

FOOD NETWORK HOMECOMING

In September, chef Sota Atsumi, who put Clown Bar on the map in Paris, opens Maison, his most personal project yet.

OTA ATSUMI wants to invite you home. For the past two years the 33-year-old Japanese chef, who helped make Clown Bar one of the hottest restaurants in Paris, has been developing a cozy new 11th arrondissement residence for his Japanese-accented French cuisine. The restaurant, called Maison, will be a convivial setting for his most ambitious-and personal-cooking to date. It's "a relaxed place with a domestic ambience but serious food," says his wife and muse, Akiko Otsu, who works in fine-art printing.

The couple met in Paris a decade ago when she was an art student and he was a young chef working at Stella Maris, a pioneering Japanese-run French restaurant. Maison, their first project together, debuts this fall after a year of construction delays. It features a logo from David Lynch (a friend and a client of the print studio where Otsu works) and food and design that bridge French and Japanese cultures. The building's glass facade and terracotta interiors are by the Paris-based architect Tsuyoshi Tane.

The restaurant's ambitions have grown during the yearlong wait, which has given Atsumi time to travel and cook collaborative dinners in California, Mexico and Ukraine, picking up new ideas along the way. Maison's menu will feature flavors from around the world and a radical tasting format. Along with a la carte dishes, a procession of small plates will be served as three mini menus in a row, veering from savory to sweet, entrée to dessert and back again. "It follows a rhythm you've never seen before," Atsumi says. maisonsota.com. —Jay Cheshes





EVERYDAY ELEGANCE

With structured forms and shapely handles, polished, ladylike bags are anything but prim. From left: Givenchy; Chloé; Roger Vivier; Salvatore Ferragamo; Dolce & Gabbana; Balenciaga. For details see Sources, page 102.