

THE LUDLOW NEW YORK CITY

Media Highlights
April – December 2014



By **NJFPR**
NEW YORK LOS ANGELES

THE WALL STREET JOURNAL.

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THE WALL STREET JOURNAL.

PROPERTY

BLOCK PARTY | By Kaya Laterman

Chic Hotels, Cafes Live Up Ludlow Street Area

The price of a pastrami on rye at Katz's Delicatessen may have inched higher over the years, but not much else has changed at this Lower East Side institution. You still get a paper ticket when you push through the turnstile and you can still send a salami to your boy in the Army.

Change, however, is all around Katz's. New condominiums, many which stalled during the financial crisis, have been restarted and are nearing completion. New restaurants, hotels and retail stores are opening, replacing longtime bars and cafes that had been mainstays in the neighborhood for the last two to three decades.

"I think what makes New York special is that it is always changing and constantly growing," said Jake Dell, a co-owner of Katz's. "Change is not always bad. It's just different, and that's what makes some people upset."

That said, Katz's Deli isn't going anywhere. The one-story building on the corner of East Houston and Ludlow will remain as it is, although the owners recently sold the property's air rights to a developer.

The once-gritty vibe of the Lower East Side has largely disappeared and many of the new commercial and residential spaces are occupied, targeted and patronized by professionals with disposable income.

Ariel Tirsh, a broker at Douglas Elliman who is marketing the condominiums at 179 Ludlow St. and 300 Norfolk St., said about 30% to 55% of the inquiries on the latter development have been from 20- to 30-year-old professionals, many of them single women. Sales for 179 Ludlow will start in a few weeks.

"I think the success of the night-life scene has attracted more daytime business the last few years," he said. "When you see a vibrant cafe culture developing, buyers become more confident."

There have been many critics of such boisterous night life, however, and some community groups have dubbed a pocket of the Lower East Side "Hell Square" because there



Clockwise from above: Katz's Delicatessen, a Lower East Side institution; the outdoor patio at Ludlow New York City hotel; and a rendering of the new condos at 179 Ludlow St.



are so many bars and so much traffic and drunken ruckus, especially during the weekend.

The Ludlow New York City hotel, which officially opened its doors last month, looks to cater to creative professionals and musicians, but also to local residents who want a quieter place to grab a drink, said its general manager, Bruno Vergeynat.

"Some of our first patrons in our lobby bar were older local

residents and they seemed to like our laid-back vibe," he said, touting the quiet outdoor patio and dark lobby-lounge area, which is dotted with large amplifier speakers.

Mr. Vergeynat said his first marketing push was to overseas travel agents who work with tour managers of rock bands. Such bookings help fill up multiple rooms since bands often tour with large crews and they also help establish

the hotel's identity.

"We wanted to add to the gritty, rock 'n' roll feel of the neighborhood," he said, adding that recent patrons have included the popular English rock band Kasabian.

Meanwhile, turnover for small retail spaces, especially clothing boutiques on the ground floor of tenement buildings, has been high, largely because of little weekday foot traffic that is attrib-

uted to the lack of area offices. There are currently about half-a-dozen empty storefronts on Ludlow Street.

"The successful boutiques have a vertical business because you can't just rely on walk-in customers," said Michael Forrest, chief executive officer of Forrest Partners LLC, a local developer.

It helps if you have income also coming in from Internet sales, a wholesale business or

a side gig as a stylist, he said, describing one, financially stable boutique tenant.

Mr. Forrest, who is also the president of the Lower East Side Business Improvement District, is one of the many area landlords who are bullish about the changing commercial landscape. He sees enough activity to open this month a second location of his Italian restaurant Gali on the corner of Ludlow and Rivington streets.

He expects foot traffic to grow even more when Essex Crossing, a residential and commercial development project, is completed in a few years. The project is expected to bring 1,000 new residential units and about 600,000 square feet of commercial space a few blocks south of the new restaurant.

"I think Essex Crossing will be transformative because it will bring in a huge daytime workforce that will ultimately add a different dimension to the neighborhood," he said.

Other new developments include Hotel Indigo LES at 171 Ludlow, expected to open in late spring of next year, a residential building at 145 Ludlow, and the second location of the private club Soho House at 109 Ludlow, expected to open in about a year.

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NEW YORK OBSERVER



Grand Hotel New York

Sean MacPherson took the furniture your parents tossed and the ambience of Rosemary's Baby and created a hospitality empire

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Grand Hotel New York

Sean MacPherson regenerated New York's grand tradition of hotel socializing, but with competitors moving into the East Village, can he keep the premier crew coming to his new venture, the Ludlow?

BY BEN WIDDICOMBE

"If you do something that is decidedly and determinedly cool or hip, it's probably not very hip."

According to hotelier Sean MacPherson, the slow burn is all. This week, the 49-year-old Californian opened the Ludlow hotel on the Lower East Side, the sixth and largest in his growing empire of *soigné*, Downtown lodgings and restaurants.

At 184 rooms, the Ludlow is almost 50 percent larger than the nearby Bowery Hotel, the boozier East Village success opened by Mr. MacPherson in 2007. The Ludlow joins a hospitality portfolio that includes the Waverly Inn, the Park restaurant in Chelsea, the Maritime, the Jane and Marlon hotels on the lower west side and the Crow's Nest in Montauk.

Together, Mr. MacPherson's properties have defined Downtown cool for 14 years thanks

to a canny grasp on timing. After the upward movement of development on the Lower East Side in the late '80s, things sort of stalled. First, Rudy Giuliani stopped dancing, then Michael Bloomberg raised the rent and banned smoking. Mr. MacPherson was laying the tables just as Lower Manhattan developed its taste for artisanal ginlers. And as the glitterati and the fashion set took note, he pulled off the minor miracle of making hotel restaurants cool again. Best of all, the parties had to go outside to smoke, guaranteeing attractive set dressing outside MacPherson hotel doors, like a regular late-night delivery of Barnes mannequins.

Yet for all the glitz of the clientele, Mr. MacPherson has built his reputation on a slightly old-fashioned design aesthetic that emphasizes maker-details like casement windows, marble mosaic floors and turned-wood bed frames. ("Think Trustafarian meets Miss Ravisham," the hotel's own press notes remark of the oak-paneled Ludlow lobby, with its "distressed limestone fireplace.")

"I never want to do something that smacks of being hip per se, and there's something nice about real things, real materials, real comfort and all that type of stuff," says Mr. MacPherson, sitting in a brand new corner room on the 16th floor of the Ludlow to meet with the Observer. "I think that's ultimately some kind of honesty."

"Sean has a way of combining eclectic and disparate elements like a film production designer," the acclaimed Italian video artist Marro Brambilla, who has been a friend for 20 years, tells the Observer. "He creates a place that only previously existed in his imagination yet taps into a familiar collective consciousness."

Mr. MacPherson is also not above putting his friends to work.

"He is extremely hands-on and detail-oriented when it comes to design," says Mr. Brambilla. "I remember him and I moving furniture in the Bowery lobby on a Sunday afternoon before the hotel opened. He had just driven back from a furniture fair upstate and personally picked up the pieces he wanted for



Telex Blue Platinum at the Ladies

the space. There aren't many people running an organization with over 300 employees and five hotels who would go to those lengths."

IN PERSON MR. MACPHERSON EXERTS GRACE almost to the point of withdrawal. A swoop of his handfish brown hair invites comparison to Peter Gregory, the introversive genius of HBO's tech parody, *Silicon Valley*. And there is just a whiff of indie mysticism.

His mother, Janet MacPherson, was a champion surfer in New Zealand, where he was born. His father, Tim Murdoch, appeared in the classic surf film *The Endless Summer*. While Mr. MacPherson himself favors a short board when riding in Montauk, there was more to his upbringing than teen waves and a cool buzz. "I studied philosophy and business," confesses the graduate of the University of Southern California. "But my mom was paving my way through college, and she was like, 'Philosophers drive taxis. Do something more practical.'"

Inexplicably, that advice prompted him to get involved with L.A. nightlife.

"I did some hip-hop clubs in the '90s," he recalls. "I did a little bar, and then really worked. I did a restaurant that was quite successful, and it just kind of continued to snowball."

Twenty-five years later, Mr. MacPherson still owns, in whole or part, eight bars in that city. But settled by familiar Angeleno complaints—the traffic, the one-industry town—he set his eyes on New York, opening the Park with partner Eric Goode in 2006.

Shortly afterward, the building that would be the *Marltime Hotel* became available. Sept. 11 almost derailed the deal. But Mr. MacPherson and his partners stayed in contact for the property, even as its value plummeted and development everywhere else downtown proved to a halt.

"By the time we finished it, it was kind of the only hotel that came online," he recalls. "So it got a lot of attention and a lot of press interest. Timing actually worked for us quite well in the end, but it was quite scary in the moment."

Mr. MacPherson's own profile in New York was growing with the success of his business. In 2004, he caused a ripple in the fashion world by bringing then-girlfriend Daryl Hannah to a memorial service for Amy Spindler, the popular 20-year-old style editor of *The New York Times Magazine* who succumbed to cancer. Even in a room with Karl Lagerfeld, Anna Wintour, Diane von Furstenberg, Donna Karan and Helmut Lang, that turned heads.

Mr. MacPherson has also been romantically linked to the actress Gina Gershon. But this Memorial Day weekend marked the third anniversary of his marriage to Rachelle Hruska, 31, a striking blond Web entrepreneur. She is a founder of the social website *Guest of a Guest*, and they have two children, ages 2-and-a-half and 4 months.

"We got married out at Montauk, at Peter Brad's house, which was quite nice," says Mr. MacPherson. The math would suggest the couple made it official shortly after discovering they were pregnant.

"Yeah, you can figure that out," he says laughing. "We set out to kind of have children, get married. It happened quite quickly; it was just quite nice."

MR. BLANDTOWHL HELMS, WELCOMING THE GUESTS at last Wednesday's pre-opening dinner for the Ludlow, held in the new space of its new restaurant, Dirty French. Guests sipped for cocktails under exposed beams, as straps of insulation flutered from the maws of open ductwork. The white paint smelled fresh.

Manager@ludlowhotel.com, compact Belgian



Flax-and-wool drapes over sets and super soft furnishings, MacPherson style at the Ludlow.

who is a version of Andre Balazs's empire, dated around the edges of the group in a black suit. He says the hotel would have its first guests Friday night, two days before the previously announced opening of June 5. He was relieved the property escaped no damage from a recent water main break, which flooded the basement of their new neighbor, *Kat's Deli*.

The dinner was also a rehearsal for Mr. Hruska's *Guest of a Guest*. Attendees included Downtown's boldface names like designer Cynthia Rowley, Vito Schnabel and Mr. MacPherson's particular friend, the literary agent Luke Janklow.

"Sean just gets it," Mr. Janklow told the *Observer* earlier, via email. "Sean is vocationally curious, and he loves when things are right. I always joke that he, Serge Becker and I are super-geek straight guys when it comes to matters of design. And largely, he makes places he himself wants to hang out at. He loves the details, lighting, sight lines, music. Importantly, he loves people, so creating places where folks can live and drink deeply of life and connect is his art. When a complex social machine like a hotel rings, it is a great soulful satisfaction to him. He really cares about it and is very competitive; he wants his points to be the ringing point."

The elephant in the beautifully designed room is what's happening to the neighborhood outside. Even as the Ludlow jokes about its own "Transatlantic" aesthetic, new developments are still accused of taking the Lower East Side away from traditional residents. The *Green* reins turned the *Bowery Hotel*, when it opened, into a celebrity den. Will the same thing happen at the Ludlow?

Probably. When all the facts so far are revisited, the outlook for the star content of the Ludlow looks high, and we are not, at this point, discussing Michelin. In the past few weeks alone, the *Marlow Hotel* has become New York's No. 1 summer hot spot for the in-crowd,

get in early or go home is the rule. Basic math prevents any more people cramming in there, so naturally, another MacPherson hangout a few blocks away is going to be appealing.

The bonfire is characteristically laid-back on the point; there are no plans for Irish opening parties. Instead, cleverly welcoming MacPherson tactics will go to work.

"Ludlow is about maintaining opening. We plan to keep the prices low while we finish the hotel and open the restaurant. The Ludlow and its prices are meant to be accessible," added the bonfire. It is a bold but shrewd move to attract the kind of truly cool folk who look fabulous at the back tables but may be sipping a half bottle of red wine for the entire night. No matter if their bills don't reach oligarch levels, their presence guarantees the atmosphere.

"I always like the mix of all these worlds, a cult society of high and low," explains Mr. MacPherson, whose aim for the Ludlow is for it to build its own scene in a similar way to the other hotels in his group. Each place occupies a unique spot in its own neighborhood.

"The *Bowery* serves breakfast, lunch and dinner; we have quite a striking restaurant and lobby scene," he says. "There's a lot of people living in the neighborhood who use it to have coffee and meetings all day long, and they very much see it through the prism of it being a perfect kind of common for the neighborhood."

It's a lovely vision of providing a sea-ice for the locals and accepting whatever fashionability might come along with it. This is the beauty of karma, like leaving a dish of cool water out for the neighborhood dogs in summer only to find it has attracted *Cars Deliv'ring*.

"Of course, we end up with some high-profile clientele, and that's part and parcel of what we do," Mr. MacPherson comments, with his well-appreciated, hearty severity. "But it's definitely not the core of what we do. It's all part of it, and I think a place is more powerful if it does all of these things." ■

"I never want to do something that smacks of being hip per se, and there's something nice about real things, real materials, real comfort and all that type of stuff."

December 2014



Forbes Life

DECEMBER 2014

BEYOND BLACK TIE
HARRY CONNICK JR.
IN THE MOST ELEGANT
MIDNIGHT BLUE TUXEDOS

RIVER OF DREAMS
A LUXURIOUS
ADVENTURE ALONG
THE MEKONG

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TALK TEQUILA, MODELING AND
WAKING UP WITH GEORGE CLOONEY



UP WITH DOWNTOWN

New York's Ludlow Hotel redesigns the boundaries of luxury.

New York's king of downtown-cool hotels, Sean MacPherson, has opened The Ludlow Hotel (ludlowhotel.com) in a neighborhood that remains one of Manhattan's last upmarket-hotel frontiers—the Lower East Side. The Ludlow's 20-story brick building towers over nearby tenements, but its retro interiors reflect MacPherson's nostalgia for the neighborhood's dangerous, pregentification glory days. "You had a sense something could break out any minute," he says, "whether it was street art or a riot." The lobby's steel-and-glass doors open onto a lounge with oak-paneled walls, antique chandeliers, a grand distressed-limestone fireplace and already a crowd of the young and the beautiful, pecking on laptops or sipping Parisian- and New Orleans-inspired craft cocktails. The 184 rooms (from \$325) have a homey-industrial vibe, with big casement windows, furvy throws on the chairs and nightstands made of petrified wood. Many have terraces large enough to dine on, and all have lavish bathrooms with rain showers—a far cry from the bathtubs-in-kitchens that once defined the neighborhood.

The New York Times

September 7, 2014

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THE NEW YORK TIMES, SUNDAY, SEPTEMBER 7, 2014

The Catwalk Leads to the Lounge

By BEN DETROCK

New York night life is frequently maligned as sluggish and homogenized in comparison with its reckless past, but each September offers an opportunity for redemption. As usual, New York Fashion Week's homecoming of debutantes and jet-setters coincides with a panoply of new options for depravity, each jostling for the fickle affections of the cool-kid aristocracy.

With many night-life heavyweights sitting this season out, the new crop of bars, lounges and discotheques is unlikely to shift the flattened landscape. Still, the re-erection of the once-shuttered mainstays Max Fish and Don Hill's (now called the Hills NYC) offers a hint of optimism. What was lost can, sometimes, be reclaimed.

Here are some notable openings seeking to bank in Fashion Week's reflective glow.

MOIST SUFFOCATING VELVET ROPE!

The Leonora

Claiming the mantle of New York's toughest door is prestigious currency, and the Leonora, a lounge in the barnens of Chelsea, aims to seize the title via membership cards and quasi-social-club rhetoric.

"It gives the doorman a good reason not to let people in," said Noel Ashman, part of an ownership hydra that includes Michael Strahan and Patrick McMullan, whose celebrity photography adorns the walls.

The smallest room is burgundy and brick, ringed with banquettes and an antebellum bar from Kentucky. After hosting parties for Julia Stiles, the Leonora hopes a Fashion Week soiree for a modeling agency will keep the buzzy racket. "Nelson Mandela's son was here the other day," said Liam McMullan, a D.J. there. 225 West 29th Street, 212-594-6906; theleonora.com.

RETURN OF THE DIVE BAR

Max Fish

A year ago, the closing of Max Fish was rhapsodized as the expiration date for the grimy Lower East Side. But welcome to Mayor Bill de Blasio's New York, where the faded bar has reclaimed its old turf (albeit a couple of blocks south) and the familiar turf of art kids, musicians and



Max Fish has returned to the Lower East Side, this time in the former Gallery Bar.

poorly skaters. "After endless searching for the right space, it felt right," said Uri Kimkus, the owner.

The new version, which opened in August in the former Gallery Bar, is a low-trills rectangle with concrete floors and bathrooms that are already lashed by graffiti. The oversized portrait of a disfigured Julio Iglesias is back on the wall. Bodweiser remains cheap and the endangered species of the downtown dive has clawed out of hibernation. DENEY and Frank 151 host a party there on Sunday.

239 Orchard Street (between Rivington and Delancey Streets), 212-529-2950; maxfish.com.

BALSAIC WAVES ON THE HUDSON

Space Ibiza

Brooklyn dragged the dance scene across the East River, but the owners of Space Ibiza are wagering that Manhattan's clubland can be saved with an assist from overseas. "I miss the days of getting lost in cool, carefree venues," said Antonio Piacquadio, one of the owners who is bringing the popular Ibiza club here.

The huge space, scheduled to open next month after substantial delays, has rooms for over 1,000 guests on its dance floor, elevated bottle service areas and a lounge built from a shipping container. Opening Ceremony (with Spike Jonze) and Jeremy Scott have fashion parties there this week. 637 West 38th Street 212-247-2447; 4pcombisby.com.

NEW FASHION FLOPHOUSE

Ludlow Hotel

Sean McPherson, whose dominion includes the Marlton hotel and Waverly Inn, burrows deeper downtown with the 184-room Ludlow. "The Lower East Side has a rich tradition of accepting newcomers," he said. "It still feels like old New York City."

The curvilinear lobby bar has caterpillar-segmented sofas, bronze chandeliers and a limestone fireplace that makes anyone look erudite. Its restaurant, Dirty Fresh, is hosting Fashion Week dinners for Details magazine and Guest of a Guest.

388 Ludlow Street (between Houston and Stanton Streets), 212-412-1818; ludlowhotel.com.

ROCK CLUB REVIVAL

The Hills NYC

Don Hill died in 2011, and his namesake rock club has been lurking undisturbed on a Spring Street corner since. It feels almost cryogenically intact, with the same spray-painted art, scrawled memorial tags and plastered photos of Kate Moss.

"Why would you want to change anything?" said Alma Ayala, a friend of Mr. Hill's who is orchestrating the reboot. "Nothing like this exists." Rechristened as the Hills NYC, it will open with a Fashion Week party for Interview magazine, though it will not be fully open until November.

214 Spring Street (at Greenwich Street), 212-234-3643; thehillsnyc.com.

MIDTOWN GLAMOUR

Park Hyatt New York

Ninety stories tall and devastatingly thin, the new Park Hyatt is an icicle of anonymity stalked across from Carnegie Hall. The lower 25 floors are devoted to a hotel and ancillary amenities: pool, restaurant,



A Details magazine party at Dirty Fresh, the restaurant in the Ludlow Hotel.

even space with 30-foot ceilings. Tones are muted, via a frosty color palette of gray, marble and pastels, and the grave solemnity of luxury. The Back Room, a 60-person bar with stacks of cubic art conjuring the feel of fragrance counters, serves cocktails by Julie Reiner of Pego Club.

For Fashion Week, the hotel is hosting a lounge for The Daily Front Row and a Veronica Beard presentation.

153 West 37th Street, 646-774-2234; newyork.park.hyatt.com.

COMING ATTRACTIONS

Later in September, Jon Neidich (Acme) and Jim Keenan (McMad hotel) are opening the Happier Hour, a midcentury-style bar in the split-level West Village space formerly occupied by Kingwood. ... On the Lower East Side, Happy Ending, which hosted sweaty indie parties in the mid-2000s, will reopen as a restaurant by Oliver Stoenes (Cafe Select) and Max Levari (Marlborough Chelsea gallery). Travis Bazz, an orchestrator of foggy, red-hot, Chinatown pop-up parties, will exercise its basement lounge.

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NEW YORK

SLEEPOVER THE LUDLOW

Cozy on up to the Lower East Side

AMY ROSEN NEW YORK

Everything old is new again on the Lower East Side, where gentrification was slow to come to this historically Jewish working-class neighbourhood. But once it happened – in the mid-2000s – it happened fast, with condos and boutique hotels sprouting up amid bars, bakeries and galleries. The latest addition is The Ludlow hotel, which opened in June, tucked away on a quiet street just around the corner from Katz's Delicatessen, a beacon of a bygone era in an ever-evolving district.

LOCATION, LOCATION

While the Lower East Side isn't the first neighbourhood that comes to mind when planning a Big Apple getaway, perhaps it should be. The subway line is mere steps away, so you can easily hit midtown for Broadway, Central Park, Rockefeller Center and Bloomingdale's, then come back east to roost in the evening at Clinton Street's white-hot restaurant row and the area's live-music venues and bars. Joining the ranks is the Ludlow's lobby bar, all tufted couches and faux-pony-hair pillows – an



The refined decor of The Ludlow's guestrooms features Indo-Portuguese-style beds, dark-stained hardwoods and handmade silk rugs. AMY SOUL/COX

instant hit with the artisanal-cocktail-loving crowd.

DESIGN

With its brick façade and factory casement windows, the lobby's oak-paneled walls and marble mosaic floors, as well as the lounge's distressed limestone fireplace, you can't get over the time and care that went into preserving this handsome old gem. You inquire: "What was this place before? A garment building? A tenement?" And then you're blindsided by the answer: "It's a new build." The refined decor

continues in the guestrooms, with their whitewashed wooden beams, outsized windows with lush curtains, Indo-Portuguese-style beds and dark-stained hardwoods warmed by handmade silk rugs. Bathrooms are a slice of Paris – all black-and-white tiles and brass fixtures – while many rooms have something unusual for NYC hotels: private balconies and terraces from which to take in the sweeping views.

IF I COULD CHANGE ONE THING

New York hoteliers Sean MacPherson, Iza Drukker and Richard

Born rescued a derelict building that had been abandoned by its original developers after the 2008 financial crash. The trio then took years to lovingly reclaim, rebuild and renovate it. But one thing was left off the list: a freight elevator. All 18 floors are serviced by two slow-moving elevators, which at any time may be full of house-keeping and maintenance staff with bags of sheets or garbage.

BEST AMENITY

This is a hotel that doesn't nickel and dime you. There's free WiFi, complimentary continental breakfasts, local Red Flower bath products with a signature Ludlow scent and a mini-bar stocked with some fun, regionally sourced offerings such as Uncle Jerry's extra-dark pretzels and Deep River mesquite barbecue potato chips. But for me, the best amenities were the Band-Aids that the kind reception staff found for my friend and me when we returned with bloodied feet after a day spent shopping in impractical footwear. (At the time it felt as if they had literally saved our lives.)

EAT IN OR EAT OUT?

Stick around for that free break-

fast, taken in the lovely courtyard or cozy lobby lounge, and read the Times. When I visited, the hotel's signature restaurant, a New York bistro called Dirty French, hadn't yet launched, but it has since opened and offers classic dishes with innovative twists such as duck à l'orange with ras el hanout and preserved oranges. That said, I can recommend the cocktails in the lobby lounge, especially the Pigalle: bourbon, ancho chile, bitter aperitif and fresh orange and lemon juices. And explore the surrounding streets for great eats, from Russ and Daughters to Katz's, Mission Cantina, Clinton St. Baking Co. and Il Laboratorio del Gelato with 200 flavours of heaven.

WHOM YOU'LL MEET

A lot of classy-looking French people, area hipsters, fashionistas (we were there during Fashion Week) and regular folk, just like us, relaxing by the fire.

The Ludlow, 180 Ludlow St., NY, 212-432-1818, ludlowhotel.com, 184 rooms from \$225 (U.S.).

Special to The Globe and Mail

The writer was a guest of the hotel.

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T TIME

Sean MacPherson on His New Hotel, the Ludlow

TRAVEL | By T MAGAZINE | SEPTEMBER 2, 2014 3:11 PM



In the latest installation of our T Time video series, T's online director Jesse Ashlock interviews Sean MacPherson, the hotelier who created the **Maritime** and the **Jane**. MacPherson talks about his new hotel, the **Ludlow**, located on the Lower East Side, and how the city has changed since the '80s.

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Wish you were...

HERE?

New York in style

CRUISE
SPECIAL



THE LUDLOW

Close to-calling windows, posh bathrooms - and plenty of history. On the edge of the excitingly hip Lower East Side, this hotel opened earlier this summer and is keeping its low introductory prices for the next couple of months. You've just scored the corner from some of the best

restaurants in Manhattan - and downstairs there is Dirty French, which offers acclaimed, highly-spoiled takes on classic French cuisine.
THE DEAL: Rooms from £200 a night.
ludlowhotel.com

Taking an ocean liner from Southampton to New York was the height of chic in the 1930s.

It's still a classic way to arrive in the city - but even if you travel by plane, you don't need to stint on style once you get there.

Here are four new hotels that make Manhattan even more of an upmarket destination. Get booked in quickly before their rates soar.



Riff Chelsea

Back in the 1980s when Madonna stayed here, it was known as the Chelsea Star - and was a genuine New York legend. Now it's channeling an Eighties vibe in a more 21st century way with a performance space on the ground floor. It has 44 rooms.
THE DEAL: Rooms from £170 a night.
riffhotels.com



Archer Hotel

Head to the rooftop pool of this new hotel in the Garment district and you'll get great views of the Empire State Building and the Chrysler Building. You'll find a posh restaurant on the ground floor and 22 rooms of rooms.
THE DEAL: Rooms from £180 a night.
archerhotel.com



Hotel Hugo

On the edge of groovy Soho and close to the Hudson River, this hotel has already seen rates rise but it's still worth a splurge. Rooms are a bit bigger than the norm and there's a glass-enclosed rooftop bar to make the most of the views.
THE DEAL: Rooms from £200 a night.
hotelhugony.com

ON THE COVER: Remington O'Neil/123rf

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NEW YORK POST

September 12, 2014

pulse scene

By DANA SCHUSTER

FASHION Week may be over, but that doesn't mean you can't still be stylishly satiated at all hours of the day. Check out some of the city's coolest spots to break bread like the professionally chic and beautiful.

Breakfast with the beautiful at Dimes

10 a.m. This charming Chinatown eatery is hitting the style-meter high. It's owned by two stunning women, Alisa Wagner, 35, and Sabrina De Sousa, 30, who sell their homemade, Opening Ceremony-approved beauty products on-site. Breakfast — served until 4 p.m. — features healthy fare such as \$9 acai bowls topped with bee pollen and hemp, and drawn models including Lily McMenamy and Darla Werbowy. "Our whole client



Greet the day with a \$9 acai bowl with bee pollen at Dimes, the Chinatown eatery where models go to chill and eat healthy. base is really fashion- and art-oriented," says Wagner. "They have a very contemporary way of thinking about things, and that includes wanting to eat organic and seasonal and delicious food." 343 Division St.; 212-240-9400

Take a lunch at the Back Room at Oneg

1:30 p.m. The new Park Hyatt is NYC's buzziest hotel — and the fashion crowd has taken note. This season, it hosted the Veronica Beard presentation and the Daily Front Row's fashion media awards with editor Carine Roitfeld and model-of-the-moment Kate Upton. Its restaurant is equally chic. Not only do the waiters wear Marcio Rodriguez, but Marisa Tomei has been spotted there and the chef, Sebastian Archambault,



used to helm the Obama's favorite DC restaurant, Blue Duck Tavern. Try the petite \$30 Maine lobster pot pie Omeze room for the \$2 chocolate eclairs pictured above) and sit back, and enjoy the most stylish power lunch in town. Park Hyatt hotel, 157 W. 57th St.; 212-857-2888



If it's not sold out by the time you get there, indulge in Dirty French's foot-on, \$72 chicken-for-two.

COOL 'ROUND THE CLOCK

Whatever time of day it is, there's a chic new NYC hot spot to check out

Time for a sugar high at Momofuku Milk Bar

4 p.m. Turns out, fashion people do eat dessert. At least when it's whipped up by Christina Tosi, the woman behind Milk Bar's goodies. "Cookies happen to be very valuable currency in the fashion world," says Tosi, who collaborated with model Karlie Kloss on a line of gluten-free treats aptly named "Karlie's Kookies." The bakery has been an omnipresent as Miley Cyrus this Fashion Week. Their cookies were stuffed into the Opening Ceremony gift bags, and Milk Bar paired up with Marie Claire magazine to station a fleet of hot pink LED light-up "Cookie Cruiser" bikes outside parties. Come later this month, Milk Bar will set up shop adjacent to Band of Outsiders' Soho store for those who need a little sugar with their shopping. 72 Wooster St.; 347-577-6804



Karlie Kloss

9:30 p.m.

Dine at the buzzy bistro Dirty French

From the guys that brought you Carbone, comes white-hot Dirty French. The Moroccan-tinged French restaurant opened last week at the Ludlow Hotel, but it's already being swarmed by fashionistas willing to forgo their diets for the \$99 duck à l'orange. "It's edgy, it's fun, it's '80s," says owner Jeff Zalaznick. Even their sommelier, Lelafea Fulton, looks like a supermodel. After dinner, have a \$16 Grand Prix made with Japanese whiskey and coconut vermouth in the hotel's Lobby Lounge & Garden, which has hosted the likes of Maggie Gyllenhaal and Padma Lakshmi. The Ludlow Hotel, 180 Ludlow St.; 212-254-3000

dschuster@nypost.com



Toast the good life at Horchata

7 p.m. A good-looking crowd is quick to follow when the restaurant owner is 27-year-old hotshot Samantha Wasser. Not only does the Delpono-loving restaurateur roll with a posse of pretty people, her father owns ESquared Hospitality, the restaurant group behind the B&L mammoth. "We hosted my good friend Wes Gordon's birthday here," says Wasser of her West Village Mexican joint. "Olivier Theyskens and Jennifer Fisher attended." Other fashion events held at Horchata included a Darnijo birthday party and a recent bash for Wasser's bestie Margan Curris, a lingerie designer who happens to be Jill Stuart's daughter. Order a \$12 Punky Monkey cocktail and take some selfies against the multicolored confetti wall. It's like this place was built for Instagram. 470 Sixth Ave.; 212-243-8226

News from...

NJFPR
NANCY J. FRIEDMAN PUBLIC RELATIONS

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A hip addition to Manhattan's hottest hood

Reviewed by Holly Williams

Named after its buzzing street on the Lower East Side, this new hotel is built up to 20 floors on top of a much older warehouse. Ludlow Street may have an old institution flagging its corner - Katz's Deli, of "TV have what she's having" of *When Harry Met Sally* fame - but along its length, swish apartment blocks, hotels and restaurants are sprouting above and around the shabby-chic, fire-escape-clad tenement buildings that define the neighbourhood.

New York hotelier Sean MacPherson - who has been with hip establishments such as the Marlow and the Bowery - has got in on the act, opening The Ludlow with partners Ira Divaker and Richard Born this summer. The 184-room



Rooms are compact, but never cramped; the bar (below) has a vintage feel

hotel may be a big new build, but it's cannily tapped into the area's vibe, blending the artfully dishevelled with contemporary chic.

The building was bought as a derelict property, abandoned by developers after the financial crash. Fitting out has kept the look of the block while discreetly ensuring a comfortable stay. With oak panelling, white-washed brickwork and antique brass fixtures, the lobby and bar have a surprisingly convincing vintage feel; bedrooms are all dark wood and more chunky brass, with rustic touches such as sheep-skin throws. The minibar includes locally sourced kale-cashers, sea-salted chocolate and a scented candle, which probably tells you all you need to know about the expected clientele.

It all fits the studiously cool atmosphere of Ludlow Street. By day, New Yorkers browse its little fashion boutiques and brunch in the stylish cafes; by night, the focus turns to partying. The sidewalks become packed with a young crowd, getting pizza, drinking pricey cocktails or cheap beers in disc bars before dancefloors beckon.

Inside The Ludlow, you won't hear a thing (unless you're hanging out on your private terrace). And the hotel's own bar, with an understated 1930s glamour, provides a calmer drinking experience. It is dimly lit and has bulbous leather couches, analakskin stools, fluffy sofas, and a peaceful patio out back. The restaurant, Dirty French, the latest offering from the Major Food Group, promises a New York twist on classic French cuisine.

Location

On Ludlow itself, try Cake Shop (904 212 253) 0036.cake-shop.com, a cafe-cum-record-shop that offers 950-1100-330-gig-venue by night. Spitzer's Corner (904 212 228 0027) spitzerscorner.com and the also boo-fresh new joint Sweet Chicks (904 646-657 0213) - next door to the hotel - are jumping spots for a bite to eat.

The Ludlow is a solid base for exploring Manhattan, and if the Lower East Side really isn't cool enough for you, you're also within a easy reach of Brooklyn.

Comfort

The Ludlow's decor - hand-picked by MacPherson, apparently - is the same throughout: hardwood floors, enormous Moroccan pendant lamps, brass and marble-topped tables, tufted armchairs, high beds with dark wooden four-poster frames, quietly perforated tree-stumps for side tables. It's extremely tasteful - the only mis-step being the ghostly, pondweed-coloured, tie-dye style curtains.

Bathrooms are marble and white-tiled, with large tubs or mosaic showers. I liked the old-fashioned brass mirror, flanked by lit-up bulbs. Rod Flower toiletries and Maison Martin Margiela bathrobes are nice touches.

There are nine categories of rooms, but you're paying for extra leg space effectively; most are crisscross compact, if never cramped. The Ludlow's elevated design means all come with sweeping views through factory-cum-cement-style windows, and many have little Juliet balconies to admire the skyline from.

Splash a little more cash, however, and you'll be rewarded with neat extra ways to enjoy the cityscape: both king and queen rooms are available with private outdoor terraces that have views to the west, while the Sky box Loft comes with sitting areas with wrap-around windows. If you prefer to look at a screen, rooms come with large televisions and free Wi-Fi.

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'By night, the focus on Ludlow turns to partying, but inside the hotel you won't hear a thing, while the hotel's own bar provides a calmer experience with 1930s glamour'



TRAVEL ESSENTIALS

The Ludlow

180 Ludlow Street
New York City, US
(904 212 432188) ludlowhotel.com

Rooms ●●●●●

Value ●●●●●

Service ●●●●●

Doubles start at \$377 (£236), room only

The Sydney Morning Herald

The Sun-Herald

November 2, 2014

Cover story



New bites of the Big Apple

So what's new in New York? In such a fast-paced city it can be near impossible to keep up, writes **Lance Richardson**.

Before it was New York, it was New Orange, and before that, New Amsterdam. It has always been "new" something, a city obsessed with newness, with novelty and progress, the capital of the New World. One street in New York goes through greater transformation in a single year than some European neighbourhoods do in a decade.

This can be bad – the furious pace to rebuild, like the massive drifts of work in progress, has led to the destruction of some truly stunning buildings, as well as increasing costs to affordable spaces are pulled down to satisfy voracious market addicted to luxury. But on the upside, it also means the city is ever being. Just when you think New York is getting old, it has a costume change and renews its destiny.

So, what's next? Where is the next best bet, the most fashionable arena now? What's the latest food



trend, new Dominique Ansel has given away his recipe for the half-criscent half-doughnut "croissant". People are always lining up for something in New York. Here are a few new places to start.

THE HOTELS

New York is on target to have more than 300,000 hotel rooms by the end of the year. To put that in perspective, most hotel rooms are designed for at least two

occupants, so, come December, the city will be capable of housing at least a quarter of a million visitors every single night – and that's not including the hundreds of apartments on Airbnb. Travelers

have never had more choice when it comes to places to sleep in the city that never sleeps.

The trendiest new Manhattan option is The Ludlow, on the Lower East Side. Built in a once-dismal factory, the Ludlow attempts to mix the neighbourhood's unmistakable culture – grungy yet artistic – with international furnishings such as silk floor rugs from India, and Moroccan lamps.

Balconied rooms also offer a perspective on the Manhattan skyline that is very different from the familiar silhouettes of Midtown, making this a welcome alternative for anyone looking to find an offbeat experience. Not that there is anything wrong with Midtown, though. Indeed, the 101st floor beneath Central Park continues to boom with some of the most coveted new addresses in the city. Chief among these is Oustel, a waxy glass monolith with a penthouse that recently sold for more than \$100 million. For those of us who are not Russian oligarchs or hedge-fund tycoons, the new Park Hyatt New York occupies the first 21 floors of the building and offers 110 lavish rooms.

This is the most luxurious New York hotel to open in years – expert critics of marble, museum-grade artwork, fresh flowers in the robes, and a pool with underwater music curated by Carnegie Hall. For a slightly cheaper alternative, check out the nearby Viceroy New York or Quin Hotel, both of which opened their doors in the last year.

Travelers wanting to stay in the centre of the action will be happy to hear that Times Square is getting a

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hotel upgrade, too. The Knickerbocker was opened by John Jacob Astor in 1904, and became a haunt of Rockefeller and F Scott Fitzgerald, the martini is rumoured to have been invented here. After a massive multimillion-dollar renovation, the hotel will launch some time before December, at which time it will become the premier address in the "crossroads of the world" - particularly for its expansive rooftop bar.

THE PARKS

New York is having something of a park renaissance. The Metropolitan Museum of Art has a



Start spreading the seeds. (Clockwise from left) The Big Apple, inside The Ludlow hotel, walking the High Line. Photos: Alamy, Getty Images

new plaza, with boogies of trees; Governors Island continues to expand, with new play areas, hammocks, and Little League baseball fields for the summer months, and Brooklyn Bridge Park has finally cleared construction equipment to reveal a stunning greenway with unrivalled views of Lower Manhattan.

But the stand-out park - and perhaps the standout attraction of 2014 - is the High Line, which opened its third and final phase in September, curving over working rail yards towards the Hudson River. While the first two sections of this elevated walkway are remarkable for their playfulness

and genius design, the third section - which cost \$35 million - embraces the area's industrial past rather than erasing it, with self-seeding gardens.

Taken as a whole, the High Line is a remarkable achievement of imagination. Walking its full length tells a story of the city - its grunginess, its innovation and gentrification - that is nothing less than inspiring. Little wonder that town planners the world over have attempted to replicate it.

When it comes to museums and galleries, the most high-profile opening of the past year is the 9/11 Memorial Museum. Settling aside the endless controversy about the

appropriateness of having a gift shop selling cheese platters and T-shirts, visiting this place is a sobering experience.

Exhibition spaces show portraits of the deceased as well as mangled artefacts - including the "survivors' stairs", which many used to escape before the towers collapsed. Just as important to New York history is Ellis Island, an immigrant inspection station that processed millions of Europeans in the early 20th century. For the first time in 60 years, visitors can tour the restored Ellis Island Hospital, a ghostly complex of 19 ramshackle buildings that have been enhanced with installations by innovative artist JR.

And speaking of art, the superb Sculpture Centre, in Long Island City, has just overhauled its home in a former trolley repair shop, making a trip to Queens more compelling than ever. The Cooper Hewitt Design Museum is also finally preparing to reopen in December in the old Carnegie Mansion, after years of expansion.

THE ENTERTAINMENT

It can be difficult to keep track of all the events and exhibitions happening in New York at any one time, which is why a copy of *Time Out New York or New York Magazine* is an invaluable purchase straight off the plane. Nevertheless, a few things happening over the next few months are worth peering into the itinerary immediately.

The biggest show of the summer and winter museum calendar is the cut-outs of Herzl Maxims, on display at the Museum of Modern Art (until Feb 8). Promising to be "the largest and most extensive presentation of the cut-outs ever mounted", the show will sell out its timed tickets in advance.

Nearly as intriguing is Thomas Hart Benton's *America Today* mural, now on display at the Metropolitan Museum of Art (until April 19). Showing a highly stylised glimpse of America in the 1930s, the vast 20-panel work is reminiscent of paintings by Diego Rivera.

When it comes to theatre, the hot ticket is *The River* (Oct 16-Jan 25), an eerie one-act play by Jez Butterworth that is set in a frozen cabin and also happens to be

Continued page 16

FIVE MORE

NEW MUST-SEES

QUEENS FOR A DAY

After a \$60 million upgrade, the Queens Museum opened in 2012 with new exhibition halls, though the jaw-dropping 360-degree view of the city remains untouched. The museum makes Flushing Meadows Corona Park a worthy destination for the first time in nearly 50 years. See queensmuseum.org.

HIGH TIMES

What makes the High Line Hotel most remarkable is not its superb Chelsea location, but the building, which was once the General Theological Seminary. This is a hotel for people looking for a tranquil escape in the middle of Manhattan. See thehighlinehotel.com.

GREEN AND GROWING

Perhaps the most under-appreciated recent park to arrive in the city is the Franklin D Roosevelt Four Freedoms Park, built at the bottom of Roosevelt Island. The last work of legendary architect Louis I Kahn, the triangular greenway takes visitors past the old smallpox museum. Take the tramway from Manhattan for added views. See fdfourfreedomspark.org.

FOR THE RECORD

As critics bemoan the death of the music industry, Rough Trade NYC opens a 1400-square-metre record store in a repurposed film prop warehouse in Brooklyn. The store doubles as a performance venue.

NIGHT MOVES

Also in Brooklyn, the Brooklyn Night Bazaar is a night market that unites independent vendors with chefs and musicians for a giant hipster party, complete with blacklight mini-golf and table tennis. See brooklynnightbazaar.com.

The Sunday Telegraph

November 16, 2014

STARTER FOR 10: NEW YORK

Douglas Rogers on why the city that never sleeps is at its best during the winter months

SET OFF...
Winter cities suit a season. For me, New York comes into its own in winter. Sure it gets cold (colder than, say, London) but the city is at its electric best, the sun shines, and when it snows it backs down, no half-measures, covering the streets and parks in a blanket of snow-white. The city seems suspended in time after a snowfall: sounds are hushed, faces thawed, and the Christmas lights in the department store windows twinkle even brighter.

The fun starts before the snow, in November, with the **Mayo's Thanksgiving Day Parade** (Thursday, November 27 this year). The parade normally starts in the country miles up on Thanksgiving Day to reach 50th Street followed by hundreds of spectators and camera operators jostled to mobile floors make their way from Central Park down to Times Square through the shops of Midtown. The streets get very crowded, so try to leave yourself a head on the route. You don't be surprised to find a giant inflatable **Peppercorn** hanging over you through your window.

The Christmas season, or "the holidays" as it's called, begins the day after Thanksgiving, with the lighting at the Rockefeller Center on Midtown of "The Tree" - the 70ft Christmas tree with five million of Christmas lights and topped with a Swarovski crystal star. On a piece with that is the **Holiday Walk**, where the classic Fifth Avenue department stores Saks, Henri Bendel, Bergdorf Goodman and others decorate their windows with creative displays of the season, duty sales, or seasonal designer American scenes. This is window shopping at its best.

Of course, no winter visit would be without a show, and the Radio City Christmas Spectacular (sundays December 24) featuring the legendary Rockers at Radio City **Music Hall** is an iconic song-and-dance extravaganza, now in its 83rd year. Book tickets at radio.cityofmiami.com.

SETTLE IN...
2 Manhattan Oriental.
200 Columbus Circle (NYC 212 680-8800; manhattanoriental.com; noon-dinner; 5pm-dinner; 8pm-dinner) is right on the May's Thanksgiving Day Parade route and ideally located between Midtown and the Upper West Side, steps from Central Park. The 22nd-floor Sky Lobby is a sight to behold, from its winding windows looking out on the city and the park. Linger in the Asian-inspired lounge with view elements such as Art Deco chairs and steel walls in the lobby lounge. Aside from world-class coverage services, don't miss a program in the spa set over two floors on the Hudson River side. The lobby lounge is ideal for light snacks, while the modern Art Deco lounge is great for cocktails, but the place to be is the sleek neo-Asian restaurant Asian. Double from £400.

3 At The NoMad. 1270 Broadway (212 796-1200; thenomadnyc.com; French designer Jacques Garcia gives a bourgeois-style makeover to a 12-



many years-of-the-century French Art building in the Hudson District. The 200 magazine restaurant, two on-site bars and a restaurant program by superstar chef Daniel Humm make it the hottest food in town. Inspired by the Paris apartment he lived in as a child, Garcia's interior combines European elegance - white walls, soaring ceilings, tiled floors - with lushly decorated touches such as expertly covered antique furniture, worn and faded Persian rugs, a 200-year-old fireplace, an antique staircase, and a glass atrium-like structure on the ground floor that houses the restaurant. Double from £250.

4 The Ludlow. 240 Ludlow Street (212 432-5100; ludlowhotel.com; in a Lower East Side setting on super hostesses Susan MacFarlane, Ian Dwyler and Richard Ross, who have reinvented an abandoned red brick building around the corner from Katz's 14th and characterized the area's gritty history in its design. Decor hand-picked by MacFarlane (as in The Jane) includes chandeliers and mosaic-

tiled floors in the lobby, shaggy fur throws in guestrooms and exotic lamps and rugs sourced from Morocco, India and Indonesia. While European would feel at home, cocktails are inspired by classic flavors of Paris and New Orleans; enjoy them in the Lobby Bar & Garden as well as at ground-floor bars Dirty French. Double from £225.

STEP OUT...
5 The New York Botanical Garden. 200th Broadway, Garden (212 437-5000; nybg.org; grounds only open: 10am-5pm) in 230 acres of Bronx Park is inspired by London's Royal Botanic Gardens. New York's largest public garden is a living museum of the natural world, with lakes, lakes, conservatories, greenhouses, 30 gardens and plant collections and even a forest preserved since pre-war times, it's hard to believe you're in the heart of the Bronx. It's more than just scenery, though: there are year-round talks, exhibitions and classes on everything from wood carving to herb maintenance. Don't miss the **Holiday Trees**



Big Apple trees (October from above): **The New York Botanical Garden** (the Ludlow Hotel); a floating **Beats Lightyear** (the Rockefeller Center); **NYC's Thanksgiving Day Parade** (the Rockefeller Center); **NYC's Thanksgiving Day Parade** (the Rockefeller Center); **NYC's Thanksgiving Day Parade** (the Rockefeller Center).

6 Part of the Impressionist (the Rockefeller Center) in the heart of Midtown, **Radio City Music Hall** (200 Sixth Avenue, 212 240-4777; radio.cityofmiami.com) has been a city landmark for more than 80 years. Opened in 1932, its opulent Art Deco interior is an essential part of the attraction as the performers. From the music to the architecture, the atmosphere and the iconic facade, and the grand staircase, it's a must-see. Regular shows include **the Top of the Rock**, but the highlight is the Christmas Spectacular (sundays December 24) featuring the all-star band **the Top of the Rock**. A behind-the-scenes

Show Close-Up in the tropical grounds of the **Frank A. Geary Conservatory**, where hundreds of model trees zip around New York landmarks made of plant parts such as ferns, bark, and leaves. Booking is essential for the **Holiday Tree Show**, and recommended during summer workshops, when the gardeners are at their best.

7 Take in the scale of the city from Top of the Rock. 30 Rockefeller Plaza (212 695-2000; topoftherock.com; 10am-5pm) is the 103rd-floor rooftop observation deck of the Impressionist GE Building, the centerpiece of Midtown's Art Deco era. The **Rockefeller Center** and **Radio City Music Hall** (200 Sixth Avenue, 212 240-4777; radio.cityofmiami.com) has been a city landmark for more than 80 years. Opened in 1932, its opulent Art Deco interior is an essential part of the attraction as the performers. From the music to the architecture, the atmosphere and the iconic facade, and the grand staircase, it's a must-see. Regular shows include **the Top of the Rock**, but the highlight is the Christmas Spectacular (sundays December 24) featuring the all-star band **the Top of the Rock**. A behind-the-scenes

your involves going backstage and a close-up look at the **Mighty Wurlitzer** pipe organ, the largest in any theater in the United States.

8 La Bicyclette is transformed in Midtown in **Case Lower**, 200 Park Avenue (212 695-2200; case.lower.com; lunch around \$20; 5pm-dinner around \$65-150). This Italian eatery is in the modernist 1934 Lever House building that once housed the power lunch happenings of that time. The independent interior - red carpets, curved wood columns, tiled originals - is the perfect backdrop for a menu of Italian classics and Japanese-inspired fish and sushi. Look out for the **European** and **the Long Island** deck with views looking in and out. If you're looking really awesome, ask for the traffic lights.

9 Tiffani's has plenty of family-friendly space, the vibrant **Prada's** and the family **Baby's** have long been popular with the **Prada** people that frequent. Joining that list is the after-dinner and well-known **Lucinda Verde**, 377 Greenwich Street (212 955-2287; lucindaverde.com; lunch around \$25; 5pm-dinner around \$35-135), the latest restaurant of area resident Robert De Niro, within his ultra-trendy **Greenwich**, Hotel. While brunches are an exquisite selection of parties, lunch is more popular and features an egg Benedict, hash browns and steaks on the flat and an omelet **Andrew Carmichael's** small, modern still on Italian country cooking. Specialties include squid ink linguine with Manila clams, pasta-tomato-glazed duck with Tuscan kale and porcini, and a slow-roasted garlic chicken which is enough for two.

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SIT DOWN...
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10 PJ Clarke's 163 Third Avenue (212 547-8844; pjclarkes.com; a classic Midtown East scene, has been going strong since 1984. It has a small dining room at the back, but the rest of it on the street-facing front room with its wood floors, tall windows and raw bar. Free, froggy spots that are open and warm, the lanes are naturally lit by the street. Get a seat at the counter when the waiters and order a drink system followed by the chef's special. Several scenes from **Mad Men** have been shot here. Ask the bartender about **Peggy** like to sit

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THE INSIDER

HOW TO MAKE A HOTEL COOL

BY SEAN MACPHERSON



MacPherson outside his new Ludlow Hotel.

New York City hotelier Sean MacPherson owns, among others, the *Bowery and Maritima*. His latest, the *Ludlow Hotel*, on the Lower East Side, opened in June.

The best hotels have human fingerprints. I don't need to like (or person's style, but I want to feel their presence and a sense of place. The *Grand Hôtel Nord-Pinac* (grandpinac.com; \$8) in Arles, France, is so French, but it also has a strong Spanish influence that reflects the owner's quirky taste: a vintage bar and furniture mixed with bullfighting memorabilia and Peter Lindbergh photographs. At the *Saint Cecilia* (hotelsaintcecilia.com; \$8) in Austin, Texas, you feel Liz Lambert's heartbeat throughout the hotel. The mini bar, for example, has personal choices such as salted caramel galettes, prosciutto, and Mexican Coke.

A hotel should tell a story. *Bemelmans at the Carlyle* (roosewoodhotels.com) in New York is the benchmark for all hotel bars because it has that history—with Ludwig Bemelmans's murals and the Kennedys drinking there—yet it's still very much alive with music and performers. It's not a bar that could ever exist in, say,

L.A. My newest property, the *Ludlow Hotel* (ludlowhotel.com; \$8), is inspired by my time in New York during the 1960's. There was this tremendous art scene, with Warhol and Jean-Michel Basquiat running around. And they weren't mythological characters like Hemingway and Picasso in Paris; this was in our lifetime. Plus the music, like the Ramones, Blondie, and early hip-hop. There was a vitality to the city and you could still get an apartment for \$400 a month. So I gave the Ludlow that feeling of loft living, not in a literal way but the sensation of it. I imagined a kid that may be down and out, living on the Lower East Side, but he had some nice furniture his parents gave him and a cool place, so it was going to be okay.

Don't state what's already implied. Let the product speak for itself. If you allow the guest to interpret the hotel, then it will be exactly what they want it to be. Give room for people to make it their own. At some hotels, the first thing they tell you is how cool they are. That's like someone telling you they're smart. "Cool" is almost invisible when it's done well. You don't even notice why; you just feel it.—As told to Sara Blais

TYPOGRAPHY

WHAT YOUR INSTAGRAM FILTER SAYS ABOUT YOU

A picture may speak a thousand words, but a filter is a look into a traveler's soul. Here's what you're projecting with your choice of special effects.

THE FILTER	THE PERSON
<p>Earlybird</p> 	<p>Inkwell</p> 
<p>Kevin</p> 	<p>Sutra</p> 
<p>In blazes with hard-edged modernity! You yearn for the softly faded era of meamer trunks and hot-air balloons. Jules Verne is your Virgil. Your ideal evening starts with a Delmonico steak and an oyster roast, and ends at the kinoscope. In your luggage: a boogskirt and a stovepipe hat.</p>	<p>Ahh, you swoony love child of Ansel Adams and Henri Cartier-Bresson.... Don't we all want to live in Paris bet ween the waaa? Your photos don't capture light—they capture truth. Color? A cloying distraction. Not only do you shoot in black and white, you only wear black and white.</p>
<p>You don't go anywhere unless it's 75 degrees, sunny, and within earshot of the Pacific. "In search of the perfect wave" isn't just a credo, it's your torso tattoo. Clouds don't exist in your world. Neither does tartar. Every summer is endless; every barrel is epic; every hour is golden.</p>	<p>You're drawn to the darkness at the edge of town. Bad hotel lighting never bothers you; hell, you travel with your own blackout shades. The message on your door is the message on your heart: DO NOT DISTURB. Next vacation: Noms. Or outer Minsk. In winter.</p>
<p>[No Filter]</p>  <p>Parity is your doctrine. Your body is a temple, your art needs no adornment, your eye needs no doctoring. (You probably don't eat salt, either.) Why are you even on Instagram, anyway? otimatoartatatable.com. —KATE UGHAFF</p>	



VANITY FAIR

€2

Il uomo versatile
E la donna forte
Cameron Diaz

**GIOVANE,
MOGLIE, MADRE**
L'identikit della donna
**MALATA
di SESSO**

E POI

*La NUOVA MUSA
di WOODY*
**EMMA
STONE**
CI VEDIAMO
AL CIMITERO?

CAROLINA
KOSTNER
La COLPA di AMARE
di DARIA BIGNARDI

NOVA

GIOIELLI da SOGNO
starring
**ALESSANDRA
MASTRONARDI**

Brad PITT

**CHI VIENE
A FARE UN GIRO?**

*Il CINQUANTENNE
più sexy del mondo
ci ha portato in moto
in un posto da favola.
Tra una FOTO MOZZAFIATO
e l'altra ci ha parlato
di figli, libertà, solitudine.*

**PS: ANGELINA
NON C'ERA**

Brad Pitt, 51 anni
il 18 dicembre, dal 29 gennaio
è al cinema con Fury
FOTO MARK SELIGER



+ ROBERTO DERVASO L'intervista imperdibile

CARPE DIEM



È TEMPO *di*

Santa Claus pronti a invadere Midtown, neve garantita su tutta la città, vetrine di Natale come in un film: le luci d'inverno più sognate (anche) dagli italiani sono accese. Da Manhattan a Brooklyn, passando per la High Line: la mini guida per godersi la fuga americana tra nuove dritte e grandi classici, purché alla larga dai soliti posti

di GRAZIA D'ANNUNZIO



IN FESTA

1. Una delle nuove vetrate, oltre al negozio La Lattuada, per il department store del lusso Barney's New York, 41 e 500 di Madison Avenue (questo è quello di terra sopra, ma trovate anche quello a Sutton, «downtown» e a Frederick).
2. La sfilata nella lobby del Ludlow Hotel, vestirsi top per dicembre nel Lower East Side.
3. Bradley Cooper sul palco a Broadway in The Elephant Man fino al 25 febbraio.
4. Una serata di On the Town, grande classico del musical newyorkese, sempre a Broadway.

NEW YORK!

I Ringraziamenti è appena passato, e già a New York dilaga il Natale: la città eletta «Best Place In the World For Christmas» (e per lo shopping dell'Avvento, aggiungiamo noi) è già accesa di luci e novità, pronta per i cinque milioni di visitatori che sono attesi, fa sapere la Municipalità, tra il 1° dicembre e Capodanno. Lasciamo perdere il selfie nella pista di

pattinaggio del Rockefeller Center e lungo una Fifth Avenue super infocchettata (due alternative: il Wollman Rink di Central Park per i patini, il grande magazzino Barneys di Madison Avenue per le vetrine allestite da Baz Luhrmann). Dal Lower East Side a Broadway, da Mattino a Leonard Bernstein, da Manhattan a Brooklyn, la città delle Feste in sei idee a prova di veri newyorker.

1. *Speakeasy spezialo*

Il ristorante più hot si chiama Dirty French, ed è ospitato nell'abbandonato trendy Ludlow Hotel. Menu francese «spontaneo» con spezie marocchine, infussi creoli e indocinesi (ah, la tartare di tonno!) e decor degno di uno speakeasy (ricordate C'era una volta in America?). Il Lower East Side, del resto, è ufficialmente l'area foodie da smettere d'occhio (www.dirtyfrench.com).

June 3, 2014



GO
100 Ludlow St.,
New York, NY

The Ludlow will open this month as a luxury hotel in Manhattan.

EAT-DRINK-STAY Sean MacPherson's Ludlow Hotel Debuts

New York hoteliers Sean MacPherson, Ira Drucker and Richard Born are setting up shop in the Lower East Side with the **Ludlow Hotel**. The building includes oak-paneled walls and marble mosaic floors. Plans include a public space on the ground floor. "We'd like it to function as a living room for the neighborhood," says MacPherson, who also launched L.A. restaurants and clubs like

Jones Hollywood and El Camion. **Eat:** The Dirty French restaurant will operate from breakfast to late night, serving up reimagined Galle classics, such as lamb carpaccio with goat cheese. **Drink:** Featured cocktails include a Muddy Water (Powers Irish whiskey, cranberry-infused Sazerac rye, Amaro Nonino,itters and an absinthe rinse). **Stay:** The hotel offers 284 guest rooms, including 20 suites. The 1,000-sq.-ft. Rockstar suite (\$2,000 on certain nights) includes wrap-around windows, kitchen, dining room, living room and a 1,100-foot terrace. [www.ludlow.com](#)



\$27.5m
asking price

Swimming Pool: Ocean views punctuate the Foster mansion.

SELL-SOLD A 'Real Housewives' Malibu Mansion

Grammy-winning producer **David Foster** and his wife, "Real Housewives of Beverly Hills" star **Yolanda Foster**, have put their Malibu mansion on the market for \$27.5 million. The 11,022-sq.-ft. residence is located on a bluff, offering ocean and mountain views. The home is built

on three levels with six bedrooms and nine baths, including massage and sauna rooms, recording studio, screening room and bar/billiards room. Outside, an infinity pool overlooks the ocean, and the grounds feature orchards of citrus and avocado trees. The mansion has been featured on episodes of "Real Housewives," and the couple has hosted many dinner parties there. The listing is held by Chris Curtayne of Coldwell Banker Premier. [Info: www.zillow.com](#)

HIRED

- 

Morton Ann
— President, CEO
— Vice Chairman, CEO, Branding/Events
Narciss Entertainment Group (GoodFellaz)
- 

Caroline Bousquet
— Chief Creative Officer
Borley Studios North America
— Exec VP, Development
Endemol USA
- 

Aditya Chatterjee
— Chief Technology Officer, Senior VP, Engineering
Global Single Entertainment (Lombard, Ill.)
— Chief Technology Officer, VP, Engineering
Sparrow (Malibu, Va.)
- 

Paul Brooker
— Chairman
— President, Chief Exec. Officer
TV Studios U.S. Group
- 

Kelli Galka
— Senior VP, Chief Financial Officer
Travel Channel (Chevy Chase, Md.)
— Chief Financial Officer, Middle East, Africa & Russia
Thomson Reuters (NY)
- 

Fabian Castro
— Senior VP, Multicultural Marketing
— VP, Multicultural Marketing
Universal Pictures
- 

Perleena Iglesias
— Exec VP, Drama Programming
— Exec VP, Drama Development
NBC Entertainment
- 

Jonathan Gordon
— President, Production
Annapurna Pictures
— Producer
"American Hustle"
- 

Tracy Katsky
— Principal
iGCo
— Partner
Double Day-Trade
- 

Matthew Green
— President
Lumpkin Corp. Television U.S.
— Exec Producer
"Sons of Liberty"
- 

Elana Mandelkop
— VP, Corporate Communications
— Director, Corporate Communications
ATC Networks (NY)
- 

Sarah Kuller
— Director, Original Programming & Development
iMTV & iTV
Turner (Knoxville, Tenn.)
- 

Tom Monroe
— Senior VP, Talent Relations & Special Events
— VP, Talent Relations & Special Events
CBS Communications
- 

Maurice
— Managing, Programming
iTV Networks
Knoxville, Tenn.
- 

Maury McIntyre
— President, Chief Operating Officer
— VP, Digital
Television Academy
- 

Naamen Prasad
— Exec VP, General Manager
Evolution Pictures (London)
- 

Senior VP, TV & Online
iQTV (New Canada)
(Toronto)
- 

Benjamin Tappin
— Senior VP, Television
Lamborghini Entertainment
— Senior VP
Giant Pictures
- 

Herman Sanders
— Exec VP, Comedy Programming
— Exec VP, Comedy Development
NBC Entertainment
- 

Estelita Sorocanu
— VP, Production & Development
Vestron Pictures
— Exec, Management Associate, Producer
iGo Entertainment

— New Position — Previous Position
All appointments and A-levels unless otherwise noted. For a complete list of hires, visit [VarietyInsight.com](#). Submit names to [hires@variety.com](#).

A U S T R A L I A N GOURMET TRAVELLER

September 2014

HOT HOTEL

Factory to neighbourhood fixture

The Ludlow promises to become a Lower East Side hub.

Sean MacPherson is the mixologist of the hotel world, a master at blending tried-and-true Manhattan tropes – up-and-coming neighbourhoods, social butterfly-attracting lobby bars, lively restaurants – with intimate, understated European style. Joining his hot portfolio of The Bowery, The Maritime and The Mariton, MacPherson's latest venture is The Ludlow, a 184-room property that takes its name from one of the Lower East Side's landmark thoroughfares. Book a suite overlooking Ludlow Street and you can spy on the queue of pastrami enthusiasts lined up outside legendary Jewish deli Katz's on the corner.

The red-brick and casement windows hint at the building's former life as a factory, but once inside understated luxury dominates – mosaic marble floor tiles sparkle, oak-paneled walls lend the lobby the air of a gentlemen's club. Dramatic custom light fixtures of jagged oxidised metal and one-off pieces – the coffee table carved in the shape of Manhattan Island, the Chesterfield sofa on the terrace that looks like tufted fabric but is actually fibreglass – are witty nods to the neighbourhood's artsy heritage.

The guest rooms are surprisingly tranquil (merci, double glazing) and are full of high-end details such as hand-carved Indo-Portuguese wooden beds, pressed-tin ceilings, Moroccan brass lamps, handmade silk rugs and nightstands made from petrified wood. The standouts are the Sky Box Lofts, rooms with adjoining glassed-in terraces flooded with natural light and blessed with downtown views.

The hotel's restaurant, Dirty French, which was due to open as we went to press, is the work of Mario Carbone, Rich Torrisi and Jeff Zalaznick, the team behind cult restaurants Torrisi Italian Specialties, Parm and Carbone. The property is so freshly minted it still has that new-hotel smell, yet somehow The Ludlow already feels like a neighbourhood fixture. Rooms from \$313.

180 Ludlow St, New York, ludlowhotel.com EMMA SLOLEY



News from...

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VOGUE

September 4, 2014

The Carbone Team Touches Down with a Parisian Bistro Behemoth



SEPTEMBER 4, 2014 6:00 AM
by ALLY BETHER



Photo: Courtesy of Dirty French

"Think of a dirty martini or dirty rice," says Jeff Zalaznick, explaining the idea behind Major Food Group's latest restaurant, Dirty French, opening today.

"We're taking a classic concept—in this case, the Parisian bistro—and adding bold and exotic flavors." Considering the team behind Major Food (Zalaznick and his partners, Mario Carbone and Rich Torrisi) is known for its Italian restaurants like Parm, Carbone, and Torrisi Italian Specialties, venturing into French cuisine is already a bold move. "We don't want to be pigeonholed," says Torrisi, who in fact trained under the French chef Daniel Boulud. "We're New York restaurateurs above all."

News from...

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9,091,516 unique monthly
visitors



Photo: Courtesy of Dirty French

As such, the location inside Sean MacPherson's new Ludlow Hotel on the Lower East Side inspired the menu, which features unexpected combinations like lamb carpaccio with apricots and goat cheese and foie gras terrine wrapped in a crispy pastry and served with burnt lemon sauce. Like the food, décor will be what Zalaznick calls "more flavorful," with an antique carnival mirror lining the 100-seat space and a salvaged, 20-seat bar. "It's a different way of looking at bistro elements, a little bit more in line with a Lower East Side sensibility," he says. "It's perfectly not perfect."

May 27, 2014

THE GLOBE AND MAIL • TUESDAY, MAY 27, 2014

TRAVEL

GLOBE LIFE & ARTS • 13

THE INSIDER

NYC raw: stars of the Lower East Side

KARAN SMITH

"It's still fairly raw," says New York hotelier Sean MacPher-son on the appeal of the Lower East Side. "Whereas neighbouring Williamsburg has been developed, it's just tense. This is evolving. It still feels like New York from years ago. There aren't a lot of smoothie shops and high-end espresso bars, yet."

While some hotels try to stand out, MacPher-son and his partners want to blend their properties in, echoing the locale's architecture and vibe. MacPher-son's Ludlow Hotel, opening June 2, follows that ethos in the Lower East Side with nods to both its immigrant roots and current nightlife vibe; hence the building's factory casement windows and expansive Rockstar suite. "We tried to make it feel as if it was a family member," MacPher-son says. Here, he shares his favourite spots in the neighbourhood.

LUDLOW GUITARS

"I love Ludlow Guitars, which is virtually next door to us. It speaks to the rock and roll history of the neighbourhood. There's been a lot of music that came out of the downtown New York, whether it's the Ramones, or Velvet Underground, or even Blondie." 172 Ludlow St, ludlowguitars.com

RUSS & DAUGHTERS

"It's a classic place that specializes in smoked fish and all sorts of Jewish delicacies. It's all white, very clean, very precise. It feels as if you're stepping into the 1930s. It's quite beautiful. It's also next to Katz's, which is the quintessential downtown deli. Russ & Daughters and Katz's are like cousins." 179 East Houston St, russanddaughters.com



MARIO TRINAVGETTI/RXAGS



NICOLE BENVENUTO/THE NEW YORK TIMES



TENEMENT MUSEUM

"At one point, the Lower East Side was the most densely populated place on the planet. There were all different waves of immigration at different times - Italian, Irish, Jewish, Eastern European. The museum brings a real sense of the history of the neighbourhood and the intensity of the experience of living in a tenement at the turn of the century. You have a real sense of just how hard people's lives were and how much they struggled and how much they really wanted to be in America." 103 Orchard St, tenement.org



CLAYTON PATTERSON OUTLAW ART MUSEUM

"There's a guy one block behind us, [Canadian born] Clayton Patterson, who has a collection of all his artwork and mementos of the Lower East Side. He's been in the neighbourhood since the seventies. He's photographed and documented all sorts of happenings throughout that time and collected weird detritus and mementos from that time. It's a cultural collection of this neighbourhood - sort of the Smithsonian of the Lower East Side." 261 Essex St, by appointment only, patterson.no-art.info



KATZ'S DELICATESSEN

"Katz's deli is the more raucous cousin in that it's a big, busy, bustling machine that delivers pastrami sandwiches. It's been doing it forever. It's fun and classic. I'm a vegetarian. But I can appreciate it what it does and what it stands for." 205 East Houston St, katzsdelicatessen.com

This interview has been edited and condensed.

Special to The Globe and Mail

DEPARTURES

Summer 2014



Featuring

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 SECRET**

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 FASHION FLOWERS FOR
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 FL WRIGHT'S LEGACY
 TO A CHICAGO
 SUBURB

BLACKBOOK

WHERE TO GO NEXT TRAVEL WHAT TO KNOW NOW

SUITE
TALK

—Lillian Gringer

WHAT WAS UP, HAS COME DOWN

A host of hotel openings in the Big Apple offers opportunities to stay in the increasingly hip downtown, says CJ HUGHES

As Manhattan's centre of gravity continues to shift from Midtown to downtown, its magnetic pull grows stronger: this year, the High Line park is expanding, the Ground Zero museum is opening and dozens of hectares of new parkland are blooming on Governors Island. And, visitors can now stay nearby, like at **The High Line Hotel** (thehighlinehotel.com), on Tenth Avenue in Chelsea, across from the park of the same name. Tucked inside neo-Gothic buildings on the campus of the General Theological Seminary, the 60-room property offers hardwood floors and decorative brick fireplaces; outside is a leafy courtyard that's on par with that of an Ivy League university.

A different kind of courtyard – lined with Moroccan tile, like something glimpsed on a shopping trip through a North African souk – greets arrivals at **The Browne** (thebrowne.com), a 14-key property in SoHo. The penthouse boasts a private 32sq m terrace and an additional private balcony, and the furnishings all come from local boutiques such as Mitchell Gold + Bob Williams. More of a modernistic touch has been deployed at the **Hotel Hugo NYC** (hotelhugonyc.com), a recently constructed 20-story tower on Greenwich Street in the emerging Hudson Square neighbourhood. Its 122 rooms sport chrome fixtures and walnut panelling, while travertine walls adorn the lobby. Up

on top, the Hugs, a two-level lounge, crowns the roof. It is history that guided the look for the new penthouse atop the **Greenwich Hotel** (<http://www.hotelgreenwich.com>), a few blocks away at 377 Greenwich; actor and owner Robert De Niro, under pressure from city officials, restyled the top floors to better fit with their historic TudorCa setting. The dazzling result, from the design team of Audi Versowood and Tamasz Mikl, boasts 631 square metres of indoor and outdoor space, including four fireplaces, a spa pool and pergolas draped with wisteria.

Other properties are springing back to life with new looks and features, like **André's (André's The Standard, East Village)** (<http://andreshotel.com/new-site/>), which has given a new visage to the Bowery's one-time Cropper Square Hotel. More counterfitted than the first go-around, with brick walls and ample plantings, the hotel also now houses the restaurant Narcissa, named for a cow on Bata's spatiate farms, which provides eggs and produce. Meanwhile, **The Ludlow Hotel** (<http://ludlowhotel.com>), a long-stalled project near Katie's Delicatessen on the Lower East Side, has also finally been reactivated. Developed by Sean MacPherson (a profile of whom begins on page 54) and Richard Born, the team behind the Marlow Hotel and other boutique properties, the 187-room Ludlow will soon add the restaurant Dirty French, for those who want an alternative to pastisier. And farther down the line, a long-delayed **Four Seasons** (<http://fourseasons.com>), between City Hall and the World Trade Center site, is set to debut in 2016. Guest rooms will grace the lower floors of the 80-story tower, designed by Robert A.M. Stern, and apartments will fill the top.

THE DISCOVERY



From left: Baby back ribs with sweet tooth sauce, carrot a medley and aspen glaze at Chevre's classic diner or in a Delaill bedroom

AUSTIN NOW!

The liberal Texas capital boasts a bevy of new outposts to eat, drink and stay – in style. BY NIGEL TISDALL

QUARTERS AND SCOFFING

It's one of the fastest growing cities in the US, with 110 people moving in every day. Politicians, entrepreneurs, conference-goers, budding Willie Nelsons, university students – they all want to be fit, and fit well. And Austin's restaurant and bar scene is responding with verve. Raising the game on the East Side, **Le Ve** (<http://leve.com>) opened in March with an all-female culinary team serving aperitive French wines and Provence-inspired dishes in a high-ceilinged dining room adorned with champagne bubbles like lights and a large, dreamy painting of lavender fields. Serving the boom times, restaurateurs from other US cities are also moving in. After debuting in Las Vegas, **Due Forni** (<http://dueforni.com>) recently opened a Downtown venue that presents a rough but delicious choice between Roman (cracker-thick) and Neapolitan (robust) pizzas cooked in a duo of brick ovens. Meanwhile **Capital Grille** (<http://thecapitalgrille.com>), which runs a string of powerlifter steakhouses across the nation, has opened in the Warehouse District with live music and wine lockers for regular guests. Austin's old guard is joining this discourse. In January local Steven Cirkel launched his fourth city dining spot, **Chevre** (<http://chevre-austin.com>), in the lakefront Ballroom Hotel, featuring a contemporary southwestern

menu backed up with a raw bar and cocktails that include a formidable smoked cherry margarita. Texas bar maven Bridget Dandap has likewise spearheaded the rise of the city's newest nocturnal playground, Rainey Street. Opened in March, her latest good-times magnet is **Container Bar** (<http://containerbar.com>), a stack of seven colourful shipping containers with themed interiors from burnt wood to winter snow.

BEDDING DOWN

Housed in a majestic 1918 Greek Revival mansion, **Hotel Ella** (<http://hotelella.com>) is the latest boutique property to open in an accommodation explosion that will see 2,000 rooms added to city stock by 2016. Here, a recent multimillion-dollar makeover has created an elegant, art-filled 47-room behemoth just a few blocks from the University of Texas campus. For a stay in the heart of Downtown, **The Delaill** (<http://theladell.com>) was built by a cattle baron in 1886 and has lots of historic character with 189 rooms – last year it was unceremoniously taken over by hotel giant Hyatt. Also new to the fray, **Lone Star Court** (<http://lonestarcourt.com>) is a quirky former motel in The Domain development with 123 retro-inspired rooms, a food-truck court and live music nightly.



A MOVABLE FEAST Dishing up tasty delights from shiny Airbnbs and vintage delivery vans, food trucks are a big hit with Austin's young, free-thinking crowd – in March, a permanent plot, The Food, opened on Barton Springs Road. Foodies can track down more gourmet trailers with the **Austin Food Carts** app (<http://austinfoodcarts.com>) then make up their own weekly truck home using the new Austin edition of Wiley Post's cookbook, **Trailer Food Diaries** (<http://trailerfooddiaries.com>). Now, how many aches for Lucky's waffles breakfast taco?

THE WALL STREET JOURNAL.

December 6-7, 2014

THE OFF DUTY 50: HOLIDAY GIFTS

MY UNTRADITIONAL HOLIDAY

"As a young boy, I relished chopping down a pristine fir tree for Christmas when my family stayed in Sun Valley, Idaho. But the years we spent the holidays in Malibu, Calif., we opted for a synthetic tree in the most tropical color possible. Since Christmas in Southern California always felt a little surreal to me, a Pacific Blue Christmas tree just seemed to fit the narrative."



**SEAN
MACPHERSON**

hotelier, whose newest property, the Ludlow, opened in New York this fall

News from...

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July 2014

FIVE GOOD REASONS TO VISIT...

New York

1 You can get there and back with change from £300. Buy tickets for the new, non-stop Gatwick JFK route aboard Norwegian. Its thrice-weekly flights launch on July 2, with fares from £749 each way, but you'll have to be quick to snap up the cheapest (norwegian.com/uk).

2 You love park life. The city sizzles in summer, and green spaces buzz with (free) performances. Check for all-weather shows listings on the Met Opera's site (metoperafamily.org), or head to Bryant Park (bryantpark.org) and Central Park (centralpark.com) for films in the sunshine.

3 You want to feel like a VIP. When 19th-century European ambassadors arrived in America, they didn't have to join the immigration queues at Ellis Island. They were given the red-carpet treatment at Pier A Harbor House, a historic Seamus Arts building by the docks – and now you can get it, too. Closed for 127 years, it

reopens this month, serving up oysters and Cosmopolitans to the masses, with a backdrop of the Manhattan skyline.

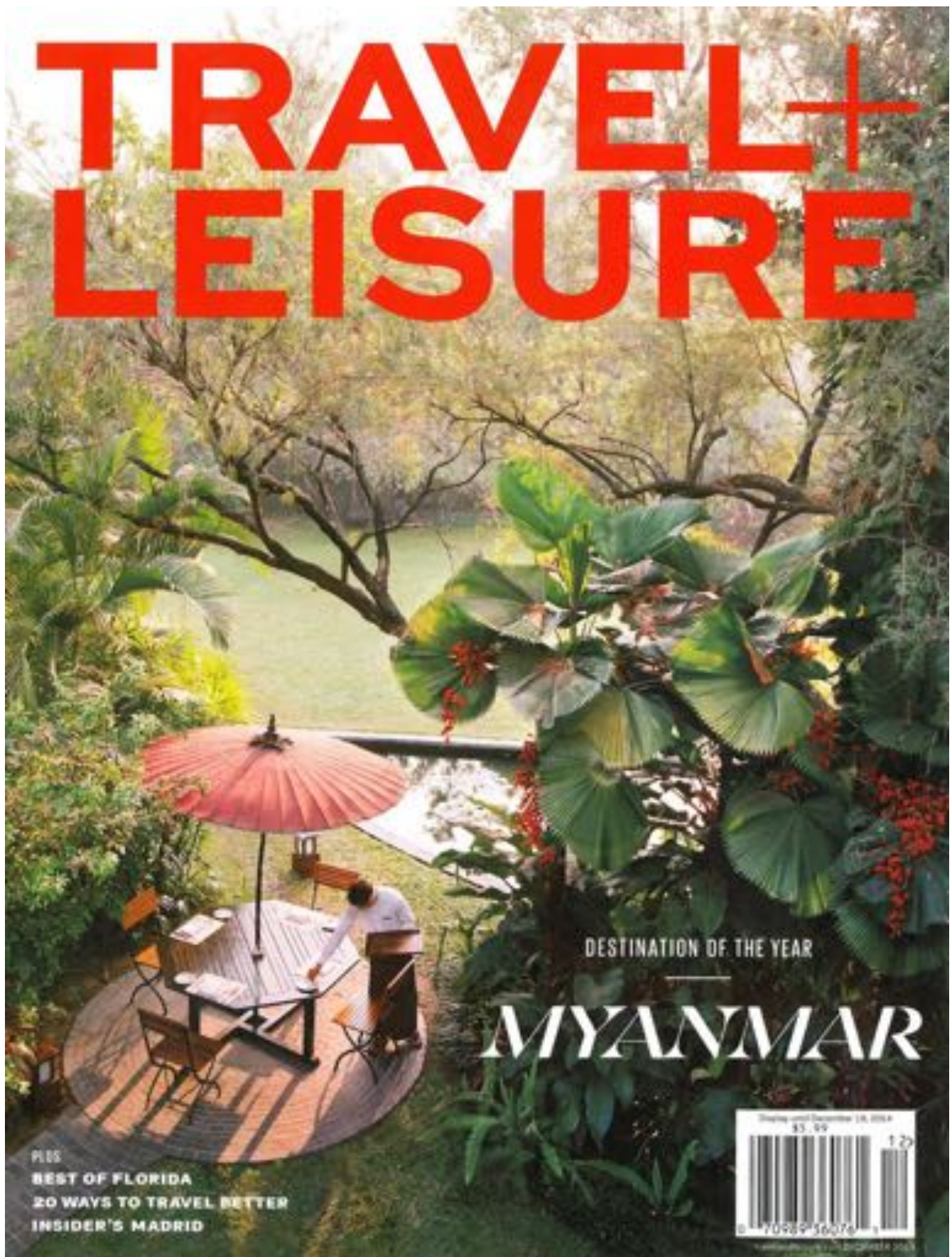
4 You want to sleep in style. The Bowery is the superstar's funky hotel of choice – and now its sister address has opened on the Lower East Side. The Ludlow's rooms flaunt upscale flea-market chic: silk rags, Moroccan furniture, and the ground-floor 'Dirty French' restaurant promises neck-cracking celeb-spotting doublets from £95, room only. (ludlowhotel.com).

5 You want to party. Huge Independence Day celebrations kick off on July 4, and the best bashers take place on roof terraces. Make for the largest outdoor space in Manhattan: 230 Fifth (230-fifth.com) – as pictured on our April 2014 cover – or dive into a cocktail-fueled, Spring Break-style bender at the kitsch, yet marvellous, terrace of the Dream Hotel (dreamhotel.com).



December 2014

TRAVEL + LEISURE



DESTINATION OF THE YEAR

MYANMAR

PLUS
BEST OF FLORIDA
20 WAYS TO TRAVEL BETTER
INSIDER'S MADRID



News from...

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THEY'LL TAKE MANHATTAN...

...and make you a damn Prohibition, too. Amid New York City's ever-expanding cocktail renaissance, these five innovators are vigorously shaking things up.

Leo Sabatini Hotel Bar

Seasonality is key for this 2014 James Beard Gold and winner, who developed the cocktail program at Elton Hudson Park and the ultra-luxurious bars of midtown's Hotel Bar. Sabatini chooses his bars carefully, using ingredients grown in and around his home state of New York and around the globe in season that evoke a clear sense of time and place.

Signature Drink

The Star No. 11 features five Kojak Crag bourbon with lemon juice, ginger, honey, and orange agave nectar. dignitymade.com

Dave Arnold Booker & Dax

For the creator and author of *Liquid Intelligence*, creativity is the prime ingredient. His annual at-the-venue for the East Village's Manhattan Sidro Bar includes a cover charge, liquid nitrogen, and a 1,000-degree red-hot poker. Once a melting the sugar in his French Columbian—but the fish is always in season of flavor.

Signature Drink

The progressively green (and often molten). thebookeranddax.com



Thomas Waugh
Dirty French

Waugh's cheery wit is in display in the bar menu of 22's Clean Bar, Carbon, and this holiday new brew at the Lower East Side. His mix, keeping faith with vintage cocktails while "show[ing] things off just enough" to make them fresh.

SIGNATURE DRINK: The Muddy Water, an inspired Sazerac riff that combines a warm bark spruce, mala berries, and zesty-infused rye. dirtyfrench.com

Pamela Witzlizen
The Dead Rabbit

This midtown saloon leads a 2011 Federal-style building unapologetically brought back to the Financial District, and also largely is Witzlizen's specialty: that always-waited service and equally quick sense of humor—she's been known to bail out a reservation when the right time comes on. "I try to remind the other bartenders not to be one week too soon," she says.

SIGNATURE DRINK: The fiery red, organic and pungent, hand-brewed very forward Smoked Liqueur. deadrabbitnyc.com

MarLucha David
Mintop

Opened last spring, David's midtown spot Lower East Side hasn't quickly made good on its name as the late neighborhood for below-bartenders. Her style is finely rooted in the classics, but she's no stranger to whimsy and has a great spot for spirits and lower-proof options with a cherry and tarted wine.

SIGNATURE DRINK: The Elk Strategy, a blend of two types of amaro, brandy, and oak, with an orange-balsamic syrup.

—BRAD THOMAS PERDUE

PHOTO: JEFF MANNING/STYLING: JESSICA

September 25 – October 1, 2014

Time Out

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New York kids

Early-aughts scenesters
Julian Casablancas and
Karen O—together again

SEPTEMBER 25–OCTOBER 1, 2014
ISSUE 871 \$4.99 TIMEOUT.COM/NEWYORK

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On our radar Lobby Bar

Torrisi marks new territory.
By Rheanna O'Neill Bellomo

New Yorkers have no trouble trekking across the city for their favorites—bagel-and-schmear spots, loyal hair stylists, expert tailors—but go out of their way to drink at a hotel? Not a chance. Except at this dark Ludlow Hotel den, the boozey annex of Gallic newbie Dirty French from Carbone heavyweights Rich Torrisi, Mario Carbone and Jeff Zalesnick, that forges downtown grunge with at-home living room appeal. Armed with a long list of zesty libations spanning the globe and plenty of food-world cred, this drink slinger could change the face of lobby bars for good.

ORDER THIS: Internationally spiced cocktails like the Chai Matsuda. Thomas Waugh's (of ZZ's Clam Bar) play on a Manhattan. Radiating sweet orange, it later fires up with chalk-kicked bourbon. But for \$16 per glass, some shake-ups fall flat: Skip the syrupy Grand Prix, overseasoned with ras el hanout, and sip a tequila-tinged Zaragoza that cuts creamy vanilla yogurt with clove and a zing of lime.



GOOD FOR: Retreating from the Lower East Side's sandine-packed boltes. There's an obvious attempt at rock & roll—vintage amplifiers hang from the ceiling's exposed beams by punk-rock chains—but the roaring fire, orange-tinted lighting and fluffy faux fur couches wrap the space in cabin comfort. The lounge is set back from the hotel entry and, even with '80s pop pumping, stays fairly quiet so you can sink into a fireside seat to unwind or, better yet, heat things up with a lover.

THE CLINCHER: Not into dark corners and POA? Escape to the ivy-covered brick garden. Crowned in wrought-iron arches and a sea of Moroccan lanterns, the patio is candlelit at night and sun-soaked in the afternoon—ideal for fleeing the late crowd and soaking up noontime rays in warmer months. Tourists will no doubt float in and out, but Gothamites should claim this haven for themselves.

180 Ludlow St between E Houston and Stanton Sts (212-254-3000)

ALSO OPENING

Church Street Tavern Outfitted with a speakeasy dubbed Bandit's Roost, the 1900s-inspired pub chums out vintage slips and American fare like Cornish hen. 313 Church St between Lispenard and Walker Sts (212-804-7766)
MatchaBar Brothers Max and Graham Fortgang's ode to matcha (vanilla almond, cucumber) sources tea from family-owned farms in Japan for pour-overs and "matchaccinos." 93 Wythe Ave between North 10th and 11th Sts, Williamsburg, Brooklyn (718-599-0015)
Raska Chocolate Unroasted cocoa beans are stone-ground at this factory-sweetshop, where chocolate bars are flecked with Himalayan pink sea salt and porter hops. 64 Seabring St between Richards and Van Brunt Sts, Red Hook, Brooklyn (855-255-3354)

Compiled by Ashley Cox

EVENTS

SAT 27 CHILE PEPPER FESTIVAL

Brave hot bites from Petzer's Pretzels (jalapeño cheddar) and Nunu Chocolates (mescal-chili truffles) at this fiery fête featuring farmer eaters. Brooklyn Botanic Garden, 990 Washington Ave at President St, Brooklyn (718-623-7200, bbg.org). 11am–6pm; \$20.

SUN 28 TASTESNYC

Downtown eateries take to the streets for an alfresco extravaganza of Fig & Olive's truffle risotto, smoked brisket sliders from Mighty Quinn's BBQ and Sweet Corner Bakeshop's sea-salt chocolate-chip cookies. Gansevoort Plaza, Gansevoort St between Hudson St and Ninth Ave (tastesnyc.org). 1–4pm; \$40–\$50.



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2.
SEAN
MACPHERSON

シェーン・マクファーソン
ホテル・ラグロウ・ホテル・マクファーソン

南カリフォルニア大学を卒業後、LAのクラブオーナー、そしてレストランのデザインと開発に従事するようになったシェーン・マクファーソン。彼の仕事の価値は「特別な気持ちを抱ける空間を作る」。すべての過程で徹底したこだわりを見せることで知られる。ニューヨークに生まれマリブビーチで育ったマクファーソンは、プロサーファーだった経歴の影響もあり、海とサーフィンが身近な環境で成長した。

「チャンスは運に打ち寄せる波のように、次々とやってきました。すべてのプロジェクトはアートだと思っています。たとえドアノブひとつに対しても、妥協はしません。自分の目で確かめ、触れたものしか信じないタイプですね(笑)」

彼がLAのソーシャルシーンを築き始めた1980年代後半。東海岸では、ナイトライフを“アート”として演出し爆発的人気を博したクラブ「エリア」。また、「タイム・オブ・デー・バー&グリル」といったレストランの経営人エリック・グールドが、ニューヨークのダウンタウンを勢いよく動かしていた。2000年になると、彼は新たな都市で自分の可能性を探るべく、拠点をニューヨークへ移した。パートナーとしてリンクしたのが、ほかでもないグールドである。2人は10番

街のレストラン兼ラウンジ「バータ」のプロジェクトでコラボレーションをスタートし、ほどなく初のホテル事



業にも参入。元海軍突撃隊員のビルを改装した「マリブタイム・ホテル」をオープンした。ホテルの共有スペースにエンターテインメント性を持たせたことで、多くのソーシャルメディアの露出も増え、マクファーソン&グールドというレベルがブランド化した。

彼らは、ダウンタウンに“クラブホテル”と呼ばれる新たなブッシュ・インジグのあり方を見せた立役者である。つまり、人々が社交する機会を与える場所としてのホテルを提案したわけだ。なかでも、地元とも呼ばれた区域の一角に登場した「バウワー」は、ソーシャルコミュニティを一変させる影響力を持っていた。「ホテル自体が誰の力も借りずに成長し、サブミット・ブッシュ・ホテル・グループになっていった」とマクファーソンは

“その場所が
語りかけてくる
「メッセージ」に
耳を傾けることも
重要なプロセス
なのです”

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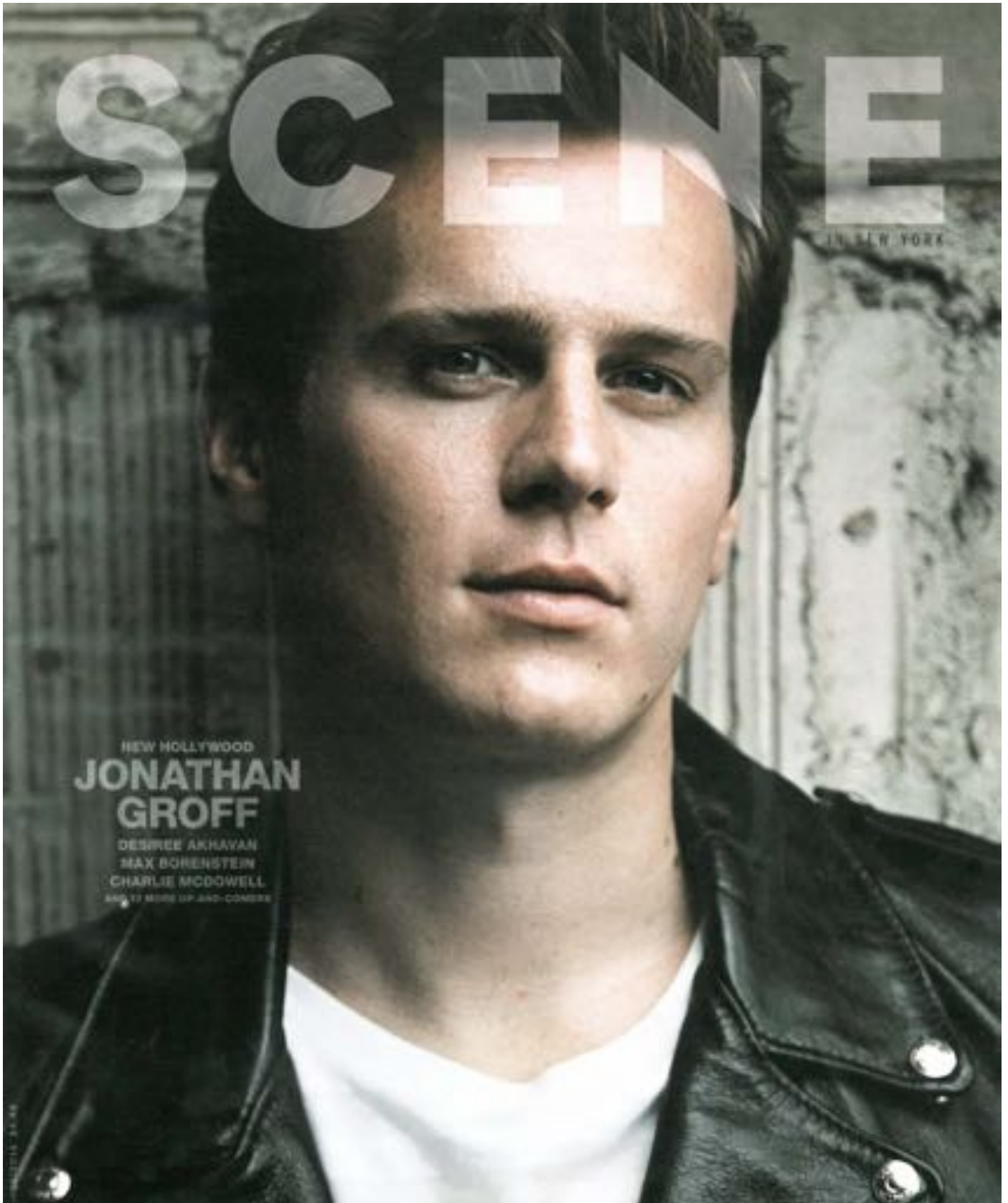
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http://marlowhotel.com

語る。また、グリニッチ・ヴィレッジに昨年オープンした「マールトン」は、彼がプロで挑んだ初のホテルだが、精力も何もなかった西暦3日に入を呼び寄せ、まさに今、潮流が急激に変化している先見を旨にすることができる。彼の最新ホテル「ラドロー」も、すでにロウワー・イーストのコミュニティに繋がるリビングルームのような存在になりつつある。

未開発のエリアに目を向け、その場所が持つ可能性を模索出すテクニクとは？ ニューヨーク、特に使いマンハッタンに数えざる、数えられた“B”アドレスをどのように見出すのだろうか。

「候補地が落ちると、まずそのエリアが好きかどうか質問します。そしてそこにはどんなカルチャーと歴史があり、どんなスタートに囲まれているかといった知識を深めます。その場所が語りかけてくる“メッセージ”に耳を傾けることも重要なプロセスだと思っています」 ■

June 2014



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Circulation: **40,000**



ROOM WITH A VIEW

SEAN MACPHERSON'S LUDLOW HOTEL BRINGS CHIC TO THE LOWER EAST SIDE

TEXT BY MICHAEL HAFORD

Sean MacPherson's Ludlow Hotel, after several start-and-stop years, is finally coming in with a bang. And boy, it's beautiful. Entering the mosaic-tiled lobby, notice the exposed wood beams and custom chandeliers. Lounge a bit inside the courtyard's secret garden, soon to be overgrown with greenery, before ambling to Dirty French (opening in July), the in-hotel restaurant by Chef Rich Torral of Major Food Group.

With properties like Waverly Inn, The Marlon Hotel, The Bowery Hotel, The Jane Hotel and The Park restaurant, MacPherson is by far New York's hippest hotelier. As with all of his other ventures, he is not only part owner but also sole designer of the Ludlow Hotel. And like those other properties—indeed, like Manhattan

itself—the newcomer is a pastiche of influences from all over the world. Each room contains a black-and-gold Moroccan lamp handmade in Marrakech, beds from Portugal, rugs from India, locally sourced petrified wood nightstands from Organic Modernism and chairs from the Carolinas. That's to say nothing of the more-than-ample bathrooms, replete with rain showers and some with soaking tubs.

The star of the regular rooms is the Skybox Loft. Though the layout might initially cause flashbacks to cramped rooms of thriller days, two steps in reveal a sitting area with wraparound windows. The view stretches 180 degrees from the Williamsburg Bridge to the Financial District.

If group stays are more your thing, the suite level may be for you. Each offers two rooms: one with a queen and the other with a rollout bed. Want to really amp things up? Stay in the Rockstar Suite. With 1,000 square feet of living space and a 1,100-square-foot balcony, it takes up the vast majority of the 17th floor. And if that's somehow still not enough space, you can easily rent out the floor's two other rooms, giving your group all the privacy you could ever dream of in New York.

Though the Ludlow Hotel has undergone a tortured birth, as they say on Broadway, a bad dress rehearsal foretells a great opening night. Come June 1, that opening night will have at long last arrived. ■

October 2014

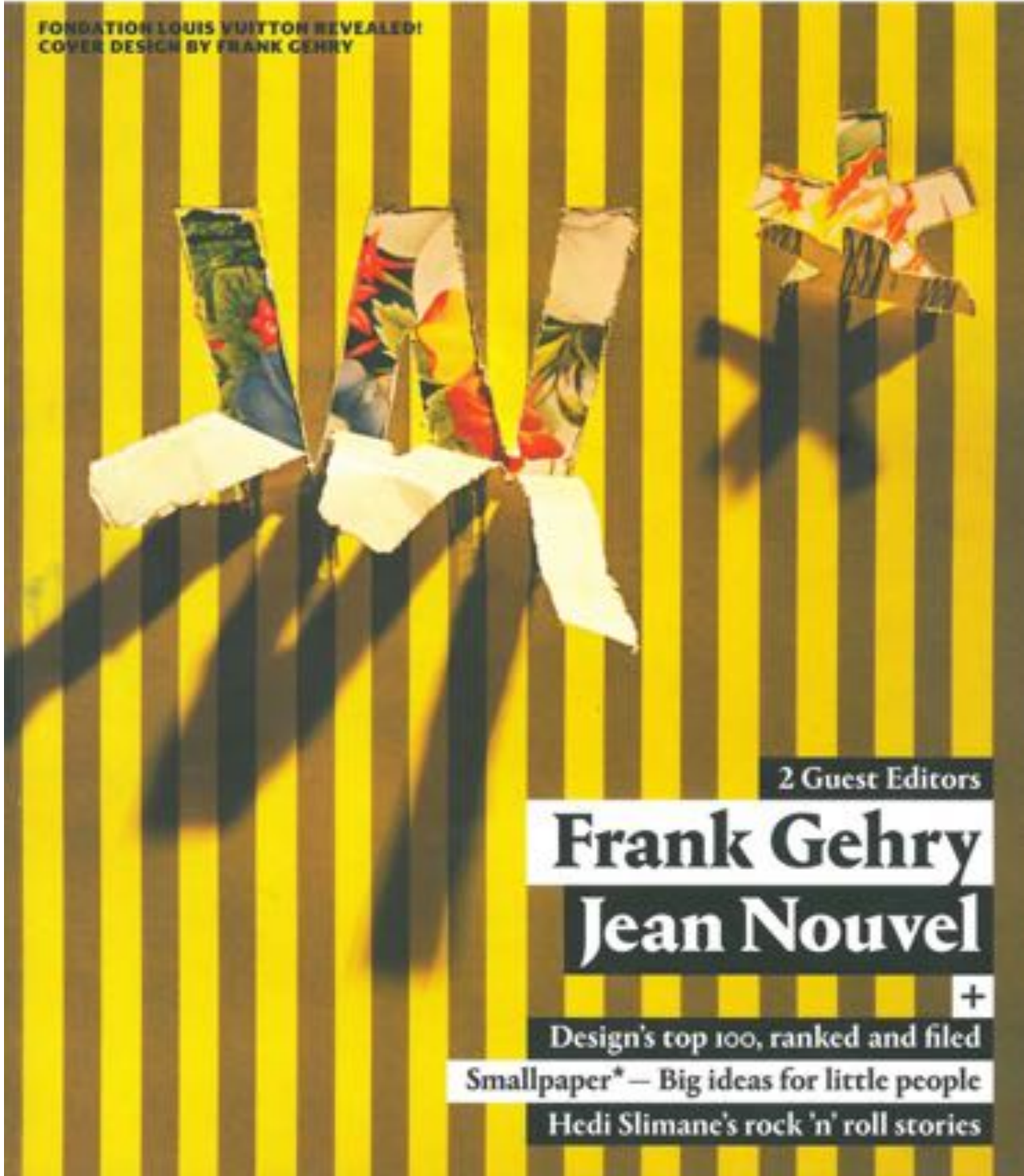
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UNITED KINGDOM

Edition Hotel, London
Ian Schrager and Marriott's collaboration
www.edition-hotels.marriott.com

Ham Yard, London
Kit Kemp's new hotel in the heart of Soho
www.fivestarthotel.com

Zéilka García
Art fair founder, Mexico City

When, in 2000, Zéilka García first founded the Muestra art fair in the Mexican city of Monterrey, she was forced to postpone the event for two years due to a lack of interest from the local galleries. But her relocation to Mexico City saw Muestra grow into the now-renowned Zona Maco art fair.

Known for its diverse exhibitors, VIP programme and glamorous parties, the fair is now in its 10th year. The 2014 event featured more than 200 galleries from 25 countries.

Despite travelling overseas frequently in her role as director of Zona Maco, García loves to work on projects in her native Mexico. Her company IVO Design distributes high-end furniture to local customers, and she plans to launch a fair that will focus on antiques and jewellery.

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NORTH AMERICA

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Ace Hotel, Los Angeles
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The Ludlow, New York
Abandoned Lower East Side building transformed by hotelier Sean MacPherson
www.ludlowhotel.com

The Marilton Hotel, New York
Greenwich Village hotel with a beatnik past, much loved by the fashion set
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Food & Drink



Neighborhood crawl: Lower East Side

From breakfast bagels to last-call cocktails, allow the LES to reintroduce itself. By **Rheanna O'Neil Bellomo** and **Christina Izzo**

For a second time, it almost seemed like the Lower East Side was losing its edge, with the hottest spots opening across the river in Brooklyn instead. But thanks to powerhouses like the Tomasi team's hyped Dirty French at the Ludlow and Danny Bowien's forthcoming return with the reopening of Mission Chinese Food, the cool kid neighborhood is getting its groove back. With our food-crawl game plan, revivalists can hit up these nabe newcomers in a single day. (If they, you know, wear an elasticized waist and eat fast.)

10am Russ & Daughters Cafe
Start your day off with a little something old and a little something new at this sit-down spin-off of iconic-century-old appetizing store Russ & Daughters. All the classics are accounted for but repackaged as composed plates: silky smoked

fish is best highlighted in bagel-and-schmear boards (\$16-\$22), and chocolate-webbed babka loaves are sliced and griddled as French toast (\$10). A few roe-topped latkes (\$14), and you'll have enough fuel for a whole day of LES exploring. 127 Orchard St between Delancey and Rivington Sts (212-475-4881)

Noon Ivan Ramen
The mosaic-walled backyard of Ivan Orkin's noodle den is primed for a lingering group. Soak in the fading warm temperatures over small plates like double-dredged chicken hearts and the wonderfully messy maple-and-apple-topped Lancaster okonomiyaki, a scrapple-waffle bridge from breakfast to lunch. 25 Clinton St between E Houston and Stanton Sts (646-678-3859)

2pm Cherche Midl
Keith McNally's latest biz-casual

power bistro is quite the scene come nighttime. Go for lunch instead, when things are less pompous and you can actually see the gorgeous cream-toned digs (suspended globe lights, proscenium ceiling) without herds of well-heeled diners blocking your view. Sink into a leather banquette and stick to Shane McBride's decadent French stalwarts like creamy, custardy pot de fromage (\$15) and tarragon-faced bouchot mussels

(\$24). 282 Bowery between Houston and Prince Sts (212-226-3055)

4pm Paulaner
In between noshes, knock back a few pints at the first stateside brewhouse from the German beer giant. The brick-walled hall spotlights \$13 steins of house-made suds (Hofweizen, Munich lager)—chug 'em at the wooden biergarten tables, and make a few extra friends to tag along on your crawl. 265-267 Bowery between E Houston and Stanton Sts (212-780-0300)

6pm Azabu
Whet your appetite with Japanese street food at Christy and Gaku Shibata's low-key izakaya. Shareable plates include periko-crusted ebi fry with tartar sauce (\$8) and savory takoyaki pancake balls with octopus (\$9). A predinner





Edited by
Christina Katz
christina.katz@timeout.com

shot of sake will warm your belly for the main course. 49 Clinton St between Rivington and Stanton Sts (212-777-7069)

8pm Dirty French

The zip code's hottest ticket is this Ludlow Hotel bistro blockbuster, from Mario Carbone, Rich Torrisi and Jeff Zakarnick. Among the ritzy brasserie items—zapped with Moroccan and New Orleans spices—are duck à l'orange dusted in North African ras el hanout (\$39) and two sessions of côte de boeuf (market price), as a ribeye and a char-grilled skewer with a fat cap. Torrisi ventures are celeb bait—Beyoncé and Jay Z are Carbone regulars—so people-watch over cocktails at the adjacent Lobby Bar before grabbing dessert. 180 Ludlow St between E Houston and Stanton Sts (212-254-3000)

10pm Morgenstern's Finest Ice Cream

One of the best parts of Nicholas Morgenstern's critics-darling parlor, aside from its far-flung flavors (banana-curry, salt-and-pepper-pine nut), is the late hours. Busting until midnight on weekends, the scoop shop is a picture-perfect after-dinner retreat, with locals perched at spinning counter seats for behemoth banana splits (\$18). 2 Rivington St between Bowery and Chrystie St (212-209-7684)

Midnight Copper & Oak

Unwind with a slow sipper at this intimate—and the city's truest—whiskey house from Brandy Library's Flavien Desoblin, a prime spot for easing into the wee hours. With more than 600 bottles crammed on backlit bookshelves, you can geek out over hard-to-find Japanese varietals (a \$476 multivintage



One Fifty One

Southern-banged dishes, like crawfish étouffée (\$19) and fried, buttermilk-brined bird, served as a \$65 special with a split of champagne from the 40-bottle-strong list, essential for toasting a day well spent. 1008 Fourth St between Drome and Grand Sts (646-368-9240)

4am One Fifty One

Who better to end a night with than Death & Company booze stars David Kaplan and Alex Day? Head to their latest witching hour hang, which is kitted out with chevron floors, red booths and gold stone walls. Ask for the Dazzle Ship (\$12), a slushy spiked with grapefruit liqueur and nummy cachaca, and munchies like frozen Girl Scout cookies—if, by some insane chance, you're still hungry. 151 Rivington St between Clinton and Suffolk Sts (646-490-4338)

1961-84 Kanuzawa whiskey) or expand your whiskey wisdom with guidance from the encyclopedic barkeeps. 157 Allen St between Rivington and Stanton Sts (212-460-6548)

2am Birds & Bubbles

After your brown-spirits pilgrimage, opt for late-night haute-low drunchies from City-Grit doyenine Sarah Simmons at her foel-and-fizz chamber. Slip in before close for

2014



New York

WHAT'S NEW | WHAT'S ON | WHAT'S BEST

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2 Time Out Shortlist | New York



Time Out Shortlist | New York 3



The Broome

Hotels

New York's hotel business is booming, with a room-count increase of nearly 25 per cent over the past five years. And despite an average rate of more than \$300 a night in the autumn high season, most of them are full year-round. There is now more boutique choice in popular areas like Chelsea, Greenwich Village and the Lower East Side with the arrival of the **High Line Hotel** (see p176), the **Marlton** (see p175) and the **Ludlow** (see p173). But perhaps the strongest indication of the economic recovery is a cluster of development on, or around, midtown's West 57th Street, including the glamorous **Viceroy New York** (see p180). Touristy Times Square is also seeing an influx of more stylish options, and it's worth looking to the outer boroughs for competitive pricing – Brooklyn is an increasingly desirable place to stay.

Prices & Information

Accommodation in this chapter has been designated a price band to give you an idea of what you can expect to pay at a given hotel, but note that rates can vary wildly according to the season or room category. As a guide, you can expect to pay \$500 or more per night in the deluxe category (\$\$\$\$), \$300-\$500 for expensive hotels (\$\$\$), \$150-\$300 for moderate properties (\$\$) and under \$150 for budget lodgings (\$). Don't forget to factor in 14.75 per cent tax, plus an extra \$3.50 per night for most rooms.

Downtown

Financial District

Andaz Wall Street

75 Wall Street, at Water Street (1-212-590-1234, www.andazhotels.com). Subway 2, 3, 4, 5 to Wall Street. \$\$\$.

The New York outpost of this Hyatt subsidiary occupies the first 17 floors of a former Barclays Bank building. Inside, the vibe is anything but corporate: upon entering the spacious bamboo-panelled lobby-lounge, you're greeted by a free-range 'host', who acts as a combination check-in clerk and concierge. Chic, loft-style rooms are equally casual and user-friendly, with free non-alcoholic drinks and snacks. The restaurant (Wall & Water), bar and spa are welcome attributes in an area with little action at weekends.

Conrad New York

102 North End Avenue, at Vesey Street (1-212-945-0100, www.conradnewyork.com). Subway A, C to Chambers Street; 1, 2, 3 to Chambers Street; E to World Trade Center; R to Cortlandt Street; 2, 3 to Park Place. \$\$\$.

This Hilton offshoot fronts Battery Park City's riverside park. West-facing rooms have Hudson views, but there's also plenty to see within the art-rich property. Sol LeWitt's vivid 100ft by 80ft painting *Loopy Doopy* (Blue and Purple) graces the dramatic 15-storey, glass-ceilinged, granite-floored lobby, and coolly understated guestrooms are adorned with pieces by the likes of Elizabeth Peyton and Mary Heilmann. Nespresso machines and marble bathrooms with Aromatherapy Associates products are indulgent touches. The rooftop bar (open May-Oct) offers Statue of Liberty views.

Tribeca & Soho

The Broome

431 Broome Street, between Broadway & Crosby Street (1-212-437-2929, www.thebroome.com). Subway 6 to Spring Street. \$\$\$.

The Broome takes the boutique concept to new bi-pou levels. Set in a five-storey 1825 building and co-owned by four long-time local restaurateurs, it has just 14 rooms, furnished with residential pieces from chic interior stores

SHORTLIST

Best new

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- citizenM New York (p178)
- The Marlton (p175)
- Viceroy New York (p180)

Best budget chic

- 414 Hotel (p178)
- Bowery House (p172)
- The Jane (p175)
- New York Loft Hotel (p182)
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Rooms with a view

- Conrad New York (left)
- The Standard (p175)
- Z NYC Hotel (p182)

Best spas

- Greenwich Hotel (p172)
- The Surrey (p180)

Best restaurants

- Ace Hotel New York (p176)
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- NoMad Hotel (p177)

Contemporary cool

- Hôtel Americain (p176)
- Wythe Hotel (p182)

Best pools

- Gansevoort Meatpacking NYC (p175)
- McCarren Hotel & Pool (p182)
- Greenwich Hotel (p172)

Best (neo) classics

- Hotel Elysée (p180)
- High Line Hotel (p176)
- NoMad Hotel (p177)
- The Surrey (p180)

Best art

- Carlton Arms Hotel (p177)
- Gramercy Park Hotel (p177)
- James New York (p172)

like Mitchell Gold & Bob Williams and Design Within Reach. Many quarters overlook the open-air interior courtyard, where Moroccan tiles, flower boxes, and classic French café tables create a tranquil setting for the complimentary continental breakfast in warm weather. With a one-to-one staff-to-room ratio, you can expect personal attention and nice touches like lavender-and-bergamot-infused sheets, free local calls and movies.

Crosby Street Hotel

79 Crosby Street, between Prince & Spring Streets (1-212-226-6400; www.friendsofhotels.com). Subway N, R to Prince Street, 6 to Spring Street. \$\$\$\$
In 2009, Britain's hospitality power couple, Tim and Kit Kemp, brought their super-successful Firmdale formula across the Atlantic with the warehouse-style Crosby Street Hotel. Design director Kit's signature style – a fresh, contemporary take on classic English décor characterised by an often audacious mix of patterns, bold colours and judiciously chosen antiques – is instantly recognisable. Other Firmdale imports include a carefully selected art collection, a guest-only drawing room as well as a public restaurant and bar, a slick, 99-seat screening room and a private garden.

Duane Street Hotel

130 Duane Street, at Church Street (1-212-964-4600; www.duanestreehotel.com). Subway A, C, L, 2, 3 to Chambers Street. \$\$

Opened on a quiet Tribeca street in 2007, this boutique property takes its cues from its well-heeled residential neighbourhood, offering loft-inspired rooms with high ceilings, oversized triple-glazed windows, hardwood floors and a chic, monochrome colour scheme. Free Wi-Fi, Ren products in the slate-tiled bathrooms and complimentary passes to the nearby swanky Equinox gym cement the value-for-money package – a rare commodity in this part of town.

Greenwich Hotel

377 Greenwich Street, between Franklin & North Moore Streets (1-212-941-8900; www.thegreenwichhotel.com). Subway J to Franklin Street. \$\$\$\$

The design inspiration at this Tribeca retreat, co-owned by Robert De Niro, is as international as the jet-set clientele. Individually decorated rooms combine custom-made English leather seating, Tibetan rugs and gorgeous Moroccan or Carrara-marble-tiled bathrooms, most outfitted with capacious tubs that fill up in a minute flat (bath salts from Nolita spa Red Flower are provided). In the tranquil subterranean spa, the pool is beneath the frame of a 250-year-old Kyoto farmhouse. For dinner, there's no need to rub shoulders with the masses at the always-mobbed house restaurant, Locanda Verde – have your meal delivered to the cloistered courtyard.

James New York

27 Grand Street, at Thompson Street (1-212-465-2000; www.jamesnyc.com). Subway A, C, E to Canal Street. \$\$\$

Hotel art displays are usually limited to eye-catching lobby installations or forgettable in-room prints. Not so at the James, where the corridor of each guest floor is dedicated to the work of an individual artist, selected by a house curator. Although compact, bedrooms make the most of the available space with high ceilings and wall-spanning windows. Natural materials warm up the clean contemporary lines, and bathroom products are courtesy of Intelligent Nutrients. A two-level 'urban garden' (open May-Oct) houses an outdoor bar and eatery. The rooftop bar, Jimmy, opens on to the (tiny) pool.

Chinatown, Little Italy & Nolita

Bowery House

220 Bowery, between Prince & Spring Streets (1-212-637-2373; www.boweryhouse.com). Subway J, Z to Bowery. \$



Ludlow

Two young real-estate developers transformed a 1927 Bowery flop-house into this stylish take on a hostel. Corridors with original wainscoting lead to cubicles (singles are a cosy 35sq ft) with latticework ceilings to allow air circulation. It might not be the best bet for light sleepers, but the place is hopping with pretty young things attracted to the hip aesthetic and the location. Quarters are decorated with vintage prints and historical photographs, and towels and robes are courtesy of Ralph Lauren. The (gender-segregated) communal bathrooms have rain showerheads and products from local spa Red Flower, while the guest lounge is outfitted with Chesterfield sofas and a huge LCD TV.

Nolitan

30 Kenmare Street, at Elizabeth Street (1-212-925-2555; www.nolitahotel.com). Subway J, Z to Bowery; 6 to Spring Street. \$\$\$

The 56 airy rooms of this boutique hotel feature floor-to-ceiling windows, wooden floors, custom-made walnut beds and Red Flower toiletries. The emphasis on keeping it local is reflected in numerous guest perks: the luxuriously laid-back property lends out bikes and lays on free local calls and discounts at neighbourhood

boutiques. Admire views of Nolita and beyond from the 2,400sq ft roof deck, or your private perch – more than half the guest quarters have balconies.

Sohotel

341 Broome Street, between Bowery & Elizabeth Street (1-212-226-1482; www.sohotel.com). Subway J, Z to Bowery; 6 to Spring Street. \$\$

Established as an inn in 1805, but altered considerably since then, this is the oldest hotel in the city. But it's no period piece; a recent renovation put a contemporary spin on the original character with exposed-brick walls, ceiling beams, hardwood floors and subway-tiled showers. The hotel offers perks that place it a rung above similarly priced establishments, including bathroom products courtesy of CO Bigelow, complimentary morning tea and coffee served in the lobby, free in-room Wi-Fi, and a on-site craft-beer emporium, Randolph Beer.

Lower East Side

The Ludlow

180 Ludlow Street, between Houston & Stanton Streets (1-212-432-1818; www.ludlowhotel.com). Subway F to Lower East Side-Second Avenue. \$\$\$

November 2014

GOTHAM

**NEW YORK'S
NIGHTLIFE CZARS**
+ 24/7 GUIDE TO THE
CITY'S HOTTEST CLUBS

**NEW FOODIE
MAGNET**
THE LOWER EAST SIDE

PLUS
HUGH JACKMAN
KEVIN KLINE
GRETCHEN MOL
JOSH RADNOR
THOM BROWNE

WEAVER WOW!

SIGOURNEY'S VA-VA-VOOM STAR TURN
IN *EXODUS: GODS AND KINGS*

gotham-magazine.com
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News from...

NJFPR
NANCY J. FRIEDMAN PUBLIC RELATIONS

Circulation: 67,113

FRENCH KISSED

DIRTY FRENCH MELTS SOUTHWESTERN GALLIC WITH GOTHAM CHIC. BY AMY ZANKITTO PHOTOGRAPHY BY JOSEPHINE RIZMAN

To declare Dirty French one of the most anticipated restaurant openings in Manhattan for 2014 is no gilded overstatement—and neither is the restaurant. Actually, it exhibits exactly what one might hope it would: classic Gallic greatness as interpreted through the down-home cool lens of those men who grow up here and know exactly what that means.

Only a real New Yorker can know New York—in its neighborhoods and mores, fashions and phases, history and high-low culture. Parmen, Marco Carrozzini and Jeff Zalusnick are each of that rare ilk known as the “Born and Raised New Yorker” (although Rich Torrisi is from that vital borough, Westchester). And that’s why Dirty French, located in the lobby of the chic Ludlow Hotel and juxtaposed with the shadow of Katz’s Deli on this iconic Lower East Side street, works and works well.

With its mosaic-tile floor and grand, lacquered chandeliers, the place feels more classic Paris than 21st-century Lower East Side. The grandly large leather-bound menu, which accounts in elegant script for chef Torrisi and Carrozzini’s expertise in

contributions read by



On a silver platter: Oysters at the restaurant are farmed from Eastern Seaboard beds.



hanging out and training in Lyon and New York with Daniel Boulud, shows that they can do French as well as fettuccine—but in their own way.

From appearances, the menu takes a less-is-more approach: Hœf d'oieaux, salad, potato, ratatouille, and sides are all prepared in a seemingly classic way, but this isn't a chef's final exam; Tortist manages to turn the culinary pillars of French cuisine into forward-looking periscopes, bringing food into view that is as familiar as it is unique in interpretation. "We decided to build off classic French bistro dishes and introduce new flavors from different parts of the world, to make it something that is more in line with our New York background," says Zalaznick.

Translation: style and substance. Order oysters, and all eight or so options are initially presented to you perched atop a pile of just-shaved ice on a sterling silver platter by your waiter, who will explain the provenance and flavor profile of each Eastern Seaboard

selection. Lamb carpaccio comes served in onion-skin-thin slices arranged in a concentric circle with slivers of juicy, fresh fig carefully scattered about, resembling the most delicious, exotic, and edible flower you've ever laid eyes on. Gnocchi Parisienne (one of the scant but stellar vegetarian options) alone is worth the cab ride, with its too-beautiful pasta browned in butter and tossed gleefully with smoked cherry tomatoes, onion scabbie, and a soft, sweetly tangy, velvety version of labneh, a Middle Eastern strained yogurt.

But it is touches like the latter—also found in the spicy, exotic baker's-loam cocktail list created by Thomas Waugh—that set Dirty French apart. "Dirty French, like a dirty martini—we are taking something very clean and pure and adding big, bold flavors to it," says Zalaznick. Nowhere is that translation better found than in dishes like the duck à l'orange, the old-French chestnut that shakes a whole new tail feather when Tortist



clockwise from top left: The team behind Dirty French; Mario Carbone, Rich Tortist, and Jeff Zalaznick; Tain Pour Deux, an apple tart topped with ice cream, wine being poured from a whimsical antique parrot wine decanter; wine now: A Ludlow gemet, made with Plymouth and Navy Strength gins, cinnamon, crème de cassis, and fresh lime.

rub the superbly tender meat with house-made ras el hanout, the intensely flavored North African spice mix.

But perhaps the most iconic melting-pot example that tells you what Dirty French is about is Tortist's heady bouillabaisse, a dish inspired by an investigative trek to Southwestern France. "Rich, Mario, and I found this small town outside of Marseille where they served bouillabaisse and finished it with squid ink," offers Zalaznick. "We were all inspired by this." When set in front of you in a grand bowl, the classic fish stew will be familiar, sure, with its thick slices of peasant bread slathered in rich, orange-hued rouille—but, like Ludlow Street's own modern transformation from working-class enclave to downtown-loving denizen destination—it goes beyond simple to

sublime; familiar to entirely new. Mussels, red mullet, monkfish, and wrist-thick chunks of grilled octopus bob and weave in an opaque, sepiu-soaked broth, fragrant with saffron. It is dense, robust, and downright moody in flavor, a bit of smoky char here, a bit of briny sea salt influence there. All the dunking and spooning is well worth the effort—you are not likely to find anything like this dish anywhere else in Gotham. "I think that one of the most appealing things for us about this project was the neighborhood," says Zalaznick, "to celebrate it and its exciting history." But perhaps the thing most deserving of a huzzah is that Tortist, Carbone, and Zalaznick are making a kind of history all their own. *Dirty French, The Ludlow, 180 Ludlow St., 212-254-3000; dirtyfrench.com* **G**

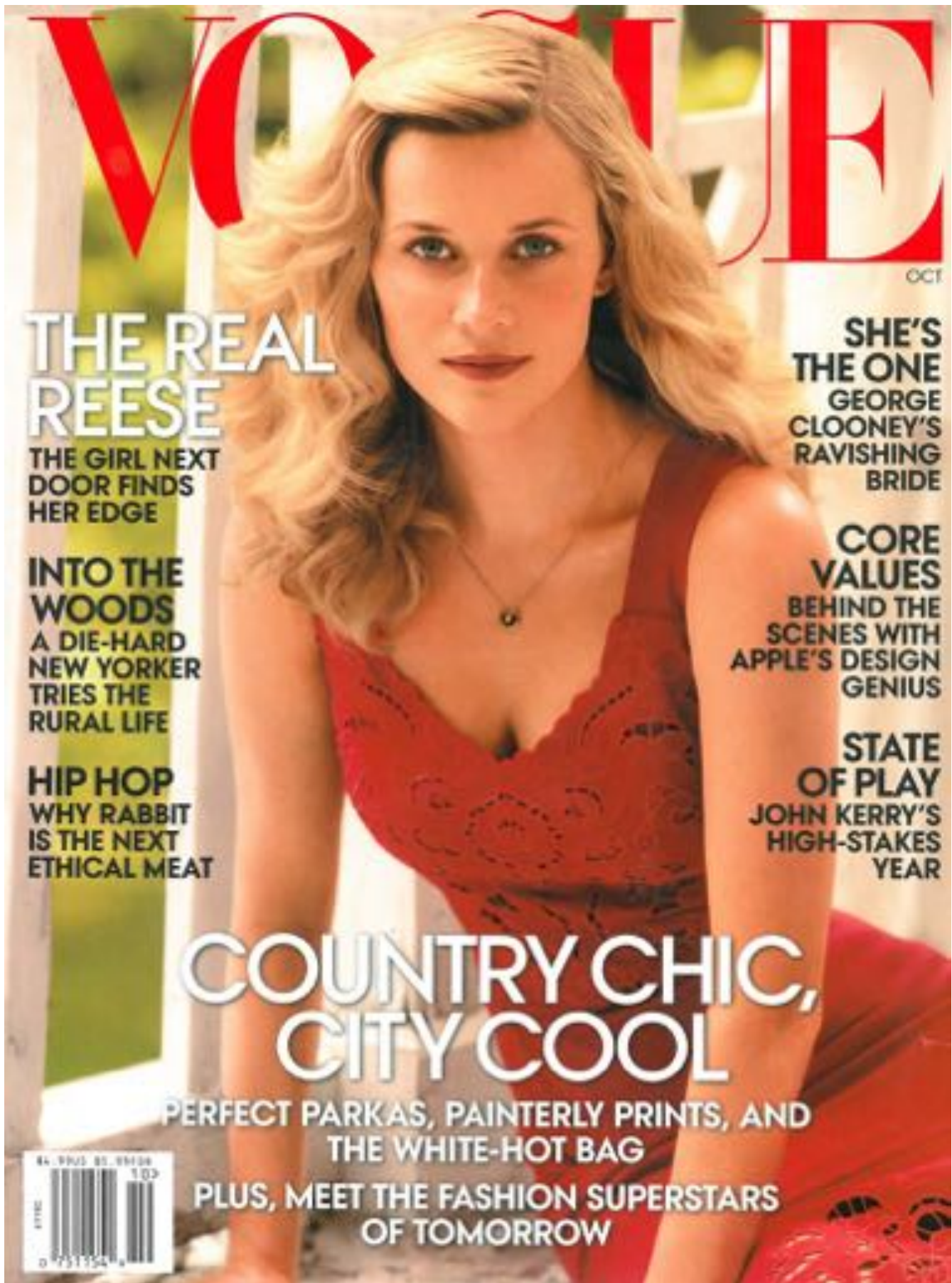
THE PAST IS PRESENT

Thomas Waugh's cocktails nod to the neighborhood's hipster roots.

Thomas Waugh crafts a cocktail list with Gallic flavors for Dirty French and the Ludlow Hotel's back lounge. This is no longer Paul's Boutique-era Ludlow Street, but somehow it's not hard to imagine Lou Reed in the hotel's back lounge bar, sitting on the cool leather sofas while '70s and '80s-era classics bump from the hanging Marshall stack speakers. Waugh's cocktail list (also available in the restaurant) inspires this kind of thought and it matches the mood of the groovy lounge, adding a similar exotic kick that works well with the Dirty French ethos. Standout cocktails include a deceptively potent Montecristo (Irish whiskey, crème de banana, amontillado sherry) or, perhaps, a Lilkois (Cognac, Jamaican rum, passion fruit) to prime you for chef Tortist's kitchen shenanigans. For the true Francophile, pastis is also at the ready, as is a wine list with Gallic depth, boasting bountiful bouteilles from all over France. *The Ludlow, 180 Ludlow St., 212-432-3878; ludlowhotel.com*



October 2014



VOGUE

OCT

THE REAL REESE

THE GIRL NEXT DOOR FINDS HER EDGE

INTO THE WOODS

A DIE-HARD NEW YORKER TRIES THE RURAL LIFE

HIP HOP

WHY RABBIT IS THE NEXT ETHICAL MEAT

SHE'S THE ONE
GEORGE CLOONEY'S RAVISHING BRIDE

CORE VALUES
BEHIND THE SCENES WITH APPLE'S DESIGN GENIUS

STATE OF PLAY
JOHN KERRY'S HIGH-STAKES YEAR

COUNTRY CHIC, CITY COOL

PERFECT PARKAS, PAINTERLY PRINTS, AND THE WHITE-HOT BAG

PLUS, MEET THE FASHION SUPERSTARS OF TOMORROW



News from...

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Circulation: 1,222,373



THE NIGHT IS YOUNG

When clock in the
shadows of overcast
midnight, live out—
that just means you're
having a good time. Kick
off the season with our
newest at **Dirty French**.
The new color block
jeans. Manhattan's
Ludlow Hotel. Super
Phantom even on
Drapes mother of pearl
with Omega watches.
Tad's leather bag
\$1,845. Tod's boots.
Ma Maudie
Fashion Editor
Sophia Semerari



September 2014

月刊「カーサ ブルータス」
Life Design Magazine

おはよう! 朝起きるのが楽しみになる50のこと

Casa

BRUTUS

朝の楽しみ。

野村友里 朝食を作る旅
コーヒースタンド
卵のエトセトラ
スロージューサー
世界の朝の行列
マンハッタンの和朝食
日本三大朝市
沖縄の朝
アロハ・ブレイクファスト
and more...



早起きベーカリー
エッグベネディクト
京都の朝食
猫村さんの朝
デトックスジュース
朝日のあたる家
グラノーラ食べ比べ
アーユルヴェーダ
朝の日用品
茂木健一郎の朝脳学

GOOD MORNING



2014 vol.174
SEPTEMBER
¥880

蒼井優「今日も かき氷」2014盛夏編 / サーファーの家



W

from Weil am Rhein

滑りながら鑑賞する
アートな展望台。

ゲーリー設計のミュージアムなどがあるゾトラ・キャンパスにドイツのアーティスト、カールステン・ヘラーの作品が出現。途中に高さ17mの展望台があり、螺旋状の滑り台で降りられる。ちょっとスピードが出るけれど、この浮遊感もアート体験の一部。幸福って何? を追求するヘラーのコンセプトを体験できる。

● Zitra Spiel Spiel Park
 = Games (St. 1, Weil am Rhein
 70610) | 12月-12月20日、14時-18時、無料。



1「コーヒリアスイート」の朝食。2「東京名産大賞状店」のバニラ「地産」。3「Shop KUSHIMAMA」で加工されたクラムル。● HOLIDAY HOME 全館予約センター 03-5786-0133。

暮らすように泊まる
ホテルがリニューアル。

丹後半島のつけ根に、客室棟、レストラン棟、ショップ棟、そば屋が点在するビレッジスタイルのホテル「HOLIDAY HOME」がリニューアルオープン。ジョージ・ナカシマやウェグナーの家具など配置がほどよくミックスされて、林の中の一軒家のような雰囲気だ。丹後の海や山に囲まれてゆったりと過ごせる。

K

from Kyoto

S・マクファーソンの
最新ホテル、登場。

街を切り拓くホテル。ジョン・マクファーソンがこのたび自前の矢を立てたのは、ロウワー・イーストサイド。かつて老舗洋材屋や衣料問屋が並んだ古い町に、流石な（ザ・ラッドロウ）が開業した。NY史の面影を今に残すエリアで始まる、新たな文化の据り場。そんな呼び声も高い、ホテルを超えたホテルである。

【ザ・ラッドロウ・ホテル】の公式サイト
 ・ホテルのバナー写真。● The Ludlow
 99 Ludlow St, New York 10013 | 10月、全
 14時、2017年。http://www.ludlowhotel.com

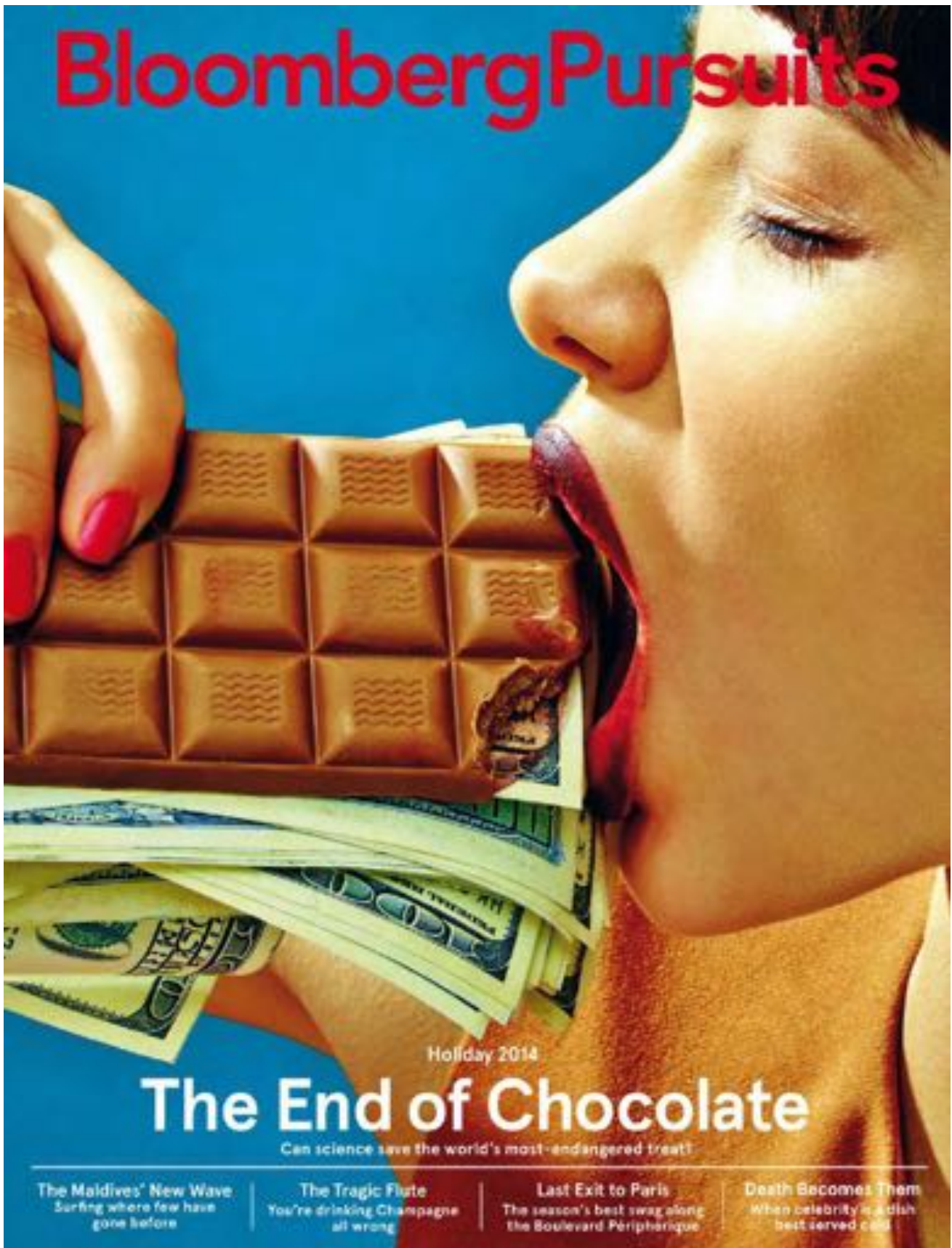
N

from New York



Holiday 2014

Bloomberg Pursuits



Holiday 2014

The End of Chocolate

Can science save the world's most-endangered treat?

The Maldives' New Wave
Surfing where few have gone before

The Tragic Flute
You're drinking Champagne all wrong

Last Exit to Paris
The season's best swag along the Boulevard Périphérique

Death Becomes Them
When celebrity is a dish best served cold

News from...

NJFPR
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Circulation: 375,000

standing next to the open door of a jeep—just in case. The curtains are scented specifically to attract whatever species he's trying to photograph. In the rhino shot, for example, the bait was slathered in rhino dung after Yarrow learned from a local guide that the animals are attracted to their own excrement. "There's an awful lot of guesswork setting both the exposure and the focus when you can't easily go back to the camera," he says. "I use much more math in my photography than I do in managing my fund."

It took Yarrow four mornings to get his best-selling image: a 2013 shot of a lioness strutting toward the camera at sunrise in Kenya's Amboseli National Park. In that instance, he doused the steel case holding his Nikon with Old Spice aftershave, the scent worn by local Masai warriors. After he had taken the photo, the lioness picked up the camera case and walked off into the bush. Fortunately, Yarrow was able to retrieve it several hours later. The limited-edition print now retails for \$26,000—double what it fetched a year ago.

Yarrow is certainly not the first photographer to turn African wildlife into fine art. Peter Beard, the American known for his collages, paved the way in the 1960s, capturing images of Kenya's crocodiles, elephants and rhinos. Brit Nick Brandt took Beard's legacy a step further when he began taking close-range black-and-white shots in the early 2000s, eschewing telephoto lenses. However, while Brandt prefers static portraits taken from a Jeep, Yarrow is more likely to capture animals in motion because of his use of remote-controlled cameras.

"Though David's subjects are traditional, he has created strong portraits of big charismatic animals and broken into the fine-art market, which few wildlife photographers have done," says Rosamund Kidman Cox, who has been a judge of the Natural History Museum of London's Wildlife Photographer of the Year competition for more than three decades.

Yarrow, a native of Glasgow, first got into photography while at the University of Edinburgh, when he freelanced for the *Times* of London. His shot of Argentine footballer Diego Maradona holding up the trophy at the 1986 Mexico City FIFA World Cup became an iconic image that was sold around the world.

Yarrow quit photography in 1988 to enter the world of finance, spending eight years at NatWest Securities in New York and London before setting up his hedge fund in 1997. In 2004, his marriage broke down, and he returned to photography for solace. "When some people get divorced, they go on a massive bender," he says. "I went to places like Greenland with my cameras."

Sometimes, his travels pay other dividends. Last year, for example, Yarrow was shooting near Lake Turkana on the border of Ethiopia and Kenya when his plane was forced to land on a rarely used airstrip to refuel. After the aircraft touched down, he and the pilot were surrounded by local Samburu tribesmen waving AK-47s, demanding everything they had.

Luckily, the Samburu didn't want his cameras and Yarrow escaped unharmed, but when he got back to the office, he shorted London-based Tullow Oil Plc, which has interests in the area, betting the company would face a similarly hostile response.

The bet turned out to be a good one. Tullow's stock price has fallen 52 percent from the start of 2013 through early October. "I don't think British companies should be drilling for oil on Samburu land," Yarrow says. "And if I don't think they should, I'm sure the Samburu don't think they should either." ■

Pages

What I'm Reading Now

BY AMANDA GORDON



JONATHAN BENNO

Executive chef, New York's Lincoln Ristorante

"FOUR FISH: THE FUTURE OF THE LAST WILD FOOD by Paul Greenfield. It's about cod, salmon, tuna and sea bass—how these fish have changed the way we eat—and it's changing the way I think about fish at the restaurant. I'm reminded again how much damage we've done to our world, but there's still a lot we can do about it."



JONATHAN GRAY

Global head of real estate, Blackstone Group LP

"THE BOYS IN THE BOAT by Daniel James Brown. In 1936, a group of young men overcome Depression-era poverty, broken homes, elitist East Coast attitudes and Hitler's Germany to win the 1936 gold medal in rowing. The values that produce great success—hard work, sacrifice, determination—are enduring. It never hurts to remind ourselves of that."



SEAN MacPHERSON

Hotelier, NYC's The Bowery, The Jane, The Ludlow

"THE EMPRESS OF FARZWELLI: THE STORY OF CHARLOTTE, EMPRESS OF MEXICO by Prince Michael of Greece. This is the fantastic, improbable and ultimately ill-fated story of Maximilian and Charlotte, the emperor and empress of Mexico. Charlotte's slow descent into insanity and Maximilian's ultimate execution come as no real surprise in this fascinating chapter in Mexican history. It's a surreal tale set in the land of magical realism, and it's all true."



LELA ROSE

Fashion designer

"THE SHUNT AND TRAGIC LIFE OF ROBERT PEACE by Jeff Thibault. A true and heartbreaking story about a kid who grew up in the ghetto of Newark, worked incredibly hard and graduated from Yale with a degree in molecular biology. In college, he sold drugs for extra cash, which eventually got him killed. The book highlights many of the ills facing our country: poverty, lack of family stability and an ever-widening income gap. Robert Peace managed to succeed in spite of all that—and he didn't." ■

Autumn 2014

VOL.24

AERA STYLE MAGAZINE

〒100-0001 東京都千代田区千代田1-1-1 丸の内ビルディング4F AERA社



ニッホンのビジネスマン
この秋、スーツに
走る。

WE RUN FOR A SUIT

MARUNOUCHI MEN



社長インタビュー
ブリヂストン 津谷正明
丸の内のスーツが変わる。
2014年版の新ルール
「時代」を生きていく
女優・吉高由里子

2014 AUTUMN

News from...

NJFPR
NANCY J. FRIEDMAN PUBLIC RELATIONS

Circulation: 200,559



ローワーイーストサイドの 時間が止まったような空間

ニューヨークのナイトシーンは、何人かのホテルやレストラン経営者たちによって形作られてきた。ラヴジュアリー時代のナイトシーンを作っただのが「スタジオ54」のイアン・シュレーガーだったとしたら、この10年〜15年ほどのナイトシーンを作ってきたのが「マリタイム・ホテル」「パワー・ホテル」を経営するシェーン・マクファーンだ。古い建物に、ビンテージの家具を配して、時間が止まったような空間を創ることについては右に出る者はいないと言われるマクファーンが、最近オープンしたのが、この「ザ・ラッドロウ」である。

ローワーイーストサイドの北端にあるこの建物は、金融危機が起きた直前にホテルとして建設がスタ

ートしたものの、後のオーナーが資金繰りに行き詰まって、何年も建設途中で放置されていた。そこに名乗りを上げたのがマクファーンだった。建設途中だった元の構造を維持して、客室は全184部屋。マクファーンが有するホテルのなかでは比較的大型といえる。ビンテージシックとも呼べるスタイルの客室に、パブリックスペースの装飾は秋のグランドオープンに向けて、現在進行形で進んでいる。

マクファーンが手がけるホテルのバーやレストランには、ダウンタウンのにぎわいが必要とわかっていいほどついてくる。秋以降、このホテルもまた、ヒップなニューヨークカーたちが集まる場所になることは間違いをいだろう。

The Ludlow ホテル

180 Ludlow St., New York, NY 10002
212-433-1818
<http://ludlowhotel.com/>



August / September 2014

AUGUST/SEPTEMBER 2014

SUPER LEAGUE: MELBOURNE'S HOT NEW RESTAURANTS SET THE PACE

belle

GENERATION
NEST
Australia's
brightest
young
designers

SMART
SPACES
Clever,
creative &
intimate
homes

plus
DESIGN LOVERS'
CHICAGO



bold
Bespoke &
beautiful

EXOTIC new moods in *decor* and *design*

News from...

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Circulation: 45,055



PARIS
DOME, SWEET DOME
 A new stay from the Accor Hotels, Hotel MGallery in Paris is the grand vision of interior architect Françoise Champsour, who has featured his whimsical trademarks throughout the site. The boutique, 50-room hotel also hosts a plethora of dining options, including the V, a restaurant under a glass dome designed by Gustave Eiffel. hotelmgallery-paris.com



NEW ZEALAND
BAY WATCH
 Relishing the pastoral bliss of New Zealand's Hawke's Bay, boutique winery Black Barn Vineyards has added another property to its list of rural retreats. The house at Poreta (left) sits in 2.5ha of manicured gardens. blackbarn.com



NEW YORK
ARTISTIC VISION
 A host, Johnson vibe reigns at The Ludlow (right), in Manhattan's Lower East Side. Channeling the energy of an artistically charged location, the hotel's urban flair has a cool, lived-in aesthetic, deftly mixing old, new and inspired pieces, while the light-filled lobby is a love of artistic activity. theludlow.com

Life is suite

Where you *relax*, but classic *style* doesn't.



A SHORT STAY
 with
ALI YELDHAM
 [gallery director,
 ARTHOUSE Gallery]

Favourite travel experience?
 I loved travelling secretly to Art Basel in Hong Kong, where my brother Joshua Yeldham was exhibiting his beautiful paintings.

Top holiday tip? Make up early, put on the brakes and walk the streets, inhaling all the smells and opening your eyes to the city. In Hong Kong, the markets are being set up, bamboo scaffolding erected, incense is and temple bells are being played. It's often the best time in a city.

Hotest hotel? The Ritz-Carlton, Kowloon. The spectacular interiors feature installations and artworks in an innovative, contemporary setting. We attended a dinner in a private room at the Tin Lung Heen restaurant, the experience of a lifetime. Amazing views, delicious cuisine and decor out of this world.

Essential travel accessories?
 A great pair of trousers and a top pair of bronze sneakers in heels.

Most cherished souvenir? My Jockey Club hand-painted blue and white ceramic wall piece. thetravelgale.com.au



LONDON PRIDE
 US-based Morgans Hotel Group is adding another venue to its London portfolio. Conceived by Tom Dixon's interior design arm, the Thames-side Mondrian packs as much style as the tastemaker's dashing travel goods. morganshotelgroup.com



TEL AVIV
THE NORMAN CONQUEST
 A CHIC GASS IN THE HEART OF TEL AVIV, THE NORMAN (ABOVE) RESULTS FROM THE MEETING OF TWO HISTORIC BUILDINGS, UPDATED WHILE RETAINING THEIR 1930S STYLE, REFLECTING THE SPIRIT OF THE CITY. THE NORMAN IS INSPIRED WITH AN AIR OF RELAXED LUXURY AND MODERN MEDITERRANEAN STYLE. thenorman.com

BENDIGO
ART OF THE MATTER
 ART SERIES HOTELS HAS DRAWN ON THE PAINTINGS OF ARTIST MARK SCHALLER FOR ITS LATEST OUTING. SCHALLER STUDIO IN BENDIGO (ABOVE) SHOWCASES HIS WORK IN INSPIRED SETTINGS. ARTSERIESHOTELS.COM.AU



BALI
BALI HIGH
 With its playful bohemian setting and impressive culinary offerings, Double Six is sure to please connoisseurs and newcomers alike. The luxury hotel, perfectly situated in Bali's Seminyak, boasts expansive pools and a host of fun touches, all spearheaded by Sydney restaurateur Robert Marchant. double-six.com

PHOTOGRAPHS BY DAVID COOPER AND YELDHAM

November 15, 2014

pen
with New Attitude

11/15
2014 No.371
定価 650
円

大地が生み、人が育て、
時が磨き上げる。
愛すべきは、
ウイスキー



没後25年、船橋を杜絶に生きた小説家。
開高 健を知っているか？



PARIS



ネットショップをベースに、展示品の販売が中心の店舗として知られる。装飾、照明、サインまで細部にわたってセンスが凝らされ、顧客もここで、

FaçonParis

6000 Rue Saint-Hippolyte 75001 Paris
0033 1 42 50 50 50 | 0033 1 42 50 50 50 | 0033 1 42 50 50 50
東京都中央区銀座5-10-10 | TEL. 03-5561-1111 | www.faconparis.com



店舗の装飾もインテリアの集大成。洗練された空間、最新のテクノロジーが導入され、

オークションをもっと身近に！
新世代の競売場が誕生。

伝統的なオークションハウスで動いていたリョージュ・エリザベールとセドリックの2人が、「オークションを身近にした」と新競売場を設立。オークションのメッセ化を図ることでトレンドエリアの定めに差を縮め、通常1〜2日しか行われていた競売品を2〜3週間に出展し、買取りにしようとした方だけでなく、参加型オンラインビューが選定で、オンライン鑑定や選定の一環のアドバイスも提供されるなど、アートに興味はあってもオークションは遠慮がちな人へも近づく機会にアピールする。「展示期間中はオークションの入り口についてのお問い合わせも、デジタルも兼ね、オープン後は毎日、展示品の競売期間はほぼ24時間開催、好評を博り出した。

写真提供 ファçonParis

国内で人気のあのタオルが、
ロンドンでデビュー

毎年夏にロンドンで開催されるデザイン見本市「100%デザイン」国内外のデザイナーたちが、新作発表する絶好の場として知られる。

今年、ここでデビューし、注目を浴びたのは日本の有名タオルだ。洗練されたプロデュースによる「新」を体現したブースに集まったのは、往時の倍以上。注目する会場では、このすっきりとした空間が注目を、商品に興味を示すインテリアデザイナーや建築家なども集まった。

今年ブランドの海外展開として意図した今回の出展を受け、今年ロンドンにアンテナショップの開設も検討中という。海外の展開がすすんで、高級感あふれるLinenタオルが消費する日は遠くない。

Mitsuko Kagawa トレー



高級感あふれるプロデュースにより、注目を浴びたのがこのタオルだ。



洗練されたプロデュースが注目を浴びたタオルは、今年夏にデビューした。



上質なタオルが注目を浴びたアンテナショップで展示された。このタオルは、今年夏にデビューした。www.linenstore.jp



LONDON



NEW YORK



人気のあるホテルのバーで、クラシックなスタイル、パブの雰囲気を演出する。



クラシックな雰囲気の中で、レジャー気分が味わえる。クラシックなスタイル、パブの雰囲気を演出する。

The Ludlow Lobby Lounge & Garden

100 Ludlow St. New York, NY 10002 | 212 692 1000
東京都中央区銀座5-10-10 | TEL. 03-5561-1111 | www.ludlow.com

いまどきの遊び場は、
お洒落ホテルの中にあり。

ニューヨークの遊び場として人気が出ているのが、ホテルにあるバーだ。最新のバーテンダーが最高のカクテルを出してくれること、大勢で集まれる広々としたスペースがあること、街中のどこにいてもリラックスして寛ぐことができることなどが人気の理由として挙げられる。

例え、ローアーイーストサイドにまたひとつ、高級なブティックホテル「ザ・ラウドロー」がオープンした。1階のロビーには、街中の街角からインスピレーションを得た「ロビー・ラウンジ&ガーデン」バーが、ブルー・ワールズから、ハードリキアのカクテル、豪華なワインまで揃い、近所には有名な人たちが遊びに来る人気のスポットとなっている。

写真提供 ファçonParis

November 2014



News from...

NJFPR
NANCY J. FRIEDMAN PUBLIC RELATIONS

Circulation: 150,000

MIDTOWN

Central Park, Bryant Park, Times Square, Henri Bendel, Bloomingdale's, Tiffany & Co. en Barneys. Overslaan is geen optie.

SLAPEN

12 – citizenM De eerste overzeese vestiging van het Nederlandse citizenM werd geopend – alsof het rika is – om de hoek van Times Square. Net als alle andere vestigingen is deze New Yorkse ongecompliceerd, betaalbaar – vanaf honderd euro per kamer per nacht – en zeer comfortabel. De bedden zijn nu al legendarisch. In de lobby heeft de Amsterdamse boekhandelaar Mendo een hoek ingericht en het personeel loopt over van enthousiasme als ze in de gaten krijgen dat je uit Nederland komt.

211 West 50th Street, citizenm.com

ETEN & DRINKEN

13 – The Refinery Rooftop Sla het restaurant Parker & Quinn op de benedenverdieping van Refinery Hotel over en stap direct in de lift naar The Refinery Rooftop, een bar op het dak waar ze experimentele cocktails voor je missen. Zien is geloven.

63 West 38th Street, refineryhotelnyc.com/refinery-rooftop

14 – The Palm Court Voor een New York-ervaring als in de film – onder andere *The Great Gatsby* werd er opgenomen – leidt het advies: ontbijt in The Plaza-hotel onder de schitterende glazen koepel en tussen de palmen van restaurant The Palm Court. Verassend voordelig. Naar de heropening van het restaurant door celebritychef Geoffrey Zakarias in september werd reëlblijvend uitgekeken.

768 5th Avenue, deplazany.com

15 – ABC Cocina Eigenlijk smokkelen we hier een beetje, want het gigantische ABC Carpet & Home ligt net buiten Midtown. Het is een interieurwinkelparadijs, maar alleen al de drie restaurants zijn reden genoeg om naar het ABC-walhalla af te reizen. ABC Kitchen was het eerste, ABC Cocina is door zijn fasonkenken het meest besproken en het net geopende vegan ABC Home Grown het meest veelbelovende.

LES & BOWERY

Twee keer knippen en de wijk to be is afweert een andere, maar de Lower East Side en Bowery zijn blijvertjes.

SLAPEN

16 – The Ludlow De East Side heeft minder hoge gebouwen dan de rest van de stad. Het in juni geopende hotel The Ludlow vormt daarop een welkome uitzondering: dankzij die hoogte bieden de hotelkamers in het licht en is het uitzicht over de stad aan alle kanten spectaculair. The Ludlow is zoals de buurt is: modern, multicultural – Marokkaanse lampen, Balinese bedden en Egyptisch katoen – en stijlvol zonder al te veel pretenties. Kamers vanaf 220 euro per nacht.

180 Ludlow Street, ludlowhotel.com

ETEN & DRINKEN

17 – Bacchanal De enorme U-wormige bar in koper en leer domineert de zaak. Wijnsplag aan beide kanten, want dat is de essentie van Bacchanal: wijn, in eendekore hoeseelbeiden en soorten (bijvoorbeeld, ice wine, zoete Canadese desertwijn van beroven druiven). Alle kleine hapjes hebben een gemeene deler: ze tillen de wijnen naar een nog hoger plan.

144 Bowery, bacchanalny.com

18 – Gemma Wie niet iedere dag in zijn eigen hotel wil ontbijten, belandt al snel in andere hotels – in New York doodnormaal en niet zelden een prima optie. Bij het Italiaanse Gemma van The Bowery Hotel (ook een logortip) is het altijd druk, maar opmerkelijk genoeg is er meestal wel een tafeltje vrij.

135 Bowery, theboweryhotel.com/dining

19 – Pig and Khao Bij eerste aanblik lichtelijk hysterisch, maar geef Pig and Khao een kans. Chef Leah Cohen spendeerde een jaar aan eten en koken in Vietnam, Thailand en op de Filipijnen en is een van de eersten die internationale waardering kreeg voor haar Aziatische keukens in New York. Pig and Khao is op zoek naar een tweede locatie – en dat is niet verwonderlijk.

61 Clinton Street, pigandkhao.com





SHOPPEN

Maryam Nasir Zadeh

Favoriet onder het New Yorkse modevolk: avont-garderie en online zijn gemixt met merken als Acne, Linda Farrow (brillen), Carven, Jil Sander. In de Lower East Side: 127 Norfolk Street, mzstore.com

Erica Weiner

Vier een uniek aanbod sieraden, van zelfgemaakte lettersettingen tot een grote collectie leerbouillon vintage ringen, broches en haarspelden. In Nolita, Weiner opende onlangs een tweede vestiging in Brooklyn. 177 Elizabeth Street (Nolita) en 360 Atlantic Avenue (Boerum Hill), ericaweiner.com

Spiritaal America

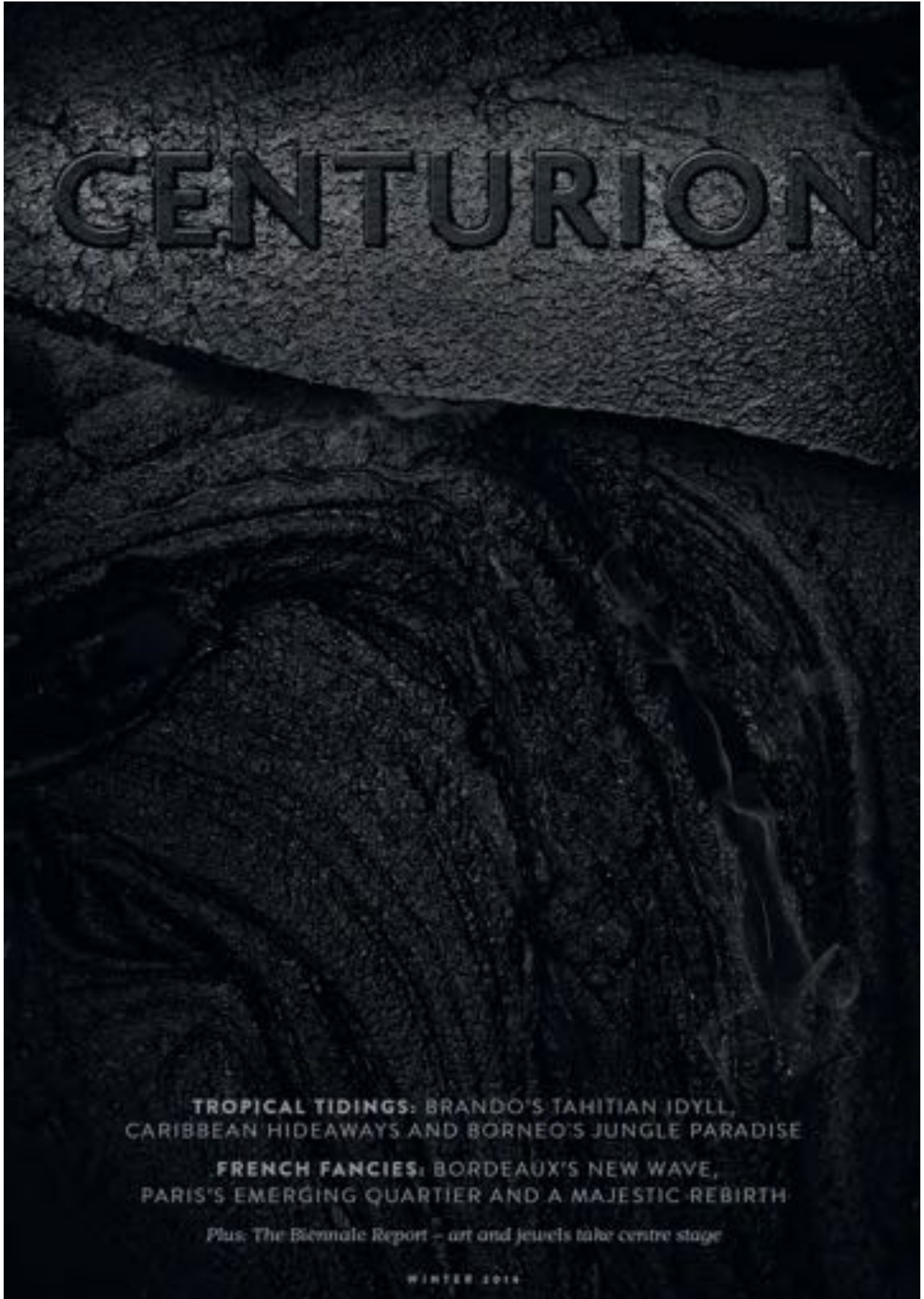
Voor Amerikaanse ontwerpers, en de beste uit de rest van de wereld, zoals Gae Aulenti, HH Jeans, Ace and Jig en Silver Dams Doma. De eigenaren runnen in de buurt ook de Thierry Goldberg Gallery aan Norfolk Street. 5 Rivington Street, spiritaalamerica.com

Dover Street Market

In Londen al jaren een begrip. Hier vind je originele designwinkels van merken als Prada, Saint Laurent en Erdem. De New Yorkse vestiging vind je wat verstoep in de wijk Nomad, vlak bij Madison Square Park. 360 Lexington Avenue, newyork.doverstreetmarket.com



Winter 2014



News from...

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. G L O B A L .

GOURMAND

On our culinary radar: the latest restaurant news from America; a new slant on an old favourite in Sydney; Basque brilliance; and a quartet of epicurean tomes



Alouin Moullé's Basque noise from Dirty French; below: the men behind the restaurant - Mario Carbone, Jeff Zelenick and Rich Torrisi



EASY DOES IT

A raft of new US openings proves that casual trappings and friendly service paired with quality ingredients and honest techniques are a recipe for coast to coast success. **Jeremy Wayne** reports

It may be too early to announce the death of fine dining in America, but as sure as eggs are eggs, the starched white tablecloth has had its day. Big-name chefs (like Mario Batali and Bobby Flay) who waited out the recession in TV studios are gingerly stepping back into the restaurant kitchen, and pizzerias, pubs, bodegas and izakayas are popping up everywhere.

To start, who imagined the king of service-driven restaurants, Danny Meyer, would become a fast-food supremo? Burgers under his belt, he's now turning his hand to pizza, with **Marta**, at the Marthas Washington hotel (mortonmatt.com) in midtown Manhattan, where Malinois chef Nick Anderer will make wood-oven, Roman-style pizza *alle brace* - over embers. And hotel dining, while dressing down, continues to up its game at other NY eateries. Regional French dishes will not just be reinterpreted but totally reimaged at **Dirty French** (dirtyfrench.com), the new one from Rich Torrisi and Mario Carbone (already glowing with success from their recently opened Carbone) at the Ludlow Hotel on the Lower East Side. France's far-flung former empire is the inspiration for dishes that will encompass elements of North

African, Polynesian and Creole cooking. And over in Tribeca, can't-sit-still Andrew Carmellini and his team are responsible for **Little Park** at the upgraded Smyth hotel (thompsonhotels.com), which, if Locanda Verde (closeby) and The Dutch are anything to go by, is destined for greatness.

Always at the culinary cutting edge, Chicago heads into winter with a slew of new openings, one of the best of which should be **Memento** (boksgrp.com), a 9m bar, robata grill and izakaya in a two-floor, exposed brick and impressively high-ceilinged space in Fulton Market - rustic American meets Japanese pub with amazing views of the Chicago River. Another Windy City newbie with great views is **River Roast** (riverroastchicago.com), which opened in the summer, where terrific roasted meats fuse the classic steakhouse with the traditional British Sunday pub lunch. (The farmer's market punch on draft pairs perfectly.) Meanwhile, if anyone can revive the fortunes of fine dining, it's Charlie Trotter alum Jake Bickelhaupt: his restaurant, **42 grams** (42gramschicago.com), has the atmosphere of what Bickelhaupt has called a "high-end dinner party" (still no tablecloths though) and



September 2014

総力特集 ニューヨーク・ガイド / 今私たちが行く100の理由

Harper's BAZZAR TRAVEL GUIDE

Harper's BAZAAR
2014年9月号 別冊付録

DONALD

NEW YORK

News from...

NJFPR
NANCY J. FRIEDMAN PUBLIC RELATIONS

Circulation: 140,000

NEW YORK HOT 100

今私たちがニューヨークへ行く100の理由

常に新しいなにかが生まれ、私たちにエネルギーや刺激を与えてくれる場所。

そんな“魔法の街”へ、今私たちが行くべき100の理由をリストアップ。

ニューヨーク。「ハーバース・バザー」の読者なら、1度や2度、あるいは数えきれないくらい訪れたことがある。なかには暮らしたことがある、という人もいるかもしれない。けれど、何度訪れてもやっぱりニューヨークは面白い。世界中からヒト、モノ、コトが集まるこの街は、常に新しいことが起き、尽きることのない刺激に溢れ、大なり小なり自分の欲望を満たしてくれる。そんな“魔法の街”なのだ。「アップカミングなデザイナーの洋服を買う」「話題のワークアウトにいち早く挑戦する」「セレブを演じ

するゴッドハンドのフェイシャルを受ける」……。今回のニューヨーク特集は、クリエイターやブランドPR、ジャーナリストたちへのアンケートを基に、今私たちがニューヨークへ行きたいと思う100の理由をリストアップ。ひとつでも心が動かされるキーワードがあれば、迷わず行くべき。クリエイターたちがそうであるように、あなたも必ず新たなインスピレーションや人生のヒントを見つけることができるはず。一歩足を踏み入れれば、そこからあなたの“ニューヨーク・ドリーム”が始まるのだから。 ■

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NOLITA
THE NOLITAN HOTEL

[レンタサイクルでローカル気分を味わおう]

ザ・ノリタマン・ホテルは、ブロンクスから少し離れた近郊を眺めたる「ノリタ」地区に別荘を構えるホテル。周囲にカジュアルなバーやレストランが点在している好住地でもあることから、無料の自転車レンタルサービスがあるのもポイントが高い。ローカル気分で近郊のグルメが楽しめる。というプランも楽しめる。また、グループからのブロンクスツアーも魅力的。

■30 Kenmare St, NY 10012 tel. +1 212 935 2555 www.nolitanhotel.com MAP ● (B-2)



42

MIDTOWN
ARCHER NEW YORK

[NYスタイルの醍醐味を満喫する]

アーチャー・ニュー・ヨークは、マンハッタン東側エリアのトレンドを見上げるミッドタウンに、今年6月の末にオープン。ニューヨークの最新アーティスト作品でデコレーションされた、NYならではのアート空間作りが特徴だ。セレクトショップ、アグロフード・バーが並ぶオープンキッチンのレストラン「ファブリック」で、ネゴシアリズム精神とともにNYスタイルの醍醐味を満喫したい。

■45 West 38th St, NY 10018 tel. +1 212 719 4100 www.archerhotel.com/new-york MAP ●

LOWER EAST SIDE
THE LUDLOW HOTEL

[オリエント・ホテルの最新ホテルに泊まる]

ザ・ラウドロー・ホテルは、本誌のNY特報にも登場するオリエントホテル、シェーン・マクアアーズンが手がける最新ホテルとして、今年6月のオープン前から注目されているブティックホテル。NYらしいデザインとアートが融合したデザインは、「マクアアーズン・スタイル」とも称される。ブティックホテル、ショップのニュー・ヨークで滞在を満喫したい。

■80 Ludlow St, NY 10002 tel. +1 212 452 8198 www.ludlowhotel.com MAP ● (C-1)



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source: www.archerhotel.com, www.ludlowhotel.com, www.nolitanhotel.com, www.ludlowhotel.com



October / November 2014



A

No. 74 OCT/NOV 2014 LL10,000



Cast a spell

Bewitching fall fashion

Fashion Age is just a number Cuisine Insects in the kitchen Art Here and Elsewhere Beauty Smoke signals
Music All that jazz Design Lap of luxury Travel Dubai takes it easy

News from...

NJFPR
NANCY J. FRIEDMAN PUBLIC RELATIONS

Circulation: 20,000

Just in New York

Band of Outsiders (below)

Preppy-cool label Band of Outsiders has opened its first U.S. shop. Belitting the brand's All-American aesthetic, the space also houses a Momofuku Milk Bar window serving up freshly baked cookies. 70 Wooster St., tel. 1.212.965.1313, bandofoutsiders.com



215 Chrystie (below)

Ian Schrager, America's most iconic hotelier, has joined forces with Pritzker winners Herzog & de Meuron to build a 28-floor tower just off the Bowery in the Lower East Side. This fall, they unveiled their "tough luxe" design for the new building, a 270-room hotel topped by 11 super-refined residences. 215 Chrystie Street, 215chrystie.com



Artisanal Fromagerie and Bistro (below)

One of New York's most beloved sources of artisanal foods has nearly doubled the number of rare and fine cheeses available in its fromagerie. New flavors include both European and American selections. Ask onsite fromagers to help you select a cheese and pair it with the perfect wine.

7 Park Avenue at 27th St., tel. 212.725.8585, arosealibistro.com



Cherche Midi (above)

The minds behind the perennially popular Balducci have opened their latest venture, a casual brasserie with – no surprise – a French-slanted menu. The star of the lineup is the LaFrieda hamburger, made with aged beef and dressed with bacon-and-shallot marmalade. 282 Bowery at Houston St., tel. 212.226.3033, cherchemidi.com

Lobby Bar (below) ←

The new Ludlow Hotel brings a healthy dose of tasteful luxury to the famously gritty Lower East Side. Now the hotel has opened its bar, which features a darkly sophisticated interior and the works of bartender extraordinaire Thomas Waugh. 180 Ludlow St., tel. 212.432.1818, ludlowhotel.com



September 11, 2014

METRO TRAVEL



edited by Lisa Scott
travel@ukmetro.co.uk
@LisaScott

High times for Lower East Side

BITE OFF THE BIG APPLE AT NEW YORK'S HIPPEST NEW DOWNTOWN ADDRESS, SAYS JANE MULKERRINS

MANHATTAN'S Lower East Side has a long and colourful history, one that encompasses Bill the Butcher running the streets in the area of The Gangs Of New York in the mid-19th century and the mass immigration that followed. Italian, Irish and Jewish families lived together in tiny, cramped apartments as the city boomed in the early 20th century, and the likes of Madonna and the Mpls art crowd moved in to the area in the 1980s.

Hotelier and restaurateur Sean Macpherson, who owns the Ludlow along with his partners Ira Drakler and Richard Rosen, first visited the area in 1994.

"Along with layers of history, there was a grittiness and nervous energy," he says. "You had a sense something could break out any minute, whether it was street art or a riot. I'd come from LA and there was nothing like it there."

Today, the area is a hipster playground, teeming with bars, restaurants, clubs and art galleries but still retaining the essence of its edgy cool. And, after six years in the making, the new Ludlow Hotel aims to capture all that.

The 184-room hotel (including 20 suites), with its solid brick facade and factory-style windows, is a pastiche sandwiched between the famous Katz's Deli. The industrial exterior may not impress everyone but inside there are oak-paneled walls and marble mosaic floors in a light-filled lobby atrium designed to be a very public space.

"We'd like it to function as a living room for the neighbourhood," says Macpherson. There's also an open-air courtyard out back, a rare bonus for downtown Manhattan.

The Lobby Bar is already gaining a reputation as a destination drinking hole with outrageously good cocktails and Dirty French, the eagerly anticipated restaurant from three of the city's most celebrated chefs, opens this week.

Rooms from £195, ludlowhotel.com



New York style: Panoramic views from the terrace of one of the Ludlow's rooms (above). The Lobby Bar (below left), inside one of the Maynooth lofts (below)



News from...

December 2014

セットで贈ろう。感謝の日用品。花と本。
井伊百合子が選んだ憧れのWISHLIST。

「ほめられる手みやげ」ガイド付き。

アンド プレミアム
2014 DECEMBER
¥750

& Premium 12

THE GUIDE TO A BETTER LIFE

贈り物と、手みやげ。



News from...

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& New York

Walk
In
NYC

Lower East Side

ロウワー・イースト・サイド



佐久間裕美子の
ウォーキングNY
vol.12

文・写真/佐久間裕美子

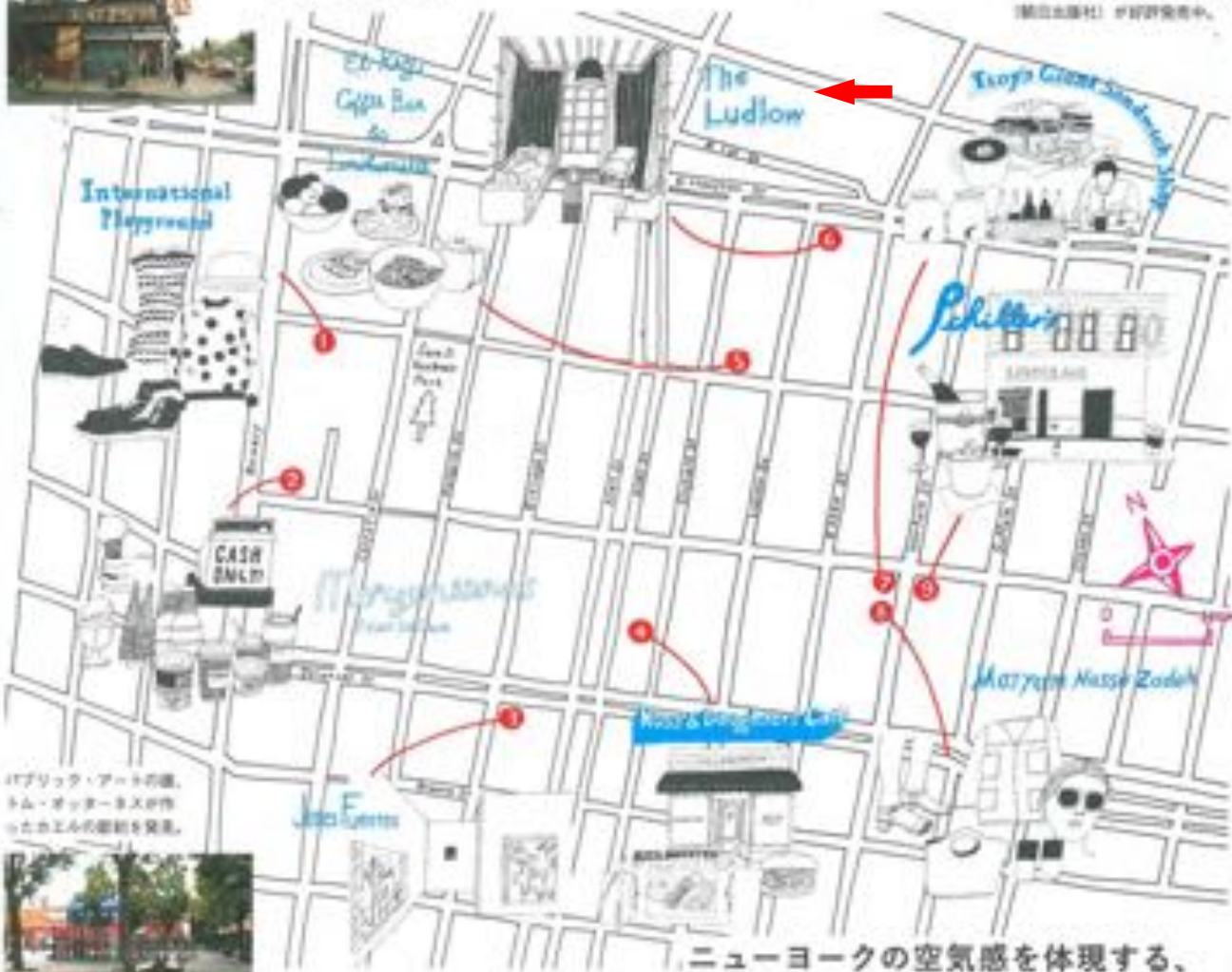
NY在住ライター、「PERISCOPE」編集長。最近ついにキブスから解放。「ヒップな生活革命」(朝日出版社)が好評発売中。

area data
イースト・ビレッジの地、アレン・ストリート以南、ハウストンとドラクローの界を越すことが多いけれど、近年は東へ、西へとエリアが拡大中。地下鉄B・D線のグランド・ストリート駅か、F線のドラクロー/エキキュース・ストリート駅が最寄り。歴史的にNYに到着したばかりの移民が暮らしていた場所だった。

ヒスパニック系の教会も、この色使いがユニーク。人種的にも多様なエリア。



エリアのランドマーク(カッツ・デラ)でバスターミ・ランドを試して。



14ブリーク・アートの道、トム・オッターネクスが作ったカエルの彫刻を見よう。



ニューヨークの空気感を体現する、老舗とヒップな店が混在するエリア。

⑧ New York



6 **The Ludlow**
ザ・ラッドロウ

18 ロウワー・イースト・サイドから北側が見える
橋本のいーベントハウス、19 マンハッタンのお
タクシにしてはゆったりしたバスルーム、20 モダン
だけれども、温かみのあるインテリア、使用する
ホテルのすべてを自らデザインし、ヴェンチ
アの家具などで装飾することで知られるオーナー
のシェーン・マクファーソンらしいスタイルだ。
地盤がラウンジのインテリアや家具、アートも必見。

188 Ludlow St, New York 電話 212-337-0100 ホテル
内のフレンチレストランのオープンも楽しみ。



11



10

4 **Russ & Daughters Cafe**
ラス&ドーターズ・カフェ

10 朝ごはんは、カフェのほ
うはマーブルのチーズやコロ
のグラブフィッシュがたっぷりおし
ゃかに、11 伝統的なユダヤ系
の食の食べ方ならこの老舗の右
に出るものなし、12 驚くほど
モダンな内装はリブランディン
グの一環らしい。着て食べら
れるのは嬉しいけれど、ハウス
トン・ストリートの本店で食べ
られるベークも忘れずに、
13 こちかもブルーとホワイト、

127 Orchard St, New York 電話
212-479-4881 8:00-12:00 天祥
店のイメージカラーは白。



12



13



20

Lower East Side
El Rey Coffee Bar & Luncheonette

エル・レイ コーヒーバー
& ランチオンネット

14 軽食もいろいろと、コーヒ
ー系のドリンクも種類も特別。
夕方からはドラフトのビールや
ワインもどうぞ。15 ビーツの
ジュースにつけたピザトース
ト(5.2)と、この日のスペ
シャルだった自家製のクラノー
ウ。朝飯キッチンでもここまで
できるのかと感心してしまう。
16 朝かい季節は夜のバーを開
放して楽しむのいい空間を実現。
17 デザインもおしゃら。

188 Stanton St, New York 電話
200-3990 7:00-21:00(土日祝
00-) 無料 朝から夜まで人気。



5



14



15



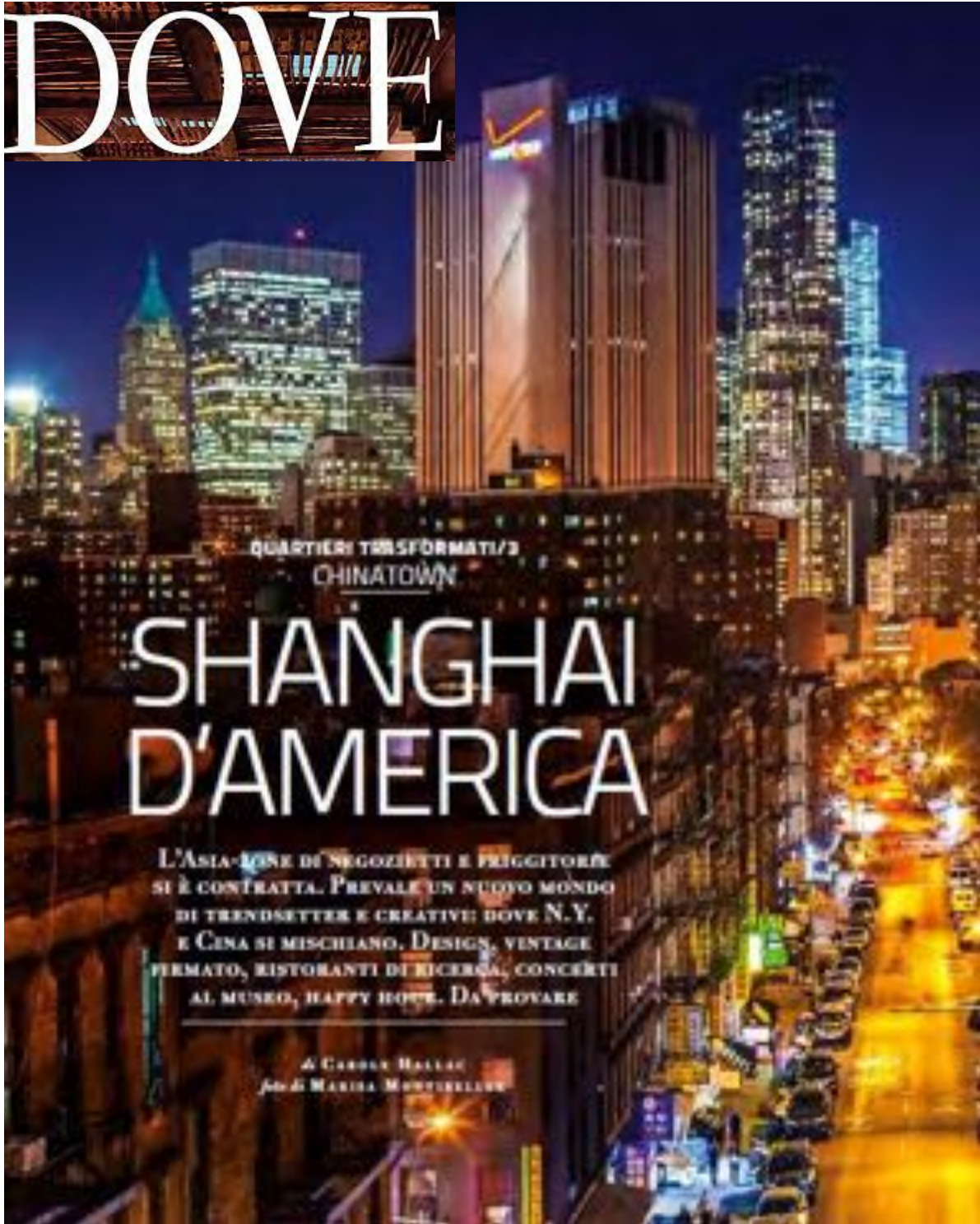
17

メカスなど、独特な立ち位置で創作
を続けるアーティストの作品を展示
していて、いつも次に何を見せてく
れるか楽しみなギャラリー。
(フリーマンス) の並びにある(モ
ーゲンスタインズ) は、今のニュー
ヨークで、一番行つてほしい店の一
つ。この店のおかげでアイスクリー
ムの概念が変わった」と言っても
過言ではないくらい。卵を使ってい
ないから、甘いのに喉が乾くことが
ない。空気がよりに軽くて、ハッピ
ーな味。まだまだ試していないフレ
ーバーがたくさんあるから、近くに
いるときは必ず寄つてしまおう。

おいしいものがザクザク、
プロバーなLES。

プロバーなLESのど真ん中に、
飽きさせない魚やベークルで有名な老
舗(ラス&ドーターズ)が最近カフ
エをオープンした。本店の古いムー
ドが好きな人には、ちよつとヒップ
すぎるくらいはあるけれど、この店
の商品を食べて食べる場所ができた
のは喜ぶべきこと。伝統のユダヤ食
も、ここなら一段上のレベル。
(モーゲンスタインズ) のニコラス
がオーナーの一人でもあるカフェ
(エル・レイ コーヒーバー) は、朝
ごはんを食べたい場所。とことんこ
だわつたクリンな食材とかジュア
ルな軽食のメニューが自慢で、食べ
ると、体が目覚めるような感覚を覚
える。細かく刻んだピーチが入った
クラノーウは絶品。

ラッドロウ・ストリートの北端に、



Insegne indecifrabili, erboristerie, frutta esotica, souvenir: il quartiere mantiene ancora l'atmosfera di una little China



capita anche con gli, previsioni di film e altri happy hour. Gli acquisti vanno a piccoli commercianti come da David Owens: soprattutto polacca dagli anni Quaranta agli Ottanta, abiti di stoffe, accessori, bottoni classici (154 Orchard St, tel. 901.212.62 25.581).

In Orchard street si trova uno dei pionieri della cucina biologica, locale e sostenibile: il ristorante Fat Radish, che ha contribuito notevolmente a rivitalizzare il quartiere. L'istituto locale mostra cibo in vista dai mattina a vista sbiancati, i tavolini di legno con una mini in platea semplice e pulita, le composizioni di rami e fiori che sembrano appena colti dal campo. Nel fondo, sul grande specchio, sono scritte a mano gli speciali del giorno, con

Pazzi per i ravioli

Fritti, al vapore o in zuppa, i dumpling, pieni di maiale, erba cipollina o verdure, sono il tipico piatto della comunità cinese che ha conquistato anche i newyorkesi. Ecco i migliori.

Nella forma più semplice costano appena un dollaro che sale a due per quelli di verdura. I dumpling, i ravioli cinesi, fatti a mano o da newyorkesi, al vapore, fritti o in brodo. Ottimi per un pranzo veloce, sono una vera istituzione a Chinatown. Come quelli serviti dal super veloce **Venus's Dumpling House**, una blogger del Huffington Post ha calcolato meno di un minuto dall'ordinazione alla consegna (118 Dodge Street, tel. 001 212 62 50 000). Sempre molto affollato è anche il minuscolo

Prosperity Dumpling, con appena sette seggioli, frequentato da tutto il quartiere e non solo (441 Exchange Street, tel. 001 212 34 30 000, prosperitydumpling.com).

Come dice il nome, sono molto saporiti i ravioli di **Tasty Dumpling**. Il loro segreto sta nella particolare marinata della carne di maiale (34 Mulberry Street, tel. 001 212 34 90 000, tastydumplingny.com). Altri buoni ristoranti sono **Shanghai Cafe**, in un locale dalle pareti color rosso (100 Mott Street, tel. 001 212 96 03 999, shanghai.cafe.ny.com), e **Joe's Shanghai**, spartano, ma recensito anche dal New York Times per i ravioli in brodo (4 Pell Street, tel. 001 212 33 33 888, joe'sshanghai.com).



1. **The Ludlow**, un boutique hotel appena inaugurato.
2. **Michael Fambonde** è una delle star che frequentano il quartiere.
3. Un picnic di Gao Brothers, 4. Sono molto in voga i **Red Brick**, camioncetti che vendono cibo in strada.
5. **Dumpling**, uno dei simboli di Chinatown.
6. **Tu Fu Kitchen**, popolare nella cucina dei newyorkesi, le verdure sono il punto forte.

I residenti amano ritrovarsi
nei locali più casual, ma
con una cucina sana, gustosa,
creativa e a chilometro zero



Il nuovo spazio del **Onion**, gli amici appassiti per jazz e food si riuniscono. **Onion** è il bar che ha appena debuttato su Little Street con un menu sofisticato che prevede aragosta, gamberi, ostriche (onion.com/it).

all'angolo con Broome Street, e il tacco è garantito a ogni ora del giorno e della sera di **Barrio Chino**, nei ristoranti all'angolo opposto della strada. Non bisogna farsi scorgere dalla lunga attesa per il tavolo: per risparmiare il tempo ci si concede un bicchiere di vino accompagnato da formaggi biologici da **Tom Bolla**, nella porta accanto (247 Broome St, tel. 001.212.22.84.450). Il brunch è da **Dinner**, nella vicina Division Street, che serve Acai bowls, cappuccino con aceto, le birre tropicali dalle note profumate energiche e antiossidanti, con aggiunta di zenzero, frutta fresca o burro di arachidi. La cucina innovativa di Dinner è da provare anche a casa, dove il menu, per risparmiare sabato, include piatti dai sapori mediterranei, come l'insalata di fave con fave, olive e mandorle, o il fritto scottato con verdure.

Per una full immersion del quartiere, basta percorrere una strada al **The Ludlow**, un boutique hotel appena inaugurato che cattura perfettamente lo spirito vintage vivacioso del nuovo Lower East Side. È da menzionare in agenda anche per il nuovo ristorante aperto al suo interno, **Dirty French**, dal menu francese con accenti di cucina marocchina e di New Orleans (247 Broome St, tel. 001.212.22.84.450, dirtyfrench.com). Chi preferisce gli ambienti più intimi di Soho, può recarsi a breve distanza, per raggiungere al nuovo **Brown Hand**, un altro boutique hotel aperto a inizio anno, all'angolo di Broome e Crosby Street. Ha solo quattordici stanze decorate da look di artisti, arredate con mobili di designer locali, e un bellissimo patio all'aperto che ospita un grande caffè.

December 2014/January 2015

GOTHAM



**LINKED-IN
ROYALTY**

HOW THE TITLED
SET REDISCOVERED
THE BIG APPLE

WINTER CITY GUIDE

TOP CONCIERGES OPEN
THEIR ADDRESS BOOKS

**THE LUXURY
REAL ESTATE BOOM**

HOW HIGH CAN IT GO?
A-LIST INSIDERS TELL ALL

PLUS

MICHAEL KORS
JAKE GYLLENHAAL
TONI COLLETTE
GEOFFREY ZAKARIAN

RED HOT
**EDDIE
REDMAYNE**

THE THEORY OF EVERYTHING STAR TALKS ABOUT HIS MOST CHALLENGING
ROLE, THE OSCAR BUZZ, AND HIS FAVORITE NY MOMENTS

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CONCIERGE CONFIDENTIAL

SIX IN-HOUSE CITY EXPERTS AT TOP MANHATTAN HOTELS REVEAL THE HOTTEST SPOTS TO SPEND THE HOLIDAYS AND COLD WINTER MONTHS.

BY ADRIENNE GAFFNEY



WALDO HERNANDEZ
The Carlyle



JOSEPHINE DANIELSON
The Four Seasons



JAMES MALONE
The Ludlow



RESENA FILLING
The Park Hyatt



CAROLYN INNOCENTI
The New York Palace



JANE S. PRAVAL
The Standard East

EAT, DRINK, AND BE MERRY

BEST WINTER LAMBS

The Waverly Inn (76 Roul St., 917-828-7754, waverlyny.com) for a cozy evening—there's a fireplace, low lighting, and red booths. Even in winter, people like to sit in the back garden room—it's always magical. And there are heat lamps. —WALDO HERNANDEZ, THE CARLYLE

Brandy Library (25 N. Moore St., 212-236-5543, brandylibrary.com), known for

its "spirit sommeliers" and rare spirits. —JOSEPHINE DANIELSON, THE FOUR SEASONS

One If By Land, Two If By Sea (17 Barre St., 212-255-8643, oneifbyland.com) is beautiful and has four fireplaces. Try the beef Wellington. —CAROLYN INNOCENTI, THE NEW YORK PALACE

Tiny's and the Bar Upstairs (135 W. Broadway, 212-374-7135, tiny.com) features locally

sourced, modern, farm-to-table cuisine in a 19th-century carriage house setting. —JANE S. PRAVAL, THE STANDARD EAST

BEST TRADITIONAL CHRISTMAS EVE AND CHRISTMAS DAY DINNER

The River Café (7 W. 2nd St., Brooklyn, 718-522-5200; therivercafe.com) is the ultimate spot for dining Christmas Day. The room is romantic,

with low lighting, and, at night, Manhattan's spectacular skyline sparkles. —

After heading to Rockefeller Center to look at the tree, I would suggest the **Monkey**

Bar (60 E. 54th St., 212-269-7070; monkeybarnewyork.com) for Christmas dinner. It has an extremely cozy atmosphere and a 1940s New York feel. Try the veal with the Monkey Gland cocktail. —

★★★ Quintessential New York

James Malone, The Ludlow: "The best New York day is one without a set plan. New York is a series of villages, so you can walk around from morning to night and dine in different areas from Harlem to the Lower East Side. Manhattan offers something for everyone. It's the only real city in the world—urban, sophisticated, energetic, charming, and overwhelming."

E EAT, DRINK, AND BE MERRY



Champagne and cocktails at Beauty & Essex, with a tray of bubbly at Daniel.

For Christmas Eve dinner, I recommend Kings' Carriage House (251 E. 82nd St., 212-734-5496; kingscarriagehouse.com). It's like stepping into someone's home—very warm, festive, and beautifully decorated for the holidays. —D

People really enjoy Bowley (353 Duane St., 212-964-2525; davidbowley.com) for an upscale Christmas dinner at a gorgeous restaurant. After dinner go to Midnight Mass at The Church of St. Paul the Apostle (405 W. 59th St., 212-265-3495; speafchurch.org) or Saint Thomas Church (7 W. 53rd St., 212-757-7013;

saintthomaschurch.org). People who aren't Catholic or Episcopalian often want to attend. —HEIDI FRUMER, 781-788-3727

Christmas calls for traditional feasts. Consider Resto (711 E. 29th St., 212-685-5585; resto.nyc.com), which requires one- to two-week notice for its large-format, head-to-tail extravaganzas. Guests choose from a variety of meats or fish, and the restaurant creates a three-course meal with drink pairings. —D

BEST NONTRADITIONAL CHRISTMAS EVE AND CHRISTMAS DINNER

Buddakan (75 Ninth Ave., 212-989-6899; buddakan.nyc.com) with its Asian cuisine, is now what many would consider for Christmas dinner, but this restaurant will impress. It has traditional Chinese dishes as well as more adventurous Asian options. —D

Chinatown would be at the top of my list. Oriental Garden (14 Elnaiah St., 212-619-0585; orientalgardennyc.com) and Peking Duck House (28 10th St., 212-227-1870; pekingduckhouse.nyc.com) are fantastic choices. —D

Many restaurants do the Feast of the Seven Fishes, an Italian Christmas Eve tradition with a multi-course seafood meal. Easa (402 W. 43rd St., 212-564-7272; easa-nyc.com) has a great one. —D

BEST FISH TRADITIONAL NEW YEAR'S EVE

Beauty & Essex (146 Essex St., 212-674-6746; beautyandessx.com), Catch (212 Ninth Ave., 212-382-5978; emongy.com/restaurants/catch), and Tao Downtown (Marriott Hotel, 52 Ninth Ave., 212-688-2724; taodowntown.com) are all big restaurants with a scene, which is perfect for that night. —D

Daniel (65 E. 65th St., 212-288-0013; danielnyc.com) offers an elegant tasting menu with optional wine pairings. During dinner, a live jazz trio performs, and then a DJ takes over the festivities. There's a Champagne toast at midnight. —D

The Boom Boom Room at the Standard Hotel (848 Washington St., 212-643-4646; standardhotel.com/high-five) has a beautiful vibe. The menu is great, and they have singers and jazz. It really gives the essence of New York. —D

The newly reopened Rainbow Room (30 Rockefeller Plaza, 212-632-5000; rainbowroom.com) will be having a great party. Synonymous with New York glamour, it's a stunning space with gorgeous views of the city. —D

Take a Bateaux New York (866-877-7453; bateauxnyc.com) river cruise. There's great jazz, and you can catch the midnight Bowwoks. —D



Salmon belly carpaccio at Catch.





**BEST NONTRADITIONAL
NEW YEAR'S EVE**

Elton John will be playing his first ever New Year's Eve concert at the Barclays Center (602 Atlantic Ave., Brooklyn, 917-678-6700; barclayscenter.com), which will be an incredible night. -**W**

On New Year's Eve no event is more elegant than the New Year's Eve Gala at The Metropolitan Opera (Lincoln Center Plaza, 212-362-6000; metopera.org). This year the celebrated soprano Renée Fleming will star in *The Merry Widow*. The gala performance is followed by dinner and dancing on the

Grand Tier. It's a truly spectacular black-tie event. -**B**

Check out the 30th anniversary New Year's Eve Concert for Peace at The Cathedral Church of Saint John the Divine (1047 Amsterdam Ave., 212-776-7340; stjohndivine.org). Harry Smith will be hosting this year, and performers will include Judy Collins and Jason Robert Brown. -**F**

**BEST WINTER
BRUNCHES AND
WINTER SEASON
MENUS**

Park Avenue (360 Park Ave. South, 212-933-7111; parkave.org) changes its name and menu with the

seasons, so "Park Avenue Winter" is perfect for cold weather months. -**W**

ABC Kitchen (33 E. 16th St., 212-475-5829; abc.kitchen.com/abc-kitchen) is great for seasonal menus. The restaurant is a farm-to-table experience with attentive wait staff and brilliant flavor combinations. Try the yummy flake dish. -**B**

El Boco (47 Bond St., 212-533-2532; elboco.com) is in an incredibly beautiful rustic space. The menu changes each season, but the delicious short ribs are a fixture. -**B**

Friend of a Farmer (77 Irving Pl., 212-477-2188; friendofafarmer.com) always has cozy options on the menu, including its signature condensed and delightful omelets. -**D**

**BEST WINTER
COCKTAILS**

The best thing to do is have a hot toddy at 21 (21 W. 52nd St., 212-582-7200; 21club.com),

one of the first speakeasies in the city. -**W**

Love Malton Premium (254 Bedford Ave., Brooklyn, 347-335-0446; maltonpremium.com). It's very old-school, and bartenders remember what you like. -**B**

The Sea Grill (79 W. 45th St., 212-332-7630; patina-group.com/restaurants/) has hot toddies and other beautiful winter drinks. The windows look out onto the Rockefeller Center skating rink. -**D**

Like Ward III (111 Rodeo St., 212-240-8194; ward.com). The bartender does great bespoke cocktails. I particularly like the custom Spanish coffee cocktails. -**W**

*** **Quintessential New York**

Waldo Hernandez, *The Carlyle*: "I would start with a cup of hot chocolate from Bouchon Bakery (1 Rockefeller Plaza, 212-782-3850; bouchonbakery.com), then walk around Rockefeller Center, see the big tree, and watch people ice skate. That's the epicenter of the holidays here. Nearby there's also Radio City Music Hall (1260 Avenue of the Americas, 212-465-6741; radiocity.com) and the Rainbow Room (30 Rockefeller Plaza, 212-632-3000; rainbowroom.com), which just reopened."



**AWF HOT CHOCOLATE
AND CREAM**

The best, richest hot chocolate is at **The City Bakery** (3 W. 10th St., 212-366-1434; thecitybakery.com). -**B**

The Rock at Rockefeller Center (600 6th Ave., 212-332-7004; rockatrockefellercenter.com) has great dining packages and wonderful hot chocolate, which they bring out to the ice for you. -**F**

Maribel's (404 Broome St., 212-625-6999; maribels.com) has a terrific Artec hot chocolate, made primarily with single-origin Venezuelan cacao. Go to **San Lorenzo** (82 Riegel St., Brooklyn, 347-763-2979; sanlorenzo.cocoweb.com) for a rich, artisanal hot chocolate. -**D**

Alejo's roasted rabbit with carrots, herbs and peach, with sweet hot chocolate from Maribel's.



OUT AT NIGHT



The Box is a one-of-a-kind experience. *See the Four Seasons' Josephine Quireman.*

***** Quintessential New York**

Jane Sepey of *The Standard East*: "Drop in to Williamsburg market Artists & Fleas/70 N. Seventh St., Brooklyn, 717-482-4203; artistsandfleas.com for local designers and vintage shopping, then head to *Dinner #15 Brooklyn*, Brooklyn, 718-485-3072; dinner15.com for to-table, gourmet, grass-fed beef and hand-cut fries. Visit the nightclub *Cameo Gallery* (83 N. Sixth St., Brooklyn, 718-302-1100) *cominy way* and dance in the depths of its basement room to electronic music. If you stay out until morning, stop by *MatchaBar* (33 Wythe Ave., Brooklyn, 718-529-0073; matchabar.com), where you can restore yourself with all things matcha (a type of green tea), including a matcha granita."*

WHAT YOU NEED TO KNOW ABOUT THE CITY'S HAPPENING NIGHTSPOTS.

The Box (189 Chrysis St., 212-862-3101; theboxnyc.com), with its turn-

of-the-century style, is a one-of-a-kind experience. It's not for the faint of heart as there may be full-frontal nudity in some of the performances. But this is a wild night out you will never forget. —**B**

Paul's Baby Grand (2 Avenue of the Americas, 212-519-6681; paulsrockedlounge.com), Paul Sevigny's new spot, is one of the nicest places right now. It has a great tropical feel and seems like an escape from the city. If you're looking for live music, **Output Club** (74 Wythe Ave., Brooklyn, 577-335-7000) in Williamsburg has great bands. —**B**

Mulberry Project (749 Mulberry St., 646-448-4336; projectmulberrynyc.com) is a wonderful, intimate space that offers a cool, downtown vibe. —**B**

The newest club is **Up & Down** (244 W. 14th St., 212-242-4411; upanddown.com), which attracts a younger crowd. —**B**

HOW TO GET THROUGH THE DOOR

The best thing to do is consult the concierge and set up beds or table service. —**B**

We have a gentleman who will take guests to the clubs

at no charge. Guests don't wait and are treated as super-duper VIPs. —**B**

We have someone who can walk guests into the latest by invitation-only party scenes. —**B**

The hotel works with people who can meet guests at the venue and help them through the door process. —**B**

***** Quintessential New York**

Carolyn Innes of *The New York Police*: "I would suggest taking a hammer cab through Central Park—there's something magical about it—then ice skating at Wollman Rink. I would recommend bringing along hot cocoa and some goodies from *Pommes Palais* (30 E. 57th St., 212-305-7755; pommes-palais.com). We also provide blankets for our guests. In the evening, take in a Broadway show followed by a winter cocktail at the *Rainbow Rooms* (37 Rocky Hill Place, 212-632-3000; rainbowrooms.com)."



above: Up & Down, a new spot from The Butler Group. left: A Top-50 cocktail from Up & Down.

A toast to the new year! This city offers plenty of options from glam spots like Casanova to the always-sizzling Boom Boom Room.





The epicenter of New York's holiday celebrations, Rockefeller Center, west: Rare Ancient Baths, good for thermal baths and aromatherapy treatments, west: The Hugh Laurent flagship in Madison Avenue provides personal shoppers.

BEST THINGS TO DO ON A SNOWY DAY

We get a lot of requests for sleds when it starts snowing, and guests go to the park and sled with their kids. ❄️

Celestis (75th Ave. and W. 42nd St., 212-792-9600; celestis.com), a glass-enclosed restaurant, lounge, and event space, is built for the holidays and overlooks the Bryant Park ice rink. ❄️

Howe the West Village is the new. Stop at **Cafe Chesey** (254 W. 12th St., 212-255-6990; cafechesey.com) or **Cafe Minerva** (302 W. 4th St., 212-242-4800) for cozy brunches. ❄️

On a day with nasty weather, hotel guests often love to hire

their own personal chef (through the hotel) to cook their favorite meal. ❄️

Check out the amazing show of **Matinee's** catwalks at **MoMA** (11 W. 53rd St., 212-708-9400; moma.org). ❄️

GREAT WINTER VIEWS

The Ida at the **Wythe Hotel** (80 Wythe Ave., Brooklyn, 718-460-8006; wythehotel.com/the-ida) has a glassed-in rooftop that allows you to see the whole city. It makes for fabulous viewing when it snows. ❄️

The New York Botanical Garden (2900 Southern Blvd., Bronx, 718-877-8700; nybg.org). The 50-acre forest is stunning in the winter, and

the **Atalea Garden** is open year-round. The **Holiday Train Show** is also a winter event not to be missed. ❄️

Robert (2 Columbus Cir., 212-239-7730; robertnyc.com) at the top of the **Museum of Art and Design**, overlooks Columbus Circle and the park and is perfect for staving the city snowfall. ❄️

START THE NEW YEAR RIGHT. GREAT IDEAS FOR JANUARY.

Start off the year with a yoga class. **Pure Yoga** (201 E. 86th St., 212-360-3888; pureyoga.com) is one of the hottest spots. ❄️



★★★ **Quintessential New York**

Josephine Davidson, *The Four Seasons*: "A perfect New York evening would begin with a **Belle-Bayon** taking you to the theatre or the opera, then to dinner at one of the great restaurants, à la **Per Se** (10 Columbus Cir., 212-825-8333; persey.com) with a fantastic view of Manhattan. Coming back at night, I would suggest a carriage ride in Central Park and a bottle of **Louis Roederer Cristal** to enjoy it all the more." ❄️

Have a luxurious brunch at **Antique** (80 Columbus Cir., 212-805-8881; mandarin-oriental.com/newyork/fine-dining/antique) overlooking Central Park. ❄️

Aire Ancient Baths (88 Franklin St., 212-274-3777; aireancientbaths.com) opened last year and is a great place to spend New Year's. I recommend the thermal bath with aromatherapy, plus a 60-minute massage. ❄️

BEST OLD NEW YORK EXPERIENCE

Keens Steakhouse (77 W. 36th St., 212-947-3636; keens.com) has been in business for more than 125 years. Its holiday decorations are spectacular. ❄️

Bennett's Bar at **The Carlyle** (35 E. 76th St., 212-744-3600; marriott.com/newyork) is an "old world" New York place. With **Ludwig Bennett's** (creator of the *Maddie* children's books) murals on the walls, the Art Deco leather banquettes, and the 24k gold leaf-covered ceiling, Bennett's is an intimate room that has live jazz entertainment daily. Its mixologists create a wonderful drink menu, including my favorite: the **Carlyle Punch** and the **Maple Leaf**. ❄️

Get dressed up and go to **Indochine** (430 Lafayette St., 212-505-5771; indochine.nyc.com). It's been open for 30 years and has a great vibe and energy. In the '80s people such as **Andy Warhol** and **Madonna** went there because it was the hippest restaurant. I think it still has that magic. ❄️



Start with tea at **The Plaza hotel's Palm Court** (758 5th Ave., 212-759-3000; fairmont.com/the-plaza-new-york).

PHOTOGRAPH BY ANDREW SCHWABER; ROCKEFELLER CENTER CHRISTMAS TREE: JEFFREY MAYER/GETTY IMAGES; CARLYLE HOTEL: JEFFREY MAYER/GETTY IMAGES; INDUCHINE: JEFFREY MAYER/GETTY IMAGES; PALM COURT: FAIRMONT

then take a stroll through Bergdorf Goodman (734 Fifth Ave., 212-753-2300; bergdorfgoodman.com). After shopping, order the lobster Napoleón at BG (212-872-8777) on the seventh floor.—**B**

BEST HIPSTER NEW YORK EXPERIENCE

Check out the Brooklyn Flea (7000 Dean St., Brooklyn, brooklynflea.com). There are over 100 vendors who sell a little bit of everything—jewelry, antiques, clothing, and vintage finds.—**M**

Have Forgetmenot (138 Division St., 646-307-3795), an art-filled Chinese lounge with a very diverse menu: tapas, burgers, sandwiches, and great cocktails.—**M**

For dinner, the Chef's Table at Brooklyn Fare (200 Sokolovskaya St., 718-243-0030; brooklynfare.com) is known for exquisite Japanese/French plates by chef Cesar Ramirez. Concierges can make reservations six weeks out.—**B**

Experience the amazing food you find at gastropubs. I Love Chapter One (37 Greenoid Ave., 212-842-9346; chapteronepc.com)—**M**

SHOPPING WITH A PERSONAL TOUCH

FiveStory (18 E. 63rd St., 212-269-1138; fivestorynyc.com) is a hidden gem—an old brownstone with five floors of exclusive, high-end merchandise—for those in the know.—**M**

The Ralph Lauren Flagship (887 Madison Ave., 212-606-2100; ralphlauren.com) is always a beautiful place, and there are personal shoppers.—**B**

Bergdorf Goodman (734 Fifth Ave., 212-753-2300; bergdorfgoodman.com) offers a great personal shopping experience, and it carries a variety of brands that nobody else in the city has.—**M**

Joan Kaufman (212-206-5701; joan-kaufman.com) has connections with the stores. Go with her to Barneys (560 Madison Ave., 212-626-8300; barneys.com), which is very cutting-edge.—**D**

BEST WINTER PERFORMANCES

This season the big shows will be *The Elephant Man* (Booth Theatre, 222 W. 45th St., 212-219-6200; elephantmanbroadway.com), starring Bradley Cooper, and *The River*, starring Hugh Jackman (Circle in the Square Theatre, 1633 Broadway, 212-307-0388; therivernyc.com). It's all about star power.—**M**

The highlight of this theater season will be *The Audience* (Gerald Schoenfeld Theatre, 236 W. 45th St., broadway.com), which opens in February. Helen Mirren will play the Queen.—**B**

The recitals and concerts at St. Bart's Church (325 Park Ave., 212-378-0222; sbarts.org) or at St. Malachy's (219 W. 49th St., 212-489-1340; actorstapal.org) are exquisite.—**D**

MEMORABLE REQUESTS (NOTHING IS TOO OUTRAGEOUS!)

Someone wanted five Santa Claus suits on Christmas Day, when everything was closed. We got them from a prop company in Queens.—**M**

A guest requested the suit James Bond was wearing in the latest *Bond* flick for his wedding. But the suit was specifically made for the film. We got in touch with Brent and had the tailor in Italy remake it for his wedding.—**B**

A guest said, "I'm going to get married in New York City. Can you help me?" I had a day to plan everything.—**D**

I secured a private jet for a guest's impromptu trip to Miami.—**B**

★ ★ ★ Quintessential New York

Begins Falling, The Park Hyatt: "I think a great day would start with brunch at Bagatelle (1 Little W. 12th St., 212-488-2710; bagatellenyc.com), one of the city's fun party brunch spots. From there go to MaMA (171 W. 53rd St., 212-708-3400; mama.org) and have a look at the latest exhibits. In the afternoon stop for a warming cocktail here at the Park Hyatt (153 W. 57th St., 646-774-3234; newyork.park.hyatt.com), then take a nice swim in our glass-windowed indoor pool while watching it snow outside." —**G**



FOR GOOD SPORTS

Chelsea Piers (23rd Street and Hudson River Park, 212-336-6666; chelseapiers.com). There's a huge indoor swimming pool, a diving ledge, putting greens, indoor playground for kids, and genealogy classes. There is something for everyone here.—**M**

Renting bikes (cibike.nyc.com) and riding around the city is always a fun outdoor activity, whether in Central Park or across the Williamsburg Bridge and taking in the views.—**M**

Lessons at Japanese School New York (351 West St., 212-297-1822; newyork.japanese-school.com). If you're looking to do something unusual.—**D**



August 2014

TRAVEL+ LEISURE

WORLD'S BEST AWARDS

THE READER
FAVORITES
HOTELS
RESORTS
CITIES
ISLANDS
CRUISES
AIRLINES
AND
MORE



News from...

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Circulation: 971,922

FACE-OFF

PARTY LIKE A PLUTOCRAT

Two back-to-back social gatherings have grown beyond their roots into celeb-studded extravaganzas. For all you billionaire VIP's, here's how to choose which circus to run away with.



Burning Man
Block Rock
Desert, Nevada,
Aug. 25–Sept. 1

**Mercedes-Benz
Fashion Week**
New York City,
Sept. 4–11

MUST-HAVE ACCESSORIES

Agave margarita machine (better than bartering for a warm beer)

Mophie cell-phone charger; personal assistant

SUBSTANCES OF CHOICE

LSD-laced Smarties

Veuve Clicquot Adderall

HOW TO GET AROUND

Hitch a ride in Elon Musk's electric, rocket-shaped art car

Uber, never mind the surge pricing

VELVET-ROPE CHALLENGE

The Facebook camp, where Mark Zuckerberg might serve you an artisanal grilled-choise sandwich

Dirty French, the new Mario Carbone and Rich Torrisi restaurant at the Ludlow Hotel (ludlowhotel.com)

HOW TO BLEND IN WITH P. DIDDY

Carry a pink parasol

Carry a white parasol

POTENTIAL EMBARRASSMENT

Deemed an impostor for your tricked-out RV

Deemed an impostor by guest-list facial-recognition app

PAST LOOK TO AVOID

Google cofounder Larry Page reportedly strapped inside a skintight silver onesie

Streaker in a golden crown, trench coat, and leopard jockstrap at 2013 Prabal Gurung show

—ERIK JEROME

Winter 2014



News from...

NJFPR
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Circulation: 545,000

CITY 'SCAPES

If you must get away, here are quick and cool guides to cities that never sleep.



Lincoln Center



NYC

As one of the top tourist destinations in the U.S., the Big Apple is a party fever!

DO If you wanna go classic and get doled up, catch *The Nutcracker* at Lincoln Center, a holiday must. Be sure to sip bubbly at intermission! For an unconventional excursion, a trip to the indoor Brook-

lyn Flea and Smorgasburg is an "only in NY" experience. After dark, head to the legendary Copacabana to catch live Latin bands.

STAY The new Ludlow is well located and cozy chic with faux-fur throws, and a killer limestone lobby fireplace—perfect for holiday shopping and delicious beverages. LudlowHotel.com.



Ludlow Hotel



NYC holiday street decor



MIAMI

With a 70 percent Latino population, a trip to the "Magic City" feels like going abroad.

DO Art Basel, one of the world's top art shows (Dec. 4-7), features global artists who'll wow you and the after-parties are can't-miss. For nightlife, A.I.R. is your new South

Beach go-to for live tunes and jackfruit margaritas. Oh yeah, designed by a Studio 54 alum, the lofty space is ideal for dancing, with cozy spots for kissing.

STAY Keep it classy with a rest at the Metropolitan by COMO, Miami Beach, a relaxing "cocoon." Comohotels.com/metropolitaniamiabeach. The spa is world-class, renowned for its rooftop hydrotherapy pool—ideal for combatting those cruds.



Miami Lights



November 2014

ELIZABETH DILLER

SURFACE



ISSUE 113
NOVEMBER 2014

AMERICAN INFLUENCE

News from...

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A new hotel on New York's Lower East Side provides a refuge from the city while embracing the street outside.

*In this column, we ask Ben Pendole, founder of the website *A Hotel Life*, to pick a new hotel that offers the best of hospitality design today.*

BY ANNA KATS

"I do the design-build for all of my projects," says Sam MacPherson, the creative brain behind the Lower East Side's Ludlow Hotel, situated on its eponymous street. Instead of selecting a prestigious architect or interior designer to develop the aesthetic vision for his latest venture, MacPherson—whose other properties include the Bowery, the Jane, and the Maritime hotels—sourced nearly every piece of furniture and decorative detailing himself, only hiring an architect of record to help with construction.

The Ludlow is meant to be a personal homage to the neighborhood's historic identity. "When I started visiting New York in the mid-to-late 1980s, the Lower East Side was

still very much a place people could pioneer, and there was this kind of rock-'n'-roll feel," MacPherson says. To evoke that time and place without succumbing to pastiche, the hotelier avoided period pieces as much as high-design flourishes like iconic furniture—which have little place in a punk-and-poetry milieu. Instead, he designed custom pieces in muted tones with bright details to evoke, as he sees it, a "gritty-but" sensibility. "There's a nostalgia here in terms of the emotions," he says, "but in terms of everything that I used for the interior, it's all pretty contemporary."

Lobby

The hotel's intimate entry vestibule offers MacPherson's most literal representation of the surrounding neighborhood. A Manhattan-shaped oak coffee table with a hand-carved relief of a street map stands near the south wall. "It's the most obvious reminder that we're in Manhattan," MacPherson says. "I wanted to create the feeling of being exactly where you are." An entry corridor with walls covered in quarter-sawn oak panels leads to a mahogany concierge counter, designed by the hotelier and built by John Starke, a craftsman who once made L.M. Pei's furniture. "The Lower East Side feels like a Breton neighborhood," MacPherson says, "so this [design] feels like a good fit."



PHOTOS: ANNE SCHLEIFER



The skybox loft guest room at the Ludlow hotel. (OPPOSITE) A king guest room at the Hotel.

Restaurant and Lounge

Just beyond the concierge desk, the lounge evokes the living room of a local loft. The Ludlow's bar is here, as are the hotel's few pieces of designer furniture: a wavy red leather Non-Stop sofa from de Sede, as well as vintage Milo Baughman couches reupholstered in grey shagreen.

Dirty French, the Ludlow's restaurant, is adjacent to the hotel's entrance. Of the eatery's marble tables and red-and-black booths, MacPherson says, "We tried to take the standard tropes of the French bistro and set them in the New York loft environment." Art dealer Vito Schnabel oversees the selection of art, choosing pieces by local artists, including Bob Colacello's photographs of Andy Warhol; a shield painting by Ron Gorchow; and a French flag painted by Schnabel's father, Julian.

Guest Rooms

The hotel's 114 rooms were appointed with an eye to rustic objects and modern finishes. Marble-topped bistro tables were purchased nearby on the Bowery and lavender velvet chairs were custom-made in North Carolina. All rooms feature a bulbous ceiling lamp—with a blackened brass exterior and gold-tone brass lip—hanging from wooden rafters. The lamps were made in Morocco by local artisans, based

on MacPherson's drawings, while carved bed frames, with tall, thin posts covered in decorative grooves, were made in India of dark local wood. The cream wool bed throws with a brown-green chevron print come from Norway, and the black-and-white wool eggs from Pakistan. "I wanted to have something with a tiny spirit of exoticism while still feeling like New York City," MacPherson says. "When one travels, one wants to be transported a bit."

BEN PUNDOLÉ'S TAKE ON THE LUDLOW HOTEL:

Well, well, well. Another hotel from Sean MacPherson. No real new ideas, no surprises, and smaller rooms than at MacPherson's other hotels. The same New York pretzel feel we've grown accustomed to with the Bowery and the Marlton. The Ludlow's saving grace—actually, there are a few—is that its location is great. Also, the service is unexpectedly friendly and efficient. And its recently opened restaurant, the Dirty French, is damn tasty. Chefs Rich Torrisi and Mario Carbone—who run it with partner Jeff Zalaznick—are super talented. ZZ's Clam Bar in the West Village, which they also operate, happens to be my favorite cocktail bar in the city. The magic continues here at the Ludlow's restaurant—thankfully. *Phew. Sean, good choice.*

FIA!R

December 2014



THE SLEUK RITH INSTITUTE

Designs for the Sleuk Rith Institute - a new institution and genocide memorial in the Cambodian capital Phnom Penh - have been unveiled. The institute designed by none other than Zaha Hadid Architects brings together a museum, research centre, graduate school, document archives and research library. The vision of Youk Chhang, a tireless human rights activist and investigator of the Khmer Rouge atrocities, the Sleuk Rith Institute was founded by Chhang as a focus for reflection, healing and reconciliation as well as an enlightening educational and research facility dedicated to commemorating the lives of the past by building a better future. During the 1970s Youk Chhang at the age of 15, was a prisoner under the Khmer Rouge and members of his family were victims of the regime. Through his Documentation Centre of Cambodia, he has spent more than a decade amassing details of atrocities committed by the former Cambodian regime, The Democratic Kampuchea (DK), which is also known as the Khmer Rouge. Despite the tragic history explored at the institute, Youk Chhang's research led to the very considered brief for a building that promoted reflection and reconciliation, and also inspired and innovated. "Cambodia will never escape its history but it does not need to be enslaved by it. Post-conflict societies have to move on," he says. cambodia.org (Photo credit: Zaha Hadid Architects)

IT'S AN AB KINDA CONCEPT

AB Concept designs stunning W Beijing Chang'an Hotel. The W hotel in Beijing is located on Chang'an Avenue and is mainland China's second W hotel. The hotel exudes a distinctive metropolitan vibe and focuses on cutting-edge design, fashion, and music, whilst importantly staying in keeping with the imposing grandeur of Beijing's past. Indeed, the W Beijing Chang'an Hotel offers guests a rich medley of experiences that capture Beijing's dynamic history, along with its international flavours. AB Concept's principal inspiration when creating the impressive hotel was Tian Yuan Di Fang, a Chinese philosophical tenet that defines heaven as round and the earth as square. As a result, the Living Room lounge features an imperial ceiling in round and square patterns along the wall, lending a sense of regality to the space. The hotel also sports multiple hues, evocative installations, bold lighting and dynamic textures, each dramatically transitioning from one to another. W Beijing Chang'an consists of 340 stylish and spacious guestrooms and suites that follow the hotel's design narrative, combining modern and traditional elements, including superlative views of historic monuments and playful Ming-styled vase cushions. abconcept.net



THE LUDLOW NYC

Immersed in the gritty urban charm of the Lower East Side, The Ludlow Hotel, from hoteliers Sean MacPherson, Ira Druker and Richard Born, captures the vivid history of New York City's iconic neighbourhood, while echoing the area's burgeoning culture, fashion and dining scene. The hotel's Lobby Lounge & Garden, which boasts a distressed limestone fireplace, oversized chandeliers, Moroccan rugs and vintage furniture, is open for daytime lingering and night time cocktails. The lobby bar's cocktail program by Manor Food Group's resident bartender, Thomas Waugh, takes inspiration from the legendary cocktail parlours of Paris and New Orleans as well as spice-driven flavour profiles and provocative twists that nod to the Lower East Side like the Muddy Waters. The 184 guestrooms feature back-and-gold lamps handmade in Morocco, Indo-Portuguese style wooden bed frames, handmade silk floor rugs from India, and petrified wood nightstands from Organic Modernism. The bathrooms, many of which offer unbeatable views thanks to oversized windows, include Red Flower bath products and Mason Martin Margiela bathrobes. ludlowhotel.com (Photo credit: Annie Schlichter)

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NJFPR
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August 2014

n

By Norwegian
August 2014
Issue 20

Still the best
Copenhagen is the
most liveable city
on Earth (again)

Off the menu
What the world's
best chefs eat when
they're not cooking

"A war, not a race"
Behind the scenes
at the infamous
Palio horse race

The world's smelliest food

Why Sweden still loves
surströmming



We won! → Launch of the Year 2013 → British Society of Magazine Editors Awards

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Agenda

Ten things to do around the network



By Paris's coolest pool
The legendary Art Deco Piscine Molitor was where the first bikini was created and where topless bathing became acceptable in the 1930s. After closing in 1989 and becoming a graffitied rave spot, it has been renovated as part of the exclusive Molitor hotel. [@mto.fr](#)



The races
Sunday 24 August is Derby Day at the Drottning Racecourse at the head of the Oslo Fjord. It's the biggest event on the Scandinavian racing calendar, with NOK500,000 going to the winner of the Martti Sveas Memorial race. [@drottning.no](#)

On the Lower East Side
Following almost six years of delays, the Ludlow Hotel in New York is finally accepting bookings. Located in a rescued derelict building, the Ludlow features modishly decorated suites, and "a roughed-up Gallic bistro" called Dirty French. [@ludlowhotel.com](#)



See a Nordic film
From 16-22 August, the sleepy town of Haugesund will come alive for the Norwegian International Film Festival, featuring the annual Amanda Awards, often called the Norwegian Oscars. [@kinofestivalen.no](#)



In a push hostel

In a country as expensive as Switzerland, a new hostel is always welcome news. The Grised Saanenland Youth Hostel, located two hours from Geneva, is eco-friendly and offers locally sourced three-course dinners plus stunning views of the Swiss Alps. [@youthhostel.ch](#)



Food that shines
Ever fancied having the Miles touch? Pick up a can of Food Finish and everything you touch can turn to gold. Sold through Germany's Dell Garage, Food Finish comes in a handy, easy-to-use spray can, and is completely neutral in taste and harmless to eat. [@dell-garage.de](#)



To Berlin

One of the most important contemporary dance events in Europe, Tanz im August, takes place in Berlin from 18-30 August. This year Finnish-born Virve Sutinen is responsible for the programming, which features established performers alongside innovative newcomers. [@tanziAugust.de](#)

To Iceland

There's no better time to head to Námsey, the only inhabited Westman island in Iceland, than the first weekend of August, when you can join over 10,000 revelers for HÖNNÓG (National Festival). Expect big stage concerts, bonfires, vodka and sing-alongs, all in the shadow of a volcano. [@daburn.is](#)



In the early hours

Say goodbye to early-morning, post-club letdown. APM of Zinc is a new central London members' club on the 31st floor of Centre Point. The club opens its doors at 2.30am and serves a four-course, breakfast-inspired menu until 7am. They're also promising some of London's best DJs as a soundtrack to your breakfast. [@zinc.uk.net](#), [@newspectrumnight.co.uk](#)



Greek cuisine

The first museum of Greek cuisine recently opened in a 150-year-old townhouse just behind the central food market in Athens. The admission price includes a half-hour cooking lesson, and there's a courtyard cafe and restaurant showcasing regional Greek dishes. [@gastrohistorymuseum.gr](#)



Winter 2014

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STAR ALLIANCE MEMBER

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THE LUDLOW HOTEL

160 Ludlow Street,
Tel. +1-212-402 1618,
ludlowhotel.com

Die Macher der neuen Herberge an der Lower East Side haben New York schon so manche hippe Herberge besucht, etwa The Bowery oder The Marlon. Das Ludlow hat 104 Zimmer, alle sind mit Holzböden und Industrielaternen versehen, über den Betten legen Lammfelle, die goldschimmernden Hängelampen stammen aus Marokko. Wer hier wohnt, darf morgens in einen Bademantel von Maison Martin Margiela schlüpfen und sich vom Zimmerservice Café au lait und Croissants bringen lassen.

December 2014/January 2015



gotham-magazine.com
NICHE MEDIA HOLDINGS, LLC

LINKED-IN ROYALTY
HOW THE TITLED SET REDISCOVERED THE BIG APPLE

WINTER CITY GUIDE
TOP CONCIERGES OPEN THEIR ADDRESS BOOKS

THE LUXURY REAL ESTATE BOOM
HOW HIGH CAN IT GO? A-LIST INSIDERS TELL ALL

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THE THEORY OF EVERYTHING STAR TALKS ABOUT HIS MOST CHALLENGING ROLE, THE OSCAR BUZZ, AND HIS FAVORITE NY MOMENTS

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John McDermott, a notable New Yorker, stars in Clint Eastwood's new movie, *American Sniper*.

Shop: Burberry London
02076 33 9100, p. 1, 3-7th fl.,
202-407-7100, burberry.com

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As high-end fashion houses focus on sustainability, Loro Piana is right on course.



CITY BEAT

Jake McDormand explores his new dimensions.

ON THE MOVE:

"I was running over the Williamsburg Bridge." (From Manhattan, enter at Clinton and Delancey; in Brooklyn, at Berry Street—and make sure to stay in the pedestrian lanes.)

STAYING IN SHAPE:

"Epitome in SoHo. It's a real little area and I live enough in my apartment that I can run there." 40 Prince St., 212-514-4631; epitome.com

BRUNCH TIME:

"I like Freeman's. My girlfriend, Anaigh [Tipton], lives nearby, so we go a lot. We had brunch there yesterday." 191 Chrysope St., 212-433-0002; freemansrestaurant.com

TAKING IN THE CITY:

"Central Park can't be beat. [In the summer] Anaigh and I explored it to the sun went down and all the fountains came out. It was amazing."

Jake McDormand is part of a Manhattan love story of his own. His costar on the show, actress Anaigh Tipton, is his real-life girlfriend as well.

(Bradley Cooper), the record-holding sniper in US military history (with 160 kills), who served four tours in Iraq. In preparation to play Ryan Job, a fellow SEAL and Kyle's friend, McDormand kept up a correspondence with Job's widow, Kelly, which helped him gain insight into his character's extraordinary determination and willpower. After being blinded by a sniper in Iraq, Job somehow found the strength to comfort fellow soldiers under attack and was even able to walk downstairs to safety. "Even for a second, to be able to portray that level of bravery was such a special thing," says McDormand of the fallen SEAL.

Being cast in the film gave him the chance to collaborate with one of his longtime heroes. "If working with Clint Eastwood isn't on your bucket list as an actor, you should rethink your profession," says McDormand. Making the movie was memorable for another reason as well—he and Cooper attempted "a very truncated version of SEAL boot camp" while filming in Morocco.

McDormand grew up in Dallas, not exactly a movie town, but says his parents were supportive of his acting ambitions. At 16, before he graduated high school, they allowed him to move to L.A., where he filmed a pilot called *Run of the House* for Warner Bros. Television. He quickly found more work, ultimately landing a four-year run in the ABC family drama series *Groed*. But after a decade, L.A. started to lose its allure. "It always felt nomadic," he says, "like a temporary air lock. At any moment you get tossed out to wherever the job takes you." McDormand is hoping to put down more permanent roots in New York. "It's a really great time to be here," he says. He especially loves not being stuck in L.A.'s rush-hour traffic. "I don't miss driving," he admits. "I get excited about my car collecting dust."

Now he just needs to make sure he's armed with a spare set of keys. **G**

A NEW HEARTTHROB

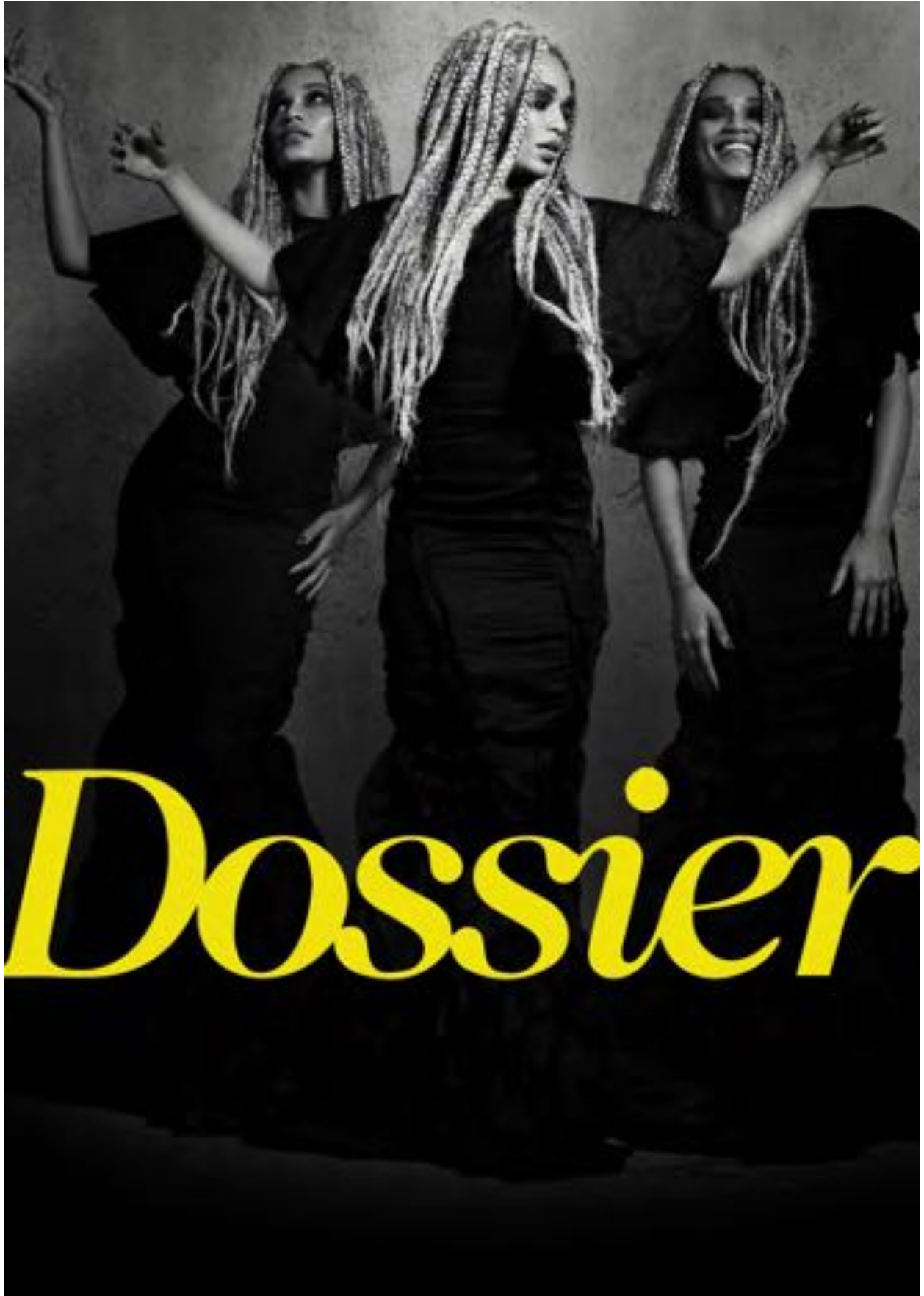
IN CLINT EASTWOOD'S *AMERICAN SNIPER*, JAKE MCDORMAND TAKES ON THE MOST CHALLENGING ROLE OF HIS CAREER.
BY JENNIFER ASHLEY WRIGHT

Jake McDormand is exactly the kind of funny, self-effacing 28-year-old you might expect from his role in *Manhattan Love Story*. A recent transplant to the city, he says that after moving here, like many newbies, "I immediately locked myself out of my apartment [when I had] Chinese food delivered. I was stuck eating it on the stoop." But he's learned to survive by his wits, like any true New Yorker: Shortly after, when he locked himself out on his building's roof, he leapt to the next building to get down its stairwell.

McDormand's talk turns more serious when discussing his new role in Clint Eastwood's *American Sniper*, a film based on Navy SEAL Chris Kyle's autobiography of the same name. The film centers on the military career of Kyle

PHOTOGRAPH BY ANDREA BELLIANI; GROOMING BY JESSIE HARRINGTON FOR EVERETT COLLECTION; COSTUME DESIGNER, BARBARA BRONSTEIN; HAIR, ANDREW MANNING; MAKEUP, ANDREW MANNING; STYLING, ANDREW MANNING; PROP STYLING, ANDREW MANNING; SET DESIGNER, ANDREW MANNING

September 2014



News from...

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HOTELS No 25 INTO THE CITY

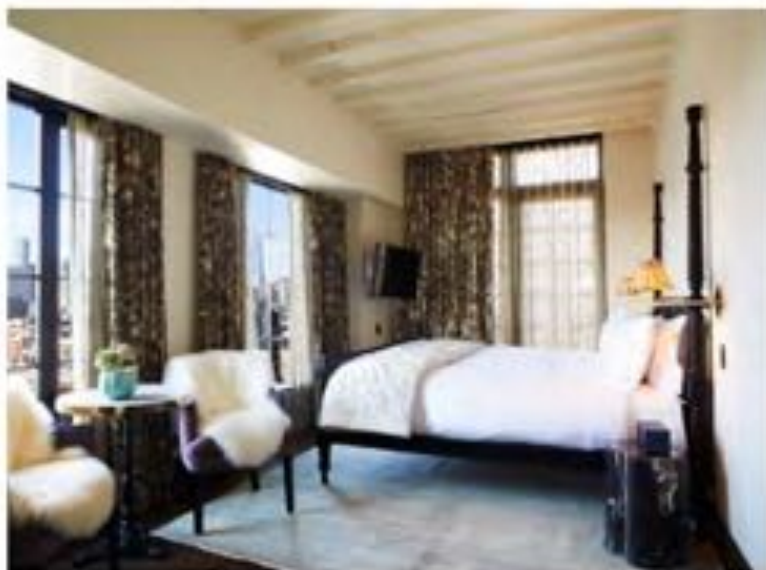
Story by Daniel Scheffler

Like a shot in the arm. Cities work like that, inspiring and driving you forward – requiring scheduled, conscious moments to just breathe and stop to think or reflect. The catalysis that comes with city, metro, metropolis, urban is what makes our planet spin faster and more efficiently. From the overarching and most gravitationally heavy New York, all the

way to smaller but equally powerful cities like Tel Aviv and Buenos Aires the desire to feed on a city and let a city breathe through us makes us human. And it very much electrifies our desires, to say the least. Some of the places to find this energy is right at our fingertips, right this second

The Ludlow, New York

Of course Sean Macpherson, of Marlton and Bowery Hotel fame, is now alongside Ira Drukier and Richard Born making the Lower East Side even cooler. This is that 184-room hotel that doesn't lock out the area's grit, but rather fantasizes along with it. Elegant, but utterly kooky, the hotel will open Dirty French (pepping up French fare) sooner than later and have suites that will make you never leave. www.ludlowhotel.com



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Eats'N'Sleeps

By Jim Lochner

From ancient Mexico to the Jazz Age and beyond, you'll find a mixture of scaffolding, Scandonavia, and skulls.

The Black Ant
blackantnyc.com
60 2nd Avenue
(212) 958-0300



The Black Ant takes its name from the Mexican god Quetzalcoatl, who transformed into a black ant and grew to man the corn and seeds he found in the mountains, forming the basis of Mexican cuisine. Chef Mario Hernandez shares his vision of contemporary Latin cuisine, paired with owner and mixologist Jorge Guzman's handcrafted agave-based cocktails. Hernandez traveled throughout Mexico and Latin America picking up ideas from family recipes and antique techniques used for generations. Tacos are given a twist incorporating unusual meats like cod cheeks and free-range goat. You can also find surprises like *Buñuelos de Pato*, crisp roasted duck dumplings with mole negro and cotija cheese, and the braised rabbit in the *Enchiladas de Conejo*. For dessert the Black Ant Nest with poegrasista panna cotta coated with cacao crumble, vanilla sauce, chocolate truffle, and Granade pop rock gelée will get you in the spirit of the *décor*. Designer Welly Lai combined wood, tile, metal, glass, and a multitude of plants with more offbeat elements like skulls and hand-painted ceramics, stencils, and a mural that keep the ant theme alive. And don't be surprised if chichitanas, dehydrated and imported from Mexico, dust your plate or cocktail.

élan
elanps.com
43 East 30th Street
(646) 689-7905



Chef David Walbeck and co-owner George Simson bring their experience at former downtown mainstay Chantarelle to the Flatiron District. The à la carte dinner menu, rooted in classical French technique, draws inspiration from America and abroad. Sea urchin guacamole and roast rabbit salad make for tasty shared starters and appetizers. For mains, there's everything from grilled mackerel with clam-dashi risotto and yuzu to General Tso's sweetbreads, made with socke, orange, and chilies. Walbeck tips his hat to Chantarelle with a handful of menu items, including the iconic Grilled Seafood Sandwich. The restaurant's full bar (made of concrete) includes clever cocktail names like "M.F.E. Skis a Peach," made with bourbon, peach, and lemon verbena. Andrew Wilkoyan Architects designed the bar space with rich chocolate browns and smoky grays, while the dining room features banquettes, large mirrors, and white brick walls. Two art walls will feature a new installation by an established or emerging artist every six months as well as an homage rooted in classical French technique. Though élan is only open for dinner as of this writing, lunch and brunch service will follow in the coming months.

The Ludlow
ludlowhotel.com
180 Ludlow Street
(212) 432-8888



This new 116-room Lower East Side hotel evokes everything from the area's "Gangs of New York" era to Jewish immigration to the 1980s art and music scene. The hotel occupies a once-derech building that owners Sean MacPherson, Ira Drukler, and Richard Bern rescued when its original developers abandoned it after the financial crash. From its solid brick facade and factory easement windows, steel and glass doors open to sub-paneled walls and marble mosaic floors in the hotel's red-brick entryway. A distressed-limeshade Bretonian dominates the lobby lounge, which also features glass walls leading to the blues-tone-paved back courtyard. The bedrooms feature furniture and artian touches hand-picked by MacPherson, including hardwood floors and handmade silk rugs, artisan-crafted Moroccan pendant lamps, beds Portuguese-style beds, and "tree-trunk" nightstands in petrified wood from Brooklyn's Organic Modernism. Heavy wooden doors help muffle noise and add to a sense of place and history. A "Dockstar" suite with wraparound windows and 100-foot terrace, and "Skybox Loft" with designated sitting area, offers amazing views of New York's bridges and landmarks.

Ace Hotel
acehotel.com/newyork
30 West 39th Street
(212) 679-2020



The Ace Hotel is housed in the former Breslin Hotel, built in 1924. "Diamond Jim" Brady was once a regular; and photographers Alfred Stieglitz and Edward Steichen were neighbors. The hotel's ecosystem of boutiques, dining, cultural events, and thriving bar scene bring new life to the NoMad neighborhood. Roman & Williams designed the hotel with a combination of vintage and custom furnishings and objects, mixing original industrial patinas with felt, wool, and suede. Lobby focal points include an 18-foot laboratory table and a graffiti mural by collage artist Michael Anderson. The library combines a French bakery table, school chairs, and English wing chairs for a unique feel. For the lobby bar, Roman & Williams took the library of a Park Avenue apartment and installed it like a stage set. The rooms were designed with mid-century efficiency in mind—clothes racks instead of closets, constructed from best plumbing pipes with hanging steel boxes; furniture with a collection of new and used records; and full-size vintage Smeg refrigerators, stocked with real food.

FRAME

November / December 2014

In the Big Leagues

Three forces on three continents push the boundaries of hospitality, shaping the industry as they go.

WORDS *Matthew Nord*



Afroditi Krassa
Designer, London

'We spend so much time looking for the right ingredients to bring an idea to life,' says London-based designer Afroditi Krassa, whose hospitality clients include Itsu, Sketch and Heston Blumenthal. Her approach to the design of interiors has seen her practice venture well beyond the physical environment, extending into brand consultancy and product design, all in an attempt to achieve the desired outcome.

Krassa's presentation for the London Design Festival – her first foray into commercial product design – was the AKollection. Her Pentagon pendants and Pleat mirror panels are handmade by artisans 'that were up for the challenge', she says. While designed primarily for the contract and hospitality markets, the collection is also available to the general public. 'The AKollection also gave us a new challenge – and a new space in which to express a specific point of view.'

afrediti.com

The Pleat mirror panel is part of Afroditi Krassa's AKollection.



Photo: Graham & Co.

Mexican hospitality firm Grupo Habita's latest project is Hotel Escondido in Puerto Escondido, Mexico.



Carlos Couturier
Hotelier, Mexico City

The impact that Carlos Couturier, cofounder of Grupo Habita, has had on the global hotel scene is tangible. Fifteen years after opening of Hotel Habita in Mexico City, his ideas on developing and operating small hotels have become some of the industry's more familiar mantras. Together with business partner Moisés Micha, Couturier now operates 13 properties in Mexico and one venue, Hotel Americano, in New York City. An early believer in the power of hotels to reinvent neighbourhoods and generate popular destinations, Couturier broke new ground with Grupo Habita, soon turning every new location into a place worth visiting – from the financial district of Mexico City to an uninhabited patch of cactus-filled coastline in Puerto Escondido.

Although Habita is synonymous with the term 'design hotel', Couturier says that 'design hotels are a thing of the past. Anyone can build a nicely designed hotel, but very few can create a hotel that's got a soul, and not just a pretty face.'

Habita has two projects under way, a property in Guadalajara scheduled for early 2015, followed by one in Chicago, the firm's highly anticipated second entry into the US market. What does Couturier envision for the future? 'What makes a great hotel is the people who stay in it,' he says. 'The hotel of tomorrow is all about the guest.'

gruohabita.mx



Sean MacPherson
Hotelier, New York City

California entrepreneur Sean MacPherson cemented his place into New York's saturated hotel market as the designer and operator of the celebrated Bowery Hotel, a popular East Village hang-out. MacPherson's venues – not only hotels, but the bars, lobbies and restaurants that accompany them – have had a forcible influence on New York social life, boosting his reputation as an outstanding 21st-century hotelier. Credited with making hotel restaurants cool again, he often pulls just as many locals inside as the number of out-of-town guests who stay for dinner – and who inevitably enjoy mixing with the neighbourhood crowd.

MacPherson has been exceptionally busy of late. In 2015 he opened the 107-room Marlon Hotel, whose restaurant and bar quickly became a bustling summertime hotspot. His next venture, the Ludlow, opened in July this year on the Lower East Side. At 187 rooms, it's twice the size of the Bowery Hotel and just a few blocks away – an unsustainable situation for most operators and one perhaps feasible only in the Big Apple.

MacPherson, who still designs each hotel that he operates, says he simply makes spaces that he'd like to hang out in. 'I try to make all my properties feel as if they belong to the neighbourhood,' he says, 'and the Ludlow aims to belong to the Lower East Side.'



The Ludlow has 187 rooms and is just a few blocks from the California entrepreneur's still-in-demand Bowery Hotel.



Lobby Bar, a feature of the Ludlow Hotel in New York City, highlights Sean MacPherson's largest project to date.

'Anyone can build a nicely designed hotel, but very few can create a hotel that's got soul, and not just a pretty face'

CARLOS COUTURIER



Photo: Tobias Rosenthal

— TRENDING —

Magnify the Mood

The days of bartenders simply pouring drinks and restaurants modestly plating up food are gone. People want more than just basic services: they want an experience. Maurice Montjans' use of mirrored ceilings, clear glass and foliage-covered walls at Skunk and Relax, a Dutch coffee shop in Sittard, adds to guests' high by giving them the illusion of wandering through a field of grass. At Circus in London, a cabaret restaurant and cocktail bar by Tom Dixon, both interior and staff heighten an experience in which tables function as stages and waiters double as performers. — EM

At Dutch coffee shop Skunk and Relax, Maurice Montjans gives visitors the illusion of wandering through a field of grass.

DIE NEUE MODE macht das Leben bunter!

New York, 12 Uhr mittags: Unser Modeteam ist mit sechs (!) Koffern voller leuchtender Herbstlooks in Manhattan unterwegs – bei 30 Grad Hitze. Die Stimmung? Super! Dass das während der ganzen Produktion so bleibt, lag nicht nur an den Gute-Laune-Farben der Trendteile (Knallrot, Royalblau und Pink). Die New Yorker Crew gab unseren Kolleginnen auch charmante Geheimtipps, z. B. das Frühstückscafé „The Butcher’s Daughter“ (19 Kenmare Street). Es liegt im Viertel Nolita, das unser Model **Nana Feist** (die eigentlich aus Köln kommt, aber seit fünf Jahren in New York lebt) besonders liebt. Modechefin **Jana Gutschke** verriet: „Am Abend haben wir mit ‚Tom Collins‘ auf den Tag angestoßen: ein Cocktail, der gerade ein Revival erlebt und aus Gin, Zitronensaft und Zucker besteht – herrlich erfrischend.“ Das Ergebnis ihrer Produktion finden Sie ab Seite 26. Ich garantiere: Sie bekommen sofort gute Laune. Aus diesem Grund möchte ich Ihnen ebenfalls die Geschichte ab Seite 60 ans Herz legen: mit Wohlfühl-Tipps für jeden Tag. Viel Spaß beim Lesen!



Coco Felger, stellvertretende Oberredakteurin



Modetrio: Fotografin **Danja Frisch**, Modedirektorin **Kathrin Zanker** und Produzentin **Audrey Jansch**



Schattenspendler **Ruganuchim**: Auf der 5th Avenue wird Model **Nana Feist** geschminkt



Mittagspause in **Waterhole**: ein kaltes Bier auf Kölden mit **Wokelische**, **Stadtkammer** und **Klimaschleife** (daher auch die langen Ärmel)



Feststimm: **Moderatorin Jana Gutschke** (rechts) mit Produzentin **Audrey Jansch** über **Wohl „The Butler“** im **East Village**



AB JETZT GIBT ES MAKING-OF-EINBLICKE!
 Diese Film und Backstage-Insider zu dieser Modeproduktion stellen Sie auch unter freundin.de/making-of-ny-ny-ny

NEUER SCHWUNG

Wie kann ein Outfit mit starken kräftigen Tönen bestmöglichst? Indem man auf Muster glibberig verzichtet und den Farbmix mit Accessoires in Weiß händigt – wie hier mit den Hingeligen Stoffriemen. **Daunenjacke mit asymmetrischem Zip von Mofinger, um 240 Euro. Falttasche in Leuchtblau von Vila, um 60 Euro. Basso Stiefel mit halb transparenten Stoffstreifen von Medaerie, um 70 Euro. 1/2-Hose mit Biegelatzen von René Luzzati, um 130 Euro. Tülltopf Milla von Jherik, um 30 Euro. Leder-Boots mit Silberaufsatz von Buffalo, um 130 Euro.**

HOTEL-TIPP

Unsere Fotostrecke entstand in New York. Lust auf einen Trip bekommen? Das freizeithotel-Modellteam übernachtete im neuen Hotel „The Ludlow“ auf der Lower East Side – und wir fragten: **52 ab 200 Euro, ludlowhotel.com.**

GRAZIA

September 11, 2014

GRAZIA REISE

**GRAZIA
HOTSPOT**

NEW YORK

NICHT ZU HEISS, NICHT ZU KALT -
JETZT IST DIE PERFEKTE ZEIT FÜR
EINEN BIG-APPLE-TRIP! OBWOHL,
EIGENTLICH IST DIE PULSIERENDE
STADT VON JANUAR BIS DEZEMBER
THE PLACE TO BE...



INSIDERTIPPS FÜR DIE
COOLSTE CITY DER WELT

In den ultimativen New York-Gewinn kommt man nur, wenn man weiß, wo man die angesagtesten Klamotten shoppt, den schönsten Ausblick auf die Skyline hat und abends die lockerste Margarita kriegst. Boris Entrup, Nationaler Make-up-Artist Maybelline New York, kennt den Big Apple wie seine Westentasche, besonders seine Lieblings-Hood Lower Manhattan. In GRAZIA verrät er seine NYC-Highlights - vom Pop-up-Store bis zum best Mexican food in town...



Ein Summer über die 5th Avenue gehört zum Pflichtprogramm bei jedem New-York-Besuch



Kennt die tollen Ecken in NYC? Boris Entrup, Deutschlands bekanntester Make-up-Artist

1 Les, shopper! Die Atmosphäre im Strand Book Store (525 Broadway) ist einzigartig. Hier stöbere ich gerne in gebrauchten Büchern, man entdeckt Raritäten, die sonst nirgendwo zu finden sind.

2 In der Elizabeth Street mit ihren szenischen Läden sieht man, was aus den Laufstegtrends wirklich gemacht wird, hier findet Street-Style statt - eine super Inspiration, auch für neue Make-up-Looks!





3 Im Restaurant Feast lädt man sich fast wie bei einer amerikanischen Dinnerparty hier sitzt man an ganz langen Holztischen gemütlich zusammen. Sehr gutes Seafood und köstliche Hot pot available vom 4 Im La Esplanade war ich 2000 das erste Mal, seitdem gehe ich regelmäßig hin. Für mich ist der Laden die beste Adresse der Stadt für authentisches mexikanisches Essen und gute Margaritas. Ein Garant für einen lustigen Abend! esplanenyc.com.

5 Willkommen zu Hause! Das im Juni eröffnete Hotel Ludlow versteht sich als Wohnkomplex der Lower East Side. Wasan? Na, schauen Sie sich doch mal diese superkuschelige Zimmer an! Ab ca. 250 € im DZ. ludlowhotel.com
6 Fast schon kulturbündig: das coole Boutique-Hotel The Standard im East Village. Ab ca. 340 € im DZ. standardhotel.com.



In NYC gibt's Kunst im Überfluss!



9 Einer meiner Lieblingsspots, um zeitgenössische Kunst anzuschauen, ist das New Museum an der Bowery Street. Dort finden nicht nur gute Ausstellungen statt, auch das Gebäude von den japanischen Architekten Kazuyo Sejima und Ryue Nishizawa ist immer wieder sehenswert. newmuseum.org

7 Unbedingt reinschauen: Der Food-Pop-up-Store in SoHo (22 Greene Street) hat noch bis Jahresende geöffnet.
8 Gute Adresse für 'ne Marke: der Essie-Flagship-Store. www.essieusa.com

NICHT VERPASSEN!

11-11-11 SPITZENANSICHT NYC von oben schaut man sich am besten vom Rockefeller Center an. Der Blick vom Observationdeck Top of the Rock ist der absolute Kracher! rockefellercenter.com

11-11-11 LIEBLINGSCAFÉ Ein echter Wohlfühlort ist das Café Greene (242 Mohr Street). Hier trifft man sich zum Frühstück oder lockeren Lunch. Eine unaußergewöhnliche Location mit feinem Organic Food!

11-11-11 EXCLUSIVE CLUB Im legendären Boom Boom Room (540 Washington Street) finden die angesagtesten Partys statt. Und der Blick vom 15. Stock über die Skyline, den man bei einem Drink genießt, ist sensationell. standardhotel.com

FOTOS: IRENE FURZBERGER/ALAMY.COM, DEUTSCHLAND WAGEN, MIKE SCHNEIDER/COURTESY OF THE BUREAU OF REAL ESTATE, SCHNAPSHOTS, DEREK MANNING, GARY WITZEL, LAM

GOTHAM

September 2014

TASTE Spotlight



FROM LEFT: Mado Carbone, Jeff Zalaznick, and Rich Torrisi partner with Sean MacPherson at the Ludlow.

French Twists

bon
appetit

FOODIES ARE TALKING DIRTY FRENCH, SEAN MACPHERSON'S NEW LUDLOW BISTRO.

We're already huge Margaux fans, so we're excited to see hotelier Sean MacPherson's latest venture, Dirty French, debuting in his recently opened Ludlow hotel. For this restaurant, MacPherson teamed up with Rich Torrisi, Mario Carbone, and Jeff Zalaznick, the brains behind such culinary hot spots as Carbone, Farm, and ZZ's Clam Bar. With Dirty French, Torrisi and Carbone are moving away from their praised Italian-American style of cooking to create what *The New York Times* calls a "roughed-up Gallic bistro." The menu, according to Torrisi, is inspired by his training in classical French cooking. We're not quite sure what "roughed-up French" means (the treatment of François Hollande's love affairs in *Le Monde*?), but we certainly like the sound of the dishes: roast chicken served with a side of crepes, and carpaccio with apricots and goat cheese. Sounds like they're trying to put anything you've tasted in Provence to shame. Before heading to Dirty French, stop by the Lobby Bar, also under the direction of Torrisi, Carbone, and Zalaznick, for some intriguing cocktail combos, like the Ludlow Gimlet, made with gin and Crème d'Abricot liqueur, and the Grand Prix, a blend of Japanese whiskey and coconut vermouth. 100 Ludlow St., 212-432-1818; ludlowhotel.com ~JENNIFER ASHLEY WRIGHT

— cheers! — SIPS AND SNAPS

During Fashion Week, Manhattan's glitterati aren't content to see and be seen; they demand to be photographed, too. So we're expecting tout le monde to flock to Leonora, shutterbug Patrick McMullan's newest outpost in the heart of Chelsea. The semiprivate lounge will be offering a signature cocktail called The Leonora, a mix of vodka, Aperol, honey syrup, and grapefruit juice topped with a prosecco float. For décor, the exposed brick walls will be covered with snaps from McMullan. Get there quickly, and maybe you'll be featured in some. 525 W. 29th St., 212-594-6000; theleonora.com ~JW



Just in time for Fashion Week, the Leonora's new cocktail (above) mixes vodka, Aperol, and prosecco.

stylish lites

MCNALLY'S LATEST

You can finally stop mourning Pulino's. Cherche Mid, a Keith McNally French-style bistro, has opened in its old space with a menu of brasserie favorites, like frogs legs with green-garlic velouté, steak tartare, and pot de fromage. But McNally can always be counted on to give a new spin to the tried-and-true. Chefs Shane McInride and Daniel Parilla have included such items as Hamachi Crudo, and mussels in basil broth with broccolini and lemon confit. Don't overlook American favorites on the menu—word on the street is that the prime rib burger rivals the one at Minetta Tavern. And, like every McNally restaurant, the atmosphere is laid-back but stylish, and the music is kept low enough to allow for easy conversation. You'll want to linger over that café noisette for hours. 282 Bowery, 212-226-3055; cherchemid.com ~JW

Cherche Mid's Hamachi Crudo.



BIRDS & BUBBLES

THOSE WHO LOVE CITY GRIT CHEF SARAH SIMMONS'S INVENTIVE TAKE on country cuisine can rejoice—she's opening a stand-alone restaurant called Birds & Bubbles, offering "elevated Southern dishes" with a focus on fried chicken and Champagne—two of our favorite things. They also promise to have "an amazing list of wines, craft beers, and cocktails coming from the bar," for the non-bubbly crowd. Expect grits, collard greens, and other Southern specialties whipped up with Simmons's usual flair. 100 Forsyth St. ~JW

News from...

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田野與都會的邂逅

以瑞典永續發展的 Dierheim Farm 為名，Dierheim Restaurant 使用的食材包括家裏蔬菜、雞蛋、奶油等，大多取自該農場。業主 Morten Sobberg 和 Min Ye 同時經營位於曼哈頓西村的餐廳與參與農場工作，農場生產的項目決定菜單的內容，遠遠超乎「從農場到餐桌 (farm-to-table)」的概念。「身為餐廳業者，我們覺得參與以這樣高產量永續發展社會責任，建立這個農場餐廳正是我們執行理念的方法。」餐廳空間更是引人入勝，將自然環境的綠意融入當代簡約的線條裡。「我們希望餐廳是都市農場學習創新的空間，而不只是商業建築的設計。」 www.dierheimnyc.com/restaurant



NEW YORK

重現下東城風貌

才開幕的 The Ludlow 無疑是今夏最受矚目的飯店。位於曼哈頓下東城區，由三位紐約飯店業子：Sean MacPherson、Isa Druker 和 Richard Bom 共同打造的空間，重現了此處的悠久歷史、優雅、舒適，以及好品味的藝術。可說是 The Ludlow 的最佳寫照。在「紐約風采」時代，猶太人歷史到八〇年代的經濟繁榮場景，將這將紐約過去的藝術文化融合當代的時尚藝術，打造出一無二、奢華又別具特性的 184 間客房。高雅的當代設計燈具與傢俱系統、鑲嵌玻璃的落地窗、安插 1920 年代的藝術裝飾海報，以及以黑、金、紫為主的奢華色彩，描畫設計旅館的美好。正如同《紐約時報》所盛讚的：「The Ludlow 體現了純然的紐約風格，又奢華又優雅，還帶點難以忽視的藝術情調。」 ludlowhotel.com



現代藝術畫廊、藝術館、獨立空間、Dierheim Restaurant - The Ludlow - Neue Galerie New York



展動群像

紐約 Neue Galerie 即將於秋季展出奧地利表現主義畫家席勒 (Egon Schiele) 的肖像畫展覽。雖然他這樣的人生只維持了短短 28 年，但他劃時代的前衛性作風，早已成為 20 世紀最重要的畫家之一。身為克林姆的頂流弟子，他以獨具特性的繪畫風格、不尋常的色彩使用、流瀉的身體比例和大膽濃烈情色的特質，將人性的真實揭露無遺，卻也成為同年代最受爭議的畫家。本屆強調於席勒繪製過的肖像畫，包含自畫像、家庭成員、同時代的藝術家、愛人們和異色創作。這些席勒筆下的人物，釋放了傳統肖像畫的包袱，以驚恐的神情、扭曲的肢體和冷酷的線條，傳達出生而為人的悲喜與慾望。展覽從 10 月 9 日至隔年 1 月 10 日。 www.neuegalerie.org



October 2014



[シュプール]
http://topplus.jp/spur/

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付録



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マッドロー ニューヨークシティ

The Ludlow New York City

ロウワーイーストサイドの新名所

旧都の店「カッツ・デリカデッセ」からもすぐのラドロー・ストリートに、今年夏、スタイリッシュなホテルが登場。世界中のおしゃれなトラベラーの間で、瞬く間に話題に。その理由は内装にあり。ロウワーイーストサイドには、バーやカフェがあふれているので、ホテルでもパンプアップしたい人には最高。1階のラウンジから眺める夜景も素晴らしい。

【お宝】

●100 Ludlow St.
電話: 402-1000
ウェブ: www.ludlowhotel.com
MAP 8-14



- ▲ バスルームからマンハッタンが一望できる部屋も！ 1階のラウンジの夜景も最高
- バスルームは、メソッド・マルティン・マルティンがデザインしたものが美しい
- インテリアはシンプルだが、ディテールにこだわったデザインが感じられる

マッドロー ニューヨーク

The Marilton Hotel

グリニッチセレッツの「大人の隠れ家」

この「ラドロー」も手がけるホテルのチェーン「マタファーン」だが、歴史的な建物を改装して2015年にオープンした。ダウンタウンといえど、静かなので落ち着いた雰囲気。内装は、戦後のワグナー。壁には壁紙に保護されたラウンジに「赤ちゃん」と題して大人たちが集う。レストランではアラブ風がおすすめです。

【お宝】

●80 West 20th St.
電話: 212-213-0100
ウェブ: www.marilton.com
MAP 8-14



- ロビーとラウンジは、静かなので朝にゆっくりと過ごすのに最適
- ▲ エスプレッソバーは、朝7時から、夜1時まで営業。ホテルに滞在しているゲストも嬉しい
- スイートは予約可能。この部屋も予約可能だとかなりコンパクトな作り

パークハイアット ニューヨーク

Park Hyatt New York

マンハッタンでラグジュアリーを極める

今年夏にオープンしたばかりのパークハイアットは、カーネギーホールやセントラルパークにも近い。ミッドタウンの高級高級ホテル。建物の「ノーベル賞」プロゾカ一賞受賞。クリスチャン・ド・ボルゲン・バルラックデザインを手がけ、NYの歴史に新たな注目を集め、広々とした空間で、最高の贅沢な時間を過ごしてみよう。

【お宝】

●150 West 57th St.
電話: 212-774-1234
ウェブ: www.park.hyatt.com
MAP 8-14



- 2階は豪華なラウンジ。この部屋はスイートルーム。NYのホテルの中で、かなり広い
- ほとんどの部屋の窓は、天幕から見える天幕。まるで天幕に浮かぶような
- プールは2階の「パークハイアット」に設置する。パークハイアットのアウトドアプールに比べて開放感もあり

August 2014



News from...

NJFPR
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Circulation: 75,000

The Trendy 10

Whether it's a quick jaunt to Savannah or a memorable escape to St. Lucia, *JEZ* has you covered with this season's hottest just-opened and soon-to-open hotels.

by Andi Kim

The Ludlow

This newly opened Lower East Side hot spot embodies its neighborhood's rich history, from the Gangs of New York-era to the 1960s when it was the nerve center of music and art. The hotel's luxurious oak-paneled interiors feature eclectic antiques and handmade silk rugs (all handpicked by owner Sean MacPetersen), and most rooms feature balconies and terraces with stunning views of Manhattan's bridges. The LEI's current incarnation as a restaurant and bar scene informs The Ludlow's plans. It will bring Dirty French, its own trendy eatery, to the 'hood this month. Rates from \$295. ludlowhotel.com

Four Seasons Resort Orlando at Walt Disney World Resort

As is to be expected of a Four Seasons, this property (opening this month) offers the utmost in luxury, along with a spa, golf course, 5-acre water park (as if being next door to Disney World wasn't enough) and five restaurants. The standard guest rooms offer the largest square footage in Orlando, and, with many of them boasting stunning views of the Magic Kingdom and its nightly fireworks display, this could very well be the happiest hotel on Earth! Rates from \$645. fourseasons.com/orlando, #four Orlando

Aloft Tampa Downtown

We're more affordable, younger sister, Aloft opened on the Riverwalk in Downtown Tampa last month, offering visitors an insanely fun, unpretentious lodging option. There's a 24-hour re-fuel lobby snack pantry, a trendy w/xyz bar and a tennis lounge to meet and greet like-minded hotel guests (and, chances are, you'll get to mingle with some pretty cool locals too). Rates from \$179. starwoodhotels.com/alofthotels, #alofthotels



Soho House, Chicago

Opening this month and located in a former bellini factory in Chicago's oh-so-cool West Loop, this hotel's design combines industrial chic with a gallery-worthy array of curated art. While you don't have to be a member to stay at this swank spot, don't be surprised to find Chicago's key creatives and intellectuals hanging here. There are only 40 elegantly appointed and spacious rooms, and two sister Pizza East and Chicken Shop, which will be open to members and non-members alike. (The superexclusive Alibi Bar, on the other hand, will not, just in case you were hoping to stay incognito like Al Capone.) Rates from \$300. sohohousechicago.com, #sohohouse



Le Meridien New Orleans

NOLA is about to get its very own dose of French luxury with this Canal Street outpost (just blocks from the French Quarter). The famed brand's recent MO has been to engage guests with the local art scene. That means access to affiliated contemporary cultural centers in the city and a Hub lobby concept where curated, contemporary artwork sets the mood and where you'll regularly find the city's artists exchanging notes. Opening winter 2014, rates from \$239. lemeridienneworleans.com, #lemeridienola

The Erico Hotel

Georgia's first Kimpton Hotel opened its well-crafted doors onto Savannah's Washington Square in May. The interior design of the property captures the spirit of its historical context (the building itself was home to a livery stable and Savannah's first Coca-Cola bottling plant), and its ground floor even features a lush secret garden courtyard. Private bills are complimentary, and pets are welcome as long as they can fit through the door. Rates from \$239. ericohotel.com, #kimpton

The Westin Jekyll Island

This beachfront property is single-handedly reinvigorating Jekyll Island and turning it into a worthy option for quick Atlanta weekend getaways. There's an adorable beachfront village, complete with new restaurants, shops and bars, all built over the footprint of old, outlived spaces. The resort's own restaurant, the Reserve, features an extensive wine list, steaks and local seafood. An open-air rooftop bar offers sweeping Atlantic views. Opening December, rates from \$199. westinjekyllisland.com



Capella Marigot Bay Resort and Marina

After an extensive renovation, this St. Lucia resort is opening as an ultra-luxe Capella. Well-appointed guest accommodations include garden suites (each one has its own private garden) as well as one- and two-bedroom villas. A rum cave, where guests can sip vintage rum from all Caribbean islands, adds to the one-of-a-kind cool factor, as does the Anrigo Spa, where treatment rooms are treehouses. Opening September, rates from \$450 (low season) and \$650 (high season). capellahotel.com/sant Lucia, #capellastlucia



The Miami Beach Edition

Seventeen years ago, hotel and nightclub maverick Ian Schrager brought Miami the Delano, a game-changing boutique hotel that single-handedly rejuvenated the city's social scene. Now, Schrager is at it again with this multibillion-dollar resort that boasts rooms, suites, bungalows and poolside cabanas; an entertainment floor with a bowling alley, ice rink and nightclub; a restaurant by Jean-Georges Vongerichten and the only beach-facing lobby bar in Miami. As if that wasn't enough, there's even an outdoor beachside movie theater to add to the offerings that may very well cause sensory overload. Popcorn and pizza crioladas, anyone? Opening November, rates from \$429. editionhotels.marriott.com/miami/beach

ELS Las Vegas

This month the hottest party in Vegas will be at the 1,600-room ELS mega-resort. Along with reefs like the Katana designed by Philippe Starck and Sanaar Meat by José Andrés (which lives in neighboring L.A.) there are three extensive nightclubs, including The Sayers Club, LIFE and Fossil. There's also a full-fledged Cat Spa and a 10,000-square-foot Fred Segal retail experience, where you can fetch that perfect party outfit. Rates from \$172. elshotel.com/lasvegas, #elbecollection

The New York Times

July 2, 2014

Dining

The New York Times

Off the Menu | FLORENCE FABRICANT

HEADLINER Grand Banks

This seasonal raw bar and casual deck-side restaurant will be aboard the Sherman Zwicker, at right, a 142-foot wooden fishing schooner docked at Hudson River Park Pier 25. The tall ship, built in 1942, has been restored and offers programs in ecology, New York Harbor history and seafood sustainability. It is run by the non-profit Maritime Foundation, an educational group. Mark Firth, who was a founder of Diner and Marlow & Sons, is running the restaurant. The raw bar features a selection of East and West Coast oysters, plus light food like lobster rolls, crudo, heirloom tomato salad and sides like hush puppies. The food and cocktail menus change daily. (Opens Thursday): Pier 25, Hudson River Park at North Moore Street, 212-950-3390, grandbanks.org.



KARSTEN MORAN FOR THE NEW YORK TIMES

OPENING

Bar Chuko Chuko's new sibling across the street is an izakaya serving drink-friendly bites like yakitori, pickle plates and barbecue-style wings. There are several ramen bowls, too: 565 Vanderbilt Avenue (Pacific Street), Prospect Heights, Brooklyn; 347-425-9570; barchuko.com.

Dirty French This restaurant won't open until August, but the bar, with outdoor seating, has started serving drinks. It is run by the owners of Carbone and Parm: Ludlow Hotel, 180 Ludlow Street (Delancey Street), 212-432-1818, majorfood.com.

Jeni's Splendid Ice Creams The Columbus, Ohio, company will station a cart for cones and cups in

Gotham West Market through September, with free ice cream from 7 to 11 p.m. on Wednesday for the opening; 600 11th Avenue (44th Street), jenis.com.

Mexicue Kitchen and Bar This Mexican barbecue specialist that started with a taco truck has opened its first full-service restaurant near Times Square, a compact, rough-hewed spot that has a

bar. Another one is coming to the NoMad (Fifth Avenue and 27th Street) in the fall. The trucks roll out now only for special events and catering: 1440 Broadway (entrance on 40th Street), 212-302-0355, mexicue.com.

LOOKING AHEAD

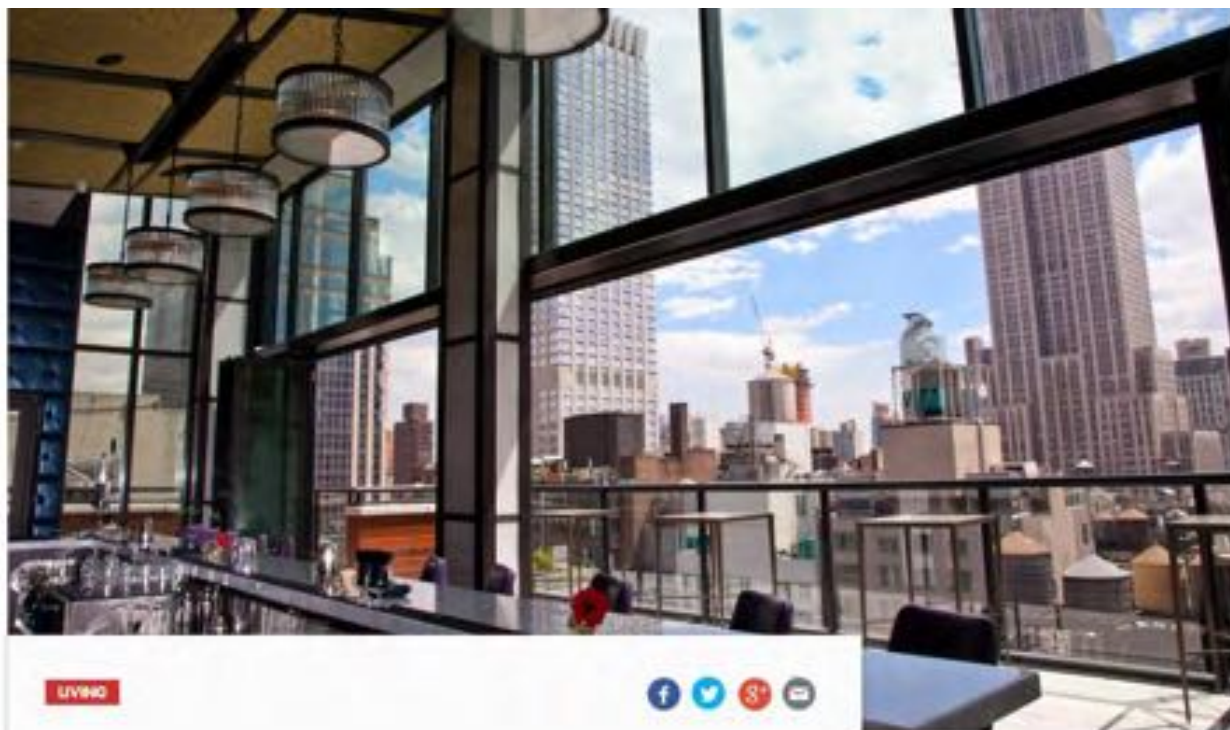
Charlie Palmer Steak Until now, the New York-based chef and res-

News from...

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LIVING



5 new outdoor hotel bars in NYC to toast summer's end

By Chris Bunting

August 14, 2014 | 12:46pm

Can you imagine the ensuing body count when the concept of boozing on roofs was first introduced? Had to have been like 16 accidental plunges per minute during happy hour in this city, alone — just shocking carnage.

Luckily, some Steve Jobs-level genius came along and invented handrails and everything became right in the world.

Here are the five best new hotel bars (cuz they're in such short supply) — mostly rooftop, but a few street-level ones for you acrophobic alkie, too — to safely-however-sloppily toast the summer that was.

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12,722,117 unique
monthly visitors

Lobby Lounge & Garden, Ludlow Hotel



Speaking of keeping your feet squarely on the ground, it'll only feel like the air's thinner at newly soft-opened Ludlow's indoor/outdoor lobby bar (a Mario Carbone, Rich Torrisi and Jeff Zalaznick production) after downing a few of fear-the-bearded Thomas Waugh's — he of ZZ's Clam Bar fame — specialized cocktails.

The "Grand Prix" is headlined by Japanese whiskey; the Montecristo brings things back, Gaelic whiskey-style.

Info: ludlowhotel.com



September 2, 2014

Where To Eat, Unwind and Caffeinate Downtown During New York Fashion Week

FOOD, WOMEN'S FASHION | By KARI MOLVAR | SEPTEMBER 2, 2014 1:30 PM



The dining area at Tutto il Giorno TriBeCa, the newest offshoot of Gabby Karan and Gianpaolo DeFelice's Hamptons favorite. Luca Sabini, courtesy of Tutto il Giorno TriBeCa

New York Fashion Week unofficially kicks off tomorrow. And since the shows have become decentralized in recent seasons — with many marquee events now taking place in lower Manhattan — trekking between runway presentations and store openings also provides ample opportunity to explore what's new on the downtown food scene. With this in mind, we rounded up the best spots below 14th Street to find the perfect croissant (hint: it's in an arcade), drink a flat white, slurp oysters atop the deck of a 142-foot schooner, enjoy an al fresco cocktail or savor a breakfast sandwich after midnight.

News from...

NJFPR
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29,426,000 unique
monthly visitors

Tutto Il Giorno TriBeCa

Anyone craving truly authentic paccheri ragù or fire-roasted branzino in Southampton or Sag Harbor knows to head to **Tutto Il Giorno**. Now, the Italian favorite — owned by Gabby Karan and her chef husband Gianpaolo DeFelice — is opening a third location in Manhattan. “Opening in New York was a natural evolution for us,” Karan says. “We live in New York, I grew up here — it’s part of who I am.” Located on Franklin Street in TriBeCa, the restaurant offers many of the originals’ signature dishes, executed by chef Agostino Petrosino. Yet the interior is a departure from the eclectic, beach-cottage atmosphere of its sister locations. “It’s pure and simple with tall ceilings and raw cement walls,” says Karan, who worked with the architect Francis D’Haene of D’Apostrophe Design to transform the loft-like setting. She also relied on input from her mother, Donna Karan, whose **Urban Zen** store provided objects, from Balinese pottery to the Haitian artist Karine ‘Cookie’ Villard’s custom 23-foot crystal chandelier. “She was a huge influence in the design,” Karan says. Artwork from her late father, the sculptor and painter Stephan Weiss, is on display as well. The best seat in the house might be at the long communal table, which Karan borrowed from her mother’s house in East Hampton. “It has the perfect gray patina,” she says. “I used to take clothes, now I take furniture!”

114 Franklin Street, tuttoilgiorno.com

Arcade Bakery

Tucked away in the arcade of a TriBeCa building, this French-inspired bakery from Roger Gural (an alum of Bouley and Bouchon) has been a quiet neighborhood favorite since it opened last spring. The bread is particularly stellar, as are the flaky almond croissants, sugar brioche and flatbread pizzas (made to order from 12 to 2 p.m.). Grab your bites to go, or if you have a few minutes to spare between shows, perch at the wooden fold-down tables.

220 Church Street



The hotelier Sean Macpherson shows T his newest property, the Ludlow, and reminisces about New York's Lower East Side in the 1980s.



Ludlow Hotel

The third in a string of downtown hotels from Sean MacPherson (The Jane, Bowery Hotel), this 184-room property cultivates a casual elegance with sheepskin throws and handmade silk rugs strewn about. The Lobby Bar is especially cozy, with low-slung leather chairs, carved wood tables, geometric pendant lamps and a wall of industrial windows opening to an outdoor courtyard. For dinner, nab a seat at Dirty French, the hotel's buzzy new Gallic bistro from the masters behind Parm and Carbone.

180 Ludlow Street, ludlowhotel.com

Egg Shop

Dedicated to the art of the egg sandwich, this recently opened spot serves up delightful twists on the breakfast staple — all made with organic and locally sourced ingredients — all day and until 1 a.m. on the weekends. The Fish Out of Water features smoked salmon, pickled egg, fresh dill and caperberry mustard on rye, while the El Camino dishes out a poached egg, avocado, carnitas, fried tortilla and cilantro in a bowl (hold the bread). Not in the mood for eggs? Consider the French toast with fresh berries and cream or a bowl of sea-salt-infused yogurt topped with seasonal fruit and Brooklyn-made granola.

151 Elizabeth Street, eggshopnyc.com



Egg Shop's Fish Out of Water sandwich, with smoked salmon and pickled eggs. All Shepherd

Grand Banks

After shows at Chelsea Piers, head to this **floating oyster bar** on a restored 142-foot wooden sailboat docked at Pier 25. The freshly shucked mollusks, pulled from waters near and far, can be topped with red-wine or cucumber-coriander mignonettes and enjoyed with small plates (Maine lobster rolls, wild striped bass ceviche) and tasty tipples, all while enjoying the salty breezes and views of the Hudson River. No reservations.

Pier 25, Hudson River Park, grandbanks.org

The Greek TriBeCa

With its rustic atmosphere — wooden beams, weathered leather, strung lanterns — this intimate taverna takes old-world Greek cuisine up a notch with impeccably fresh seasonal ingredients. Standouts include the village Greek salad and savory Mousaka with tender minced beef topped with béchamel. Also noteworthy: an array of wines sourced from Greek vineyards. Split a bottle with friends, throw in some meze and settle in for a lively dinner.

458 Greenwich Street, thegreektribeca.com