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ALPHA-GET
A piece from
Marion Cage's new
'Lettres' collection

IN STORE

Personal Charm

If one of your New Year's resolutions is to mind your P's and Q's, now there's a way you can do it in style. Former-Houstonian jewelry designer **Marion Cage**, now of New Orleans, has partnered with painter Jill Moser, who's repped in H-Town by Wade Wilson Art, to create the new "Lettres" collection. The 26-piece line of one-inch pendants—available in silver or 18k gold—includes all the letters of the alphabet. Each comes on a leather cord. *By special order at High Gloss, 1131 Uptown Park Blvd., 713.961.7868, and at marioncage.com —Jody Schmal*



GOOD AND PLENTY
A roomy ensemble by
Calvin Klein

RUNWAY REPORT

On the Loose

Are we already nostalgic for the '90s? As a reaction to seasons of skinny jeans and minidresses, longer hemlines and looser silhouettes feel relevant again. Narciso Rodriguez, who rose to fame in this era for his extra-roomy dresses, appeared to be a muse for today's fashion houses as an array of maxi

coats and skirts dominated resort collections. Donna Karan, a fave at Houston's Neiman Marcus, paired an oversized draped blouse with wide-leg pants. And we searched for a cinched waist at Calvin Klein, but after spying the sleeveless blazer paired with a relaxed skirt, we stopped caring and loosened up. —*Kristin Young*

EAT SHEET

French Twist!

The wait is over: **PHILIPPE RESTAURANT + LOUNGE** (1800 Post Oak Blvd., Ste. 6110, 713.439.1000) in Uptown—from self-described "French cowboy" chef Philippe Schmit, late of Bistro Moderne—opens this month. The sleek two-story restaurant, fashioned in a black, white and sepia palette like an old photograph, "transforms from more casual to more elegant as guests journey from the downstairs lounge to the dining hall, into the private event space and finally the chef's table," according to its celebrated designer Lauren Rottet. Expect kitchens on both levels—the tricked-out version upstairs has a glass window and a video-camera setup that gives flat-screen-watching lounge guests a voyeuristic glimpse into the kitchen. Menu items include seared scallops *a la*



MOVING ON UPTOWN
Philippe Schmit, far above with designer Lauren Rottet, opens his long-awaited restaurant this month. Above: Mo's.



plancha with potato and apple salad and local Saint Arnold beer and pomegranate sauce; Berkshire pork ravioli sauced with a "chorizo smoothie;" and the Texas-requisite Cowboy Steak for two, a 32-ounce bone-in rib-eye Frenched up with béarnaise sauce and fries. ... Another top chef, Ryan Hildebrand, recently inked a deal for his own place, **TRINITY** (2011 S. Shepherd Dr.), set to open this summer. Formerly Crome nightclub, the River Oaks digs will be radically remodeled, and have a working garden to supplement his tasting menus and seasonal offerings—which Hildebrand describes as eclectic, or "progressive" American food. "I found my voice while working at Textile with Scott Tycer, so I'll continue to craft artistic, detail-oriented plates of food. But clean and light handed." ... Osaka owner Shirley Li has opened **TOYAMA JAPANESE RESTAURANT** (2802 S. Shepherd Dr., 713.528.8527)

in River Oaks. The dimly lit hardwood-floored modern interior is striking, with its banquettes in deep purple hues. A large semicircular bar anchors one end of the space, a sushi bar the other. The menu features sushi rolls, along with crispy butterflied tempura shrimp and specials like miso-broiled cod. ... Chef Mike Dei Maggi has departed Tony Vallone's Caffe Bello for **MO'S, A PLACE FOR STEAKS** (1801 Post Oak Blvd., 713.877.0720). The "Carolyn Farb" guacamole remains on the menu. ... South American star-on-the-rise **TANGO & MALBEC** (2800 Sage Rd., 713.629.8646) has opened in a rustic-chic space near the Galleria. Argentinean exec chef Mariela Hecker serves myriad wood-fire-grilled *parrilla* meats (love the Kobe short ribs), in addition to apps like the slow-cooked veal tongue, smoked lamp soup and mango salad. Malbecs for days on the lengthy wine list! —*Robin Barr Sussman*