



**Appetizing New Year!**  
A marvelous and festive Mediterranean menu **D8**

# OFF DUTY

**EV Riders**  
Dan Neil on what's coming (fast) in electric cars **D9**



FASHION | FOOD | DESIGN | TRAVEL | GEAR

THE WALL STREET JOURNAL.

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Saturday/Sunday, December 28 - 29, 2019 | **D1**

*You arrive in the Canadian Arctic in -28F weather to train for your 'covert op'...*



*You bunk down atop 8 feet of solid ice, then neutralize a stash of 'biological weapons'...*

*You sled across snowy vastness chasing 'villains,' while real polar bears are on the prowl...*



*You reach the edge of an ice floe, with urgent instructions to scuba dive with narwhals...*

## Welcome to Your Vacation!

Adventure travel has gone well beyond punishing hikes. For the most intrepid tourists, creative companies are devising strenuous mind-body challenges—with a little make-believe mixed in

By **DONNA BULSECO**

**I**T'S BEEN 22 YEARS since Jon Krakauer's account of conquering Mt. Everest, "Into Thin Air," first introduced many travelers to the exhilarating highs and life-threatening lows of extreme travel. That thirst for the ultimate trek has not abated—last year, deadly human traffic jams on Everest prompted Nepali officials to institute new safety rules. But lately intrepid thrill-seekers and travel experts are seeking out daunting trips that satisfy that desire both safely and more originally.

Think: lone-wolf expeditions in remote turf (Guyana, Alaska, the Arctic Circle), or a "Survivor"-like sojourn in Cambodia with a group of friends. Such gambits include a few days of training that help extreme travelers hone basic survival skills and prepare for the mind-body challenges they'll face on the ground. Some of these "vacations" involve alternate-reality scenarios resem-

bling "Call of Duty" sequences and involving weapons (e.g. laser tag or paintball guns); pumped-up participants might land in a make-believe Russian prison that feels scarily real.

"People who do these trips have active lifestyles and are outdoorsy, and they want to do more," said Geordie Mackay-Lewis, co-founder of Pelorus, a travel company based in London. "They've been in extreme environments and experienced cultures around the world. They want whatever is 'more,' and we scale the experience up or soften it down, depending on what's desired."

In one instance, the company commandeered a two-night, three-day survival exercise in Cambodia for a group of eight close-knit male friends, ages 42 to 47, some more physically fit than others. "We broke them into teams," said Mr. Mackay-Lewis, "dropped them into the jungle, where they had to rely on each other's strengths and recognize each other's weaknesses to get to the next stage and the next meal, or navigate across slip-

pery mud paths to the extraction point in time for the pickup." Teams thought they were alone in the wilderness, but the company employed local trackers to follow the groups and ensure their safety when facing each surprising challenge the teams were given along the way.

The short but grueling trek strengthened bonds between the unsuspecting friends, even when they experienced nasty tasks—like learning how to kill and skin a chicken for dinner, or lighting a fire in a soul-crushing downpour. "It's a real mental game to get a simple thing right, like starting a fire," said Mr. Mackay-Lewis. The final, satisfying reward? Knowing they nailed it as they were ushered into a luxury hotel in Siem Reap on the last day.

Figuring out exactly what a client wants involves interviews with each player, a process that helps the company make up a "brief" used to plot a scenario that is challenging but safe for all, said Mr. Mackay-Lewis. The process ensures

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# STYLE & FASHION

COPYCAT

## Covered Girl

Diane Keaton has made turtlenecks a layering signature. Why her modest style is worth imitating—and not as chaste as it first appears



**THE TURTLE AND THE STAR** For this 1979 photograph by Donald Kirkland, Ms. Keaton layered a slim brown turtleneck under a vest (advisable) and a leather fanny pack (ill-advised).

By FIORELLA VALDESOLLO

**I**N 1977, Diane Keaton had a banner year: She starred in “Annie Hall” and “Looking for Mr. Goodbar,” films for which she’d nab an Oscar and a Golden Globe nomination, respectively. It was also the year she cemented her signature look: a tomboyish one that frequently relied on a turtleneck, as seen in the photograph at left.

Ms. Keaton’s affection, both on and off screen, for high-necked pull-overs—often paired with menswear-inspired garb—is well-documented. She improbably layered a turtleneck under a spaghetti-strap sundress in “Annie Hall”; topped a dark version with an army-green button-down in another Woody Allen film, 1978’s “Interiors”; and donned a sleek T-neck beneath a white suit while crooning “You Don’t Own Me” in 1996’s “The First Wives Club.” However, her wardrobe staple played its most meta role in 2003’s “Something’s Gotta Give,” when a womanizer (Jack Nicholson) asks his young girlfriend’s uptight mother (Ms. Keaton), “What’s with the turtlenecks?” Ms. Keaton replies impatiently, “I’m just a turtleneck kind of gal.” Later, while in the throes of passion, she tells a fumbling Mr. Nicholson to shear off her cream top with scissors.

As a turtleneck kind of gal myself, I’d argue she made the wrong cut. Throughout my decades-long devotion to the style, my closet has been filled with a motley assortment, ranging from chenille or cable-knit versions to velvet bodysuits and faux-lace dickeys. During the blustery winters of my childhood in New England, they shielded me against the elements. As a teenager, I discovered their capacity for hiding hickies. But mostly, I’m drawn to their fit, which toes the line between modest and somewhat clingily suggestive.

First introduced in the 1860s, turtlenecks aren’t obviously sexy. But that’s not to say they’re lacking in allure. “[The turtleneck is] an interesting paradox because you’re all covered up, enfolded in fabric, yet, if it’s fitted, it can also...be incredibly sexy,” said Laura McLaws Helms, one half of the duo behind Marshmallow, a New York City- and Los Angeles-based brand that was born out of a hunt for the quintessential tur-

tle-necked bodysuit. One need only look to such turtleneck-loving icons as Marilyn Monroe, Jane Fonda or Sharon Stone, who wore a short-sleeved style to the 1996 Oscars, to see her point. And then there’s Audrey Hepburn, who was the ultimate, turtleneck-clad gamine in her heyday. “Her character in ‘Funny Face’...zipping around the Greenwich Village in her turtleneck and cigarette pants, was just so classic and cool,” said Chris Benz, SVP, head of women’s design at J.Crew, where the tissue-weight cotton turtleneck is an enduring customer favorite.

“The most eternally stylish garments actually serve a functional purpose,” opined New York-based fashion stylist Rachael Wang. Mr. Benz agreed, noting that turtlenecks are effortless (unless you suffer from neck claustrophobia), lend texture to any look and serve as ideal layering pieces (see sidebar). They’re a versatile blank canvas, which is perhaps why so many designers proposed them on their fall

### Turtlenecks aren’t obviously sexy, but they don’t lack allure.

runways this year. At Jil Sander, designers Lucie and Luke Meier used them as a foundation under voluminous coats and dresses; at the Row, delicate, diaphanous turtlenecks with exaggerated proportions peered out from beneath sharp tailoring; and at Versace, they shed any frumpy associations when tucked under sensual harness bras and silky camisoles.

“Turtlenecks are particularly underrated,” declared Ms. Keaton in “Let’s Just Say It Wasn’t Pretty,” her 2014 memoir. “Buy one. I dare you. Give one a try. Turtlenecks cushion, shield, and insulate a person from harm.” It’s true—a turtleneck can make anyone feel powerful and protected. “It’s forever intriguing because it leaves everything to the imagination,” said Ms. Wang. At the same time, it draws attention to the face, as I recently realized while trying on a cream, Helmut Lang style. It telegraphed Ms. Keaton’s spirit, so I couldn’t resist buying it. And you can rest assured that no scissors will ever touch it.

### WHAT’S THE OVER-UNDER? / THREE WAYS TO TAP THE T-NECK’S LAYERING POTENTIAL THIS SEASON



Wear a striped button-up over a turtleneck for a très Diane Keaton winter look. Shirt, \$268, *Ralph Lauren*, 212-434-8000; Turtleneck, \$118, *alexmill.com*



Try a turtle with a removable neck under a vest to show some unexpected skin. Vest (with scarf trim), \$2,495, *Brunello Cucinelli*, 212-334-1010; Turtleneck, \$450, *marisawitkin.com*



For an evening event, subdue a sheer sparkly top under a silky blazer. Jacket, \$710, *officin generale.com*; Turtleneck, \$635, *Max Mara*, 212-879-6100

### ASSET ALLOCATION

## Two Ways to ‘Spend’ Dec. 31

In anticipation of New Year’s Eve, would you rather lay out \$4,645 for one unutterably fab clutch or be party to a plan to buy an entire festive outfit—and more?



<p><b>\$695</b> Heels, <i>Roger Vivier</i>, 212-861-5371</p>	<p><b>\$245</b> Bow Barrette, <i>sophiebuhai.com</i></p>	<p><b>\$12</b> Mini Lipstick, <i>maccosmetics.com</i></p>	<p><b>\$560</b> Dress, <i>self-portrait-studio.com</i></p>
<p><b>\$485</b> Erdem Earrings, <i>matchesfashion.com</i></p>	<p><b>\$990</b> Bag, <i>therow.com</i></p>	<p><b>\$695</b> Tuxedo Jacket, <i>alcltd.com</i></p>	
<p><b>\$328</b> Cardigan, <i>katespade.com</i></p>	<p><b>\$595</b> Party Kit, <i>bienendavis.com</i></p>	<p><b>\$40 for 10</b> Notecards, <i>dempseyandcarroll.com</i></p>	
<p>regrets her behavior at</p>			



## STYLE &amp; FASHION

By JACOB GALLAGHER

**I**N THE MID-1980s, New York City was teeming with “jacket required” restaurants: Maurice, Le Vert-Galant, Italian Pavilion, Windows on the World, Da Vinci. If you hoped to sup at any of these fine dining rooms, you needed to be buttoned-up, if not fully suited. Manhattan wasn’t the only blazer-mandatory zone: The Polo Lounge at the Beverly Hills Hotel in Los Angeles, Old Warsaw in Dallas and Pano’s & Paul’s in Atlanta all once demanded jackets.

Times change. Most of those restaurants have long since closed and “jacket required” venues have become an endangered species. “I don’t hear the term that much any longer,” said Ralph Auriemma, the designer at 81-year-old New York label Paul Stuart. Some doggedly formal eateries still call for coats: the 21 Club in New York City, the French Laundry in Yountville, Calif., and Galatoire’s in New Orleans come to mind. And as upper-tax-bracket golfers could tell you, most country clubs bar you from their restaurants until you’ve blazered up.

In a few other scenarios, jackets are a “nice to have” if not a “must.” Concede to the tradition if you’re taking a date to an upscale restaurant—a place without laminated menus and with an actual real-life maitre d’—or a wedding (unless the dress code is “beachy casual”).

For events that call for business-casual attire, “you should be wearing a jacket of some sort,” said Greg Lellouche, the founder of e-commerce shop No Man Walks Alone. A jacket is also advisable when infiltrating your friend’s fusty country club or attending more formal affairs. “Some sort” is where the fun comes in. In this era of fluid dress codes, your jacket can deviate somewhat from the stodgy blazers with gold buttons and towering shoulder pads that were de rigeur during the height of requisite-jacket culture. We can



DEREK DESHERTO (ILLUSTRATION); F. MARTIN RAMINI/THE WALL STREET JOURNAL; STYLING BY ANNE CARDENAS (JACKETS)

## Is ‘Jacket Required’ Still a Thing?

Yes, but far less so. And in those rare nonwork situations when you must wear a blazer, it needn’t be navy-blue with gold buttons. Here’s permission to unbutton a bit, stylistically

now afford to take modest liberties in our color and pattern choices and compromise less when it comes to comfort.

Amanda Sanders, a New York-based image consultant who advises men on their clothing decisions, steers her clients toward blazers that “are a little less structured. They’re sportier—some of

them are soft-lined.” For some surface-level distinction, she also advocates fabrics with appreciable texture—this winter she’s liking opulent, fuzzed black cashmere. Andrew Weitz, a style consultant in Los Angeles, directs clients to pieces with open patch pockets as opposed to formal flaps, and softer shoulders, details that slash the

stiffness of a conservative jacket.

At Paul Stuart, the entire jacket collection underwent a face-lift a few years back. “The jackets are much leaner, they’re shorter, they have a more natural shoulder,” said Mr. Auriemma. The label took the step to keep pace with shoppers’ tastes, he added: “A lot of our traditional customers, they’re also looking for leaner clothes, not as big on the body, not as clunky.” He endorses jersey-knit jackets that look like a blazer but softly embrace the shoulder like a cardigan. With those in neat navy shades, “you can still put them with shirts and ties or turtlenecks or chinos and flannels.”

On No Man Walks Alone, ever more innovative coat concepts can be found. Mr. Lellouche has watched customers gravitate toward “shackets” and patch-pocket chore coats, which he calls the “modern day everyday jacket.” Italian labels, he finds, have particularly cracked the code of the moderately dressed-down alternative. One such brand, Doppia, makes three-pocket, straight-hemmed unlined chore coats in a gray herringbone wool, a fabric once destined

for more conservative blazers. The chore coat, neat enough to wear to most dinner parties, is “almost a derivative of a regular lapelled tailored jacket,” said Mr. Lellouche. Still, if you’re heading to a venue which adamantly insists on jackets, traditional lapels and pockets are preferred. Check the dress code before a hard-liner host mortifies you at the door.

**Softer shoulders can slash the stiffness of a conservative jacket.**

What you choose to slide underneath the jacket can also be a fertile ground for experimentation. A shirt and tie remains a reliable combo, but is perhaps a bit stale when even the 21 Club no longer requires ties. By wearing a turtleneck as a base in winter or a band-collared shirt in summer, you can appear slightly different and “in the moment,” said Mr. Lellouche. Even when a jacket is advisable, blandness is not.

### VARIATIONS ON A CODE / HOW TO DO ‘JACKET REQUIRED,’ WHEN YOU HAVE YOUR OWN REQUIREMENTS



When you want some luxe texture, grab a velvety version: Jacket, \$1,198, [brooksbrothers.com](http://brooksbrothers.com)



When you want snazzy coziness, this sweater-like knit is it: L.B.M. 1911 Jacket, \$725, [Avedon, 310-888-1899](http://Avedon.com)



When you want some loose casualness, try a blazer-chore coat hybrid: Jacket, \$695, [thearmoury.com](http://thearmoury.com)

## A Kicks Colloquy

Open-minded fashion editor **Jacob Gallagher** and skeptical sports columnist **Jason Gay** debate the merits of ‘winterized sneakers’—amusingly trendy yet pragmatically waterproof

**Jacob:** I’ve been coming across sneakers with Gore-Tex uppers or that sit on a giant, boot-like sole from brands like Nike, Arc’teryx and Converse. You compared them to “scented garbage bags” so I’m gonna guess that you think they’re superfluous?

**Jason:** I think winter sneakers are an answer in search of a question. Was there an epidemic of frozen feet in sneakers I was unaware of? After all, isn’t there an entire category of winter footwear out there—i.e., boots?

**Jacob:** But it’s sneakers’ world and we’re just living it! If I went outside our office right now, I’d see scores of men wearing all shapes and shades of sneakers. Guys have just gotten so used to sneakers, they’re not willing to lace up something different—even on days when it’s snowing.

**Jason:** I agree that sneakers have penetrated our wardrobes to the point it’s hard to remember when they were unacceptable. (I remember that! I’m old enough to remember when wearing sneakers to an event was basically like showing up without a shirt on!) Winter sneakers just seem like sneaker-makers trying to slice

off another part of the market. “When do people with too many sneakers not wear sneakers?” “Maybe the 23 days of the year when it’s 19 degrees and slushy?” “OK let’s make something for those days.” It’s not answering some dramatic public need. I turn this winter sneaker question back to me: What winter sneaker would I wear? I’m older than you, Jacob, so my window of socially acceptable footwear gets narrower and narrower. I am about three years away from only being able to wear gray New Balances. But if I had to pick one...I guess it would be the Adidas Stan Smith with Gore-Tex...but it doesn’t have a high ankle, so I imagine stepping into a pile of slush and...Nightmare, thanks for nothing, Stan!

**Jacob:** To answer the same question: There’s an Italian label called Roa that makes water-resistant sneakers. [See right] Not only would I wear those, I do wear those. The best part of these sneakers is the Vibram “Megagrip” sole, which provides a good few inches of lift for bounding over snow bluffs.

**Jason:** That sounds like a good shoe. But also...basically a boot?

**SNOW SHOES** These Italian climbers are made of highly water-repellent mesh and boast grippy Vibram soles. Roa Sneakers, \$400, [mrporter.com](http://mrporter.com)



F. MARTIN RAMINI/THE WALL STREET JOURNAL; STYLING BY ANNE CARDENAS



# DESIGN & DECORATING



**GREEN SPIRITED** The walls in a Montauk, N.Y., bungalow designed by Studio Robert McKinley exemplify the emerging trend for colors evoking nature.

## What's Waning, What's Winning in 2020

Oval furniture is making sharp angles seem passé. The reign of white Carrara is giving way to many-colored marble. We canvassed over 100 décor pros to bring you the design trends on the horizon and those in the rearview mirror

**OUT**



**Throwaway Furniture**  
Even if chain-retailer prices are tolerable, it's become less appealing to buy a bed or dresser thinking you'll replace it in a few years. "Longevity is in, throwaway culture is out," said Shea Soucie, co-founder of Soucie Horner, a design and architecture firm in Chicago. The toll that disposable furniture takes on the environment has people looking at revitalizing old pieces, noted Richmond, Va., designer Sara Hillery, "especially those with meaning." Said Rome-based designer Achille Salvagni, "No one wants to inherit that IKEA coffee table."

**Pieces Worth Keeping**

Discerning Americans are turning to furniture with soul, like this Custom Rift Sawn Oak Dresser made for Sunday Shop by New Orleans workshop Doorman. "There is a palpable shift toward collecting fewer but better things that represent shared experiences through real craftsmanship," said Nicola Coropulis, CEO of Italian brand Poltrona Frau. Also gaining value: the history inherent in antiques and hand-me-downs. Said Elizabeth Lowrey, of Boston's Elkus Manfredi Architects, "If it's meaningful, find a place for it."

**IN**



**Bleached and Whitewashed Floors**  
Blanching wood surfaces, a hallmark of Scandinavian and Modern Farmhouse styles, are fading. "Clients worry that it will be too identifiable as 'a look' from this period and not stand the test of time," said San Francisco designer Kendall Wilkinson. Also taking a powder: the flooring materials that were part of the gray wave of the past five years. "Gray woods have been reigning supreme for years, but we're seeing a shift to warmer palettes," said Glencoe, Ill., designer Andrea Goldman.

**Warm Woods Underfoot**  
People want rooms that are a bit more cozy, with richer, darker colors, noted Jenna Rochon, co-founder of Transition State design in Los Angeles. On the floor, that translates to walnut, mahogany and dark oak. New York designer Young Huh also noted a tendency toward "finishes with old-world charm." Honey-toned species like oak and maple contribute to a casual vibe, said Ms. Goldman, "but since they pair nicely with warmer hues, the final look is not as faded out" as that of bleached wood.



**Gray...Again!**  
Yes, we confidently reported last year that the ubiquitous gray that charcoaled homes inside and out in 2018 was past its prime. Designers had tired of the sooty shade, but apparently the public hadn't. "As we close out the decade, the 'cool gray everything' style is finally (and thankfully) out for good," ventured Laura Muller, owner and principal designer of Four Point Design Build. Designer and artist Barry Lantz in Carmel, Ind., despaired of gray, "It's like a gloomy winter day all year."

**Earth Tones**  
Four of the 16 colors in Farrow & Ball's new Colour by Nature line are green. Home Depot's Behr paint declared its Back to Nature green (right, bottom) their 2020 color of the year. Joa Studholme, color curator at Farrow & Ball, credits the verdant trend to environmental awareness, while many of the polled designers mentioned olive green as part of an earthy, organic palette that includes chocolate brown, camel, deep reds, ocher and burnt orange. Also shown: Behr's Cocoa Nutmeg (top left) and Red Pepper.



**Rigid Linearity**  
Ms. Huh told us that hard, cold, "all-masculine spaces" are tired. Mr. Salvagni believes 2020 is the year to shake, "the tyranny of the straight line," as seen in this particularly tyrannical acrylic desk. Sara Hillery observed that the rise of linearity coincided with the flourishing of Facebook and Instagram. "Images of stark, modern rooms flooded social media, and furniture followed suit with the rise of track arms and square frames," said the Richmond, Va., designer.

**Softer Living**  
"Moving away from geometric shapes of the recent past, there was a strong emergence of softened corners, round legs, curved backs," said Denise Morrison, a designer in Newport Beach, Calif., who reports that many vendors have introduced oval tables. She points to the Skate Oval Dining Table by Tracey Boyd, Four Hands Collection, at right. The trend can also be seen as a backlash to oppressive masculinity. "We're embracing the feminine touches and a soupçon of the romantic," said Ms. Huh.



**Colorless Stone**  
You know Carrara and Calacatta marble. They're frequently mispronounced—even by people who can afford whole kitchen islands of them—as "Carrera" and "Calcutta." Chicago designer Kate Taylor identified it as "veiny white marble" when she opined that it had reached its peak of popularity. "White and gray marble had a very long and full life, but with oversaturation comes monotony," agreed fellow-Chicagoan Donna Mondì. "It can still have a part in your story, just don't count on it to be the lead."

**Multicolored Marble**  
Taking uneventful white stone's place? Ms. Taylor points to multicolored geological wonders like the marble at right, which New York's ABC Stone calls Opera D'Arte. Also crowding out Carrara and Calacatta are man-made materials, said Ms. Goldman. "We're seeing clients select porcelain and techno quartz over natural stone, even in high-end homes, thanks to the practicality and durability of it." Said Miami architect Kobi Karp of engineered stone, "It can mimic high-end materials at an attainable price."



**White Slipcovers**  
"For a long time, [washable] cotton slipcovers were our best bet for white upholstery, so that it would not be destroyed by stains," said Caitie Smithe, a designer with Chicago's Walter E. Smithe. New York's Vicente Wolf enumerated their shortcomings: "Cotton slipcovers are super high maintenance. They shrink, fade, stain and need to be pressed." Added Four Point Design Build's Ms. Muller, "Slipcovers also typically have a loose, casual—almost sloppy—fit, which over time and several washings, become a 'misfit.'"

**White Sofas**  
Ms. Smithe predicts that in 2020, the gray-upholstery trend will be replaced by white upholstery, driven by advances in performance fabric. "The technology has created options that are as soft and stylish as a 'regular' non-performance fabric without a difference in price," she said, "and they repel stains better than ever." Said designer Jenny Madden, of Hoboken, N.J., "Now that performance fabrics...include textures as soft as chenille, why do upholstery any other way?" —Catherine Romano



NICOLE FRANZEN/STUDIO ROBERT MCKINLEY (TOP); SUNDAY SHOP/DOORMAN (OAK DRESSER); MATTHEW HRANEK/ART - COMMERCE (DARK WOOD INTERIOR); F. MARTIN DOMINI/THE WALL STREET JOURNAL (PAINT CANS); TRACEY BOYD (OVAL TABLE); ABC STONE (STONE, MARBLE); GETTY IMAGES (SOFAS, DESK, BLUE DRESSER); OTTO (WHITE FLOOR INTERIOR)



## ADVENTURE &amp; TRAVEL

Remade  
In Japan

In place of bland business accommodations, defiantly quirky hotels are popping up all over Tokyo

By SURYATAPA BHATTACHARYA

**T**OURISM HAS MORE than doubled in Japan over the past five years, and boutique hotels in Tokyo are playing catch-up. Until recently, the city's lodging options were largely limited to sterile business hotels and big-name luxury brands in gleaming towers. Now, hotel entrepreneurs are courting travelers with more-idiosyncratic tastes, touting resident artists, musicians and baristas. These hyperlocal touches often come with a trade-off—notably smaller rooms and a mere sliver of closet space. On the bright side, rates tend to be reasonable and the atmosphere uniformly lively. Here, five hotels perking up Tokyo's lodging scene.



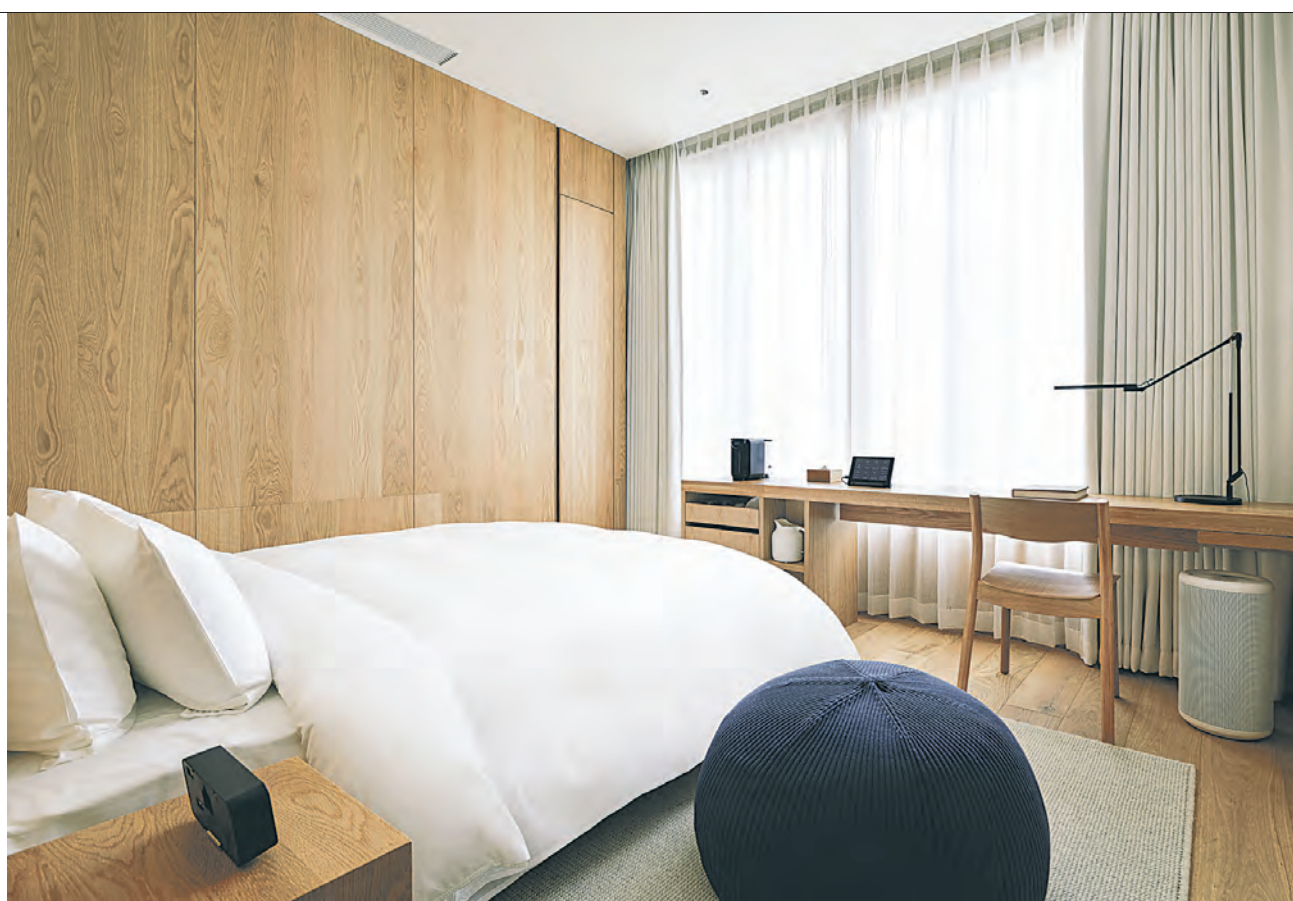
### A Hipster Hangout Trunk Hotel

Yoshitaka Nojiri extended his wedding business to hotel management when he opened the Trunk Hotel in 2017 in Shibuya, one of the city's buzziest neighborhoods. One perk from the wedding-hotel partnership: a hotel florist who sets up a pop-up in the courtyard on Mondays selling bouquets made of flowers left over from the hotel's weekend events. And

perhaps one drawback: At night, the reception area turns into a DJ booth (by extension, a loud party).

**The Rooms** Of the 15 light and bright guest rooms, three are suites.

**Local Grub** One of the hotel's two restaurants is an outpost of a centuries-old izakaya, or pub. The other, Trunk Kitchen (above) is an all-day restaurant with wide-ranging menu. *From about \$275 a night, trunk-hotel.com/stay*



### A Minimalist's Dream Muji Hotel

What was previously an office tower in the glitzy Ginza district has been converted into a multistory Muji clothing and homewares store and the brand's first hotel in Japan (China already has two). Like the shop, the hotel is blanketed in oak and furnished sparingly. The aesthetic is "anti-gorgeous, anti-cheap," said Eriko Kojima, a spokeswoman for UDS Corp.,

which operates the hotel, meaning that guests won't feel overwhelmed by design pomposity. "We think a Muji hotel trip should be an extension of our daily lives," said Ms. Kojima.

**The Rooms** There are 79, including eight that measure just 140 to 150 square feet. The larger rooms come with double-size bunk or queen (above) beds. And if you covet any of the amenities, like the aroma diffuser, you're in luck—

they're all sold at the store, an escalator ride away.

**Muji Munchies** The lunch menu at the hotel's Wa restaurant changes every few months to reflect cuisine from far-flung parts of Japan. Guests can also opt for smoothies at the juice bar in the store's ground floor, or pop into the diner in the basement for Japanese comfort food like a grilled onigiri or rice ball. *From about \$140 a night, hotel.muji.com/ginza*



### A Center-of-the-Action Refuge Hotel Koe

Apparel company Stripe International turned a former shopping center in the throbbing heart of Tokyo, in Shibuya, into a cool and subdued (by day, at least) haven. A cafe wraps around the main floor of the hotel, while the first-floor concept store sells everything from chic coats to chopstick holders. On weekend nights, the check-in desk morphs into a DJ booth playing music curated by Masaya Kuroki, the founder of fashion brand Maison Kitsune.

**The Rooms** The 10 rooms, with labels from S to XL (and sized accordingly), come with platform beds and glass-walled bathrooms.

**Lounge Around** The guest-only breakfast room turns into an afternoon tearoom, then a moody cocktail bar. *From about \$140 a night, hotelkoe.com*



### For Edgy Art Fans BnA Studio

At this art-focused hotel, each of the five guest rooms was designed by a different up-and-coming Japanese artist. It's situated in the off-the-beaten path neighborhood of Akihabara, a good 30 minutes by metro to the city center though close to a number of manga and anime stores.

**The Rooms** All accommodations have kitchenettes and washer-dryers, but that's where the similarities to each other end. Among the options: the "Zen Garden" (left) with a painted gold chain-link fence or "Hailer," where a gold-leaf mural of the wind and thunder gods features shades of street art.

**Meet the Neighbors** For visitors curious about Tokyo's underground art scene, the BnA hotel promises access. Sabrina Suljevic, the hotel's marketing manager, said you may even be invited to a "secret party happening down the road in a weird laundromat." *From about \$250 a night, bna-akihabara.com*



### For Families and Carb-Loaders The Knot

It took Yasuhide Hosono, president of Tokyo investment company Ichigo Inc.'s Ichigo Estate real estate unit, more than a year to persuade the former owners of a hotel building to sell, mostly because they did not understand the concept of a boutique hotel—that's how rare they were. "We wanted to invest in an old business and turn it around," said Mr. Hosono. The Knot, in the middle of the neon-lit Tokyo neighborhood of Shinjuku, now has a huge open-floor lobby that includes a "sandwich director" and an in-house bakery (above) that makes, among

other items, fluffy *shokupan*, or Japanese milk bread, with mascarpone.

**The Rooms** Of the 409 guest rooms, some overlook Shinjuku Central Garden and others the city's urban sprawl.

**Beyond the Hotel** Sign up for bike-and-photography tours led by local professionals, such as Tomohiro Sakata, an urban-life photographer. Rent Tokyobike bicycles in adult and kids' sizes; bike tours cost about \$45. The staff can also help guests get access to cinema screenings (some with English subtitles) and other events held at Shinjuku Central Garden. *From about \$165 a night, hotel-the-knot.jp/tokyoshinjuku*

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## ADVENTURE & TRAVEL

### Extremely Worldly

*Continued from page D1*  
a certain customization of the experience, according to Oliver Wilson, 34, who commissioned Pelorus to do an extreme group expedition. "They asked all my friends who were going a lot of probing questions," said Mr. Wilson, who works in finance in London. The five-day itinerary reads like a James Bond movie script, minus the tuxedos (but not the Martinis). After a cultural tour of Jerusalem, the group was helicoptered to the Negev Desert, where they were split into three teams. Each team was given a compass and map to navigate on their own through rocky terrain and ideally arrive (inevitably dirty, dusty and exhausted) at a fancy encampment for dinner and drinking. The next day obliged them to cross an international border into Jordan, then rock-climb or camel-trek their way into the otherworldly landscape

#### 'The itinerary reads like a James Bond movie script.'

of Wadi Rum. The experience wound down with a tour of the lost city of Petra before all three teams headed back to Tel Aviv.

Not every trekker wants the fancy luxury component. Some curated expeditions are about unrelievedly roughing it, part mental detox, part "I swear I can do this" test. "Something in the human psyche wants to go beyond very tame and very lame and prompts people to go into the proper wild to test themselves," said Ian Craddock, founder of the UK-based Bushmasters, a company that rewards the men and women who make it through their programs with a beer and fried chicken at the end. Bushmasters's two-week-long vacations in Guyana train travelers in basic survival skills (fire building, shelter construction, fishing) and equip them with a jungle kit (machete, first-aid tools, hammock, water bottle, emergency radio) for existing in total isolation for days. Not included: grub (not even actual grubs); participants must summon up their hunter-gatherer skills to forage or fish for their daily fare. This Outward Bound-like trial has a fail-safe: Terrified travelers, or anyone

with a medical emergency, can radio in for help. Of those wanting to return, most were men, said Mr. Craddock. "Women [tend to] prepare themselves that it's not going to be easy—that's part of the fun and the challenge—whereas men go in thinking they can just tough it out."

For both genders and all ages, extreme travel holds attractions beyond its value as a litmus test of one's survival instincts. It can also satisfy a sincere desire to transcend the travel-guide version of a culture or country and experience it in a uniquely personal way. Jonny Bealby, founder of London-based Wild Frontiers, which specializes in remote adventures everywhere from Antarctica to Africa, sees the demographics as all-inclusive: "It's a real mix; we have grandmothers and millennials, both eager to see a country behind the headlines."

"Everyone's Everest is different," said Rob Murray-John, head of operations for the Epic Tomato expedition division of tour operator Black Tomato, referring to a trip in western Mongolia involving a family with three college-age kids setting up camp and building fires for warmth in the nomadic wilderness. "Learning to survive on your own is an earned experience."

Though the "risks" seem real, these extreme expeditions unfold in a controlled environment, insists Timofey Yuriev, founder of the New York-based Covert Venture Joint Task Force (CVJTF). Mr. Yuriev's company collaborates with former intelligence experts on simulated militarylike expeditions that give participants elite-style training as well as tactical driving and survival skills.

One of CVJTF's "Black Op Immersions" involves five days of training as a make-believe undercover agent recruiting spies, collecting intel, seizing evidence, and evacuating officials to safety, all in "real world conditions," said Mr. Yuriev. "We always introduce elements of surprise," he added, where the planned scenario goes awry and participants have to figure out how to escape from the mock prison cell or evacuate a doctor being held by terrorists (all parts played by actors). "But everybody knows it's a game," he said. Still, the results feel real as travelers come away with the lasting memory of how they reacted in dire conditions. That sobering souvenir is theirs to take home.



**SWIM MEET**  
On a Covert Venture Joint Task Force 'mission' in Russia's Ural Mountains, participants learn to jump from a helicopter into a lake.



**HANG TOUGH**  
As part of a trip to Guyana, organized by Pelorus, travelers can rappel down the side of a 741-foot waterfall.

### Bragging Rights Guaranteed

From relatively cushy to edge-of-your-seat scary, these seven adventure vacations hold the promise of a memorable time

#### FOR AMBIVALENT ADVENTURERS

For those who see cocktails on an ice field as enough of a challenge, tour operator Nordic Star serves up bubbly on Iceland's Langjökull Glacier. The company also organizes snowmobile excursions and hikes through ice caves (*nordicstar.dk*). If bone-chilling weather isn't your thing, why not swim with humpback whales in Tonga, suggests Lindsey Wallace, CEO of Linara Travel, based in North Carolina. Or build a visit to Dubai around the chance to glide down the world's longest zip line (actually, seven separate zip lines): That lightning-speed tour through the Jebel Jais mountains will rock your world for two hours flat. *linaratravel.com*

#### FOR ROBINSON CRUSOE TYPES

When a California mom contacted travel company Pelorus about creating a "Blue Planet" experience for her 10-year-old son, staffers organized a 10-day trip to the remote Solomon Islands, in Oceania, east of Papua New Guinea. Once there, the mother and son worked with a local conservation group to tag manatees and manta rays while learning to fish and forage from the locals, and getting to know them and their culture more than most visitors do. After honing those basic survival chops, the two were purposefully marooned together on a nearby deserted island, a chance to use their new expertise. "It was never meant to be an extreme ad-



On a Pelorus-planned trip in the Solomon Islands, travelers can go fin to fin with manta rays.

venture and became more of a bonding experience," said Pelorus's Mr. Mackay-Lewis. *From \$42,000, pelorusx.com*

#### FOR OUTWARD BOUND NOVICES

Those signing up for the nitty-gritty Bushmasters' Jungle Survival course often come on their own, said Mr. Craddock, the better to tough it out solo in the Mawasi Amerindian village in Guyana. "We concentrate on things that work, not that look fancy," he added, so inductees should steel themselves to cope with eating whatever they can forage and find, wielding a bow and arrow while stalking wild game, making mosquito repellent, building a shelter from forest flotsam, and en-

during the stone-cold silence of being totally alone in the wild (though camouflaged staffers, including a former British Special Forces instructor, keep tabs on participants). *From \$2,600, bushmasters.co.uk/jungle-survival*

#### FOR REMOTE TREKKERS

An extreme vacation can also mean one that takes you far, far away, riding, flying, boating or walking to multiple destinations that plunge you deeper into the cultures and lands you're visiting. Wild Frontiers' 21-day Karakoram Adventure, for example, transports travelers from Kashgar to Kashmir, starting in China, maneuvering through Pakistan and ending in India. Along

the way, travelers follow a "Trains, Planes and Automobiles"-like plan, switching from minibus to jeeps, then on Day 10, walking a few hours through the Himalayas' Fairy Meadow to stay in log cabins for three nights. The London-based travel operator rates each of its treks by categories: adventure, comfort, fitness and culture, allowing you to gauge what works for you. *From \$6,332, wildfrontierstravel.com*

#### FOR CALL-OF-DUTY NERDS

The "White Biohazard" scenario in Alaska, devised by Covert Venture Joint Task Force (CVJTF), lays out your spine-tingling itinerary: "Deep in Denali National Park, a military transport plane crashed carrying a stash of secret biological weapons; your mission is to retrieve the weapons and neutralize any exposure." Guided by experts in arctic terrain, the one- to two-week trek involves problem-solving, sniper training, learning skills from the indigenous Inupiaq, landing on a glacial fjord, reconnaissance with dog sleds and a dip in hot springs. Like a videogame, it's "interactive," said Timofey Yuriev, so you determine the level of difficulty with the group. CVJTF plans to introduce a similar gamelike itinerary in the Canadian Arctic in 2021. *From \$25,000, covertventure.com*. Meanwhile, tour operator Arctic Kingdom offers nature-focused trips in the region that are not at all covert. *arctickingdom.com*

# UNDER THE ARCHES OF AWE AND WONDER

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## EATING &amp; DRINKING

HALF FULL

## A Kinder Cocktail

The adaptable, easy-drinking Collins is back on the bar in a big way

BY KARA NEWMAN

**A**SK bartenders to define the classic Collins, and two descriptors pop up over and over again: “refreshing” and “crushable.” Both are euphemisms for “not too strong,” an apt characterization of a drink that’s like sipping on fizzy spiked lemonade.

The Tom Collins is the best-known member of the Collins family. At heart it’s a gin sour: an ounce or two of spirit tempered by citrus and sugar and lengthened with soda water. The first to publish a recipe by that name was bartender Jerry Thomas, in his classic “Bartender’s Guide,” in 1876.

It’s a versatile, forgiving template and an excellent canvas for layering on bolder flavors. Hence the seemingly endless bartender riffs on the classic: a Grapefruit Collins, a Cucumber Collins, a Phil Collins (arguably the best-named drink of the moment, punched up with yellow Chartreuse). The Bartender’s Choice app—a collection of cocktail recipes curated by Sam Ross, co-owner of New York bar Attaboy—includes a baker’s dozen of Collins variations, including a “Juice” variation that breezily calls for “1½ ounces of whatever fresh juice you have on hand (apple, grapefruit, pineapple).”

“It’s one of those classic archetypes,” said Dan Greenbaum, formerly of Attaboy, now proprietor of Diamond Reef in Brooklyn. “We can swap in and out different ingredients, add fresh fruit to it, make it more interesting, more different. It’s a crowd pleaser and not a drink to think too much about.”

It’s also the ideal drink for a moment when tastes are slowly steering away



Meaghan Dorman of Dear Irving in Manhattan.

from bitter-and-boozies like the Negroni, which have dominated cocktail menus over the past few years.

“If you went to a cocktail bar, it was brown-bitter-stirred, brown-bitter-stirred,” said Meaghan Dorman, proprietor of multiple Manhattan bars, the newest of which is Dear Irving on Hudson. Today, consumers are seeking more approachable drinks, including less overtly alcoholic versions. While the Collins often contains a couple ounces of li-

quor, it’s diluted by plenty of ice and bubbly mixer, yielding a more easy-drinking, slower-sipping cocktail.

The Collins has also become a popular platform for shelf-stable drink mixers and ready-to-drink canned cocktails aimed at home bartenders. These, too, venture beyond the classic Collins. Charleston’s Bittermilk sells a Tom Collins mixer flavored with elderflower and hops; New York-based Hella Cocktail Co. introduced its Rosemary Collins mixer last year.

“It’s easy to make, relatively speaking, and it has mass appeal,” said Hella co-founder Tobin Ludwig about the decision to offer a Collins-specific mixer. Noting that many consumers prefer Collinses made with vodka—“which can result in a simple, two-dimensional drink”—Mr. Ludwig explained that the rosemary added to Hella’s mixer is meant to mimic the botanical notes found in gin. A Lavender Collins mixer is currently in development, he added.

After years of serious, austere cocktails it’s nice to have a drink that demands so little. Ms. Dorman describes the Collins as a “back pocket drink”—a reliable staple that puts the focus on the company and the conversation, not the cocktail. “It’s always going to be good, it’s always refreshing,” she said. “You really can’t go wrong.”



## Pearl Collins

At Dear Irving, Ms. Dorman makes the tea syrup for this drink (pictured left) with *In Pursuit of Tea* jasmine tea pearls (\$34 for 4 ounces, [inpursuitoftea.com](http://inpursuitoftea.com)). She moderates the gin’s boozy punch by splitting it with Cocchi Americano, a wine-based aperitif. “Because tea is such a delicate flavor, I didn’t want it to be overwhelmingly alcoholic,” she said. “I did want it to be kind of crushable—you could have a couple, if you wanted to.”

Make jasmine syrup: Combine **equal parts hot brewed jasmine tea** and **sugar**. Stir together until sugar dissolves. // In an ice-filled shaker, combine **1 ounce Ford’s gin**, **1 ounce Cocchi Americano**, **¾ ounces jasmine syrup**, **½ ounce lemon juice** and **5 mint leaves**. Shake well, then strain into an ice-filled Collins glass. Top up with **soda water**. Garnish with a **lemon wheel** and a **mint sprig**. —Adapted from Meaghan Dorman of Dear Irving, New York

## Ross Collins

Sam Ross created this cold-weather take on the Collins for *Milk & Honey* (now *Attaboy*) in 2007. In place of gin, whiskey provides a bracing base alongside warming hints of orange and spice.

In a shaker, combine **2 ounces rye**, **¾ ounces lemon juice**, **¾ ounces simple syrup**, **3 dashes Angostura bitters** and an **orange slice**. Fill completely with **ice** and shake vigorously. Strain into a Collins glass and top with **club soda**. Garnish with an **orange slice**. —Adapted from Sam Ross of Attaboy, New York

JEFF BROWN FOR THE WALL STREET JOURNAL

BITE-SIZE DIATRIBE

## Come Over to the Bright Side

The white wine spritzer isn’t just for Stepford Wives. Get over your snobbery and embrace this buoyant beauty of a drink



## ON THE BUBBLE

This light, low-alcohol beverage is the smart choice for New Year’s Eve.

**OK, OENOPHILES.** Message received, master mixologists. We get it: You believe the wine spritzer is beneath you. “It just seems so plain. So safe. So suburban. So unimaginative,” wrote Craig Lane, head bartender and manager of Bar Agricole in San Francisco, in a recent email exchange. “Maybe we have also absorbed some subconscious bias from the Bartles & Jaymes days of pre-bottled wine spritzers.”

To him and all his brothers and sisters behind the bar, I have something important to say: Lighten up.

Bar Agricole was the venue for a welcome-drinks party the night before my recent wedding—and the place where a new respect for the spritzer bubbled up in me with the force of a professional-grade soda siphon. When a friend confidently ordered a white wine spritzer, those wise enough

## White Wine Spritzer

Into a wine glass filled with a generous amount of ice, pour **5 ounces white wine**, such as Garciarévalo Casamaro Verdejo. Top with **2 ounces sparkling water**. —Adapted from Craig Lane of Bar Agricole, San Francisco

to realize they couldn’t appear worse for wear the next day—including, most definitely, me—followed suit. The lively, low-alcohol beverage ended up outsparkling the various artisanal cocktails on offer. “I have not enjoyed a white wine spritzer in over 20 years—until your wedding—but it made total sense on the day,” Mr. Lane admitted.

A wine spritzer need not resemble the bottled stuff of anybody’s misspent youth, nor serve as a cover for bad

wine. Mr. Lane splashed seltzer into a lovely white with juicy grapefruit and citrus notes, for a bright, invigorating aperitif. “A well-made wine spritzer, on the right occasion and with the right wine, can be a revelation,” he said. I would argue there is no occasion better than the holiday season and New Year’s Eve in particular, when we’re all playing a long game and looking for a drink that won’t knock us flat by 9 p.m.

In the recipe above, Mr. Lane calls for Garciarévalo Casamaro Verdejo, but any light-bodied, drinkable white will do. And while the high-minded cocktail program at Bar Agricole generally demands hand-cut ice cubes, Mr. Lane noted the spritzer as an exception: “This is one of the rare instances where I think fancy ice would not actually serve to make the drink better.” —Eleanore Park

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Photo By  
ANDREW ECCLES



## EATING &amp; DRINKING

## Cook Up the Classics, Ring In the New

To kick off a new decade, an acclaimed cookbook author hosted a dinner in her Sicilian home. Her time-tested recipes for roast chicken bathed in rose water, a fresh herb salad and pistachio-studded rice make a festive menu for any New Year's gathering



**SOUTHERN ITALIAN HOSPITALITY**  
From left: Anissa Helou (at head of table) dines with friends; ingredients gathered at a local market.

BY ALEXANDER LOBRANO

**WHEN ANISSA** Helou invites you to dinner, you say yes. The renowned cook recently moved to Trapani, the ancient Sicilian city that's the westernmost point of Italy. I was eager to visit the local markets and cook alongside her there.

"In Sicily I feel like I've come home," said Ms. Helou, a leading authority on Mediterranean and Middle Eastern cooking and the author of nine cookbooks. "The rusticity of the island and the immediacy of the produce, which comes from small farms and has vivid flavors, reminds me of what I ate during my childhood in Beirut."

On a recent sunny Saturday, Ms. Helou was sleuthing the stalls at the open-air farmers market in search of the season's last cherry tomatoes. They would be part of the *fattoush*, a salad of fresh herbs and toasted bread, that she planned to serve that night to a group of friends.

"I want to celebrate my impending move to the apartment I bought here this year and the start of a new decade," she said. Her architect, Michele Saita, and his partner, Maura Canella, a judge, would be in attendance. She'd also invited her neighbor Agata Spano, her American writer friend Mary Taylor Simeti, and Ms. Simeti's agronomist husband, Tonino.

Ms. Helou first fell in love with Sicily on a 2012 visit to Ms. Simeti, an expert on local cooking traditions

and the author of "On Persephone's Island: A Sicilian Journal." "I felt such a deep and immediate connection with the island's landscapes and its food, since the ingredients of Sicily and Lebanon overlap, and the Mediterranean is such a big casserole of a sea," said Ms. Helou. She now divides her time between London and Trapani.

After the farmers market, Ms. Helou wanted to show me the other reason she loves living in Trapani. As we drove along the zigzag road that leads up to the town of Erice, perched on a 2,500-foot crag, the stiff breeze had an almost Alpine freshness. Viewed from above, Trapani stuck out into the sea like a long cooking spoon, flanked on one side by vast salt pans in use since the Phoenicians built them 3,000 years ago. Ms. Helou owns several acres at this higher elevation and plans to do what the Trapanese have done for generations: come up here to escape the summer heat after she restores an old stone farmhouse on the property.

"We always ate very well when I was a child," she said. "My mother is an excellent cook, but I came to food almost accidentally." She studied interior design in London, then did Sotheby's Works of Art course, owned an antiques store in Paris, and lived in Kuwait from 1978 to 1986 while advising the country's royal family on building its art collection. "I was wary of cooking, because I saw it as a trap," said the committed feminist. Then, in 1992 she found her calling when a group of Lebanese expats in London were

lamenting the fact that there was no up-to-date and authoritative cookbook for the foods they all missed so much. So she wrote that cookbook, her first, titled "Lebanese Cuisine," in 1994. With its success, a vocation was born.

"I immediately loved the cultural conversation of food, the way it breaks down barriers and creates connections," said Ms. Helou. Eventually, that led her to undertake the massive research necessary to produce "Feast: Food of the Islamic

World," published in 2018. The 500-page book required trips to 16 countries, and the author was deeply moved by the kindness and generosity she encountered everywhere from Malaysia to Senegal. "The Muslim world has such a deep tradition of hospitality," she said. By way of example, she recalled learning to make savory donuts with housewives in Zanzibar and Dumpukht Biranyi, a rice dish of lamb marinated with yogurt and grated green papaya, in Hyderabad, Pakistan.



### Roast Chicken Basted in Rose Water and Saffron Butter

*This is a wonderful and simple way to elevate roast chicken. The sauce comes from the north of Iran and is normally used to baste a fish stuffed with dried fruit and nuts. The basting sauce turns a simple roast chicken into a more exotic*

*dish. And if you serve the chicken with jeweled rice, you have a beautiful, fragrant festive meal that will inevitably impress your family and friends. You can also use the basting sauce with turkey, just double the quantities for a medium turkey and roast it for longer.*

**Total Time** 1½ hours **Serves** 4

**Good pinch saffron threads**  
**¼ cup rose water**  
**1 (3½ -pound) chicken**  
**Sea salt**  
**3 tablespoons olive oil**  
**½ cup water**  
**7 tablespoons unsalted butter**  
**Freshly ground black pepper**  
**Juice of 1 lemon, or to taste**

**1.** Cover saffron with rose water and let steep.  
**2.** Preheat the oven to 400 degrees. Pat chicken dry inside and out with paper towels, and rub the inside with a little salt. Add olive oil and water to a baking dish large enough to hold

chicken comfortably. Place chicken inside dish. Transfer baking dish with chicken to oven and roast 30 minutes.

**3.** Meanwhile, in a small saucepan, melt butter and stir in saffron rose water. Add black pepper to taste. Pour saffron-rose water butter over chicken and roast, basting from time to time, until skin is crisp and golden and chicken is cooked through, 30 minutes more. About 10 minutes before the chicken is ready, add lemon juice to juices in pan, and continue roasting until chicken is done. Remove chicken from oven and let rest for 5-10 minutes. Transfer to a serving platter, and pour sauce all over. Serve hot with rice.

—Adapted from "Feast: Food of the Islamic World" by Anissa Helou

► Find recipes for fattoush, jeweled rice and saffron milk pudding at [wsj.com/news/life-arts/food-cooking-drink](http://wsj.com/news/life-arts/food-cooking-drink).

## SLOW FOOD FAST / SATISFYING AND SEASONAL FOOD IN ABOUT 30 MINUTES



### The Chef

Dave Beran

### His Restaurants

Pasjoli and Dialogue, both in Santa Monica, Calif.

### What he's known for

Matching classical technique with out-of-the-box thinking. French-leaning menus driven by Southern California produce.

## Steak au Poivre With Mushrooms and Potato Purée

**THIS DISH HAS** a powerful effect on chef Dave Beran. "Steak au poivre puts you in a place," he said. "It makes you think of a dark French bistro." At his own version of that place, Pasjoli in Santa Monica, Calif., the steak is served over a buttery potato purée and cloaked in a mushroom sauce au poivre.

Mr. Beran's second Slow Food Fast recipe is simplified for home cooks without compromising on flavor. At Pasjoli, the potatoes take an hour to make. This version calls for simmering them in milk and cream for 20

minutes or so, then whipping them with lots of butter. The steak, covered in crushed peppercorns, gets a double sear, first over high heat to build a good crust, then over medium heat to cook through.

The mushroom sauce, heady with Cognac, gets a hit of crème fraîche at the end. "It brings acid, and you want the dairy taste to be fresh," Mr. Beran said. Lush and savory, it's the crowning glory on an absolute classic. "If I'm going to eat a steak," the chef said, "this is definitely it." —Kitty Greenwald

**Total Time:** 30 minutes  
**Serves:** 4

**4 (8-ounce) beef tenderloins**  
**Kosher salt and crushed black peppercorns**  
**4 medium Yukon gold potatoes, peeled and sliced into ½ -inch coins**  
**8 tablespoons butter, cut in pieces, plus 3 tablespoons**  
**1½ cups heavy cream**  
**2 cups milk**  
**3 tablespoons grapeseed oil**  
**3 sprigs thyme**  
**2 cloves garlic, peeled**  
**1 shallot, thinly sliced**  
**6 button mushrooms, sliced**  
**2 tablespoons Cognac**  
**½ cup crème fraîche**

**1.** Generously salt steaks and press at least 3 tablespoons crushed peppercorns all over

surface. In a medium pot over medium-high heat, combine potatoes, cream and enough milk to cover. Simmer until potatoes are tender, about 20 minutes. Drain potatoes, reserving cooking liquid.

**2.** Use an electric beater to whip potatoes with ½ cup cooking liquid until smooth, 30 seconds. Whip in 8 tablespoons butter until airy, 1-2 minutes. If dense, whip in more liquid. Season with salt.

**3.** Heat oil in a large sauté pan over medium-high heat. Lay in meat and sear until both sides brown, about 6 minutes total. Remove meat from pan and let rest 5 minutes. Set pan over medium heat. Once hot, return steaks

and finish cooking, flipping often, until medium-rare, 3-5 minutes. Let rest 10 minutes.

**4.** Pour fat out of pan but don't wipe it clean. Set over medium heat and add remaining butter, thyme, garlic, shallots and a large pinch of crushed peppercorns. Sauté until shallots soften, 3 minutes. Add mushrooms and sauté until lightly caramelized, about 3 minutes. Increase heat to medium-high and add Cognac. Simmer to cook off alcohol, 1-2 minutes. Discard herbs and garlic. Season with salt. Off heat, stir in crème fraîche.

**5.** Distribute potatoes among four plates. Top with tenderloins and spoon on sauce.



**WE MEAT AGAIN** A smart double-searing method produces a steak with a delectable caramelized crust and a succulent pink interior.



# GEAR & GADGETS



**CURRENT OFFERINGS**  
Clockwise from far left: The Polestar 2 goes 0-60 in under 5 seconds; Rivian's R1T boasts 400 miles of range; Nissan's Ariya Concept hides upward of 300 hp under its hood.

ments and capacities with the excellent Model 3 sedan, the Model Y will be initially available in three trim levels: Performance (280 miles range, 0-60 mph in 3.5 seconds); Long Range All Wheel Drive (280 miles, 4.8 seconds) and Long Range RWD (300 miles, 5.5 seconds). Note: the \$7,500 federal tax credit on EVs does not apply to Model Y because the company has sold more than 200,000 units, the program's threshold.  
**Price \$43,700 (LR-RWD); \$47,700 (LR-AWD); \$56,700 (Performance)**

**Volvo XC40 Recharge**  
Volvo's compact vehicle architecture was pre-engineered for electrification, so the EV hardware for the electric XC40, the XC40 Recharge, slips nicely amid the frame rails. With dual-motor AWD totaling 408 hp and 200+ mile range, the Volvo will be nearly as quick as its prime competitor Jaguar I-PACE (0-60 mph in 4.7 seconds vs. 4.5) and be competitive on range. Like the Polestar, the XC40 Recharge's infotainment will use the Android Auto OS, with built-in Google-isms, maps, services and speech-recognition. Volvo would like EVs to represent half its sales by 2025.  
**Price \$55,000 (est.)**

RUMBLE SEAT / DAN NEIL



## Will These EVs Make 2020 the Year of the Electric Car?

**IN AN INDUSTRY** caught flat-footed by the rise of Tesla and China's skyrocketing vehicle-emissions mandates of the past decade, 2020 came to be seen as the horizon of reasonable expectations, when global OEMs, startups, suppliers and investors could finally join the EV fray. That time has arrived... almost. A slew of new battery-electrics will debut next year, most as 2021 models. Some announced prices could change; and the to-market dates for some products may be delayed, depending on outside events, like Brexit. Note: Earlier this week, Congress declined to expand the federal tax credit for EVs, which sets auto makers' eligibility for the credit at 200,000 sales. The Tesla Model Y isn't eligible for the credit. Here's what's coming:

**Audi e-tron Sportback**  
VW's premium-luxury marque will launch two sultry all-electric AWD models, a grand-touring sport coupe (e-tron GT) and a rakish SUV, the e-tron Sportback. The coupe will have to wait until 2021. Meantime, the e-tron Sportback 55 quattro version will arrive with a 95-kWh pack and front-and-rear axle motors, totaling 402 hp. The 55 quattro will be able to haul itself to 62 mph in 5.7 seconds and cover 277 miles between charges, according to the European WLTP.  
**Price \$80,000 (est.)**

**Ford Mustang Mach-E**  
Ford is finally anteing up in the EV segment, betting the good name of Mustang that it can turn enthusiasts into EV lovers, and visa versa. The Mach-E is a bundle of pony-car heresies. It's a crossover/SUV body style, with a hatch and a "frunk" (front trunk). It's named after a beloved, high-performance gasser, when it's not. Perhaps worst of all, this flashy suburban EV will be quicker than just about any street Mustang, ever. The hottest version of the Mach-E wields 459 hp and 612 lb-ft of insta-torque through AWD, targeting mid-3-second 0-60 mph acceleration.  
**Price \$43,895 (Mach-E); \$60,500 (Mach-E GT)**



**Jaguar XJ**  
Teased at this year's Frankfurt auto show in September, the next-generation of the XJ sedan, or saloon, will be all electric—that is, *only* EV, with no IC-powered option, according to British buff-book Autocar. That's a statement. Not many details are available, though it is expected the XJ will share the electric bones of Jaguar's I-PACE (90 kWh battery, 234 miles range, 394 hp/512 lb-ft with AWD, 0-60 in 4.5 seconds). Company officials noted that the initials XJ originally stood for eXperimental Jaguar.  
**Price \$80,000 (est.)**

**Lordstown Endurance**  
With a name and narrative tied to the fate of the former General Motors assembly hall in Ohio, Lordstown Motors plans to make pickup-style electrics. It's licensing its tech from Cincinnati-based Workhorse, an EV startup and investor that would ultimately like to build vehicles for the U.S. Postal Service at Lordstown. Details on the Lordstown Endurance are scant. The company is targeting 3,000-pound payload capacity, 6,000-pound trailering and a 250-mile minimum range.  
**Price \$52,500**



**Mini Cooper SE**  
For what seemed like a match made in heaven, the Mini brand and electrification has required a long engagement. The Mini Cooper SE packs a 181-hp/199 lb-ft electric-motor between the front wheels, good for a zippy 6.9 seconds (to 60 mph) and a top speed of 93 mph. The battery is mini, too, providing an estimated range of about 114 miles. A happier number is the price and all the ticked boxes, including navigation, heated seats and outside mirrors, LED headlights and fog lights, Apple CarPlay and Bluetooth, and automatic windshield wipers. The Red Hot Chili Peppers would call that giving it away.  
**Price \$30,750**

**Nissan Ariya Concept**  
The company that bet it all on electrification with the Leaf (2010) has been carrying on all this time, selling more than 400,000 Leaves globally, making it the best-selling EV in history, even if that's a fairly modest mark. Nissan is now ready to catch the second wave with the Ariya, which premiered in near-production form at this year's Tokyo auto show. The Ariya—the name may change—is a high-style, proud-to-be-seen-in crossover, not a weird glass blister—lessons learned from the Leaf experience. The powertrain specifics are unconfirmed but are likely to include front/rear axle motors, an estimated 300 hp and 300 miles of range.  
**Price \$45,000 (est.)**

**Polestar 2**  
Polestar is the enlightened-performance spinoff from Volvo, under the aegis of the corporate mothership, Geely Auto Group. With design studios in Sweden and manufacturing in China, Polestar's cultural antenna are at least as interesting as the tech. The 2's shape hybridizes sport-sedan and crossover forms, with high beltline and prominent wheel arches lidded with a coupe-like roof. The fore/aft motors sum to 402 hp and 487 lb-ft, bringing acceleration into sub-5-second range, 0-60 mph. The targeted range is 275 miles. Also of note: The 2's comms will feature the world premiere of an Android-embedded system, with Google Maps

and voice-recognition inhabiting the 11.5-inch, portrait-oriented touch screen. **Price \$65,000 (Launch Edition)**

**Rivian R1T**  
With a pocket full of coin from Ford (\$500 million), Amazon (\$700 million) and other investors in 2019, EV startup Rivian Motors has nailed the financing. Now comes the hammer and tongs. Rivian took over the former Mitsubishi plant in Normal, Ill., where it will build 100,000 delivery vans for Amazon, as well as the R1T pickup and R1S SUV. The R1T is a big, capacious truck, with a 14-inch ground clearance, 45-degree climb angle, and a fording depth of more than 3 feet. Three sizes of battery, offering ranges of 230, 310 and 400+ miles, are paired with dual-motor powertrains rated at 402, 700 and 754 hp.  
**Price \$69,000**

**Tesla Model Y**  
The world's premier electric-car builder plans to bring its midsize SUV to market in 2020, or at least to early hand-raisers and beta-testers. Sharing compo-



**VW ID. CROZZ**  
The first of many promised EVs for the U.S. built on the Volkswagen Group's new MEB platform—including an electric VW microbus—the ID. CROZZ is a chic, contemporary vision of a four-door, five-seat crossover. It clearly signals its EV-ness with a glowing, tie-bar-like detail connecting the headlamps, where an IC car would have a grille. The ID. CROZZ will have one 201-hp motor in the rear, or two (fore and aft), totaling 302 hp. With an 82.0-kWh battery pack sandwiched under the floorboards the ID. CROZZ should get about 300 miles of range. It's also capable of fast-charging of up to 150 kW. At that rate, the battery can get back to 80% capacity in 30 minutes.  
**Price \$35,000 (est.)**

### POWER SHIFT / THREE DEAL BREAKERS HAVE LONG SCARED OFF THE EV-CURIOUS. NOW THEY'RE FADING AWAY

**LAST MONTH**, General Motors president Mark Russ wrote a piece for CNN Business that boiled down the obstacles to greater consumer acceptance of EVs in the U.S. to "range [anxiety], ease of ownership, and cost." But global auto makers—ahead of an estimated \$300 billion investment in electrification and battery production in the next decade—are gaining ground on all three fronts. Even GM.

**1. Range** The average range of EVs—largely determined by their batteries' size and energy density—has been climbing steadily, up about 20% annually for top-selling EVs since 2011, according to the U.S. Department of Energy. Mr. Russ noted that the top six selling EVs all have ranges of more than 238 miles—including the 2020 Chevrolet Bolt, with 259 miles range, 21 miles more



Nissan's Ariya Concept will drive 300 miles on a full charge.

than the previous model.  
**2. Ease of ownership** If EVs are going to reach beyond the garage-owning demo, charging infrastructure has to be as convenient as gas stations. In the past decade, Tesla took the lead in creating its Super-charger network, now comprising 1,636 stations world-wide, including 741 in the U.S. Fast-charge service provider Elec-

tricity America said it will have over 2,000 units in operation by the end of 2019, at nearly 500 locations in 42 states.  
**3. Cost** At the beginning of the electric-car movement, circa 2010, the average cost of an automotive-grade lithium-ion battery pack ran about \$1,100 per kWh. In 2019, the cost fell to \$156/kWh, an 87% drop from 2010, and a 13% de-

cline from 2018, according to BloombergNEF. Industry analysts have long considered \$100/kWh to be the inflection point, where EV unit-production costs would reach, then fall below that of IC vehicles. BNEF predicts that point will arrive in 2024, a year sooner than it had previously forecast.

The connection between pack prices and affordability is convoluted. Nonetheless, the Korean conglomerate Hyundai sells, or soon will, several EVs with 200+ range, priced at or below the U.S. median price for a new car: the Kia Soul EV (estimated \$35,000), Niro EV (\$38,500) and Hyundai Kona Electric (\$36,500). The Tesla Model 3 Standard Range Plus (250 miles) starts at \$33,815. The VW ID. CROZZ will offer 300 miles of range with an estimated starting price in mid-\$30,000s, before tax credits.

**We become one,**  
when traditions not only shape who we are but also the world around us.

**We become one,**  
each time our actions inspire others in our community to be better.

**We become one,**  
by leaving our differences behind and celebrating the heritage that brings us together.

**When we light the way for future generations,**  
we become one, a Hispanic Star.



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