

# CHRISTIE'S

## INTERNATIONAL REAL ESTATE



## THE ARCHITECTURE & DESIGN ISSUE

ON THE COVER

**CASTLE CREEK: ASPEN'S ULTIMATE MOUNTAIN RETREAT**

INSIDE

South American design now—innovation, creativity, desire

*Throwing shapes: Five ceramic masters to watch*

More than 160 exquisite properties from around the world

# GOURMET

*Our edit of what's new and newsworthy in the world of fine food, drink, and entertaining*



Tableware

## PURPLE GLAZE

They may look like *objets d'art*, but these pieces from **Grace of Glaze** are actually dishwasher safe. "I wanted people to experience using precious products," says founder **Simone Doesburg**. "The liveliness of the colors enhances the food served." They are created by adding a colored transparent glaze to colored clay, which produces an ombré effect. Three colorways are currently available with more planned, but Doesburg also takes bespoke requests from the color samples on her site, and says the handmade tableware has "a depth and aliveness" that factory-produced equivalents could never match.  
[graceofglaze.com](http://graceofglaze.com)

Tastemaker: Ksenia Penkina's delights, including this orange cake (right), can be bought at byhaute.com; an example of her mirror glazing (below).

Creative cooking

### LAYERED CAKES

Ksenia Penkina's cakes may look more like abstract oil paintings than something you might have with an espresso, but the Vancouver-based pastry chef, dubbed "The Queen of Glaze," has attracted more than 300,000 Instagram followers with her high-gloss and often architectural creations. "I'm inspired by innovation," says Penkina. "Some of the desserts I see online give me goosebumps, which move me to create goosebumps for someone else." Trained in Switzerland, Penkina insists what's inside her cakes is as important as how they look. "Glazing is my favorite part," she says, "but the cake itself is the most important thing—having three or four flavors is enough to understand and recognize what's on your spoon. Balance of textures is important too; light and soft mousse, creamy layer, crunch, biscuit..." Aspiring glazers can sign up to Penkina's online classes and she regularly hosts hands-on sessions in her studio.

[kseniapenkina.com](http://kseniapenkina.com)



Spirits

### COMING OF AGE

In a move away from the classic vintage whiskies with which it made its name, Scottish distillery **The Glenrothes** has launched the Soleo Collection of "age statement" single malts. The collection ranges from 10 to 40 years old, including a Whisky Maker's Cut, all aged in 100 percent sherry-seasoned oak casks but each with a different flavor profile. The 18-year-old, for example, delivers aromas of sweet vanilla, pear, and fresh ginger, while the 40-year-old hints at orange oil, sweet sultanas, and almonds. "Whisky has moved on, palates have moved on..." observes Stuart Cassells, global brand manager & head of education at The Glenrothes. "That's what Soleo is about: cutting through the noise and keeping things simple." [theglenrothes.com](http://theglenrothes.com)

TILL BRITZE

In the kitchen with...

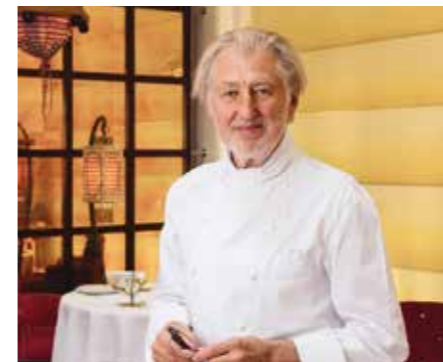
## Chef Pierre Gagnaire

Born in Apinac, France, **Pierre Gagnaire** was always going to be a restaurateur—his parents were restaurant owners. "My fate was sealed, I didn't have any other options," he explains.

A Michelin-starred chef since 1976, Gagnaire's restaurant empire spans the globe, with shrines to gastronomy in Europe, the United States, the Middle East, and Asia. His latest opening is Shanghai's Le Comptoir de Pierre Gagnaire. "I'd been talking about opening there for some time," he says. "Diners in the city are faithful to places they like and enjoy experimental food."

Like any Gagnaire menu, Le Comptoir's combines local produce with international flavors—the chef was famously at the forefront of fusion cuisine—so faithful diners might enjoy black truffle-flavored potato croquettes and green curry-spiced Paris mushrooms, followed by sea salt-grilled sea bream with red quinoa, onion petals, and *beurre Nantais*, or roasted and glazed pluma pig with blackcurrant-flavored red cabbage marmalade.

When asked what he himself eats when not in the kitchen, the Frenchman says it depends on the season and where in the world he finds himself. "Right now, I am in Seoul and I enjoy the thought that after service I will go out and eat a bibimbap." And when it comes to his next restaurant, where would be his dream location? "I don't have dreams," he replies. "Reality is exciting enough." [pierregagnaire.com](http://pierregagnaire.com)



From top: Chef Pierre Gagnaire; his signature Tchouki dessert with malabar-flavored Turkish delight; The Parlour at Sketch in London; Le Comptoir de Pierre Gagnaire in Shanghai; The Glade at Sketch.

SIMON BROWN

**Glassware**

## The shape of wine

Pavel Weiser founded **Verreum** in Prague in 2009 to revive the lost art of silvered glass making. The company now collaborates with Czech and international designers on collections such as the **Double Jeu** carafe and tumblers, designed by Sacha Walckhoff. The barware features silvered bases and is a continuation of Walckhoff's work on duality in design, the look of the bases changing with the light. The Double Jeu collection also includes vases in smoky gray, pink, and emerald green.

[verreum.com](http://verreum.com)

**Interiors**

## DREAM CUISINE

If you'd like a kitchen that fits you like a glove, entrust its creation to Italy-based **Officine Gullo** for a beautiful yet functional room, based on in-depth conversations about your needs, desires, and available space. Each kitchen combines classic design with the latest technology or, as the company literature puts it: "We have an artisanal heart with a high-tech mind." Your kitchen can be equipped with anything your culinary heart desires, from professional-standard stovetops to barbecues, grills, and even a dedicated pasta cooker—all of which can be seen in its New York showroom.

[officinegullo.com](http://officinegullo.com)



RICCARDO URNATO; FILIP BERANEK

**Restaurants**

## BORN IN THE BARN

The **Ox Barn** first opened its doors in England's Cotswolds in 1843, as a shelter for working oxen. With a roof made of Douglas fir beams shipped from Canada, at the time it was considered state of the art in agricultural architecture. Today, the Ox Barn is a 56-cover restaurant that forms part of the Thyme "village within a village" hotel estate—a project 15 years in the making and an hour from Heathrow.

Under the direction of head chef Charlie Hibbert, the Ox Barn takes inspiration from the area's heritage and the surrounding land with homegrown fruit, vegetables, and eggs creating a farm-based and plant-inspired menu. Signature dishes include leeks with fried Wiltshire truffled egg, roast Southrop lamb with braised beans and salsa verde, and hazelnut cake with poached pears and cream—all sourced within meters of the kitchen. A fully working farm is home to chickens, ducks, and two flocks of sheep. Stroll across the farmyard for a cocktail at The Baa—in what was once a lambing shed—and which is populated with life-size models of sheep (left).

There's also a cooking school, with classes starting in the estate's gardens, where visitors can learn about how produce is grown and harvested. Guest rooms have been individually designed by Hibbert's mother and Thyme creative director Caryn Hibbert, with a thoughtful mix of antique and modern furniture. Check into one and after dinner you'll find a Thyme-brewed digestif waiting for you by your bed.

[thyme.co.uk](http://thyme.co.uk)

