

Robb Report



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THE ULTIMATE HOME 2015

East and West Harmonize above the Spectacular Skyline of Kuala Lumpur

GRAND OPENINGS

New Destinations in London, Tokyo, and Johannesburg

APRIL 2015

CELLAR
NOTES

Cosmic Cuvée



OUR MINDS ARE trained from an early age to discover unity in the universe's infinite multiplicity, and this tendency persists even in the small cosmos of wine, whose inhabitants seem preoccupied with the process of separation. Vintners divide regions into appellations, vineyards into blocks and micro crus, but their ultimate goal is to assemble the fruit of these labors into a delectable whole. Few if any have accomplished this aim using more diverse oenological components than the owners of Terlat Family Vineyards, whose **Galaxy 2010** (\$95, terlatovineyards.com) combines Cabernet Sauvignon, Syrah, and Merlot produced by three different winemakers in three distinct regions of the Napa and Dry Creek Valleys. Redolent of black cherry, plum, lilac, and citronella, this unorthodox blend integrates its flavors of boysenberry, cherry lozenge, red apple, toffee, and charred bread into a richly satisfying unity.

—BRETT ANDERSON



Pacaud 2.0

MATHIEU PACAUD, the 34-year-old chef behind the new Paris restaurant **Hexagone** (hexagone-paris.fr), says he "wanted to create a place where [his] friends want to hang out." But instead of creating yet another *bistro nouveau*, Pacaud—who worked in the Michelin three-star kitchen of his father, chef Bernard Pacaud—has revived the art of fine dining. His tasting and à la carte menus are complex yet light and filled with flavor. A dish called *Gelée Anisée*, for example, enhances juicy crayfish with cauliflower mousseline, fresh flowers and herbs, star-anise aspic, and a delicately perfumed green-mango sauce. The extensive wine list by Benjamin Roffet focuses on the classics with a generous selection of grand crus by the glass, and the elegant dining room, designed by Patrick Gilles and Dorothee Boissier, is as on point as the menu. —CARL REINHOLDT ZON BELFRAGE

BIT MASTER

FOR ALL BUT seasoned grill masters (who prefer to cook over wood or charcoal and to judge for themselves when food is ready), the **Lynx SmartGrill** (lynxgrills.com) may prove a welcome cooking companion. Guided by user preferences and hundreds of preprogrammed recipes, the SmartGrill's onboard operating system syncs with smartphone and tablet apps to tell the cook with Siri-like voice prompts when to flip food and take it off the grill. The infrared burner—powered by propane or natural gas—allows for quick changes of radiant heat, while stainless-steel grates ensure high surface-heat retention. The SmartGrill (from \$6,000) is available in 30-, 36-, and 42-inch grill widths. —BAILEY S. BARNARD

