

how to spend it

Larry Gagosian talks personal style: Part Two

Parisian museums, crew cuts and a JK Rowling novel round off the gallery owner's style file



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CHRISTINA OHLY EVANS

My style icon is Gianni Agnelli. He was a dear friend and everything about the way he lived his life was incredible, from his impeccable dress sense – which often included beautiful suits paired with ties worn slightly askew or even a pair of hiking boots – and his Mediterranean

yachting adventures aboard the Knut Reimer-designed *Agneta* to his business acumen. I aspire to his lifestyle but fall miserably short.

An unforgettable place I've travelled to in the past year is Athens. I was so glad to see this beautiful city come through a tumultuous time and look vibrant again. I stayed just outside the centre at the magnificent Arion Resort & Spa, where my room was just 10 feet from the sea. *40 Apollonos, Astir Palace Resort, 16671 Vouliagmeni, Athens (+3021-0890 2000; www.arionresortathens.com).*

And the best souvenir I've brought home is a book from the Beyeler Foundation in Basel. *Ernst Beyeler: A Passion for Art* is a series of interviews by Christopher Mory that really illustrate this collector's devotion to art. It was a gift from my friend [director of the Beyeler Foundation] Sam Keller, which makes it even more special. *Baselstrasse 101, CH-4125 Riehen, Basel (+4161-645 9700; www.fondationbeyeler.ch).*

An indulgence I would never forego is the expensive haircut I get about once a fortnight at John Frieda, across the street from my New York gallery. I could save money by walking a few blocks to a barber, but I like the hustle and bustle of a salon. Mariko keeps my very short hair in good order. *30 East 76th Street, New York, NY 10021 (+1212-879 1000; www.johnfrieda.com).*

The last meal that truly impressed me was at Masa in New York. The setting and the food were fantastic and I think this is one of the best restaurants anywhere in the world. Chef Masa is a friend and he takes incredible care of everyone who dines here. His cuisine is always quite varied – he'll have a little langoustine, a mushroom risotto, some delicious Wagyu with truffles – and it is the unexpected mix that makes eating here exciting. The sushi is also beyond spectacular. *10 Columbus Circle, New York, NY 10019 (+1212-823 9800; www.masanyc.com).*

The books on my bedside table are JK Rowling's latest, *The Cuckoo's Calling*, *This Town* by Mark Leibovich, which is a fascinating, often funny look at the political world of Washington DC, and *The Hare with Amber Eyes: A Hidden Inheritance*, a memoir by British ceramicist Edmund de Waal. I tend to mix it up, so I might read a biography and then follow it up with a page-turner. I used to read Dostoyevsky and Tolstoy, but now I stick to contemporary fiction and books related to current events.

If I didn't live in New York, the city I would live in is Paris. It's hard to imagine living anywhere but New York, but Paris has some of the best museums in the world; I particularly love the Centre Pompidou, the Jeu de Paume and the Musée d'Orsay. I like walking everywhere – especially around the eighth arrondissement – and eating at ethnic restaurants such as Tong Yen, which has the most beautiful decor. My two favourite restaurants are Le Stresa and Le Duc and when I was awarded the French Légion d'Honneur I had a party at the former. I used to be a resident of the Ritz and look forward to seeing the renovation, but for now I enjoy staying at Le Bristol – it is an easy stroll to my gallery from there. *Centre Pompidou, 19 Rue Beaubourg (+331-4478 1233; www.centrepompidou.fr). Jeu de Paume, 1 Place de la Concorde (+331-4703 1250; www.jeudepaume.org). Le Bristol, 112 Rue du Faubourg Saint-Honoré (+331-5343 4300; www.lebristolparis.com). Le Duc, 243 Boulevard Raspail (+331-4320 9630). Le Stresa, 7 Rue Chambiges (+331-4723 5162; www.lestresa.com). Musée d'Orsay, 1 Rue de la Légion d'Honneur (+331-4049 4814; www.musee-orsay.fr). Ritz Paris, 15 Place Vendôme (+331-4316 3030; www.ritzparis.com). Tong Yen, 1 Rue Jean Mermoz (+331-4225 0423).*

An object I would never part with is my BlackBerry. I use it to phone, text and email and I find it easier to type on than other devices. When dinner starts, however, I turn it off and won't check it again until the next morning unless there is something very time-sensitive going on. Although I am particularly attached to this device, I can't stand it when people check theirs during meals or meetings. *www.blackberry.com*.

The grooming staple I'm never without is my \$1.69 nail-clippers from the local pharmacy. I don't have the patience to sit still for a manicure, so I carry my own clippers wherever I go.

My favourite room in my house is the library at my beach house. There are piles of magazines and books that I love to read, as well as a ridiculously large television. I have a similar room in each of my homes, but this one has the most relaxed feel. There are comfortable sofas and a coffee table that you can put your feet up on. The whole space feels very laid-back and contemporary.

If I had to limit my shopping to one neighbourhood in one city, I'd choose the Upper East Side of Manhattan, near Madison Avenue. I find everything there, from pharmacy basics at Zitomer to fine furniture from Delorenzo Gallery, whose owner, Tony, happens to be a great friend. I stock up on bathing suits at Vilebrequin and visit Three Guys, the ultimate New York diner, for a casual bite. *Delorenzo Gallery, 956 Madison Avenue (+1212-249 7575; www.delorenzogallery.com)*. *Three Guys, 960 Madison Avenue (+1212-628 8108)*. *Vilebrequin, 1007 Madison Avenue (+1212-650 0353; www.vilebrequin.com)*. *Zitomer, 969 Madison Avenue (+1212-737 5560; www.zitomer.com)*.

If I weren't doing what I do, I would be unemployed. I'm thankful that I found a job that I love and I'm successful at, so I really can't imagine doing anything else.