

OCTOBER

MANH_Oct_FD_Guide_Inhouse

Head: On the House

Deck: INHOUSE offers membership service that connects both sides of the restaurant industry.

An eye for quality, a taste for excellence and a healthy respect for hospitality are few of the prerequisites to a membership with INHOUSE. Founded by Benjy Leibowitz, former maitre d' at NoMad, INHOUSE unites 60 restaurants across New York and London in a membership program that connects patrons with a network of fine dining. The service brings together industry professionals and food aficionados eager to take part in the same dining culture. Personal introductions to management accompany every restaurant visit, and members can expect to be treated as a regular at any of the participating restaurants, from abcv to Wildair. INHOUSE also provides variety of exclusive benefits, including in-demand restaurant reservations, curated dining experiences and invitations to industry and member events. Membership is extended to applicants who are active in the city's dining culture and requires an application complete with at least one restaurant sponsor. *From \$1,550 annually, inhousenewyork.com –Christian DeVerger*

MANH_Oct_Now_Rhoback

Head: Office to outdoors

Deck: Rhoback blends activity and style in polo line.

Rhoback was established with a key principle in mind: activity. From a morning at the office to an afternoon on the golf course, Rhoback clothing is made for men on the go. The flagship polos are constructed with a breathable, moisture-wicking performance fabric, lightweight enough to keep cool and tough enough to transition between any activity. A blend of polyester and spandex makes for a flexible fit, and quick drying breathability ensures a shirt that can keep up with an adventurous lifestyle. Tagless and low maintenance washing means clothing that's as easy to care for as it is to wear. Available in a variety of bright, striped patterns, each polo features a signature design element inspired by the namesake Rhodesian Ridgeback breed of dog. Patterns are also available in bandana form, an apt accessory for a canine companion sharing in the adventure. *Rhoback performance polos \$79, rhoback.com –Christian DeVerger*

MANH_Oct_SC_OTS_RH

Hed: Six-story Soiree

Dek: Influencers and stars converged to celebrate RH Interior Design's new gallery, RH New York.

By Christian DeVerger

The Party More than 1,500 influencers from the worlds of design, food, music and more convened in the Meatpacking District, where RH unveiled its new six-story gallery. Guests enjoyed numerous experiences, from a caviar bar to rooftop rosé, all to the benefit of Friends of the Highline and Free Arts NYC. The Guests RH Chairman and CEO Gary Friedman brought together a star-studded guest list including Portia de Rossi, Karlie Kloss and Martha Stewart. The Highlights The first look at the one-of-a-kind retail space included entertainment by DJ Nora En Pure, fresh bellinis from Campiri NYC, and gourmet bites from Brendan Sodikoff.

NOW IN NYC



Skin Laundry Rx offers individualized skincare treatment plans via subscription service.

ROUTINE MAINTENANCE

LAUNDRY LIST

Yen Reis revolutionized the facial when she founded **Skin Laundry** in 2013. Her laser facial treatment boasts efficiency and effectiveness with the brand's signature 15-minute Laser & Light Facial, which cleans the skin, stimulates collagen, reduces pore size, and treats inflammation and discoloration. For something slightly stronger, Skin Laundry now offers an Ultra Fractional Treatment to reduce the appearance of fine lines and wrinkles, unwanted pigmentation and photo damage. The nonablative process has three steps: First, the skin is primed with a zap of energy from a YAG laser. Then, a fractional resurfacing laser is used to reverse sun damage, improve texture and create microscopic skin channels so that the final step—a Hydration Boost treatment—is its most effective. The new laser service in conjunction with the launch of Skin Laundry Rx (a personalized, direct-to-consumer skincare prescription service set to be available in New York in January) makes Skin Laundry a strong addition to New Yorkers' self-care. 112 W. Broadway, skinlaundry.com —AG



From left: Rhoback polos have a trademark ridge design element on the back: The Birde, \$79.

RETAIL RAP

IN THE GAME

Rhoback was established with a key principle in mind: activity. From a morning at the office to afternoon golf at The Maidstone Club, Rhoback clothing is made for men on the go. The flagship polos are constructed with a breathable, moisture-wicking performance fabric, lightweight enough to keep cool and tough enough to transition between any activity. A blend of polyester and spandex makes for a flexible fit, and quick-drying breathability ensures a shirt that can keep up with an adventurous lifestyle. Tagless and low-maintenance washing means clothing that's as easy to care for as it is to wear. Available in a variety of bright, striped patterns, each polo features a signature ridge design element inspired by the namesake Rhodesian Ridgeback breed of dog. Patterns are also available in bandana form, an apt accessory for a canine companion sharing in the adventure. *Rhoback performance polo, \$79, rhoback.com* —Christian DeVogler



From left: Smart Caviar sterling silver and 18K gold two-tone bracelet for the Apple Watch, \$3,500, and Smart Caviar sterling silver and diamond bracelet for the Apple Watch, \$8,500, both by Lagos at Bloomingdale's.

ONE TO WATCH

TRANSCENDING TIME

Lagos debuts the first-ever fine jewelry bracelet designed for the Apple Watch. The collection, titled Smart Caviar, features four unisex pieces in a range of sterling silver, 18K gold and diamonds. "I really wanted to create a bracelet that would transform the Apple Watch from casual to a jewelry watch," says Lagos founder and Creative Director Steven Lagos. Building off its traditional Caviar technique, which focuses on intricate and precise metal beading, the Smart Caviar collection brings rich texture and an alluring sense of geometry to the smartwatch. The bracelet's detailed design edges the Apple Watch toward a more elegant tomorrow, seamlessly blending luxury and functionality. —Casey Weissman

RHOBACK PHOTOS COURTESY OF RHOBACK

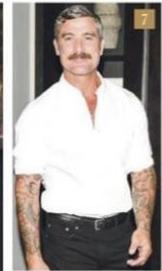
on the SCENE

BY CHRISTIAN DEVERGER



THE HOME FRONT
Local luminaries and stars converged to celebrate RH Interior Design's new gallery, **RH New York**.

1. Karlie Kloss **2.** Shayna Taylor and Ryan Seacrest **3.** Guests received mini bottles of Ketal One. **4.** Portia de Rossi **5.** Gary Friedman and Elizabeth Chambers **6.** Sarah and Erin Foster **7.** Douglas Friedman



THE PARTY More than 1,500 tastemakers from the worlds of design, food, music and more convened in the Meatpacking District, where RH unveiled its new six-story gallery. Guests enjoyed numerous experiences, from a caviar bar to rooftop rosé, all to the benefit of Friends of The High Line and Free Arts NYC. **THE SCENE** RH chairman and CEO **Gary Friedman** brought together a star-studded guest list including **Portia de Rossi**, **Karlie Kloss** and **Martha Stewart**. **THE HIGHLIGHTS** The first look at the one-of-a-kind retail space included entertainment by DJ **Nora En Pure**, fresh Bellinis from Cipriani NYC and gourmet bites from Au Cheval's **Brendan Sodikoff**.

PHOTOS: 1, 4, 7 BY BILLY FANELLI & HANCO KALADJIAN/FA; PHOTO 2 BY DIMITRIOS KAMBOURIS/GETTY IMAGES

FOOD & DRINK

THE GUIDE

Enjoy NYC's best restaurants, sorted alphabetically and by neighborhood. Prices reflect average cost of a three-course dinner for one, excluding drinks, tax and tip. Note: Menus change frequently and seasonally, so not all items mentioned may be available at all times.

- \$\$\$\$ Very Expensive (\$60 and up)
- \$\$\$ Expensive (\$40-\$60)
- \$\$ Moderate (\$30-\$40)
- \$ Inexpensive (under \$30)
- 🔄 Update
- 🔴 New
- 🔥 Hot Spot
- 🌟 Editor's Pick

FINANCIAL DISTRICT

Augustine At Keith McNally's latest brasserie, everything the restaurateur has become known for—atmosphere, vintage Parisian decor, flattering golden lighting—is executed even better than before. **PRO TIP** The cocktail list was created by Dale DeGroff, who pioneered the modern cocktail movement at the Rainbow Room in the 1980s. *5 Beekman St., 212.375.0010, augustinerest.com* \$\$\$

North End Grill Inside this Danny Meyer-owned Rockefeller Park space, which overlooks the Hudson River, you'll find a seafood-heavy menu that befits the classic interior. As some patrons flit between tables, others can barely tear themselves away from the wood-grilled duck breast with red cabbage and Lady apples. *104 North End Ave./Murray St., 646.747.1600, northendgrillnyc.com* \$\$\$

TRIBECA

Atera The intimate 18-seat restaurant is a showcase for executive chef Ronny Emborg's ever-changing prix fixe tasting menu, with small snacks like black currant foie



Radishes and hummus at Loring Place, one of INHOUSE's participating restaurants

ON THE HOUSE

INHOUSE offers a membership service that connects both sides of the restaurant industry.

An eye for quality, a taste for excellence and a healthy respect for hospitality are few of the prerequisites to a membership with **INHOUSE**. Founded by Benjy Leibowitz, former maitre d' at NoMad, INHOUSE unites 60 restaurants across New York and London in a membership program that connects patrons with a network of fine dining. The service brings together industry professionals and food aficionados eager to take part in the same dining culture. Personal introductions to management accompany every restaurant visit, and members can expect to be treated as regulars at any of the participating restaurants, from ABCV to Wildair. INHOUSE also provides a variety of exclusive benefits, including in-demand restaurant reservations, curated dining experiences and invitations to industry events. Membership is extended to applicants who are active in the city's dining culture and requires an application with at least one restaurant sponsor. From \$1,550 annually, inhousenewyork.com —Christian DeVerger

gras "peanuts" and main acts like live scallops with apples and horseradish. Its two Michelin stars and a coveted three-star review from *The New York Times* make it well worth the uberlong wait for a reservation. *77 Warth St./Broadway, 212.226.1444, ateranyc.com* \$\$\$

Cut 🌟 **Legendary** California chef Wolfgang Puck brings his signature steakhouse to downtown's

culinary scene in the Four Seasons. While the menu is a detour from his California cuisine, Puck still has his most coveted dinner selections, including many types of meat, like his Japanese wagyu beef and pan-roasted Stonington Maine lobster. Open for breakfast, lunch and dinner. *99 Church St./Park Place, 646.880.1995, wolfgangpuck.com* \$\$\$

Khe-Yo Executive chef

Soulayphet Schwader, partner Nick Bradley and restaurateur Marc Forgione thought that New York should get to know Laotian cuisine, so they opened Khe-Yo, which serves up items like whole caramelized red snapper with tamarind-peanut sauce and crispy shallots, and ping-sien-moo—Berkshire spare ribs with smashed long bean and cherry tomato. You can even eat the sticky

rice with your hands. *157 Duane St./Hudson St. and W. Broadway, 212.587.1089, kheyo.com* \$\$

Terroir | Tribeca Following the success of Hearth and the original Terroir in the East Village, former Craft toque Marco Canora and Hearth General Manager Paul Griceco brought the popular wine-bar concept to Tribeca. Expect unknown vintners and thrilling

PHOTO BY LUZ BAIGLY

NOVEMBER

MANH_NOV_SC_OTTS_HarryWinston

Hed: Dazzling display

Dek: Harry Winston hosted a glimmering set to show off its New York Collection.

By Christian DeVerger

The Party Harry Winston Inc. lit up the rainbow room with the unveiling of its New York Collection, a tribute to the city and its lasting influence on Winston's life and designs. Stars of film and fashion enjoyed an evening of celebration, donning a selection of the new jewelry. **The Guests** Those in attendance included Naomi Watts, sporting the Central Park Mosaic earrings; Camila Coelho in the brilliant emerald-and-diamond City Lights earrings and Angela Sarafyan, wearing City Lights earrings and bracelet with sapphire. **The Highlights** The evening event closed with a surprise performance from award-winning artist Jennifer Hudson, who was also sparkling with a selection of iconic Winston pieces.

MANH_Nov_Now_DetoxMarket

Hed: Coming Clean

Deck: Opening in Manhattan, the seventh Detox Market location offers healthy, eco-friendly cosmetics.

In a market filled with chemically laden products, Detox Market is bringing green beauty to New York with a new flagship store. The “jewel box” building, designed by Suulin Architects, features two stories of white marble, ash-wood fixtures and lush, plant-filled interiors, designed to complement a suite of eco-friendly products. “When we open a new store, we always focus all of our energy on creating a unique experience—a place where clients can ask questions, learn and challenge us while feeling at home,” says founder and CEO Roman Gillard. The space is fully equipped with a top floor dedicated to one-on-one consultations and private treatments. Specializing in the sustainable and chemical-free, Detox Market curates and produces a selection of products for those wishing to step away from toxicity in their day-to-day beauty regimens. Meticulous testing, which includes the maintenance of a comprehensive list of banned ingredients available for customer review, ensures patrons that every product on the shelves, from TaTa Harper to EiR NYC, is an exemplar of wellness in beauty. *76 E. Houston St., thedetoxmarket.com, –Christian DeVerger*

MANH_Nov_FD_guide_Hwaban

Head: Blooming Bounty

Deck: A new modern restaurant offers elegantly plated, Korean-inspired cuisine to the flatiron district.

From tabletop bouquets to desserts with petals of buttercream frosting, florals are key at Mihyun Han's new culinary creation. Hwaban, the latest restaurant from the Kosaka founder and her husband, Key Kim, aims to capture the essence of the flower in each delicate dish. Inspired by Han's South Korean upbringing, the menu blends traditional with contemporary, leading to inventive twists on classics, such as sweet shrimp crudo with frozen tomato pureé, seaweed, pickled cucumber and Korean pear, and king crab poached with poached egg and spinach in pine nut sauce. Each dish is plated with deliberate sensibility, highlighting the natural beauty of ingredients with a focus on floral color. For patrons looking to get a little taste of everything, Hwaban also provides a group dining experience, a full-table affair that includes an array of assorted dishes and soups. The communal table serves as an anchor for the 60-seat space, designed in collaboration with Super Paprika. Austere white marble tables and accents create a clean aesthetic, and rotating floral arrangements and a blossoming light fixture embody the verdant theme, ensuring Hwaban lives up to a name meaning "as beautiful as a flower." *55 W. 19th St., hwaban.com, –Christian DeVerger*

Head: Cookie cause

Dek: An array of cookies and gift items from Cookies For Kid's Cancer help fight the number one most deadly children's disease.

Giving back just got delicious. Nonprofit Cookies for Kid's Cancer has unveiled a new selection of gift sets for the holiday season. Cookie jars, coffee containers and, of course, a choice of any of the ten cookie varieties, are featured in the newest collection, with 100 percent of all profits benefiting childhood cancer research.

Founded in 2008 by Gretchen and Larry Witt after their two-year-old son was diagnosed with cancer, the organization started with one family, 250 volunteers and 96,000 cookies. The Witts raised \$400,000 for childhood cancer in this monumental first round of baking. News quickly spread and support began to pour in from around the nation.

Since Cookies for Kid's Cancer's inception, they have raised over \$10 million for pediatric cancer research. Partnerships with culinary masters from all areas of the industry – from

Christina Tosi of Milk Bar to Loring Place's Dan Kluger – have extended the reach and scope of the groundbreaking nonprofit, which is celebrating its milestone ten-year anniversary.

Gift set from \$59.99, cookiesforkidscancer.org, – Christian DeVerger

MANH_Nov_FD_Guide_800Degrees

Head: Ovens aflame, Blazing trails

Deck: A new high-heat pizzeria serves up more than traditional pies.

Where there's smoke there's pizza at the newest location of Anthony Carron's Los Angeles-born eatery, 800 Degrees. The restaurant specializes in flame cooking and has designed special stone hearth ovens and woodfired rotisseries to impart fragrant flavors to dishes cooked within. A menu managed by Mario Zeniou sources top quality and local ingredients—vegetables from Long Island farms, Blue Ribbon wild tuna and Pat Lafrieda prime rib and chicken—found in signature dishes, such as lunch-only Power Bowls, a Creekstone Farms Prime Rib and Black Tie Pizza with Pata Negra Iberico Jamon and black truffle burrata. The 135-seat space offers counter service during the day and transforms into an open kitchen at night. A full bar serves up a selection of cocktails, including Smoky LiberTea with apple- and cinnamon-infused bourbon, smoked maple syrup, ice tea and lemon, and a Heat-Blast Margarita with Casa Noble tequila, Stones Ginger Wine, passion fruit, lime and jalapeño is sure to keep the temperature high. *I E. 33rd St., 800degrees.com –Christian Deverger*

MANH_Oct_Nov_DR_NewYorkSplendor

Head: Hallowed Halls

Dek: In her latest book, Wendy Moonan opens a window into the most awe-inspiring rooms in New York.

By Christian DeVerger

Architecture and design journalist Wendy Moonan definitely has an eye for elegance. In a career spanning three decades, she has explored every corner of the country in search of innovative designs and antiques. Her newest work, *New York Splendor: The City's Most Memorable Rooms* (Rizzoli \$85), showcases the pinnacle of design, from some of the most talented names of the age, as a personal compendium of favorite private spaces in past and present New York.

A grand tour of luxury and taste, the book leads readers through a myriad of designs and styles, from opulent to austere. “My main criterion was simply that each project have the ‘wow’ factor—rooms that elicited, from me, gasps of pleasure and admiration,” Moonan says. “The rooms I have chosen are all about imagination; they invoke a sense of wonder.”

New York Splendor is Moonan’s personal response to the question: What makes a room magical? Each space contains the tangible evidence of her answer—the tented fabric that lines Alex Papachristidis’ foyer, a soaring view of Manhattan from the Four Seasons’ 52nd floor penthouse library, the collection of Old Master portraits that dot the walls of Adolfo F. Sardina’s palatial duplex. Regardless of personal style or taste, Moonan’s exhibition of residential spaces will leave a lasting impression, long after the turn of the page.

Manh_Nov_SC_Agenda

Hed: November

By Christian DeVerger

11/1

The Met Real Estate Council Benefit

Honoring Blackstone Senior Managing Director Frank Cohen, the 23rd annual benefit raises funds to support the museum’s educational programs and features an exhibition viewing, alongside dinner and cocktails. *Chairman’s Circle Table \$100,000, The Met, metmuseum.org*

11/2

The Sound of Stone

Syrian-Armenian visual artist Kevork Mourad illustrates Armenian history with his own works alongside a composition from esteemed Armenian composer and pianist Vache Sharafyan.

Tickets from \$50, The Met, metmuseum.org

11/5

The New York Public Library Lions Gala

In a night dedicated to the presentation of the institution’s highest honor, five recipients will be celebrated for their cultural contributions at the highly anticipated annual event. *Legacy Table \$150,000, The New York Public Library Stephen A. Schwartzman Building, nypl.org*

11/8-11/12

Salon Art + Design fair

Showcasing historical, modern and contemporary furniture, alongside groundbreaking design and art, the seventh edition of the prestigious design fair returns to New York. *Tickets from \$250, Park Avenue Armory, thesalonny.com*

11/8/-11/15

DOC NYC

The largest documentary film festival in America, DOC NYC is a weeklong celebration of the diverse genre across three theaters. *All-access tickets \$750, IFC Center, SVA Theatre, Cinopolis Chelsea, docnyc.net*

11/8-12/1

Mefistofele

Featuring Christian Van Horn, Michael Fabiano, and Angela Meade, Arrigo Boito's only completed opera returns to the Met Opera for the first time since 2000. *Parterre tickets from \$470, Met Opera, metopera.org*

11/12

SPACE's Farm in the City Gala

The third annual gala celebrates eight seasons of community at Ryder Farm. Proceeds from the event, hosted by actor Michael Chernus, go to the SPACE residency program, supporting numerous artists and innovators across disciplines. *Jubilee Sponsor \$25,000, 547 West 26th Street, Chelsea, spaceonryderfarm.org*

11/13

Night of Alchemy Benefit

A Blade of Grass' annual benefit helps to fund socially conscious art and foster community engagement and partnerships to enact social change. *Leader Table \$20,000, Riverside Church, abladeofgrass.org*

on the SCENE

BY CHRISTIAN DEVERGER

TOP ROCKS

Harry Winston hosted a glimmering set to show off its New York Collection.

- 1. The Rainbow Room got a dramatic, glitzy treatment.
- 2. Camila Coelho
- 3. Angela Sarafyan
- 4. Katie Holmes
- 5. Naomi Watts
- 6. Jennifer Hudson came out as the surprise musical guest.
- 7. 718 Emerald Vitrine necklace by Harry Winston



PHOTOS BY CARL THORP AND SARANTHA NANCYZWIA

THE PARTY Harry Winston lit up the Top of the Rock in the Rainbow Room with the unveiling of its New York Collection, a tribute to the city and its lasting influence on Winston's life and designs. Donning a selection of the new jewelry, stars and select VIPs enjoyed a night of celebration. **THE GUESTS** Those in attendance included **Naomi Watts**, sporting the Central Park Mosaic earrings; **Camila Coelho** in the brilliant emerald and diamond City Lights earrings; and **Angela Sarafyan**, wearing the City Lights earrings and bracelet with sapphires. **THE HIGHLIGHTS** The evening event closed with a dazzling performance by chanteuse **Jennifer Hudson**, who sparkled in a selection of iconic Winston pieces.

NOW IN NYC



BETTER WITH AGE

ROYAL CRUSH

It's not too much of an exaggeration to say that the creation of the current **Louis XIII** cognac (\$3,500, louisxiii-cognac.com) dates to 1874, when the blend was first conceived. There's no eau de vie in the current bottling quite that old, but this exquisite combination of finesse and power is the result of nothing if not long-term thinking (and the skills of the house's cellar masters). The current officiant, Baptiste Loiseau, took the reins in 2014 at the tender age of 34, and, like his four predecessors, he selects the finest barrels from previous decades for this, the house's pinnacle expression fit (ahem) for a king. "You have a lot of aromas: plums, figs," Loiseau said at a recent tasting. "And the concentration of time." —David Zivan



JUST SAY SPA

SWISS BLISS

Hôtel Plaza Athénée's Valmont Spa unveils a new alpine-inspired facial that is the very pinnacle of luxury.

By Maggie Meekhi // Photography by Jill Lotenberg

With water from Swiss glaciers collected at an altitude of more than 1.2 miles in the fresh mountain air, **Valmont** created a deluxe skincare line enriched by the benefits of glacial spring water. Hôtel Plaza Athénée, which houses the only Spa Valmont location in the country, is now offering elite facials using these resources. The new Summit of the Cervin facial launches in celebration of Valmont's new anti-aging skincare collection, AWF5. Named for one of Switzerland's highest summits, the facial utilizes the AWF5 products—along with the spa's trademark butterfly massage technique—to smooth and lift the skin to new heights. 60 minutes for \$300, 90 minutes for \$395, 37 E. 64th St., plaza-athenee.com

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RETAIL RAP

COMING CLEAN

In an industry filled with chemically laden products, **Detox Market** is bringing green beauty to New York with a new flagship store. The "jewel box" building, designed by Suulin Architects, features two stories of white marble, ash wood fixtures and lush, plant-filled interiors, designed to complement a suite of eco-friendly products. "When we open a new store, we always focus all of our energy on creating a unique experience—a place where clients can ask questions, learn and challenge us while feeling at home," says founder and CEO Romain Gaillard. The space is equipped with a top floor dedicated to one-on-one consultations and private treatments. Meticulous product testing, which includes the maintenance of a comprehensive list of banned ingredients available for customer review, ensures that every line on the shelves—including a new in-house brand called Detox Mode—is an exemplar of wellness in beauty. 76 E. Houston St., thedetoxmarket.com —Christian DeVerger





FOOD & DRINK

Scallop crudo burrito from the plate at Hwaban in the Flatiron District.

GARDEN VARIETY

From edible flowers on scallop appetizers to cakes topped with petals of buttercream frosting, florals are key at Mihyun Han's new culinary creation. **Hwaban**, the latest restaurant from the Kosaka founder and her husband, Key Kim, captures the essence of the flower in each delicate dish. Inspired by Han's South Korean upbringing, the menu blends traditional with contemporary, leading to inventive twists on classics, such as sweet shrimp crudo salad with tomato sorbet, seaweed, pickled cucumber and Korean pear; and king crab with poached egg and spinach in pine nut sauce. Each dish is plated with deliberate sensibility, highlighting the natural beauty of ingredients with a focus on floral color. Hwaban also provides a group dining experience, a full-table affair with an array of dishes and soups. The communal table serves as an anchor for the 60-seat space, designed in collaboration with Super Paprika. Rotating floral arrangements and a blossoming light fixture embody the verdant theme, ensuring Hwaban lives up to a name meaning "as beautiful as a flower." 55 W. 19th St., hwaban.com

By Christian DeVerger // Photography by Kyle Graphys

FOOD & DRINK

which reportedly blew Oprah Winfrey away. 16 Bank St./Waverly Place, 917.828.1154, waverlyinn.com \$5

MEATPACKING DISTRICT/ CHELSEA

Barbuto 🍷 Jonathan Waxman's bustling Mediterranean bistro brings the freshest Italian-inspired plates to a stylish crowd that appreciates the venue's open-garage feel. The menu changes regularly, depending on the market: Homemade pastas, crisp salads and the signature wood-fired chicken are sure bets. 775 Washington St./W. 12th St., 212.924.9700, barbutonyc.com \$5

L'Atelier de Joël Robuchon "Chef of the Century" Joël Robuchon returns to New York City with L'Atelier, housed in the Meatpacking District. Taking inspiration from both the original L'Atelier opened in Paris in 2003 and his former Midtown restaurant, Robuchon's venture presents a charming mélange of

nostalgia and modern sensibility in both the decor and menu. The menu offers traditional bistro dishes such as beef tartare and foie gras, but don't miss the vegetarian tasting menu—the chef's favorite. 85 Tenth Ave./15th St., 212.488.8885, joelrobuchonusa.com \$\$\$\$

Rouge Tomato 🍷 The cuisine at Rouge Tomato starts with fresh seasonal ingredients combining health, sustainability and taste to accentuate the flavors in each dish. The Long Island duck breast is a winner, as it comes with white cabbage, beetroots, radish and natural jus. 126 W. 18th St./Sixth Ave., 646.395.3978, rougetomatochelea.com \$

Standard Grill The Standard Grill was all but a guaranteed success when it opened at The Standard Hotel in 2009. Thanks to the celeb status of hotelier André Balazs, beautiful people have flocked to this restaurant. Choose from a broad array of offerings like charred Spanish octopus and "million dollar" whole roast chicken for two.

848 Washington St./W. 13th St., 212.645.4100, thestandardgrill.com \$5

Untitled 🍷 With the Whitney Museum's move downtown, Danny Meyer and company have relocated to the airy Renzo Piano-designed building and are joined by Gramercy Tavern's chef, Michael Anthony. Find seasonal, locally grown ingredients in frequently changing dishes with an emphasis on vegetables. 99 Gansevoort St./Washington St., 212.570.3670, untitledatthewhitney.com \$5

GRAMERCY/ FLATIRON/ UNION SQUARE

Cote Dubbed New York City's first Korean steakhouse, Cote combines classic American steakhouse cuisine with Korean barbecue. Every piece of meat is USDA prime, meaning it comes from the top 5 percent of American cattle. For the full menu experience, try the Butcher's Feast, a selection of the chef's favorites including a

scallion salad and savory egg soufflé. 16 W. 22nd St./Fifth Ave., 212.401.7986, coteryc.com \$\$\$

Eleven Madison Park Every last detail of this gorgeously vaulted Madison Square Park outpost is sumptuous and swank, and the menu has opulence to match. Swiss-born, San Francisco-expat owner-chef Daniel Humm's French-inflected tasting menu focuses on local ingredients and offers innumerable delights. 11 Madison Ave./E. 24th St., 212.889.0905, elevenmadisonpark.com \$\$\$\$

Gotham Bar & Grill Alfred Portale's relentless pursuit of perfection—demonstrated by his constant tinkering with standards—has ensured him an enduring spot in the hearts of foodie loyalists citywide. Gotham's desserts, from pastry chef Ron Paprocki, are especially lauded. And it boasts the distinction of being the "only restaurant to have received five consecutive three-star reviews from *The New York Times*." 12 E. 12th St./

Fifth Ave., 212.620.4020, gubambaranadgrill.com \$\$\$

MURRAY HILL/ KIPS BAY

Marta Danny Meyer's Union Square Hospitality Group and Mailino chef Nick Andeter's restaurant in The Redbury New York features thin-crust pizzas from a wood-burning oven and an open-fire grill, and Roman specialties. 29 E. 29th St./Madison Ave., 212.651.3800, martamanhattan.com \$5

Salvation Taco 🍷 April Bloomfield went beyond the gastropub fare that earned her Michelin stars to open Salvation Taco. The taqueria and cantina serves up a menu of reinterpreted Mexican favorites. 145 E. 39th St./Lexington and Third avenues, 212.865.5800, salvationtaco.com \$5

Scarpetta 🍷 Though the dining room can be a tough reservation to score, both the bar area and outdoor patio serve the same menu, featuring superb appetizers like ultrarich polenta with

FAHRENHEIT 800
A new high-heat pizzeria serves up more than traditional pies.

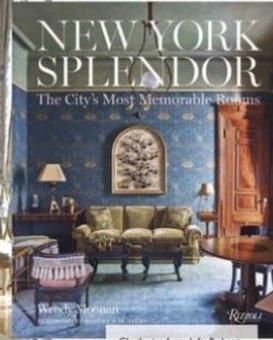
The newest location of Anthony Carron's Los Angeles-born eatery, **800 Degrees**, is raising Midtown's heat level as the eatery makes its NYC debut. The restaurant specializes in flame cooking and designed special stone hearth ovens and wood-fired rotisseries to impart smoky flavors to dishes cooked within. A menu managed by Mario Zeniou sources top-quality, local ingredients—vegetables from Long Island farms, Blue Ribbon wild tuna and Pat LaFrieda prime rib

and chicken—found in signature dishes, such as lunch-only power bowls, a Creckstone Farms prime rib and black tie pizza with Pata Negra iberico jamon, and black truffle burrata. The 135-seat space offers counter service during the day and transforms into an open kitchen at night. A full bar serves up a selection of cocktails, including Smoky LiberTea with apple- and cinnamon-infused bourbon, smoked maple syrup, ice tea and lemon; the Heat-Blast Margarita with Casa Noble tequila, Stones Ginger Wine, passion fruit, lime and jalapeno is sure to keep the temperature high. 1 E. 33rd St., 800degrees.com —Christian DeVerger



Salmon and andriana pizza at 800 Degrees

PHOTO © SOPHIE ELGOUT



Clockwise from left: Robert Costurier Inc. designed a Louis XVI-style salon in Brooklyn. New York Splendor by Wendy Moonan; this library by Fairfax & Sammons is replete with polished maple bookcases and hundreds of works of art.

HALLOWED HALLS

In her latest book, Wendy Moonan opens a window into the most awe-inspiring rooms in New York.

By Christian DeVerger

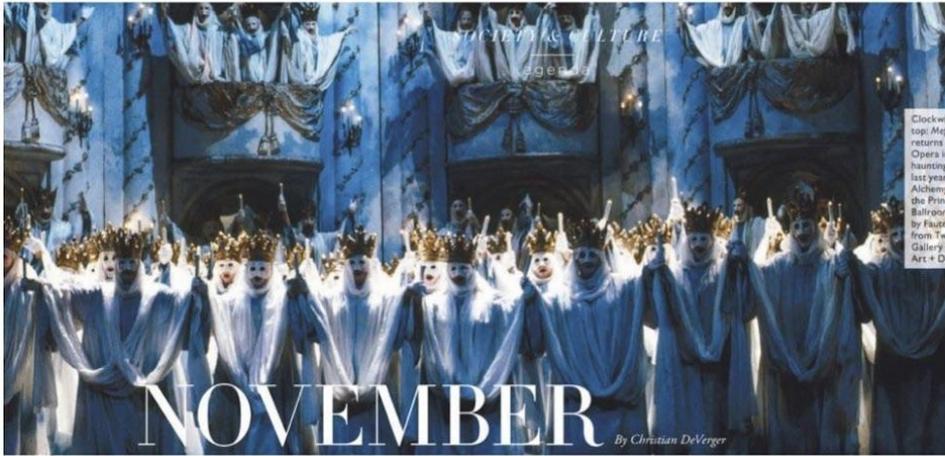
Architecture and design journalist Wendy Moonan certainly has an eye for elegance. In a career spanning three decades, she has explored every corner of the country in search of innovative designs and antiques. Her newest work, *New York Splendor: The City's Most Memorable Rooms* (\$85, Rizzoli), showcases the pinnacle of design, from some of the most talented names of the age, as a personal compendium of favorite private spaces in past and present New York.

A grand tour of luxury and taste, the book leads readers through myriad designs and styles, from opulent to austere. "My main criterion was simply that each

project have the 'wow' factor—rooms that elicited, from me, gasps of pleasure and admiration," Moonan says. "The rooms I have chosen are all about imagination; they invoke a sense of wonder."

New York Splendor is Moonan's personal response to this question: What makes a room magical? Each space contains the tangible evidence of her answer—the tented fabric that lines Alex Papachristidis' foyer, a soaring view of Manhattan from the Four Seasons' penthouse library, the collection of old master portraits that dot the walls of Adolfo F. Sardina's palatial duplex. Regardless of personal style or taste, Moonan's exhibition of residential spaces will leave a lasting impression long after the turn of the page.





Clockwise from top: Mefistofele returns to the Met Opera in all its haunting beauty; last year's Night of Alchemy benefit at the Prince George Ballroom; a chair by Faugstad Maxou from Twenty First Gallery at the Salon Art + Design Fair.

11/1
The Met Real Estate Council Benefit
 Honoring Blackstone Senior Managing Director Frank Cohen, the 23rd annual benefit raises funds to support the museum's educational programs and features an exhibition viewing, alongside dinner and cocktails. *Chairman's Circle table \$100,000, The Met, metmuseum.org*

11/5
The New York Public Library Lions Gala
 In a night dedicated to the presentation of the institution's highest honor, five recipients will be celebrated for their cultural contributions at the highly anticipated annual event. *Legacy table \$150,000, The New York Public Library Stephen A. Schwarzman Building, nypl.org*

11/8-15
DOC NYC
 The largest documentary film festival in America, DOC NYC is a weeklong celebration of the diverse genre across three theaters. *All-access pass \$999, IFC Center, SVA Theatre, Cinepolis Chelsea, docnyc.net*

Proceeds from the event, hosted by actor Michael Chernus, go to the SPACE residency program, supporting numerous artists and innovators across disciplines. *Jubilee Sponsor \$25,000, 547 W. 26th St., spaceonyderfarm.org*

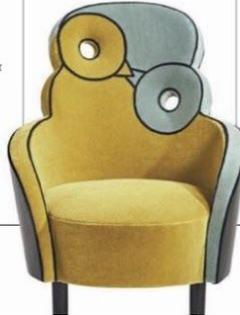
11/8-12
Salon Art + Design Fair
 Showcasing historical, modern and contemporary furniture alongside groundbreaking design and art, the seventh edition of the prestigious design fair returns to New York. *First look preview tickets \$250, Park Avenue Armory, thesalonny.com*

11/8-12/1
Mefistofele
 Featuring Christian Van Horn, Michael Fabiano and Angela Meade, Arrigo Boito's only completed opera returns to the Met Opera for the first time since 2000. *Parterre tickets from \$135, Met Opera, metopera.org*



2

11/2
The Sound of Stone
 Syrian-Armenian visual artist Kevoik Mourad illustrates Armenian history with his own works alongside a composition from esteemed Armenian composer and pianist Vache Sharafyan. *Tickets from \$50, The Met, metmuseum.org*



12

11/12
SPACE's Farm in the City Gala
 The third annual gala celebrates eight seasons of community at Ryder Farm.

11/13
Night of Alchemy Benefit
 A Blade of Grass' annual benefit helps to fund socially conscious art and foster community engagement and partnerships to enact social change. *Leader table \$20,000, Riverside Church, abladeofgrass.org*

DECEMBER

Note: Articles for december will not have published pages until the edition comes out. At the time of writing, November is the most recent issue that has been published.

MANH_Dec_Now_Equinox

Head: Burning Brighter

Dek: Two new products born out of a collaboration between Equinox and UMA focus on self-care and relaxation.

As the days grow short and holiday shopping lists grow longer, staying energized after a workout can be a challenge. Enter Equinox's newest collaboration with Uma Oils. The fitness club is teaming up to create a limited-edition candle and a collection of all-organic wellness oils to promote balance and regeneration. Designed to turn any space into a sanctum of mindful relaxation, The Pure Recovery Wellness Candle (\$68) features a blend of eucalyptus, sandalwood and lavender. For a more hands-on approach, the Pure Recovery signature Equinox blend collection of wellness oils (\$48) is intended for post-workout application to the body's pulse points. The oils immerse the user in an aromatherapeutic experience that resets the mind and restores the body. The collection features five distinct, all-organic varieties—Calm, Energy, Bliss, Rest and the Equinox exclusive Recovery. With this suite that aids everything from anxiety to nighttime restlessness, holiday stress can evaporate away. *1 Park Ave., umaoils.com*
—*Christian DeVerger*

MANH_Dec_Guide_Sans

Hed: Nothing Missing

Dek: The former Nightingale Nine location will play host to chef Champ Jones' new vegan restaurant, focused on rich, hearty dishes and sustainable drinks.

Chef Champ Jones isn't just creating a vegan restaurant that serves great food—he's establishing a culture to prove that a meat-free menu can indulge every eater, regardless of dining proclivities. Jones' first solo restaurant after a four-year stint as the sous chef at NoMad and Eleven Madison Park, Sans, is located in the former Seersucker and Nightingale Nine location in Carroll Gardens, and the intimate 30-seat restaurant features a plant-based menu rife with innovative vegan dishes, served alongside a sustainable drink program. Think Tarte Flambe with maitake and dairyless parmesan cream spiked with brewers yeast, or the TV Dinner, a vegan take on meatloaf, served with hearty potatoes peas and carrots. Collaborating with acclaimed sommelier Daniel Beedle, Sans' beverage offerings focus on minimizing waste by repurposing

other menu ingredients. An in-house shrub and bitters operation utilizes leftover spices and herbs from the kitchen, and unused wines are made into a homemade grenadine. Leftover limes, lemons and mint are frozen and made into flavored ingredients, and cocktails such as One More—a fruity daiquiri with peach and mint—uses rum infused with recycled pineapple skins. For the most in-depth dining experience, a five course tasting menu is also available, guaranteeing every diner, vegan or not, leave more than appeased. *329 Smith St., Brooklyn, sansbk.com –Christian DeVerger*

MANH_Dec_Now_Plumguide

Hed: Walls that talk

Dek: Teaming up Design Milk founder Jaime Derringer, The Plum Guide’s new series of audio tours melds art tour and vacation home.

A voice explains the detail of each work as

Wandering through gallery-like rooms, visitors are guided by a voice explaining the detail of each artwork, the significance of the architecture, the history behind the space, but this isn’t a museum—it’s a vacation home. The Plum Guide, a service that curates, tests and certifies the best privately owned vacation properties across the market, is now offering audio tours through four historic rentals around the globe. Developed in conjunction with Design Milk founder Jaime Derringer, The Plum Stories podcasts serve as guides through the history and art of these exceptional estates. Four locations across the world act as a guests’ personal museum, including a music-history-filled Greenwich loft featuring abstract expressionist pieces from Ronaldo De Juan and Budd Hopkins, both of which were painted in the space. Other locations include a Los Angeles home once owned by master horror director James Whale, a Milan apartment showcasing a number of Italy’s upcoming artists and an exclusive Roman villa with details available to listeners.

rentals. plumguide.com –Christian DeVerger

MANH_Dec_Now_Fithouse

Hed: Class in Session

Dek: Fithouse expands to two new locations in Tribeca and Union Square.

No longer do workout enthusiasts have to bend their schedule around fitness classes. At the newest location of Fithouse, located in Tribeca, the boutique club aims to serve as a one-stop

exercise destination, providing instructor-led classes of all sorts, from dance-based cardio to sculpting yoga, at flexible hours throughout the day. Membership includes unlimited access to the full class suite, led by a number of high-quality trainers. The new Tribeca studio is 4,400 square feet of fitness-focused interiors with a high-quality sound system, locker rooms stocked with premium products, self check-in and customizable lighting. Opening in January is Fithouse's Union Square location that will include hot yoga and pilates just in time heat up during the cold winter days. *Memberships from \$189 per month, 93 Worth St., fit-house.com, –Christian DeVerger*

JANUARY

MANH_Jan_IconIndex_MoMA

Hed: MoMA

Dek: For 80 years, the Museum of Modern Art has redefined perceptions of art and how it is exhibited, challenging the status quo and engaging visitors with its in-depth programming and global initiatives. With a new, expanded space opening on the horizon, we celebrate the milestone anniversary of a cultural monument, by the numbers. *–Christian DeVerger*

1929 - Year that three influential patrons of the arts, Lillie P. Bliss, Cornelius J. Sullivan and Abigail Greene Rockefeller Jr., came together with founding director Alfred H. Barr to found MoMA.

35 - Number of languages in which MoMA has published editions. (going to ask what editions actually means)

47,293 - Number of guests who attended the MoMA in the first month of its opening

3 - Number of stars *The New York Times* gave The Modern in its review. Debuting in 2005, the award-winning restaurant, overlooking the Aldrich Rockefeller Sculpture Garden, is a showcase of chef Abram Bissell's superb, seasonal cuisine.

200,000 - Number of artworks housed at MoMA today

30 - Percent increased exhibition space with the opening of the new MoMA building. Designed by Diller Scofidio + Renfro in collaboration with Gensler, the renovations add 50,000 square feet to the western portion of the building, along with expansions all throughout the existing space.

175,000 square feet - The total size of gallery space at MoMA

26,207 - Number of individual artists showcased at MoMA

3 million - Number of guests who visited MoMA last year

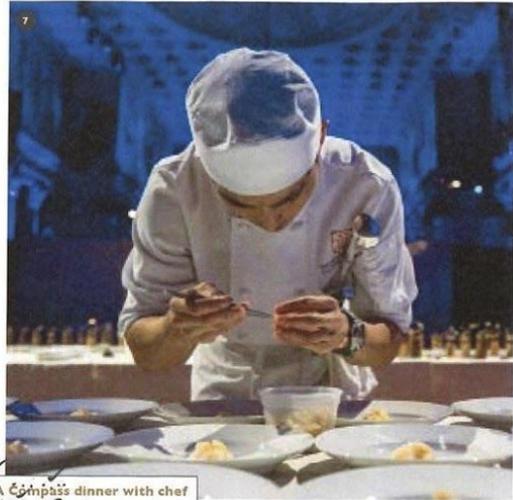
Quote: “The Museum of Modern Art’s renovation and expansion project will seek to reassure and surprise.” –Glenn D. Lowry

Christian

SOCIAL SCENE

[SNAPSHOTS]

Asia Society's Season of India Gala
1) Vishal Khosla and Tashi Sarhan
2) Piyari Doshi and Nauman Piyari attended to celebrate the opening of the Progressive Revolution: Modern Art for a New India exhibit.



BBVA Compass dinner with chef Joan Roca and culinary students
7) Jeffrey Kim

Allergan launched Spotify to digital content venture
3) Tablescape at The Whitby Hotel
4) Kara Medoff Barnett, Alexis Maybank and event host Alexandra Wilkis Wilson
5) Morgan McKee and Babi Wuluwala
6) Brent Saunders and Christina Minnis



“We have a unique position as industry leaders to identify emerging trends in real time.”
-Alexandra Wilkis Wilson, SVP of consumer strategy and innovation at Allergan

BBVA PHOTO BY ABIELE FIGUEROA; ALLEGAN PHOTOS BY HANIC PATRICKOBERA.COM



STYLE & BEAUTY
shops

From left: RH CEO and Chairman Gary Friedman; the first floor living room at the new RH location.

SETTING STORE

With a massive shopping destination debuted, RH's Gary Friedman opens up about the brand and its new neighborhood.

By Kendyl Kearly

MANHATTAN NOVEMBER 2018 | MODERNLUXURY.COM

Christian DeLuca



With a rooftop park, barista bar, restaurant, wine terrace and 90,000 square feet of home shopping, RH's new, six-story outpost at the corner of West 12th and 9th is quickly becoming one of the most overwhelmingly luxurious stores in the city. A collaboration between RH Chairman and CEO Gary Friedman and design architect James Gilliam, the store includes goods from the RH Interiors, RH Modern, RH Baby & Child, RH TEEN and RH Outdoor collections artfully arranged in the kind of opulent, contemporary interiors for which RH is known. We checked in with Friedman on how this monolithic structure came to be and its impact on RH's legacy.

You have opened RH galleries all over the country—why New York and why now? New York is our biggest market and the bridge to Europe. There is no other city more important to our brand and business. Our vision for RH New York was to create the most innovative retail experience in the world in the most important city in the world.

What drew you to the Meatpacking District? We liked the irreverence and soul of the Meatpacking District. At its core, it's a neighborhood of originals and leaders: Flòrent, Pastis, the first Soho House outside of London, Jeffrey, Diane V's modern steel and glass rooftop penthouse, the first Stella McCartney store, the High Line, the Standard, the new Whitney by Renzo Piano, etc.

Jeffrey

What do you love most about the space? So many things. The adapted reuse of the original brick facade that Jim Gilliam designed is so original yet ties perfectly to the history, spirit and soul of the historic Meatpacking District and the elevated trains. The central atrium beautifully ties together all the floors and floods the center with natural light. The cast iron columns are a perfect reference to the past, and many who have seen it think the atrium was always here. The rooftop restaurant and park take your breath away. The structure, simplicity and discipline of the landscaping is unlike anything in the city. It is hands-down my favorite rooftop in the world.

PHOTOGRAPH BY JIM HANSON FOR RH

Christian DeVege

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-EXTENSION
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SOCIETY & CULTURE



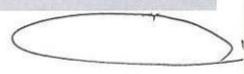
HEART OF STONE

From Cleopatra's cobra headdress to Holly Golightly's diamond tiara, jewelry has always served as a way to chronicle a society's views of style and wealth. This month, in *Jewelry: The Body Transformed*, The Met unveils a cache of glittering jewels that span across centuries and hemispheres in origin. The museum curated approximately 250 objects including brooches, necklaces, rings, ear ornaments, belts and head pieces to be displayed alongside complementary sculptures, paintings, prints and photographs. One such adornment is pair of gold earrings attributed to Greece ca. 330–300 B.C. (tell the salacious myth of Ganymede and the eagle). Some 5,000 years later, René-Jules Lalique made a name for himself in turn-of-the-century France by crafting exquisite baubles of opal, amethyst and gold. No matter how dissimilar they appear in style and material, these gems all share a similar story of meticulous craftsmanship and cultural beauty.

Nov. 12 to Feb. 24, 2019, 1000 Fifth Ave.,
metmuseum.org – Kendyl Kearly

PHOTO BY ELLEN ANNA-FARE, COURTESY OF THE METROPOLITAN MUSEUM OF ART, GIFT OF LILLIAN MARSAU, 1985

René-Jules Lalique (ca. 1897–99, gold, opal, amethyst, 9 1/2 inches)



Christina Delbos



NOW IN NYC

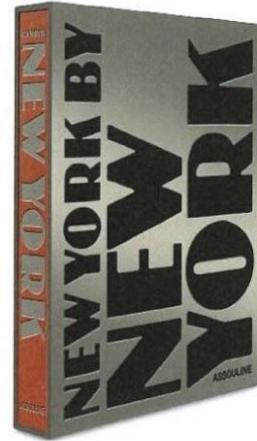
Same thing?

From top: Mimi So at her new Lower East Side store; 18K yellow gold green and blue sapphire ring with diamonds, \$5,100, and 18K yellow gold green and blue sapphire ring with diamonds, \$5,400

SO WONDERFUL



Vibrant colors, woodland creatures, diamond bows and handmade birdhouses that double as jewelry displays embody the essence of Mimi So, who brings her eponymous brand's colorful personality to a new location. The third-generation jeweler and the first female designer to join the CFDA celebrated 20 years in business by opening a store in the Lower East Side. So custom-built every element of the new boutique, decorated it with reclaimed wood from upstate, collaborated with design studio Tri-Lox and furniture company BDDW and displayed her signature "Piece" symbol in the store's top window. "The idea was to step into my fantasy wonderland where magical beauty lives," says So, who grew up in the area. "I wanted customers to feel the joy of trying on our handmade, carved opal bunny rings, diamond twigs necklaces, ruby ladybugs and buzzing tassel bumble bee earrings." 21 Crosby St., mimiso.com —Maggie Meskhi



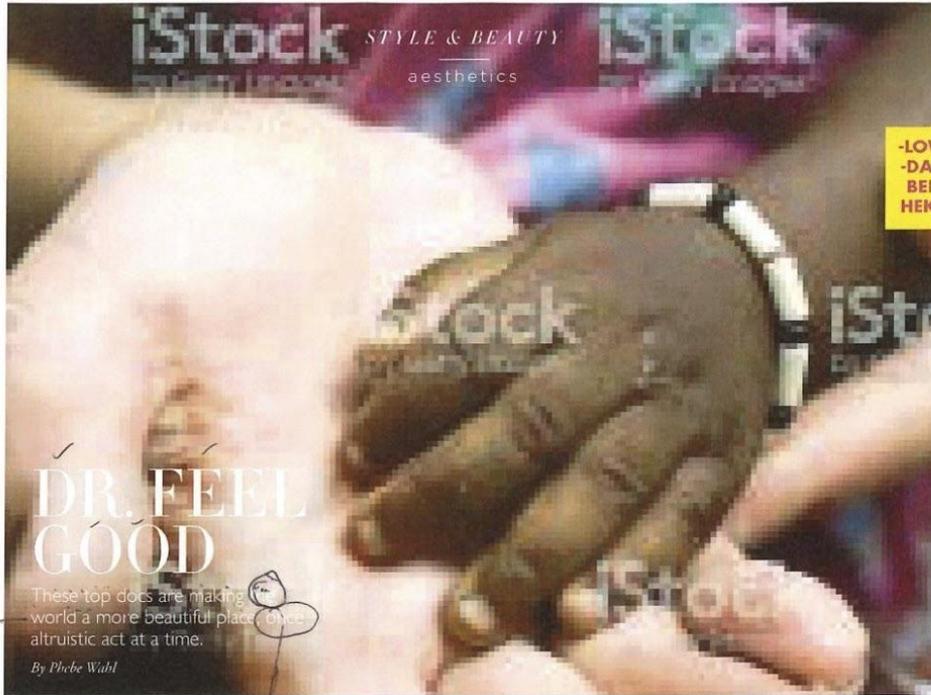
PAGE TURNER

Street Smarts

The endless list of love letters dedicated to New York City—from poems and novels to songs and movies—is about to include a luxury book. This month, **Assouline** releases *New York by New York* (\$250, Assouline), a tome filled with photos and quotes that pay homage to the history of the city, from the Harlem Renaissance and the speakeasies of the Jazz Age up to the present day. Featuring a foreword by novelist Jay McInerney, the book will cover all five boroughs to make the reader to feel as if he or she is traveling through the most important periods of New York through the eyes of F. Scott Fitzgerald, Truman Capote, Audrey Hepburn, Jean-Michel Basquiat and Madonna. The 360 pages of images by epochal photographers including Edward Steichen and Peter Lindbergh are paired with texts and quotes from the likes of Edith Wharton, Tom Wolfe and E.B. White for an ultimate love story or, as co-founder of Assouline Publishing Martine Assouline describes it, "a tribute to the New York I love." —MM

STYLING BY BRITTANY AMBERIDGE. COURTESY OF MIMI SO

Christian Pellegrini



-LOW RES
-DARKEN
BEHIND
HEK/DEK

DR. FEEL GOOD

These top docs are making the world a more beautiful place, one altruistic act at a time.

By Phebe Wahl

white on white on pink photos

one?



DR. ANDREW JACONO
THE HEALER

Renowned, dual board-certified facial plastic surgeon Dr. Jacono (newyorkfacialplasticsurgery.com) might be celebrated for his flawless face lifts—but in addition to his aesthetic work—he serves as the Senior Advisor to FACE TO FACE, a national project offering pro-bono consultation and plastic surgery to victims of domestic violence. Jacono also serves as the surgical team leader for Healing the Children, which helps international children with limited medical and financial resources receive surgeries including cleft lip and palate reconstruction.



DR. MELISSA LEVIN
THE VOICE

Entière Dermatology (entiere.com) founder Dr. Melissa Levin, M.D. is known for her love of crafting holistic and bespoke cosmetic solutions but also for her passion for philanthropy. The Tribeca-based board-certified dermatologist works with Standing Voice (standingvoice.org)—the Tanzania-based NGO that works to empower marginalized groups like those with albinism who suffer severe discrimination and violence across areas in Africa.



DR. PAUL JARROD FRANK
THE HERO

"When I first went into practice, I got involved in a philanthropic group through my professional society of dermatological surgeons that helped women and children scarred from physical abuse," says Frankmd (pfrankmdskinsalon.com) founder Dr. Frank. "I met many members of both the police force and subsequently, the armed forces who also suffered through professional trauma. Years later, I received my FBA State Trooper Surgeon Badge to use my professional services to help those who courageously risk their lives to protect and serve us."



DR. DENDY ENGELMAN
THE HEART

"I've been to Haiti seven times volunteering in the medical space and Kenya once," says board certified dermatologic surgeon Dr. Engelman (drdendyengelman.com). The altruistic doctor known for treating some of the city's most luminous faces was awarded the Humanism in Medicine Scholarship for establishing and running a free medical care clinic in Charleston and in Haiti while a mere medical student and continues her heartfelt work in Haiti today.

his kind drops medical students. Maybe while still a med student.

5800
Set
3882 6200

FEAST guide

northward, the food's exactly as good as you recall from the original. PRO TIP Head upstairs to the six-seat bar, made with wood reclaimed from the bar in the restaurant's original location. 101 E. 19th St., 212.243.4020. unionsquarecafe.com \$\$\$

MURRAY HILL/ KIPS BAY

Marta (Danny) Meyer's Union Square Hospitality Group and Malialino chef Nick Andriotti's restaurant in The Redbury New York features thin-crust pizzas from a wood-burning oven and an open-fire grill, and Bohian specialties. 29 E. 29th St./Madison Ave., 212.651.3800. mariamanhattan.com \$\$

Salvation Taco & April

Bloomfield went beyond the gastropub fare that earned her Michelin stars to open Salvation Taco with her partner, Ken Friedman. The taqueria and cantina serves up a menu of reinterpreted Mexican favorites. 145 E. 39th St./Lexington and Third avenues, 212.865.5800. salvationtaco.com \$\$

Scarpetta

Though the dining room can be a tough reservation to score, both the bar area and outdoor patio serve the same menu, featuring superb appetizers like ultrarich polenta with truffled mushrooms and seared diver scallops. Pastas (duck and foie gras ravioli) are superb and the service is good. 355 W. 14th St./Hudson Ave., 212.691.0555. scarpettarestaurants.com \$\$

MIDTOWN EAST

'21 Club Opened on New Year's Day in 1930.

this one-time speak-easy (complete with secret wine cellar) has long been a favorite of politicians like Govs. Mario and Andrew Cuomo; Mayors Ed Koch, Rudy Giuliani and Michael Bloomberg; and former Presidents Bill Clinton and Richard Nixon. When there, go for the Dover sole, a signature dish prepared by executive chef Sylvain Delpique, and stay for the people-watching. 21 W. 52nd St./Fifth Ave., 212.582.7200. 21club.com \$\$\$\$

Agern

Nestled near Grand Central Terminal's Vanderbilt Hall, Agern is the creation of Claus Meyer, co-founder of Copenhagen's Noma restaurant. The restaurant uses its modern Nordic menu to highlight the finest farmed and wild ingredients from New York. 89 E. 42nd St./Park Ave., 646.568.4018. agernrestaurant.com \$\$\$\$

Ai Fiori

Ai Fiori's Ai Fiori is giving chef Michael White, with his delectable pastas and succulent seafood, an ideal showcase for his talents. Taking inspiration from Italy and France, White's dinner menus stars lobster soup with périgord black truffles and tarragon. Follow it with blue crab spaghetti or duck breast with onion mustard, chicories and blackberries. 400 Fifth Ave./37th St., 212.613.8600. aiforinyc.com \$\$\$

Casa Leyer

Backed by Giancarlo Giarocci and Dimitri Pauli, the minds (and money) behind Sant' Ambroëus, Casa Leyer features original Andy Warhol paintings that look down on patrons

enjoying Milne-style crudos, risottos, pastas, meats and whole grilled fish. The place, which evokes the late 1960s and early 1970s, has attracted the likes of Alec Baldwin, Jon Hamm and Chris Rock. 300 Park Ave./53rd St., 212.888.2700. casaleyer.com \$\$\$\$

Davio's

The Northern Italian steakhouse permits a menu with a wide range of items varying from crusted New York sirloins to Atlantic salmon. Start the evening off in the trendy, exciting lounge sampling from the extensive cocktail list before moving to the elegant yet inviting dining room for signature dishes such as lobster tail or tagliatelle in a braised veal, beef, pork and tomato sauce. 447 Lexington Ave./E. 44th St., 212.661.4810. davios.com \$\$\$

La Grenouille

Even more precious now that La Cote Basque, Lutèce and La Caravelle, those vestiges of fine French dining, are but memories, La Grenouille is a place every Manhattanite needs to experience at least once. In this era of fusion cuisine, there's something comforting about steak tartare and ravioli served by a waiter who's not pursuing an acting career. 3 E. 52nd St./Fifth Ave., 212.752.1495. lagrenouille.com \$\$\$\$

The Grill

In this sculptural dining room, chef Mario Carbone serves time-honored dishes such as Pheasant Glabonne with Madeira, black truffle and endive and the even more traditional filet mignon. Other classics such as whipped potatoes, grilled

broccoli and Carolina pilaf travel through this historical restaurant on trolleys. 99 E. 52nd St./Park Ave., 212.375.9001. thegrillnewyork.com \$\$\$\$

The Lobster Club

At this Peter Marino-designed brasserie, guests can enjoy yellowtail poke, whole branzino and a variety of house rolls by Michelin-starred chef Tasuku Murakami. PRO TIP All menu items are intended to be shared, so order a variety of dishes to taste as much as possible. 98 E. 53rd St./Park Ave., 212.375.9001. thelobsterclub.com \$\$\$

Michael's

Apart from the food, what keeps media VIPs like Barbara Walters and Charlie Rose coming back is the tradenark welcome of Michael McCarty, who opened the place in 1989. For the best view of the action, secure a table in the front room (though it may take more than a few visits to land such favored treatment). 24 W. 55th St./Fifth Ave., 212.767.0555. michaelsnewyork.com \$\$\$

Monkey Bar

Expect plenty of monkey business at this famed New York eatery, which was bought by former Vanity Fair editor Graydon Carter and partners. Opened during the Great Depression, the bar is located in the Hotel Ellysée, haunt of bygone boldface names Tallulah Bankhead and Tennessee Williams. These days, Monkey Bar capitalizes on its midcentury glory with a clubby feel and a comprehensive menu. 60 E. 54th St./Madison Ave., 212.288.1010. monkeybarnewyork.com \$\$

The Pool In the Four Seasons' former home, The Pool features an ocean-focused menu, serving raw, cooked and whole seafood. Be sure to ask about the kitchen's daily selection of prime dry-aged steaks. For a more casual experience, travel upstairs to The Pool Loftage to sample caviar and cocktails by famous bartender Thomas Waugh. 99 E. 52nd St./Park Ave., 212.375.9001. thepoolnewyork.com \$\$\$\$

Zuma

Food visionary Rainer Becker offers a wide range of contemporary Japanese cuisine. Quality ingredients are put into the dishes to exemplify bold, intense flavors. Standout signature dishes include the kinoko ho kama meshi (a rice hot pot with wild mushrooms and Japanese vegetables) and the rikyū no datkon ponzu funi (cheye steak with Wafu sauce and garlic chips). 261 Madison Ave./E. 38th St., 212.544.9862. zumarestaurant.com \$\$\$

MIDTOWN WEST

The Aviary NYC

On the top floor of the Mandarin Oriental hotel, The Aviary offers innovative cocktails and panoramic views of Central Park. Make sure to try the Wake and Bake, a whiskey-based cocktail with coffee and orange juice, served in an everything bagel-scented pillow (yep, you read that right!). 80 Columbus Circle/60th St., 212.805.8800. aviarynyc.com \$\$\$

Le Bernardin

Considered by most the ne plus ultra of French fine dining in New York, Eric Ripert's elegant Midtown seafood shrine offers a level

no longer open after 5PM MS could be a night

88 Madison Avenue

one word
Ap says
rib-eye

Set

Christian D. Vega

of perfection in the city's cuisine scene. His delicate, meticulously crafted culinary works of art show hints of genius; the service is balletic; and sommelier Aldo Sohni happens to be the best in the world (just ask him). 155 W. 51st St./Seventh Ave., 212.554.1515, le-bernaudin.com \$\$\$\$

Bond & Sons After moving from 45th Street's historic Bond Clothing Store, this local favorite opened in the Theater District and serves all-day breakfast, lunch and dinner. The expansive menu presents classic Italian dishes such as handcrafted Brando's lasagna and veal Milanese alongside American fare such as roasted chicken and Bond's Cheeseburger. Be sure to try the famed vegetable antipasto bar. 221 W. 46th St./Eighth Ave., 212.889.4345, bondsonny.com \$\$

DaDong The first American outpost of this popular Chinese restaurant was designed by George Wong and boasts more than 440 seats over a sprawling space on two floors. Chef Dong Zhenzhong, who counts Michelle Obama and royalty as loyal guests, has perfected Peking duck and pulls together an artistic Chinese feast. 3 Bryant Park/Sixth Ave., 212.355.9600, dadongny.com \$\$\$\$

Estiatorio Milos Seafood doesn't get much fresher than this. Select your fish from the Milos Market, and it will be sent to the kitchen and prepared to your specifications. Paying by the pound, you might experience a bit of sticker shock when

the bill arrives, so if you want to keep the tab manageable, take care that your eyes aren't bigger than your wallet. 125 W. 55th St./Sixth Ave., 212.245.7400, milos.com \$\$\$\$

Kingside Enter the Viceroy for a menu designed by chef Fernando Navas that includes bigeye tuna carpaccio, scallops crudo, and ricotta cavatelli with truffle butter, beech mushrooms and a poached egg. 124 W. 57th St./Sixth and Seventh avenues, 212.707.8000, kingside-restaurant.com \$\$\$

Marea This Southern Italian restaurant by Michael White modernizes old-world favorites such as strozzapreti with jumbo lump crab, sea urchin and basil; and the brodetto di pesce, a delectable seafood soup with clams, langoustine, scallops, prawns and bass. 240 Central Park S./Eighth Ave., 212.582.5100, marea-ny.com \$\$\$\$

UPPER EAST SIDE

Lexington Club Surf meets turf at Laurent Tourondel and Tao Group's steakhouse, formerly known as Arlington Club, but not in the traditional manner; French technique is imbued in a menu of which grilled octopus can be ordered with the classic porterhouse. 1032 Lexington Ave./E. 74th St., 212.249.5700, thelexingtonclubny.com \$\$\$\$

Avra Madison Estiatorio With two locations, this authentic Greek restaurant puts an emphasis on fresh seafood and Mediterranean dishes.

With a raw bar of clams and oysters, sashimi items and fresh-caught whole fish by the pound char-grilled to perfection, there is something for all fish lovers. The classic Greek salad and vegetable sides round out the menu to pair with the main courses. 14 E. 60th St./Madison Ave., 212.937.0100, avriany.com \$\$

Café Americaino Anthony and Tom Martignetti, owners of The Eat Pole, Pizza Beach and Eastfield's, have done it again with Café Americaino. Open all day for breakfast, lunch and dinner, the farm-to-table menus serve up something for everyone. Enjoy the smoked salmon tartine for breakfast; an array of panini for lunch, like the prosciutto, fresh mozzarella and apple; and for dinner, a grass-fed double cheeseburger or a veggie- and grain-packed macro bowl. 964 Lexington Ave./E. 70th St., 212.698.4948, cafeamericaino.com \$2676

Café Boulud Communal tables and rich wood paneling set the scene here. Choose from a menu offering fontina ravioli with cauliflower and brown butter almond gremolata; and yellowfish tuna with spinach goma, mushrooms and sesame seeds. It's less formal than Boulud's haute cuisine temple, Daniel, but still a treat savored by those like John Kerry and Teresa Heinz. 20 E. 76th St./Fifth Ave., 212.772.2600, cafeboulud.com/nyc \$\$\$

Chac A modern iteration of the traditional European wine bar, Michelin-starred chef Danny Brown's casual 25-seat restaurant and bar

proposes a menu filled with artisanal and local cheeses, seasonal ingredients and a selection of wines ranging from Germany to South Africa. Chac also boasts a full cocktail selection, spirits, a beer menu and brunch. 316 E. 84th St./Second Ave., 646.719.1398, chacnyc.com \$\$

Daniel The notoriously exacting Daniel Boulud won honors with his seasonal, contemporary French tasting menu. From the moment you pass through its revolving-door entrance, you're transported into a culinary haven where the service and food are unparalleled. 60 E. 65th St./Madison Ave., 212.288.0033, danielnyc.com \$\$\$\$

Flora Bar The chic, dramatic space on the ground floor of The Met Brueer comes from the team behind his restaurant Estela. The menu here is mostly seafood-based small plates—think shrimp with sea urchin and nori. The wine list has plenty to please even the most discerning oenophile. PRO TIP Don't miss the tuna tartare—it's quickly becoming known as the city's best. 945 Madison Ave., 646.358.5383, florabarnyc.com \$\$\$\$

Jojo Jojo reopened its doors in a modern duplex town house on the Upper East Side. The restaurant, titled after head chef Jean-Georges Vongerichten's childhood nickname, features a farm-to-table French menu including wagyu beef tenderloin and marinated charred duck breast with berry-port compote, glazed baby turnips and lemon verbena.

160 E. 64th St./Lexington Ave., 212.223.5056, jojorestaurantnyc.com \$\$\$\$

Majorelle Elegance reigns at Majorelle, the long-awaited French-Moroccan spot in The Lowell hotel. It's overseen by Charles Masson, the longtime GM at La Grenouille, who's brought his magic touch with flowers to infuse the room with a superbly romantic feel. PRO TIP Take your nightcap in the Club Room, a sofa-strewn space open only to hotel guests during the day. 28 E. 63rd St., 212.955.2888, lowellhotel.com \$\$\$\$

Sant Ambroeo This Upper East Side version of a restaurant by the same name in Milan is a charming neighborhood spot favored by the likes of art gallerist Larry Gagosian. Sant Ambroeo serves breakfast, lunch and dinner, which means you can order griddle pancakes with blueberry compote, sugar-coated apples and fresh fruit, and later dine on linguine with clams, fresh parsley and spicy cherry tomatoes. 1000 Madison Ave./E. 79th St., 212.570.2211, santambroeo.com \$\$\$

Tavern62 Partnered with ESquared Hospitality, chef David Burke's newest concept features modern American plates as a nod to New York classics. Burke's contemporary approach to cooking can be seen in all of his dishes, like the spicy salami flatbread, red snapper (paella style with chorizo, shrimp, clams, mussels and saffron risotto), and his Peking pork shank with shrimp and lap chong fried rice.

Thank you for the menu!
 hot in menu
 menu swap
 temporarily closed not on the partnered site of ESquared

Christian Diller

ICON INDEX

\$250 MILLION

Estimated cost of the 2.7-acre park being built on Pier 55. Diller and von Furstenberg donated \$130 million to the park that will "float" above the Hudson.

NY1

Diane von Furstenberg & Barry Diller

Whether it was her groundbreaking wrap dress or her many other fashion ventures, Diane von Furstenberg always makes an impact. Along with her husband Barry Diller, von Furstenberg continues to make a legacy through a lifelong love of philanthropy. In light of the couple's historic donation to a new park on the Hudson, we celebrate their increasing philanthropist efforts by the numbers. -Kai Burkhardt

2015

Year von Furstenberg was named one of Time's 100 Most Influential People for both her advancements in fashion and philanthropy.

1999

Year the Diller Von Furstenberg Foundation was created.

Dvff.org

1.45 miles

Length of New York City's High Line, to which the Diller Von Furstenberg Foundation contributed \$20 million.

Hydralpress.com

Nytimes.com

26,000 square feet

The size of the future Statue of Liberty Museum. Diane von Furstenberg was named chair of the fundraising campaign after donating to the museum.

abc7ny.com



5

Number of women honored yearly by the DVF awards, which acknowledge women who extraordinarily motivate other women.

DVF.com

2019

A big year for the couple. Many of their investments are planned including the Academy Museum of Motion Pictures, a multi-arts center named the Shed and the Statue of Liberty Museum.

word?

libertyellisfoundation.org

theshed.org

academymuseum.com

The two made the largest donation to a public park in New York City's history: \$130 million to the upcoming park on Pier 55.

more than \$100 MILLION

Amount of money given in grants to nonprofits through the Diller Von Furstenberg Foundation.

lc

"In all circumstances, I always look for the light and build around it, with little memory of pain." -Diane von Furstenberg, *Diane: A Signature Life: My Adventures in Fashion, Business, and Life*

eighty two

Number of grantees of the Diller Von Furstenberg Foundation

June 19, 2015

The date Diller and von Furstenberg signed the Giving Pledge promising to give more than half of their wealth to philanthropic efforts.

PHOTO BY ION GALELLI/WIREIMAGEGETTY IMAGES

Givingpledge.org



ADVENTURE AWAITS

As the colors of fall explode all around us, winter's frost will soon drive us indoors. From the Berkshires and Rockefeller camp upstate to a castle in Ireland, we offer escapes near and far. Speaking of adventures, don't miss our annual restaurant feature where we buzz all you need to know for your own epicurean endeavors right here at home. Here, our fall favorites from the issue.

Rockefeller

Phebe Callaway Wahl
Editor-in-Chief

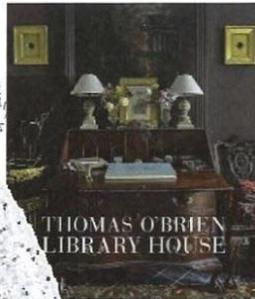
pwahl@modernluxury.com
Instagram: @manhattan_magazine; @phebewahl



"Researching this issue's beauty story on scalp health helped me understand the root of healthy hair." Extreme caviar exfoliating scrub scalp mask, \$50, miriamquevedo.com

"Profiling the Blumenthals for our Broad page was so much fun. With Warby Parker and Rocketts of Awesome plus two children—they are quite the power pair!" Silver bomber jacket, \$50, rockettsfawesome.com

let
can't call
not member



"I have had the pleasure of shooting Thomas O'Brien's Bellport home for the magazine and I will be curling up with his latest book this season." Library House by Thomas O'Brien (\$60, [Abrams Books](http://AbramsBooks.com))

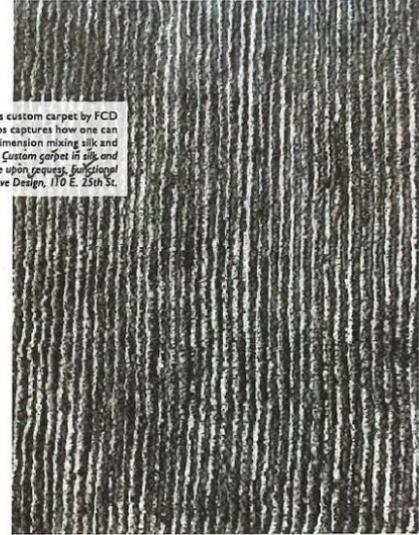
"Adaptogens help regulate the stress of the season. Loaded with C80, these delicious treats help me turn off at the end of the day." Lord Jones + Sigus-Ros High CBD limited-edition all-natural signberry gumdrops, \$60, lordjones.com



PORTRAIT BY ANGELA HOBBS

Christian DeVey

DESIGN & REALTY
designer picks



"This custom carpet by FCD Studios captures how one can create dimension mixing silk and wool." Custom carpet in silk and wool. Price upon request. Functional Creative Design, 170 E. 25th St.

"The light fixture is elegant enough for a foyer of a residence or, if layered in multiple pieces, can be perfect for lobby of a hotel. I love the elegant casual feeling of this fixture, a true reflection of the current trends in interior architecture and design." *Dinah* light, \$1,650, leebrookusa.com

SUITE ESCAPE

Functional Creative Design's Sarah A. Abdallah has decorated for some of the most impressive hotels in the world: the Soho Grand, The Ritz-Carlton and the Park Hyatt, to name a few. Here, she names her sumptuous picks for mixing textures, whether in the townhouse or penthouse.

By Kendyl Kearly



"This is truly a unique sculpture and a great work of art. The texture and scale makes this piece special, and no two pieces are the same." Vase by *Oliver* \$3,270 by *Büchler* at *Liaigre*, 102 Madison Ave.

can't
is better



"This is a fantastic chair for a reading nook or statement piece for a hotel lobby lounge. It's super luxe and comfortable but also works as a sculpture statement on its own." *no price listed on a decy*
Natal chair \$3,300 by Felia Novak, decyc.com



"Apparatus Studio did an amazing job of modernizing this piece—I'm attracted to the deconstructed way of using the marble that veers away from the traditional take on marble coffee table motif, \$11,400, apparatusstudio.com

PHOTOGRAPH BY BALL & ALANISE LLC

DESIGN & REALTY
on the market



Mod Squad? **GLAMOROUS SPIRIT**

Uptown meets downtown at this chic, Jonathan Adler-designed model residence in one of Manhattan's hottest neighborhoods.

By Wendy Bowman // Photography by Gieves Anderson

When Extell Development Co. called on noted New York-based potter, designer and author Jonathan Adler to stage model unit 17E at its 70 Charlton condo building, they knew he was the perfect choice to infuse a touch of downtown style into the amenity-rich residence, all while embodying the charm of the surrounding Hudson Square neighborhood. The result was a one-of-a-kind dream home with the chic, luxury polish of something that might be found on the Upper East Side but with an edge to match its trendy locale.

Now on the market for \$5.4 million, the condo offers 2,000-plus square feet of living space boasting an artfully curated mix of Adler's own furnishings, bold strikes of color and playful details throughout. Among the highlights: a gold-and-white living room clad in textured blue wallpaper, replete with a Reform Credenza in hand-hammered brass and oak, large Gold Sunburst Hand-Knotted Rug and Claridge Sofa in blue velvet; along with a

dining room sporting a Trocadero Table and white-linen Maximie Chairs, Caracas Six-Light Chandelier, and cluster of black-and-white ceramics with stripes and dots from Adler's Palm Springs Collection.

The coup d'état? A hotel-like master suite bathed in subdued shades of blue and gray, replete with a Connery King Bed upholstered in Valhalla Midnight blue velvet; black lacquer Peking Nesting Side Tables; a sunburst-style Jack Mirror; modern, organic Reform Table Lamps; and of course, room-darkening shades.

"This glamorous, spirited home is a prime example of Jonathan's expertise in perfectly layering midcentury elements with modern textures and methods for a calming but uplifting effect," says Elysa Goldman, Extell's vice president of development. "Perfect for today's modern family, its future residents will find the considerate layouts, and high-quality materials and finishes suiting their every need and desire."



From top: In the living room, a Gold Sunburst Hand-Knotted Rug ties together the apartment's gold accents; the master bedroom's Connery King Bed was upholstered in Valhalla Midnight blue velvet.

Christian

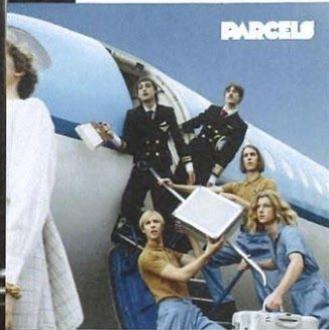
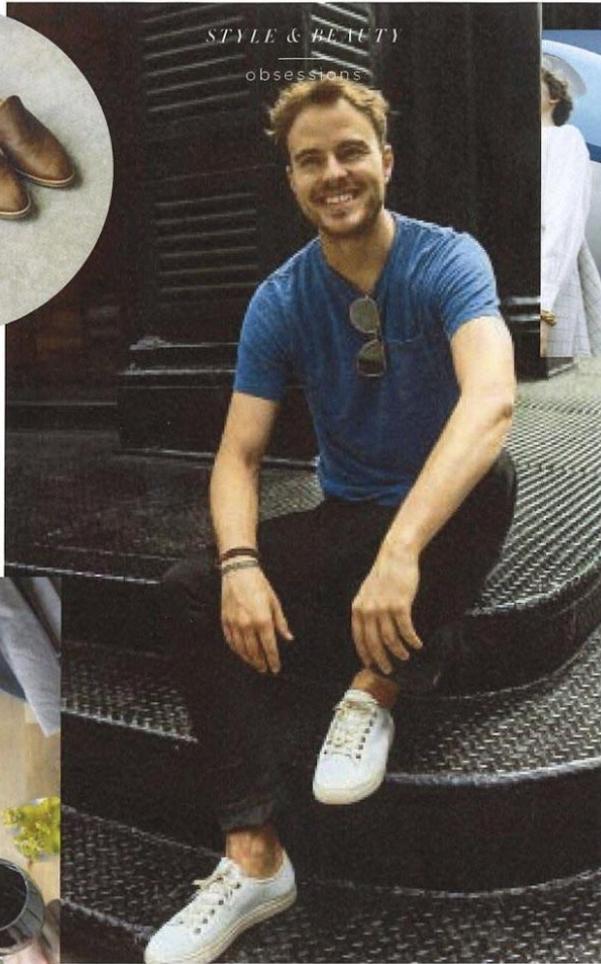
Christina DeMerges



"The Venetian Mule from our women's collection is the epitome of ease. There's a slight heel, but its impossibly comfortable."

Leather Venetian Mule, \$149.25
Prince St., soludos.com

more 25



"My favorite band of the moment, Parcels, just released their first album. It's infectiously funky and cool!"
Parcels, \$12, amazon.com



"For weekend brunch, Banter in SoHo. The Banter Bowl at this Aussie cafe is the perfect pairing with an aperol spritz."
169 Sullivan St., bantermyc.com

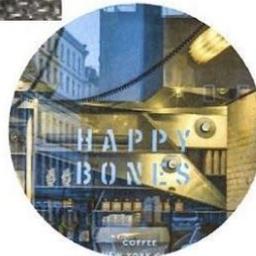


"A favorite philanthropic cause is The David Sheildrick Wildlife Trust. We created a custom shoe with them this summer and fall."
sheildrickwildlifetrust.org

IN HIS SHOES

By Kendyl Kearly // Portrait by Ryan Slack

Long before his shoes began popping up everywhere from Nordstrom to Urban Outfitters, Soludos founder Nick Brown possessed a self-described passion for espadrilles. Growing up, he regularly visited Spain with his parents and always purchased a pair upon arrival to wear out through travel. "I saw a real opportunity to bring my nostalgic espadrilles to anybody with feet," he says. "Like the ones I bought in Spain, I wanted to create a unique, chic shoe that was attainable." This month, Soludos launches a customization program for female customers to add embroidery and patches to their purchases—and perhaps find their own passion for the humble espadrille. Here, Brown makes his picks for the best things to experience in Manhattan this winter.



"Happy Bones on Broome Street is my go to coffee shop in the neighborhood—best Cortado in the city."
394 Broome St., happybonesnyc.com

ELPHANT PHOTO COURTESY OF THE DAVID SHEILDRIK WILDLIFE TRUST. HAPPY BONES PHOTO BY FRANCIS DESROSIERETS

