WHAT TO COLLECT NEXT
Expert Insights on the Latest Luxury Investments

Plus
THE NEW FERRARI GTC4LUSSO
Maranello’s Practically Perfect Four-Seater
**Big-City Revivals**

Fabulous face-lifts for five landmark U.S. hotels.

NEARLY 9 YEARS after it last welcomed guests, Washington, D.C.'s infamous Watergate Hotel (thewatergatehotel.com) reopened in June following a $200 million renovation. The modern interpretation of the 1960s original features curvilinear wood-paneled walls, midcentury-inspired furnishings, and a swanky whiskey bar.

Philadelphia's most luxurious hotel is better than ever after a $25 million update. The 229-room Ritz-Carlton Philadelphia (ritzcarlton.com) unveiled its new look in June with a reopening party that showcased a fresh palette and a restaurant by noted chef Richard Sandoval.

As part of a $37 million renovation, the Peninsula Chicago's (peninsula.com) managers spent a year and a half testing the Magnificent Mile hotel's model rooms—trying out the layouts, technology, and every other detail until the subtext of flaws was fixed. The resulting accommodations, completed in April, are as practical as they are beautiful, with truly smart tablets that translate to 11 languages.

The Fenway Park Suite is a highlight of the new 96-room wing at the recently renovated Hotel Commonwealth (hotelcommonwealth.com) in Boston's Kenmore Square. Launched last December, the suite features a Fenway Park–view balcony and interiors adorned with Red Sox–related memorabilia and art.

The glamorous relaunch of the Viceroy L'Ermitage Beverly Hills (viceroyhotelsandresorts.com) in March transformed this once-sleepy haunt into a major Hollywood player. Headliners include the French bistro Avec Nous and a presidential suite that practically whispers "Oscars party."

**First-Class Fare**

YOU'VE PROBABLY NEVER heard of Michel Quissac, but if you fly often, chances are you've tasted his cuisine. The Paris-based chef, who runs Air France's (airfrance.com) Servair culinary division, has collaborated with some of the most prominent names in gastronomy—from Guy Martin to Joël Robuchon—to ensure that their in-flight menus sing in the sky. "We build recipes together based on the season and culinary trends, as well as what works and doesn't work in the air," says Quissac. Most recently, he lent his expertise to Daniel Boulud, whose first Air France menu will be served in La Première and business-class cabins until March. —J.C.