

status
update

Moving the Nest

After five years in Snider Plaza, Heather Wiese-Alexander's chic furnishings and gift shop, **NEST**, moves to McKinney Avenue this month.

Head buyer Donald Fowler says the "Sleek! Sleek!" new 5,000-square-foot space next door to Design Within Reach will "pump up the volume" of the shop's trademark mix of gifts, tableware, stationery, books, art, jewelry, furniture and home accessories.

Nest staples by Jonathan Adler and Missoni Home still abound, but Fowler says fresh finds will include exotic furniture (a bench topped in Tibetan lamb's wool?) and esley new tomes by Taschen. Fowler characterizes the new product mix: "We're getting a little cheekier."

Christopher Wynne
Nest, 4524 McKinney Ave.,
nestdallas.com



state wide Suite dreams

Leave the too-sleek-for-their-own-good boutique hotels to the neophytes. The French-antique-filled **LA COLOMBE D'OR** oozes a bohemian charm that permeates its Houston museum-district location. The historical landmark, celebrating its 30th anniversary next month as a five-suite hotel, is a shrine to authenticity. (The Grand Salon, a jaw-dropping European ballroom carved in 1715, was dismantled, shipped from France and painstakingly reassembled for the hotel.) Under the new direction of Dan and Mark Zimmerman, sons of La Colombe d'Or's original owners, a fresh era has begun. This month, the house restaurant reopens with a contemporary French concept (complete with Louisiana chef) and new name, **CINQ** — the number of suites.



en française. Overnight guests can revel in the freshly spiffed Old World glamour of luxe linens, repubstered furniture and new window treatments, but it's the front porch for cocktails at five that will keep locals coming back.

Kristie Ramirez

Rates from \$250; 3410 Montrose Blvd.,
Houston; 713-469-4750;
lacolombedorhouston.com

indulge

Bake sale

There's no question **NOTHING LIKE IT** cookies are addictively yummy, but what really won us over is the back story: When Lynn Berman's daughter, Sara Berman Popek, was hospitalized on bed rest for the last months of her pregnancy with twins, Lynn began baking cookies to share with doctors and nurses. (One MD was so impressed, he offered to invest.) The twins turned five this year, and the business finally became official. Cookies — oatmeal raisin, chocolate chip, peanut butter, a snickerdoodle spin-off dubbed Rapadoodle — are still the signature, but **Nothing Like It** also bakes up fresh, preservative-free cakes and breads. There's no storefront yet, just a website. Somehow, the aroma wafts through.

Tracy Achor Hayes

Nothing Like It cookies. \$24 per dozen,
nothinglikeit.com



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