

Travis Sandoval's pastry-chef wife, Laci, inspires pieces like this custom-designed cake stand.



FIREPOWER

"I love the excitement of the process," says glassblower Travis Sandoval. "You're working with fire, so you can't just start a piece then put it down and take a lunch break."



The Latest and Loveliest for the Table

Here, new pieces by a glassblower, a maker of high-end furniture and a fashion designer.

PAstry-CENTRIC GLASSWARE

Travis Sandoval

"My work is influenced by the desserts my wife makes," says glass artisan Travis Sandoval, who is married to pastry chef Laci Sandoval of San Francisco's Taste caterers. His eponymous new line focuses on serving pieces, domes and tumblers in gorgeous

"San Francisco has great restaurants, and we do most of our brainstorming there."

colors. "We do a lot of our research at restaurants," says Sandoval. "Together, she and I brainstorm how big a cake plate or a dome should be, for example."

Sandoval trained as a sculptor but then pursued glassblowing training with masters Dale Chihuly and Lino Tagliapietra. "I love the immediacy of working with fire," he says. His precise, detail-oriented craftsmanship honors Scandinavian minimalism and the Venetian glassblowing tradition, with its emphasis on ultrathin surfaces and a refined sense of curve and proportion.

Though desserts are his main inspiration, Sandoval leaves the cooking at home to his wife: "She's much more efficient and better than I am." *travissandovalglass.com.* —Salma Abdelnour



THE SCANDINAVIAN INFLUENCE

"I take basic geometric shapes and use color to give them a modern feel," says Sandoval. He cites Scandinavian design as an influence on pieces like this dome.

PHOTOGRAPHS: KATE WEBBER (CAKE), RODGER HOSTETTLER (SANDOVAL), COURTESY OF TRAVIS SANDOVAL (DOME)