

CALIFORNIA STYLE

DIANE KRUGER

The Fashion Darling on Her New Hollywood Life, Kids and Uncle Karl

EXPRESSIONISM

Autumnal Looks Canvas the L.A. Arts Scene

NATURAL SELECTION

Jenni Kayne's Family Abode

HOME + DESIGN ISSUE

MASTERWORKS

A PERFECT PENTHOUSE IN S.F., A BYZANTINE PALACE IN PEBBLE BEACH AND A PLETHORA OF NEED-IT-NOW ACCOUTREMENTS

PLUS KING'S CASTLE

A Golden State Designer Revives a Loire Valley Château





menu

L.A.'s revived Grand Central Market, built in 1917.

LOS ANGELES

Ain't it Grand?

New York has Chelsea Market and S.F. has the Ferry Building Marketplace. An authentic gourmet hub in L.A. has been noticeably absent—until now. Today, as the **Grand Central Market** transforms from a cluster of produce stalls to a curated array of artisan eateries, carts and purveyors, change is in the (HORSE



THIEF BBQ-scented) air. Anchored since summer by **G&B COFFEE**, **BULGARINI GELATO** and a **VALERIE CONFECTIONS** coffee shop/luncheonette (don't miss the Cobb salad), the space's autumn newcomers include **THE OYSTER GOURMET**, **OLIO PIZZERIA** and **DTLA CHEESE**. 317 Broadway, L.A.; grandcentralmarket.com.



FROM TOP Brown Derby Grapefruit Cake at Valerie. The menu at Sticky Rice. Order up at Horse Thief BBQ. Morning rush at G&B Coffee. Afternoon treat: G&B Coffee's shake—made with McConnell's ice cream.

Jacobsen Salt Co. oyster salt cellar pair, \$16.



Stock Up

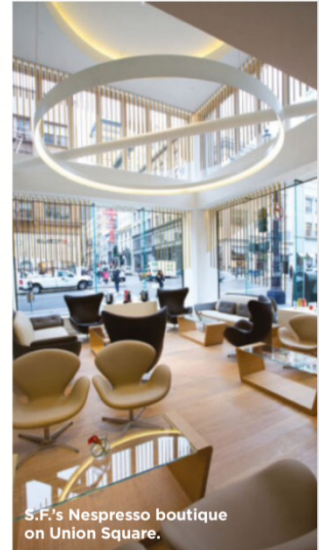
Oaktown Spice Shop ancho chile, Riess enamelware from Austria, antique copper preserving pans, cracked freekeh, compostable dinner-

ware that's actually chic...consider **Provisions** by **Food52** your shortcut to a *Gourmet*-worthy kitchen. Amanda Hesser and Merrill Stubbs of Food52 have assembled this retail arm of their culinary website with unique finds and exclusives alike. food52.com/provisions.

BEVERLY HILLS

CAPSULE COLLECTION

Not even a year since **Nespresso's** boutique opening in San Francisco—a lofty, sleek stunner designed by Aldo Parisotto and Futurebrand Paris—comes a sixth U.S. flagship. Dedicated to high-design Nespresso machinery and "grand cru" tastings, the Beverly Hills location also offers a seasonal menu to pair with its rainbow of color-coded coffee capsules. Off caffeine? There's wine, Champagne and decaf, too. 320 N. Beverly Dr., B.H.; nespresso.com.



S.F.'s Nespresso boutique on Union Square.

HAYWARD

Say Cheese

A culinary instructor, Stanford University biochemist, a former cheesemaker at Laura Chenel Chèvre and Tal Ronnen (chef behind Crossroads on Melrose) have all worked in concert to create **Kite Hill**—a plant-based cheese using almonds from the San Joaquin Valley. Flavors range from fresh Casuccio to a pungent, ripened White Alder. From \$13/6 oz.; available exclusively at **Whole Foods Market**; kite-hill.com.



FROM TOP Costanoa, Casuccio, White Alder.

GRAND CENTRAL MARKET: AMPARO RIOS, VALERIE AT GRAND CENTRAL MARKET; COURTESY OF VALERIE CONFECTIONS; PROVISIONS: AMANDA HESSER; KITE HILL: LIZA GERSHMAN, COURTESY OF KITE HILL