

INSIDE SOCIETY: OVER-THE-TOP COSTUMES AND \$2 MILLION PLUS RAISED! THE FABULOUSLY SURREAL BASS BALL!



The moment Miami's art-savvy supporters received the Bass Museum of Art's **The Bass Ball** invitation calling for *Whimsical Black Tie* attire, it no doubt, created a collective flashback to December 1972 — a definitive night in international high society when Baron Guy and Baroness Marie-Hélène de Rothschild held the famous *Surrealist Ball* at their Château de Ferrières outside Paris. The select guest list included Audrey Hepburn, Salvador Dali, assorted royals and aristos, all of whom went to great lengths to wear outlandishly creative, Surrealist costumes as dictated by the grand hostess.

Likewise, The Bass Ball has set a precedent in Miami society — I'm calling it our own version of New York's MET Ball — with many guests in over-the-top ensembles. But more on my ***Best-Dressed at the Bass Ball*** later in this post.

Over 350 patrons attended the \$1000 a ticket, black tie dinner and the *'keep The Ball rolling' after party*. The unique decor and exquisite menu by **Le Basque Catering** — helmed by the divine **Alejandro Muguerza** — was inspired by South African artist **Athi-Patra Ruga**, who premiered a new work at the gala, in which dancers covered in multi-colored balloons portrayed *a new humanity*. In 2015, Louis Vuitton commissioned the artist to create a huge tapestry that was displayed in the windows of its Champs-Élysées flagship store in Paris.

The performance piece inspired the décor, starting in the dinner tent with an illuminated wall glowing with hot pink, orange and red lanterns. Guests were seated at long royal tables with *tablescapes* of glass globes, bud vases and hot pink and orange garden blossoms surrounded by candles. A truly magical ambience. Colorful cuisine that matched the décor, was accompanied by wines by **Chateau D'ESCLANS**, with the first course being an orange, pink and green beetroot salad. Then a Concord grape-glazed, slow braised short rib over a sweet potato purée and grilled hearts of baby Bok Choy. The sweet finish was an apricot butter cream Pavlova with roasted apricots and berries. To. Die.



