



time-out in tahoe

There's more to the **Lodge at Edgewood Tahoe** (edgewoodtahoe.com) than your next tee time. The 235-acre resort—which opened in June on Lake Tahoe's southern shore, just above the George Fazio-designed Edgewood course—is set amid alpine lakes and soaring peaks, making it ideal for powder hounds, anglers, hikers, and of course golfers. The lodge itself is no less inspiring, with a swimming pool overlooking the lake's azure waters, and, inside, spaces adorned with aspen columns and Native American-inspired patterns. —TANVI CHHEDA

get in the flow

Designer Roberto Curtò's **Mauna Kea** (robertocurtodesign.com) is a 331-foot concept yacht named after the nearly 14,000-foot-high volcano in Hawaii. Instead of a lava flow, the stern of this futuristic design features a multideck waterslide—flanked by stairs—that empties into a swimming pool. Curtò is working with SuperYachtsMonaco on this project, and Italian shipyard Fincantieri has expressed interest in building the yacht. —M.V.



Q&A: JUSTIN YU

Chef and Owner of Houston's Theodore Rex

Until Chris Shepherd won the 2014 James Beard Award for Best Chef Southwest, Houston had a 22-year losing streak. Now its chefs can't stop winning. Since Shepherd's win, both Justin Yu and Hugo Ortega have taken home the honor, signaling the rise of this Texas metropolis as one of the culinary capitals of the United States. Yu, chef and owner of Theodore Rex (trexhouston.com), explains his hometown's emergence as a dining destination. —JEREMY REPANICH

Is the rise of Houston just the rest of us taking over or has it really changed?

The food scene has always been amazing, but the last few years, it has changed fast.

Why is that?

Higher-end restaurants have stuck to a more classic version of what you could get in other cities. But it's the restaurants we went to on our days off, like Himalaya—which is my favorite Pakistani restaurant—or the fact you can get some of the best Korean and Vietnamese food outside of their respective countries here. That was the most exciting part of Houston, the little restaurants. But that's not always sexy to write about.

But those spots influence a new generation?

A slew of new restaurants opened at the same time people from Houston started moving back, myself included. Then people showed up and saw how restaurants had been affected by our cultural diversity. It was a perfect storm, and the quality has only gotten higher since.



good scents

"Scent has the power to transform people," says Julian Bedel, whose Buenos Aires-born brand **Fuegoia 1833** (fuegoia.com) delivers small-batch fragrances made with ingredients sourced mainly from remote regions like Patagonia. Bedel opened his first U.S. boutique in New York City last year, showcasing his full range of men's and women's fragrances, including Luz sin Freno (\$329 per 100 mL), with notes of jasmine, lemon, and basil, and Luna Roja (\$379 per 100 mL), a woody, fruity fragrance with notes of oakwood, rose, and plum. —J.N.

the quintessential convertible

Powered by four electric motors, the 750 hp **Vision Mercedes-Maybach 6 Cabriolet** concept (mbusa.com) can whisk to 60 mph in under 4 seconds and drive over 200 miles before requiring a recharge. But more striking than its athleticism is the nearly 20-foot two-seater's epic aesthetic. Minimalist lines, simple curves, and a rear boat-tail design define the exterior. Inside, the cabin glows an effusive blue, augmented by a rush of light through the center tunnel when the accelerator is pressed—all part of a design language that may recur in successive generations of Mercedes-Benz models. —BASEM WASEF



haute tea

A new hero has emerged for aesthetically underserved tea drinkers: **Bishop House** (bishophouseglass.com). Founded in 2016 by entrepreneur Brian Sunderland, the Portland, Ore., company enlisted designer James Owen to create high-concept glassware that elevates the hot-beverage game. Thalia (\$329 for two glasses) features a handblown glass bowl nestled in a cantilevered body plated in 24-karat gold (or silver). "I'm not after world domination," says Owen, "but I would like to see a world where tea and coffee garner the same respect and presentation as a great glass of wine." —A.N.



elegant elixir

As if to quash any lingering doubt about premium tequila's capacity to match the finest scotches in elegance and craft, Patrón has released a convincing special edition. The **Patrón en Lalique: Serie 2** (\$7,500, patronspirits.com) has an Art Deco-inspired crystal decanter, only 299 of which exist. Aged for more than 7 years (four more than are required for an extra añejo), the spirit itself spent time in sherry-cured casks—unusual for a tequila—which layered the agave flavors with notes of raisins, vanilla, and honey. —JANICE O'LEARY



a better bagger

For model year 2018, BMW Motorrad has entered the iconic bagger category of motorcycles—but strayed from convention with the **BMW K 1600 B** (bmwmotorcycles.com). Using the groundbreaking K 1600 GT as its base, the B model has a lowered subframe, backward-sloped bodywork, and a chopped windscreen. Emboldened with a 160 hp, 6-cylinder engine, the 741-pound bike has three ride modes—Rain, Road, and Dynamic—coupled with Dynamic Traction Control to ensure optimum performance and safety. And the BMW K 1600 B is