

HOLIDAY 2016
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BY BIRKS

**LUXURY
TIMEPIECES**

for the SPORTY SET

**THE RITZ
PARIS**

gets a facelift

*Jessica Mulrone
on dressing*
**SOPHIE
GRÉGOIRE
TRUDEAU**

**CHIC WINTER
getaways**

**DAZZLING
GIFTS
FOR HIM
& HER**

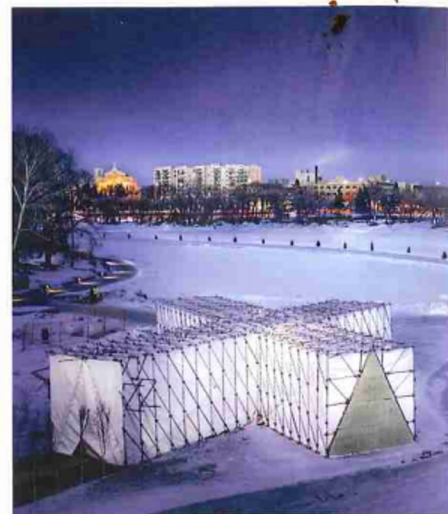
Holiday
STYLE

*Vintage glam and
sparkling jewels make
the season shine*



AN OUTDOOR FEAST

For the past four years, the hottest dining experience in Winnipeg has taken place outdoors, on the coldest of winter nights. Architect and gallery owner Joe Kalturnyk and chef/restaurateur Mandel Hitzer run RAW:almond, a pop-up restaurant that operates from the end of January to mid-February on ice (weather permitting) at the junction of the Assiniboine and Red Rivers. The dining room concept changes year to year (imagine an edgy pavilion that's decked with a long communal table, fur-lined seats and twinkly chandeliers) and the kitchen is helmed by a changing lineup of Canada's top young chefs, such as Edward Lam and Jamie Harling. The menu is a multi-course gourmet feast featuring dishes like bison tartare with uni and shiso leaves. raw-almond.com



SCANDI STRIPES

Swedish designer Clara von Zweigbergk's collaboration with Danish lighting company Louis Poulsen offers a dose of warmth and whimsy for the dining room. Inspired by the fairground rides and candyfloss makers of Tivoli in Copenhagen, this unique hanging light glows from within and comes in three striking colour combinations. "I don't mind at all if, sitting in their kitchens, people look up and start thinking of hot-air balloons and carousels," says von Zweigbergk. The historic brand has been busy launching contemporary pieces to add to its collection of classics.

louispoulsen.com



TOASTING ICELAND

It's easier than ever to get to Reykjavik, one of today's hottest (cold) destinations. Direct flights on Icelandair and Wow Air link major Canadian cities to the Icelandic capital. From the U.S., travellers can fly directly from a number of hubs including Boston, Baltimore, Chicago, Orlando and Portland. But it wasn't until recently that one could get a decent drink in a hip watering hole right in Reykjavik's Keflavik International Airport. Loksins, which translates to "finally," looks and feels like a traditional Iceland timber house, decked in Nordic pine floors and walls and locally produced furniture. Posters and video animations advertise Borg, a local craft beer, and the menu features delicacies like fermented shark and Brennivin, Iceland's signature clear, unsweetened schnapps.

kefairport.is/wheninke/en/restaurants/loksins-bar

SKI, REST, REPEAT

The proprietors of Nita Lake Lodge, a boutique bolthole near the base of Whistler Mountain, have found the formula for a restorative après-ski regimen. There's an onsite yoga studio, personal training, outdoor hot tubs and a year-round lakeside plunge pool. After a few days spent schussing, however, your body may need more than a soak and a few sun salutations. At the Lodge's spa, signature treatments include a chakra-balancing Kundalini back massage, sole therapy for ski boot-battered feet and body wraps featuring luxe Tammy Fender and ila products (it's the only place in British Columbia where the products are available). For the ultimate in pampering, sign up for the five-hour Winter Spa Day, which features a hot stone massage, facial, manicure, pedicure and a eucalyptus steam. nitalakelodge.com

