

Modern Luxury

SAN DIEGO

Summer Revival

DISCONNECTING,
RECHARGING
& IMBIBING
FROM AUSTIN
TO URUGUAY

Costume Drama

DIOR'S HAUTE
COUTURE GLAM

Plus

Local
Trailblazers
Who Have
Mastered the
Fine Art of
Living Well

The It List

SAN DIEGO'S
TOP PROS FOR
NUTRITION,
WELLNESS &
FITNESS

Ray of Light

Anne Hathaway Enchants
Us All Over Again

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TEA TIME

PINKIES UP

What started as a pop-up iced tea stand quickly evolved into a quintessential brand set to open its first flagship location in the coming months. The brainchild of San Diego native Amy Truong, **Paru Tea Bar** (paruteabar.com) started by offering cold-brew iced teas before Truong's blends gained a cultlike following and her entrepreneurial lightbulb went off. "It just clicked," she says of her idea to offer the loose leaf artisanal tea blends on-site and online. From herbal tea classics like Blue Chamomile to unique blends like the Palo Santo tea (made from actual wood shavings of a palo santo stick), Truong shows no signs of slowing down, especially with the debut of the limited edition Fleur tea this month. Inspired by her mother, the new blend comes just in time for the Mother's Day Afternoon Tea Party and Floral Arrangement—a fab collab with Tam Ashworth, founder of Isari Flower Studio. Join these two boss ladies May 4 and 5 for floral arranging, afternoon tea and celebrating mothers. Now that's a trio we can get behind. —CH



BIG FISH

ON A ROLL

If you're guilty of ordering the same sushi rolls time and time again, we're here to help. Covoy Street's newest restaurant, **Hidden Fish**, transforms the dining scene with its omakase, or, "I'll leave it up to you" dinners. Helmed by 32-year-old chef John "Kappa" Hong, who picked up the dining style while in New York, the resto serves its customers—who place full trust in the chefs—only one piece at a time. The unique experience is offered in 50- and 90-minute slots and is limited to only 13 seats. From nigiri yellowtail with a soy-based chimichurri to sea bream with a radish ponzu, the fresh bites are strategically presented to ensure you taste every flavor profile of each piece. And after your omakase portion of the dinner finishes, chef Kong says ordering from the a la carte menu is a must. Signature dishes like the toro topped with uni, caviar and black truffle are so savory and fresh that we're booking our next reservation midbite. 4764 Conway St., Ste. A, 858.210.5056, hiddenfishsushi.com —CH



Bluefin tuna nigiri with uni, black truffle and sturgeon caviar

GLOBAL ITINERARY

CULTURED KIDS

Adding to the many reasons travel is inspiring, a recent survey shows more than half of educators believe travel has a positive impact on students' education and future careers. For the affluent wanderer looking to reap the benefits, enter **Global CommUnity** (globalcommunitytravel.com), a Nashville-based agency that creates life travel maps for families. Through a process that considers a family's interests, background, budget and the kids' school curriculum, Global CommUnity recommends—and helps plan—10 to 15 years of travel (spanning ages 5 to 18) to align with what the children are learning. "In your own community, you can stay homogenous if you want to," says founder Christie Holmes. "We wanted to broaden our kids' horizons so at least they have a choice in engaging with other people and other cultures." The customized, experience-rich itineraries reach more than 25 destinations, such as Patagonia, Cambodia and Greece. A common thread: Each trip has a community impact, providing "an opportunity to see what's going on below the skin of that culture," says Holmes. —Kelsey Ogletree

GREECE PHOTO BY JONATHAN CALLEGOS/UNSPASH; HIDDEN FISH PHOTO BY CRAIG SHAGRY



The view from Oia, Santorini, in Greece, which is among Global CommUnity's program offerings