. **Now, what's the last thing you ate?** A potato roll from Leon's Bakery—we brought them on to do our fresh bread, and [this] was their first delivery. **And because it's our Fall Fashion issue, what do you don for a dinner out?** Jumpsuits. They are so easy! But I also love jeans with heels. [And jewelry.] A good friend of mine is Paula Mendoza, and she makes big, staple chunky pieces that are fantastic.