



Update your home with the newest in lighting design. One lucky reader will win a Hinkley fixture—a \$2,500 value—plus \$500



for installation, and a one-on-one design consultation. California-based designer Lisa McDennon will provide professional expertise and work with the winner to handpick the finest fixtures to complement his or her home. Visit elledecor.com/hinkleylighting to enter, and see page 125 for complete sweepstakes rules.

108 THE NEXT STAGE

To make their West Village apartment sleek and chic as well as family-friendly, a show-business couple turn to Haynes-Roberts, who deliver a star performance. *By Bob Morris*

114 DEEP ENCHANTMENT

For an Italian family's Alpine getaway in St. Moritz, Studio Peregalli conjures a winter wonderland in the woods that is as sophisticated as it is magical. By Dana Thomas

Visit service.elledecor.com to order a print subscription, pay your bill, renew your subscription, update your mailing and e-mail addresses, and more. Or write to: Customer Service Department, ELLE DECOR, P.O. Box 37870, Boone, IA 50037. One-year subscription rate \$15 for U.S. and possessions, \$41 for Canada, and \$60 for other international. To order a back issue dated within the past two years, please go to backissues.elledecor.com.



Don't miss our January/ February issue, on sale December 20, highlighting the best of our editions from around the world

Our annual roundup of outstanding interiors from ELLE DECOR's 24 international editions represents the ultimate survey of global style:

- Belgian architect and product designer Vincent Van Duysen's dark and dramatic loft in Antwerp.
- A striking modern villa in Tuscany designed by Piero Lissoni.
- Swedish architect Ninni Ryott's charming country cottage outside Stockholm.
- A sleek and colorful apartment in Monaco by up-and-coming design duo Humbert & Poyet.
- French furniture designer Paul Mathieu's update of a traditional home in Udaipur, India.

Plus, the top 10 floor lamps, British furnishings designer Lee Broom, a spicy Brazilian fish stew for the new year from chef Daniel Boulud, and more.