

# Bespoke. Concierge

NEW YORK

FALL 2014

50+

## WAYS TO SEE THE CITY

TOP CONCIERGES  
SHARE EXCLUSIVE TIPS  
ON WHERE TO SHOP,  
DINE, STAY AND PLAY

### NEIGHBORHOOD SPOTLIGHT

TRENDING IN  
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### SAVOR THE CITY

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# Experience New York

Maybe you've been here before. Perhaps it was only once, or maybe scores of times. You came with an enthusiasm to visit all the best places, to dine at amazing restaurants, to check out the newest nightspots, see the must-see sites and do the must-do things.

But what stayed with you most is that one unforgettable experience that opened your eyes to an entirely different side of the city. It was that one thing—be it a lounge, hotel, music venue or an off-the-beaten path excursion—that made you aware of what was possible in New York and just waiting to be discovered.

No matter how frequent your visits here, no matter how besotted you are with this city, it's impossible to truly know it and keep up with the ever-changing nuances. Sure, you can follow the masses lock step to all the well-known tourist destinations. You can read the guidebooks and rummage through myriad Yelp reviews for restaurant recommendations.

Or, you can do the savvy thing: Ask the experts whose job it is to know the city. The concierges at the top hotels are the most current, the most “in the know”—they're the ones most likely to keep the train on the tracks when it comes to recommending bespoke experiences for people like you.

To know a city takes a concierge. Throw yourself at the mercy of local experts who understand what you are looking for to show you the way, and enjoy ...

— Steve Zepezauer

Bespoke Concierge Magazine recognizes the following concierges for their contributions to this issue:

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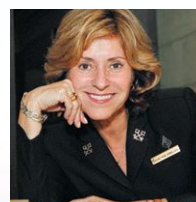
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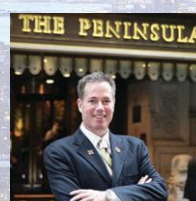
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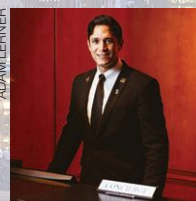


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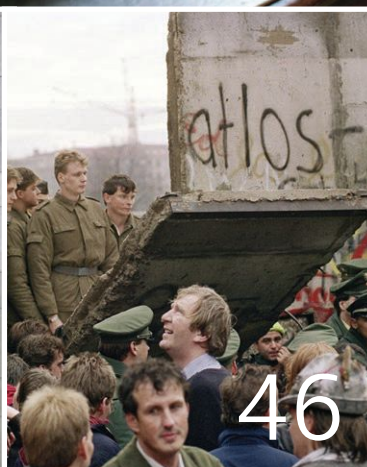
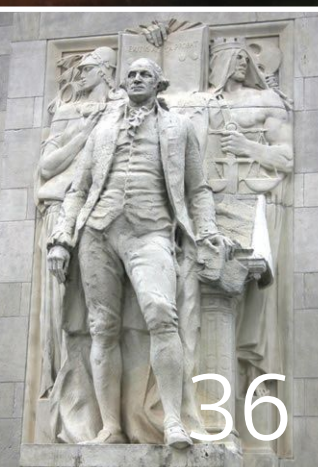
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# SWEET RETREAT.

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## THE RESTAURANT AND BAR COLLECTION

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## **"Exposed: A History of Lingerie"**

THROUGH NOV. 15; THE MUSEUM AT FIT

Bridging the gap between public and private, "Exposed: A History of Lingerie" explores the development of undergarments from the 1700s until the present. The exhibit is presented by the Fashion Institute of Technology and aims to highlight how delicates come to the surface by serving as design inspiration for both casual clothes and evening wear. (fitnyc.edu/museum)

## **New York Comedy Festival**

NOV. 5-9; VENUES THROUGHOUT NEW YORK CITY

There are only laughing matters going on during the five-day event dedicated to tickling audiences' funny bones. Organized by Carolines on Broadway and Comedy Central, the festival brings together more than 200 artists, including Marc Maron, Amy Schumer, Chris D'Elia and Chris Hardwick, performing in 60 shows around the city. (nycomedyfestival.com)

## **New York Taste**

NOV. 10; THE WATERFRONT

For just one night, get lost in culinary offerings from New York City's best chefs and mixologists. Gillian Duffy, New York Magazine's culinary editor, hand-selected the participating professionals from more than 40 restaurants and bars to provide a diverse feast for all senses. New York Taste has also partnered with City Harvest, a charity that will use a portion of the event's proceeds to combat hunger in the city. (taste.nymag.com)



F. SCOTT SCHAEFER

## **"It's Only a Play"**

THROUGH JAN. 4, 2015; GERALD SCHOENFELD THEATRE

Celebrating the return of plays after a summer of musicals, Gunter Kleeman, a chef concierge at The New York Palace has "It's Only a Play" on his radar. "It's Terrence McNally's play—he's a great American playwright and has had many wonderful successes on Broadway," Kleeman explains. Jack O'Brien, a director who's won three Tony Awards, leads the production, joined by a cast full of recognizable names including F. Murray Abraham, Matthew Broderick, Stockard Channing and Rupert Grint. The play centers around a playwright (Broderick) on his show's opening night, and a group of colleagues and friends with whom he shares a laughter-filled evening. (itsonlyaplay.com)

## **Holiday Train Show**

NOV. 15 - JAN. 19, 2015; THE NEW YORK BOTANICAL GARDEN

In the Enid A. Haupt Conservatory, more than a dozen model trains chug past miniature landscapes of 150 famous New York landmarks crafted by Paul Busse from nuts, bark and leaves. Get into the holiday spirit during one of the conservatory's Bar Car Nights to enjoy a complimentary cocktail and a stroll among the garden scenes featuring St. Patrick's Cathedral, the Statue of Liberty and the well-known spires of New York City's skyline. (nybg.org)



Holiday Train Show at The New York Botanical Garden

ROBERT BENSON



## Winter's Eve at Lincoln Square

DEC. 1; LINCOLN SQUARE

Celebrate the season with musical entertainment, street performers, gourmet tastings and events hosted by local businesses at the Winter's Eve event. In its 15th year, the 2014 festival will begin with a tree lighting in Dante Park attended by Arlo Guthrie, a folk singer and son of musical legend Woody Guthrie. The night will continue with dancing, shows for children put on by stilt walkers and jugglers, and performances by brass and marching bands. (winterseve.org)

## "Assyria to Iberia at the Dawn of the Classical Age"

THROUGH JAN. 4, 2015; THE METROPOLITAN MUSEUM OF ART

The Metropolitan Museum of Art has gathered more than 250 artifacts from 14 different countries across the globe to bring the ancient Assyrian culture back to life. The exhibit, which includes jewelry, large-scale sculptures and carved ivories, explores the scope of influence of the culture through three paradigms: military expansion by land; expansion by sea through trade and colonization; and the influence of the Near East on Mediterranean artists and craftsmen. (metmuseum.org)

## "Delicate Balance"

THROUGH FEB. 22, 2015; JOHN GOLDEN THEATER

Edward Albee's Pulitzer Prize-winning play is a dark comedy that debuted on Broadway in 1966, and has been revived by Pam MacKinnon. The family drama

takes place over a weekend filled with the unexpected houseguests who arrive at the doorstep of two empty-nesters, played by Glenn Close and John Lithgow. (adecatebalancebroadway.com)

## "The Paris of Toulouse-Lautrec: Prints and Posters"

THROUGH MARCH 22, 2015; MUSEUM OF MODERN ART

Featuring posters, lithographs and illustrated books in the artist's recognizable style, the exhibit is the first dedicated to Henri de Toulouse-Lautrec in more than 30 years. The exhibit is organized into five sections, each inspired by occurrences in the artist's everyday life including Parisian nightlife, the

artist community, his female muses, and Parisian trends and culture. (moma.org)

## "Aida"

THROUGH APRIL 20, 2015; THE METROPOLITAN OPERA

Composed by Giuseppe Verdi in the late 19th century, "Aida" transports audiences back to ancient Egypt to witness the outcome of a love triangle between an enslaved Ethiopian princess, an Egyptian military commander and the pharaoh's daughter. Hear the Italian libretto in its original language as written by journalist, poet and novelist Antonio Ghislanzoni, but feel free to follow along with Met titles in English, German, Italian and Spanish. (metopera.org) C



ANDREW ECCLES

## Alvin Ailey

DEC. 3 - JAN. 4, 2015; NEW YORK CITY CENTER

"Alvin Ailey season begins Dec. 3 at the City Center—this is one of America's most recognized and noteworthy dance troupes," says the concierge team at The St. Regis New York. "Even the first-time viewer will surely be dazzled by the amazing form they witness on the stage. One of the favorite performances is the tribute to [Duke] Ellington pieces that they perform." (alvinailey.org)



BRUCE WHITE

"Assyria to Iberia" at The Met



[RADAR]

# New and Notable

New York's elite concierges share the city's latest hot spots, from dining and imbibing to exercising and exploring.

COMPILED BY KIRSTI CORREA

"**FLYWHEEL** captures what's happening in the cycling phenomenon. It's a great, trendy exercise workout; you are on stationary bicycles and doing cardio. [The studio is] very popular and very beautiful. The trend started emerging a year or so ago here, and now they opened in the Flatiron District, which is such a great place." (flywheelsports.com) —**Gunter Kleemann, chef concierge at The New York Palace Hotel**

"[For the trendiest cocktails,] I would recommend **DEAR IRVING**. That's the hottest spot right now in my book. On the Upper East Side, **THE GARRET** in the West Village has been really popular. ... Or there's **THE GILROY** ... on the Upper East Side. It's a hot spot on Second Avenue." (Dear Irving: dearirving.com) (The Garret: garretnyc.com) (The Gilroy: thegilroynyc.com) —**Waldo Hernandez, chef concierge at The Carlyle**

"The Metropolitan Opera will feature a new production of a favorite opera '**LE NOZZE DI FIGARO**' this season, ... with [Music Director] James Levine conducting through the month of October 2014." (metopera.com) —**The concierge team at The St. Regis New York**

"**DOVER STREET MARKET** [is] Manhattan's new destination for the fashion-obsessed. Each of the seven floors has a unique identity. The market is a total must-see and truly one of a kind. Some of the brand names you will find include Louis Vuitton, Saint Laurent, Comme des Garçons, Prada and many others. [It's] truly one of the neighborhood's hidden gems." (newyork.doverstreetmarket.com) —**Francisco Andeliz, chef concierge at The Chateau**

"New York's food scene is great because it can range from the broad, all-encompassing menu to the specialized eatery. **MAIALINO** is one place that stands out. It offers an excellent Italian, home-style menu, but its true focus and at the center of their meal is the pig." (maialinonyc.com) —**Rafael Susana, concierge at The London NYC**







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# Neighborhood at a Glance

Explore the top places to dine, drink, shop and play in Manhattan's Flatiron District.

BY ALLISON HATA

One of the busiest areas in New York City, the Flatiron District is also among the most vibrant. Named after the iconic 1902 Flatiron Building at the intersection of Fifth Avenue and Broadway, the neighborhood is known for its stunning design and architecture. From its namesake beaux-arts skyscraper and the gold-topped New York Life building to Madison Square Garden, visual sights are abundant and awe-inspiring.

The beloved district also has a long history of reinvention. In the late 1800s, a stretch of Broadway from Sixth Avenue to Park Avenue South was dubbed Ladies' Mile for its high fashion retailers like Lord & Taylor and Bergdorf Goodman. After the storeowners vacated the area at the turn of the century in favor of Midtown Manhattan, the district remained quiet for several years.

It wasn't until the late 1900s that it finally received its present name, as

real estate developers built up the neighborhood with lofts and high-rises, advertising agencies and other businesses set up shop, and the Ladies' Mile was designated a historic district. Bars and restaurants soon followed, breathing new life into the historic area and helping to make the Flatiron District a household name for those seeking a contemporary place to see and be seen.

"The area is just exploding," says Gunter Kleeman, one of the chef concierges at The New York Palace. "It's just become a phenomenal area with great restaurant and places to go visit."

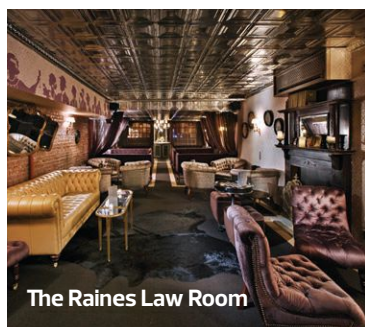
The Flatiron District is a neighborhood that's prospered and struggled, but ultimately endured. From Madison Square Park to the north and 20th Street and Union Square to the south, explore the neighborhood as we know it today with the help of the city's premier concierges.



**1. ELEVEN MADISON PARK**, at Madison Avenue and East 24th Street, received three Michelin stars in 2014 and is consistently ranked among the top restaurants of the world. Chef Daniel Humm offers a masterful multicourse tasting menu with creative, thoughtful presentations, served in an ambient grand dining room with floor-to-ceiling windows. (elevenmadisonpark.com) —Waldo Hernandez, chef concierge at The Carlyle



**2.** One of two **EATALY** locations in the U.S., the market on 23rd Street and Fifth Avenue offers an array of fresh produce, poultry, meats, gelato, pastries and homemade pastas. In addition, there are seven sit-down Italian restaurants, a panini counter selling house-made sandwiches and a rotisserie counter with hand-carved meats and antipasti. (eataly.com/nyc) —Frederick Bigler, chef concierge at The Peninsula New York



**3.** “[**THE RAINES LAW ROOM** is a] retro speakeasy [at West 17th Street between Fifth and Sixth avenues] known for serving some of New York’s most inventive and delicious craft cocktails. ... Enjoying one of the private booths makes [it] one of the best date night options around.” (raineslawroom.com) —Rafael Susana, concierge at The London NYC

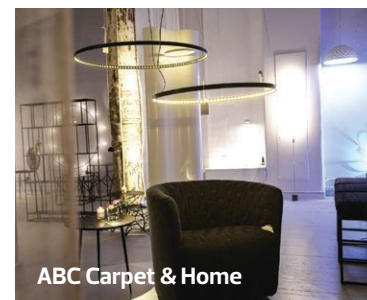
**4.** “I recommend [**CITYROW** on 14th Street and Fifth Avenue] to some of my guests, and they love it. You’re on a rowing machine with a teacher, and the workout is incredible—an hour of intense rowing and cardio—so not only are you on the machine, ... but you do floor work.” (cityrow.com) —Jeanie Voltsinis, chef concierge at Viceroy New York

**5.** “There is an ABC phenomena happening: Both **ABC KITCHEN**

**6.** Located inside The Inn at Irving Place off East 17th Street, **LADY MENDL’S TEA SALON** offers a cultured five-course afternoon tea suitable for all ages. Elegant Victorian-style architecture and furnishings take guests back in time as they enjoy classic finger sandwiches, scones with chilled clotted cream and jams, and a selection of teas. (innatirving.com) —Gunter Kleemann, chef concierge at The New York Palace

**8.** “Just off of West 18th Street, I would suggest one of the last standing books stores left in the city, **BOOKS OF WONDER**. It’s an independent, singular paradise for young readers and those who love them. It is the go-to source for children’s books, limited editions and art from children’s literature.” (booksof wonder.com) —Francisco Andeliz, chef concierge at The Chatwal

**9.** “**ABC CARPET & HOME**’s six-floor Manhattan flagship [at Broadway and East 19th Street] retains a certain warehouse



aesthetic; however, all the goods contained within are luxurious to the max. You can flip through piles of rugs on six, relish the Ralph Lauren rooms on five, get lost in the European antiques and reproductions on four, fall in love with the bed and bath accessories and linens on three, and find yourself in a [mix] of modern vintage on two. ... I would suggest consulting one of their specialists or making [an] advance appointment.” (abchome.com) —Francisco Andeliz, chef concierge at The Chatwal

**10.** “No visit to the Flatiron District is complete without a ... stroll through **Madison Square Park**. Featuring artwork, festivals, music and special events, [I] recommend checking the Madison Square Park Conservancy website .. to see if there will be an event happening during your stay, such as the Fall Kids Fest (Oct. 18) or Texas Toast to Madison Square Park (Oct. 22). The famed burger institution, Shake Shack, is also found in the park, along with free Wi-Fi.” —The concierge team at The St. Regis New York C



and **ABC COCINA** [off Broadway between East 18th and 19th streets] are excellent restaurants with the attention to detail in the menus. ABC Cocina [has] small plates—I love the baby calamari stuffed with chorizo. ... Everything at ABC Kitchen, like the ricotta ravioli, is phenomenal.” (abchome.com) —Gunter Kleemann, chef concierge at The New York Palace



**7.** The **METROPOLITAN ROOM** off 22nd Street between Fifth and Sixth avenues boasts a dimly lit ambience where up-and-coming artists perform jazz classics. While enjoying the lineup of talented musicians, visitors can also savor a selection of small bites, desserts and craft cocktails. (metropolitanroom.com) —Josephine Danielson, chef concierge at Four Seasons Hotel New York



# Signature Standbys

Food fads may come and go, but old favorites never go out of style. Here, New York's top concierges share the city's beloved go-to eateries and the fare that made them famous.

BY LAUREN MATICH

DANIEL KRIEGER PHOTOGRAPHY



The NoMad roast chicken for two

Some restaurants are known for their jaw-dropping views—others, their inspired decor or photo-worthy food presentation. Of all the characteristics that make an eatery singular, however, a simple, well-prepared dish can be enough to earn it a reputation within the local culinary scene. In fact, specialty dishes have become synonymous with restaurants' names—and dining establishments are proud to hang their hats on the entrees that make them unique and draw customers to their tables day after day.

In such a trendy locale as Manhattan, visitors can expect to explore a culinary landscape primed by house specialties that run the gamut from exotic flavors and unique combinations to reinvented comfort foods and tried-and-true classics.

To help you select your next meal during an upcoming dining adventure, expert concierges at some of the top hotels in the city name local eateries and their most sought-after dishes.





TED AXELROD

**"MAREA"**—already well established on the food scene in Manhattan—features a signature dish of fusilli with red wine-braised octopus and bone marrow, which is praised by many who try it. It is a perfect marriage of two ingredients [that] has not been seen before. [It's] a must-try restaurant when you are in the mood for an upscale dining atmosphere and ... a seafood Italian-inspired menu." (marea-nyc.com) —**The concierge team at The St. Regis New York**



JON SELVEY

The meatball sliders at **THE LITTLE OWL** are served on homemade garlic buns and have gained a reputation for being small but packed with flavor. The recipe is one that was passed down to owner Joey Campanaro by his grandmother Rosie Bova, and involves hand-rolling each meatball before frying it and cooking it slowly in tomato sauce. "If you say 'The Little Owl,' people always ask, 'Did you have the sliders?' ... They're so flavorful and just the right amount [of food] for a slider." (thelittleowl-nyc.com) —**Jeanie Voltsinis, chef concierge at Viceroy New York**



**MARC FORGIONE**, chef and owner of his eponymous restaurant in TriBeCa, serves a dish he recommends for two called the Bell & Evans Chicken Under a Brick. The plate of poultry is dressed up with Yukon gold potatoes and broccoli rabe for a sensible combination that matches the comfortable ambiance. "[Forgione] is a great chef, and the brick-pressed chicken is definitely his signature dish." (marcforgione.com) —**Gunter Kleemann, chef concierge at The New York Palace**



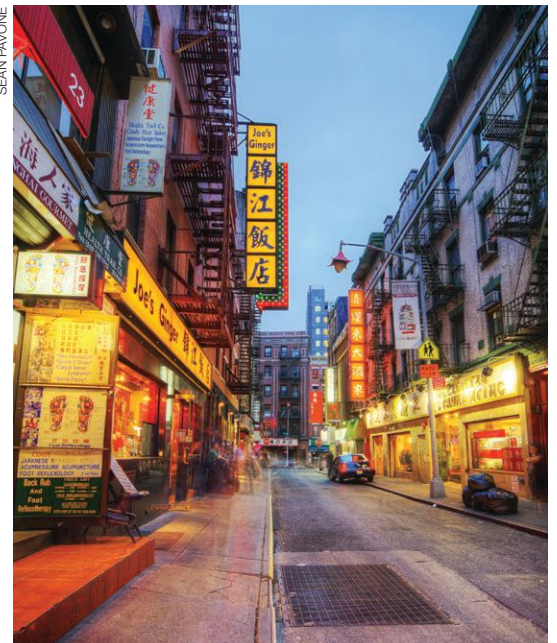


“**AQUAVIT** is a special restaurant because of its focus on traditional Swedish cuisine and, more specifically, the herring. A truly rich and unique flavor, herring adopts many flavors on Aquavit’s menu. When paired with great wine or with their signature flavored vodkas, the meal is definitely a different and worthwhile experience.” (aquavit.org)  
 —Rafael Susana, concierge at The London NYC



Given the name of the place, it’s no secret that chicken cooked over an open flame is the dish that’s made **ROTISSERIE GEORGETTE** famous. Roasted whole or half chickens are seared with an array of sauces and can be filled with wild mushroom for an appetizing meal. And the poultry is only the beginning of a menu that is based on the wholesome characteristics of rustic French cooking. Brass-trimmed rotisseries also turn out crispy potatoes and whole roasts like suckling pig, lamb and rabbit. (roisseriege.com) —Waldo Hernandez, chef concierge at The Carlyle

SEAN PAVONE



“If you want to have the absolute best Chinese crab-pork soup dumplings outside of China, you need to head to Flushing Chinatown ... and visit the unassuming three-storefront restaurant named **NAN XIANG XIAO LONG BAO**. ... When you sink your teeth into these hot, juicy dumplings, make sure you steady the dumpling with your chopsticks and hold the Chinese soup spoon underneath to catch all the natural juices, so as not to miss a drop. [There are] no reservations; just grab a ticket at the front door and wait your turn to be seated.” (718-321-3838) —The concierge team at The St. Regis New York





E. KHERAJ

By peering over the menu at **DB BISTRO MODERNE**, it's relatively obvious which item is given special recognition at the French eatery owned by chef and restaurateur Daniel Boulud. The "original" DB burger is a sirloin ham-burger stuffed with braised short ribs, topped with foie gras and black truffles, and sandwiched between a fluffy Parmesan bun—with "pommes frites" (french fries) served on the side. (dbbistro.com) —Josephine Danielson, chef concierge at Four Seasons Hotel New York



COURTESY OF CERCLE ROUGE

You wouldn't immediately associate the ambience of a French brasserie with car and motorcycle racing, but owner George Forgeois seamlessly weaves the two ideas together at **CERCLE ROUGE**. Even the house special is unexpected: Deemed Cercle wings, the chicken wings complement the casual eatery and can be enjoyed as an appetizer for brunch, lunch or dinner. "[Cercle Rouge] makes the best chicken wings in the world. I've never tasted or seen anything quite like it. They're phenomenal." (cerclerougeresto.com) —Gunter Kleemann, chef concierge at The New York Palace



NICOLE FRANZEN

Listed under the "large" section of the menu, the lamb burgers at **THE BRESLIN** come standard with French feta cheese, cumin mayo sauce and thrice-cooked chips. Although diners come from far and wide for the chargrilled sandwich, it's just one reason to make the trip: The Breslin, a gastropub at The Ace Hotel, touts a Michelin star, and chef April Bloomfield took home a 2014 James Beard Award for the best chef in New York City. (thebreslin.com) —Frederick Bigler, chef concierge at The Peninsula New York



DANIEL KRIEGER PHOTOGRAPHY

With a crispy, golden brown skin and a flag of herbs, the roast chicken for two at **THE NOMAD** undergoes precise preparation by Executive Chef Daniel Humm. The raw chicken arrives uncut at the restaurant to minimize the risk of torn skin, and a stuffing of foie gras, truffles and brioche is applied between the breast and skin. It's presented to diners accompanied by freekeh, chanterelles and corn. (thenomadhotel.com) —Josephine Danielson, chef concierge at Four Seasons Hotel New York C



## New York meets Europe at Hides in Shape

For over three decades, this classic New York boutique has been a staple in the heart of luxury shopping on the illustrious Madison Avenue. One thing has remained certain over the years; chic European design sensibility is never out of fashion. From exotic alligator briefcases at Wall Street power lunches to cosmopolitan suitcases at JFK airport, Hides in Shape pleases even the most discriminating tastes.

Bric's is the latest addition to the remarkable line of luxury luggage available to shoppers at Hides in Shape. Bric's is the premier luxury and high-end luggage retailer that specializes in Italian luggage. With unsurpassed products in quality and craftsmanship, their collections express a cosmopolitan style and taste. With an array of colors to choose from, you are definitely not going to miss your bags in baggage claim.

When headed to Los Angeles or Paris, looking good is still important. Let Hides in Shape help you choose the luggage that best fits your style and needs: a cosmopolitan Bric's cultivated in Milano, a fine leather Hartmann designed in Wisconsin, an ultra-lightweight and fashionable Lipault manufactured in France, or an original "groovy" RIMOWA made in Germany. Hides in Shape is one of the largest dealers of RIMOWA luggage in the United States. Innovative approach and exceptional quality make RIMOWA one of Europe's leading luggage manufacturers.

If you can't find that perfect business case or that exotic alligator wallet, look no further than Hides in Shape. In addition to manufacturing their own line of fine leather goods in Italy, they offer a custom service; a designer at

Hides in Shape will work with you to create the unique product you are looking for, a product that fits your specifications and needs. For an extra touch of personalization, monogramming is available in exquisite gold or silver.

Problems with your luggage while visiting New York? Contact Hides in Shape for professional repair services. Hides in Shape is an official RIMOWA and Bric's luggage repair center; repair services are also available for all luggage brands and fine leather goods.

With a knowledgeable and friendly staff, Hides in Shape is committed to exceptional customer service with a personal touch. Their formula is simple but highly effective, a pleased customer is a returning customer.



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Between 55th & 56th Street  
212-371-5998  
[www.hidesinshape.com](http://www.hidesinshape.com)

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# HIDES IN SHAPE

New York, 1979



ITALIAN TRAVEL BAGS  
SINCE 1952





# Right on Time

Manhattan offers an array of establishments dedicated to keeping the very latest in watches on the wrists of stylish New Yorkers.

BY LAUREN MATICH

The bare minimum expected of most technology—be it a phone, tablet or accessory—is the ability to tell time. So, despite the newest inventions that hit the market on a daily basis, it's worth noting that the wristwatch has survived the modern practice of consolidating functional accessories into one do-it-all gadget. Watches have transcended centuries and generations to remain a staple in the everyday wardrobe.

Whether a Rolex Oyster is your staple timepiece or something a bit

more exotic makes you tick, there's a high-end boutique or hidden gem of a repair shop around nearly every corner in New York City. Here, a group of expert concierges from Manhattan's luxury hotels recommend the city's most well-known watch shops as well as its best-kept secrets. Some stores are pillars of timepiece history that span continents, while others are multigenerational family establishments—big boutiques and mom-and-pop shops alike offer works of art that have earned a place on wearers' wrists.



Though known for its signature pens, Montblanc's quality and variety of watches places the retailer on the list of recommended boutiques for timepieces. The brand's intricate movements and leather straps fill the Madison Avenue shop, along with writing instruments, leather goods and jewelry. (montblanc.com) —Gunter Kleemann, chef concierge at The New York Palace



When many people think of quality timepieces, the first name that comes to mind is Tourneau. Located near Madison Avenue on 57th Street, the Tourneau TimeMachine store's multiple levels boast 16,000 square feet of luxury timepieces. The emporium also offers complimentary battery replacements, cleanings, water-resistance testing and demagnetization for the life of all sold watches. (tourneau.com)

—Frederick Bigler, chef concierge at The Peninsula New York

PHOTOS COURTESY OF TOURNEAU



Jaeger-LeCoultre's Master Ultra Thin Réserve de Marche has an elegant dial with a power-reserve indicator and date display, \$10,200, at Tourneau TimeMachine.

Those looking to browse through a well-known Fifth Avenue department store will appreciate the array of men's watches at Bergdorf Goodman. Despite being a Manhattan landmark since 1899, the timepieces are at the forefront of fashion trends. With displays filled with brands like Salvatore Ferragamo, Gucci, Orefici and the American-made Shinola, gentlemen will be checking the time in style. (bergdorfgoodman.com)

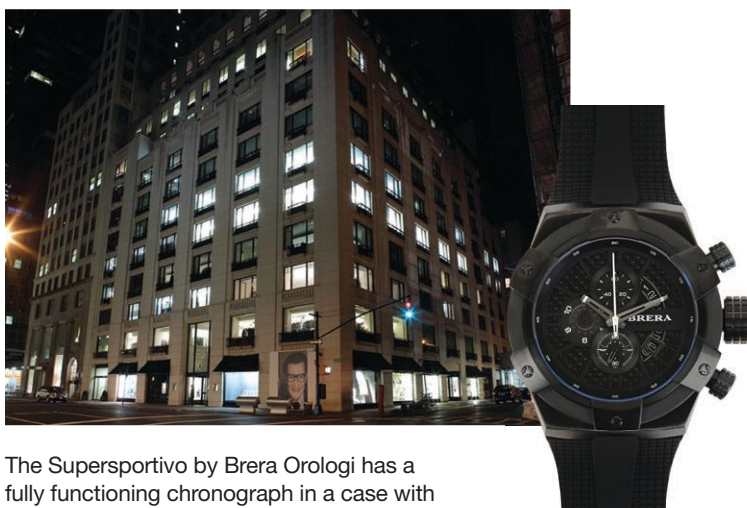
—Waldo Hernandez, chef concierge at The Carlyle



The green rotating bezel of Salvatore Ferragamo's bracelet watch from the 1898 collection is a welcome addition of color to the wrist, \$1,495, at Bergdorf Goodman.

Barneys New York is a department store that has it all—a long history, the respect of the fashion industry and a wide selection of elite merchandise. Visit the Madison Avenue location at East 61st Street for an array of men's, women's and children's apparel, in addition to housewares, beauty products and accessories. (barneys.com) —Waldo Hernandez, chef concierge at The Carlyle

PHOTOS COURTESY OF BARNEYS NEW YORK



The Supersportivo by Brera Orologi has a fully functioning chronograph in a case with 48-millimeter stainless steel and ion plating, \$795, at Barneys New York.

"Cellini at the Waldorf Astoria [New York] features the most impressive high-end timepieces in the entire city. The owners and boutique attendants are more than happy to give you a tour of their watches, which include rare and one-of-a-kind pieces [that] can delight even the most jaded buyer." (cellinijewelers.com) —The concierge team at The St. Regis New York



The Zenith Pilot Montre d'Aéronef is a modern member of the brand's Type 20 collection, which first appeared in 1938 on the instrument panels of airplanes, \$8,100, at Cellini Jewelers.



# [SHOP]



The location of Central Watch couldn't be more convenient for visitors at Grand Central Terminal; the walk-up stall is located in the 45th Street passage to Track 38. The third-generation family business has operated since 1952 and deals antique and vintage watches as well as more contemporary finds. (centralwatch.com)

—Josephine Danielson, chef concierge at Four Seasons Hotel New York

This Rolex Milgauss is a 2007 model with a stainless steel case and bracelet, \$6,395, at Central Watch.



A visit to Hublot captures the essence of Manhattan shopping. The Swiss luxury watch flagship store on the Upper East Side offers a comfortable environment for browsing the latest styles, which include its classic collections and one-of-a-kind limited edition pieces. (hublot.com) —Jared Gullekson, chef concierge at The London NYC

Recently launched with brand ambassador Dwyane Wade, the Classic Fusion Dwyane Wade features a black alligator strap and a color combination that alludes to the athlete's team colors, \$19,400, at Hublot.



"Wempe, located on Fifth Avenue and 55th Street, just opposite The St. Regis New York, features a great selection of watch [brands], including Rolex. What makes them so special is that they also have an expert watch repair service." (wempe.com)

—The concierge team at The St. Regis New York

ADAM LERNER



From Cartier and Chopard to Piaget, Cosmos likely has a watch for every style. The bright display cases of the Midtown Manhattan shop offer customers more than just the gamut of top-tier names in watches. It also stocks jewelry, handbags, apparel, fragrances and fine gifts from retailers like Lladro and Baccarat. (cosmosonline.com)

—Jeanie Voltsinis, concierge at Viceroy New York

ADAM LERNER



"In downtown, I suggest a place called Alltiques. ... John [Criscitiello] has a fantastic collection and a great knowledge of old watches and great timepieces from the past. It's newer and upscale, but there are a lot of wonderful antique watches that people still enjoy and use." (alltiques.com) —Gunter Kleemann, chef concierge at The New York Palace C



# discover



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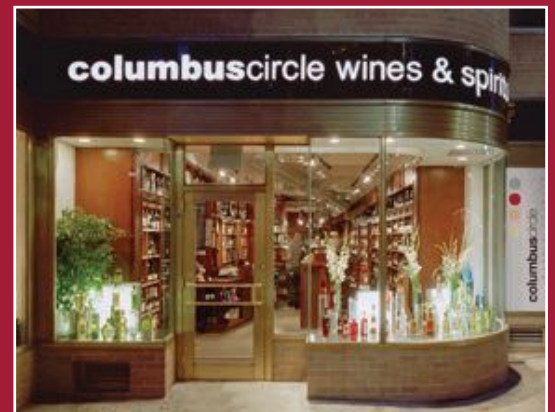
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Photo by Jesse Hamerman







# Arts Indulgence

Indulge in an array of artistic endeavors this season, whether it's strolling through one of New York City's trendy art galleries or viewing a must-see musical.

BY ALLI TONG

Hailed as the “city that never sleeps,” New York definitely boasts enough cultural activities to keep visitors and locals alike occupied from sunrise to sunset. Here, the most revered dancers, artists and musicians converge in Manhattan’s approximately 30 square miles. With a highly condensed area of talent, it’s easy to see why millions of travelers from near and far choose to visit the vibrant city each

year for entertainment and diversion. From shows on Broadway to museums and art galleries boasting sought-after collections, immerse yourself in everything the arts culture of New York City has to offer this season. While lack of shut-eye may be likely while enjoying a night out, disappointment is one thing that won’t be on the itinerary.

## “50 Years on 57th Street”

THROUGH NOV. 17;  
WALLY FINDLAY GALLERIES

Experience a local gallery and contemplate the art like a native—or even purchase a piece for the home—for a true taste of the artists’ culture in New York City. Chef Concierge Frederick Bigler of The Peninsula

New York adores Wally Findlay Galleries on East 57th Street. “[The gallery’s history boasts] three generations of family ownership with a wealth of knowledge,” he says. “Their clients are collectors from around the world. They are known as being one of the best [client service galleries] and most trusted art

dealers in the world.” The gallery is touted for its diverse collection, which encompasses everything from emerging contemporary artists to period masters such as Vincent van Gogh and Pablo Picasso. This fall, in celebration of its 50th anniversary, visitors can view “50 Years on 57th Street,” which looks at artwork from

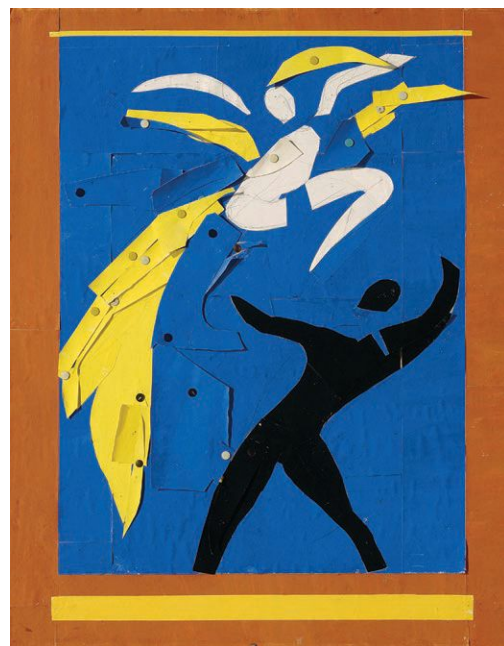
the last 100 years, including pieces by Camille Pissarro, Marc Chagall and Henri Matisse. (wallyfindlay.com)

## “Kimono: A Modern History”

THROUGH JAN. 4, 2015; THE  
METROPOLITAN MUSEUM OF ART

Beautiful, traditional and storied, Japanese kimonos date back more





©PHOTO ONMACNAM DIST. RMN - PHILIPPE MUGET

than 300 years and are not only articles of clothing but also a symbol of how Japanese culture has progressed throughout the centuries. Featuring more than 50 garments, “Kimono: A Modern History” will transform the Japanese art gallery at The Metropolitan Museum of Art into a stunning fashion show that takes viewers from the late 18th century to present day. The kimonos showcase the trends of particular eras in addition to featuring how fashion can be a source of historical and cultural archives. (metmuseum.org)

## “Hedwig and the Angry Inch”

THROUGH JAN. 4, 2015; THE BELASCO THEATRE

“When it comes to performing arts, I think people really appreciate the innovative and energetic performances,” says Rafael Susana, concierge at The London NYC. “There are so many to choose from; [one of my favorites is] ‘Hedwig and the Angry Inch.’ ‘Hedwig and the Angry Inch’ is an incredibly comedic and energetic performance, based on an Eastern German rock ’n’ roll lead man. The protagonist’s roll was first played by Neil Patrick Harris and has been passed to Andrew Rannells, and now Michael C. Hall. [It’s] a must-see on Broadway.” (hedwigbroadway.com)

©COSTIN RADU



Clockwise from top left: “Drawing Room of a Foreign Establishment in Yokohama” by Utagawa Sadahide, part of the “Kimono” exhibit; “Two Dancers” by Henri Matisse, part of “The Cut-Outs” exhibit; The Royal Danish Ballet

## “Henri Matisse: The Cut-Outs”

THROUGH FEB. 8, 2015; MUSEUM OF MODERN ART

Known for paintings full of color during the early 20th century, Henri Matisse also had a talent that wasn’t widely known until now: the art of the cut-out. In the late 1940s, the prolific French artist focused his talents exclusively on paper as his primary “canvas”—and scissors as his “paintbrush”—thus introducing a pioneering technique that came to be called a cut-out (the art of cutting and composing paper). Presenting more than 100 cut-outs

of all shapes, sizes and striking hues, the groundbreaking exhibition at the Museum of Modern Art pays homage to the late artist’s incredible imagination and technical skill. (moma.org)

## The Royal Danish Ballet

JAN. 13–18, 2015; THE JOYCE THEATER

For the perfect kickoff to the new year, Chef Concierge Josephine Danielson of Four Seasons Hotel New York recommends The Royal Danish Ballet at The Joyce Theater in the Chelsea neighborhood of Manhattan. In fact, this season

marks 60 years since the company first performed in the U.S. Based in Copenhagen, Denmark, the internationally renowned ballet brings with it a host of critically acclaimed dancers and choreographers. Principals and soloists will perform dances by August Bournonville, a celebrated 19th-century Royal Danish Ballet choreographer and ballet master who created more than 50 works for the company. A must-see and highlight of The Joyce Theater’s season, The Royal Danish Ballet promises to enchant and enthrall its viewers. (joyce.org) **C**



# Place of Business

Waldo Hernandez, chef concierge at The Carlyle, shares his recommendations for visitors wishing to balance work and play during a business trip in New York City.

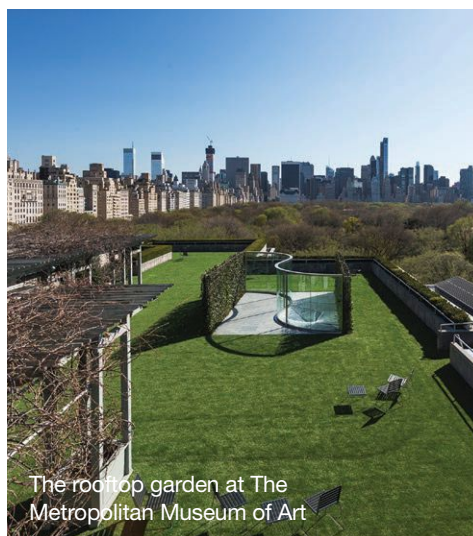
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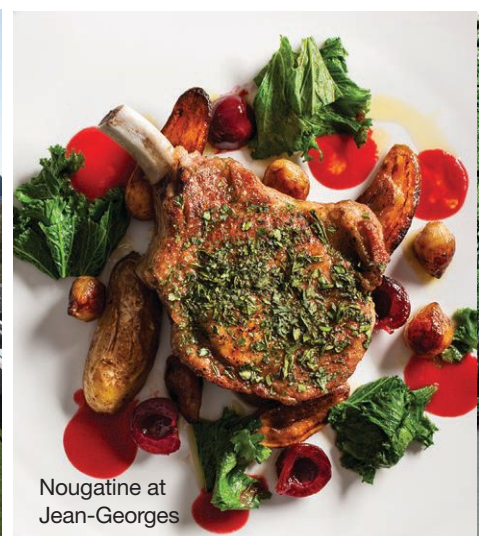
SoulCycle



Clinton Street Baking Co.



The rooftop garden at The Metropolitan Museum of Art



Nougatine at Jean-Georges

## RISE AND SHINE

Instead of getting straight to business, energize the morning with a workout session. Waldo Hernandez, chef concierge at The Carlyle, suggests visitors try out an indoor spin class at SoulCycle, which has 10 studios located throughout New York City. “[You’re] done in 45 minutes, and [it’s the] best workout ever,” he says. Better yet, SoulCycle provides free cycling shoes for first-time customers—meaning visitors can’t use forgotten gear as a reason to skip a workout. ([soul-cycle.com](http://soul-cycle.com))

## POWER BREAKFAST

“Clinton Street Baking Co. is the best breakfast spot in New York City,” Hernandez says. “The best thing on the menu is the [blueberry] pancakes.” Owned by chef

Neil Kleinberg and his wife DeDe Lahman, the storefront on the Lower East Side offers freshly baked pastries, biscuit sandwiches and egg dishes like huevos rancheros and omelets. Be sure to arrive early; the restaurant sits only 32 people at a time. Though reservations aren’t accepted, the greeters will text patrons when their table is ready. ([clintonstreetbaking.com](http://clintonstreetbaking.com))

## QUIET TIME

When the time comes to pop open your laptop to answer emails and check what’s next on your schedule, Hernandez advises guests to find a workspace that still allows them to experience the city. “One spot to get work done with a view [is] the rooftop at The Metropolitan Museum of Art,” he says. Every day starting

at 10 a.m., visitors can hop on the elevator in the European Sculpture and Decorative Arts gallery up to the roof garden, where they’ll find an open terrace that doubles as a single-artist exhibition and a casual eatery. ([metmuseum.org](http://metmuseum.org))

## AFTERNOON REFRESHMENT

Following morning meetings, Hernandez suggests a couple of local restaurants for a quick bite. First, there’s Crosby Bar at Crosby Street Hotel. “You can go in there and have a nice cup of coffee, and they have a nice outside patio—plus there are always celebrities there.” Or, Nougatine at Jean-Georges’ lunch menu features a selection of cold-pressed juices from Heartbeet Juicery alongside light, seasonal dishes like crabcakes and tomato soup.

Nougatine is also a solid networking opportunity—a strict dress code allows only business-clad guests inside.

(Crosby Bar: [firmdalehotels.com](http://firmdalehotels.com))

(Nougatine at Jean-Georges: [jean-georgesrestaurant.com](http://jean-georgesrestaurant.com))

## EVENING ENTERTAINMENT

Instead of retiring to bed early, opt for a night out at Café Carlyle, which is located on the main floor of The Carlyle hotel. “Café Carlyle [is] one of the last cabarets in the city,” Hernandez explains of the musical program that first debuted at the hotel in 1955. “Woody Allen [performs] every Monday night. And big name comedians and performers rotate every two weeks. I think it’s great to round off your night at a jazz bar in New York.” ([rosewoodhotels.com](http://rosewoodhotels.com))



# City Loving

Couples who retreat to New York City for a starry-eyed getaway will be enamored by the romantic destinations suggested by Josephine Danielson, chef concierge at Four Seasons Hotel New York.



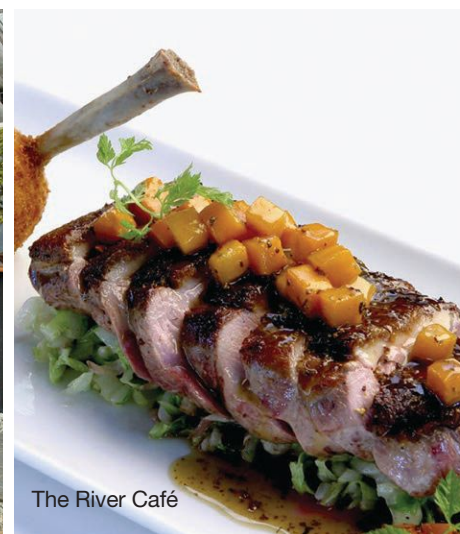
Central Park



Sarabeth's



Brooklyn Botanic Garden



The River Café

## WALK IN THE PARK

Experiencing the beauty of the autumn season is a quintessential romantic activity in New York City. The ideal place to do so, according to Josephine Danielson, chef concierge at Four Seasons Hotel New York, is Central Park, where couples can take a morning stroll when the trails will be less busy than usual. The 843-acre expanse is teeming with pathways to meander together, including a route through the Shakespeare Garden, which contains flowers mentioned in the poet's works. ([centralparknyc.org](http://centralparknyc.org))

## BREAKFAST BITES

A morning stroll should conclude at Sarabeth's, a breakfast eatery suggested by Danielson. It's a perfect follow-up to a walk in the park not

only because it will sate an appetite—it's also conveniently located in the southern area of Central Park. Among the most popular menu items at Sarabeth's is the eggs Benedict, which comes in three options: classic, salmon and crabcake. All are complemented by hollandaise, peppers and chives, and pair well with the Five Flowers mimosa. ([sarabethsrestaurants.com](http://sarabethsrestaurants.com))

## BUDDING LOVE

It may be hard to track down a lush bouquet of flowers to present to your date this time of year, but fortunately, the Brooklyn Botanic Garden is open year-round with an abundance of flora. Through Jan. 27, 2015, the garden's Steinhardt Conservatory Gallery will display botanical prints by illustrator Dick Rauh in an

exhibition titled "Patience, Paper, Pen and Brush." Rauh highlights the architectural beauty of the garden's trees, including the bonsai collection, which is one of the largest outside of Japan. ([bbg.org](http://bbg.org))

## JUST EXQUISITE

For a bespoke dining experience, Danielson suggests dinner at The River Café. Located under the Brooklyn Bridge, the restaurant epitomizes a night of romance and elegance. Guests dressed to the nines enjoy the soft tunes from a piano playing in the background as they dine on sophisticated entrees like lavender and spice-crusted duck, mushroom Wellington and poached Nova Scotia lobster. Save room for dessert: The chocolate Brooklyn Bridge tempts taste buds

with milk chocolate marquise, raspberry sorbet, vanilla ice cream, crisp meringue and a dark chocolate glaze. ([therivercafe.com](http://therivercafe.com))

## UNDER THE STARS

One of the best spots to enjoy each other's company is the Brooklyn Heights Promenade, Danielson says. The charm of the area was popularized in the 1977 romantic comedy "Annie Hall," which featured Diane Keaton and Woody Allen as lovers. Bordered by benches, flower beds and quaint houses, the stretch of sidewalk now sees a fair share of wedding proposals on a nightly basis. The backdrop of the sparkling Manhattan skyline along with majestic views of the Statue of Liberty couldn't be more perfect for a fairy tale evening. ([nycgov.parks.org](http://nycgov.parks.org))



# Family Fun

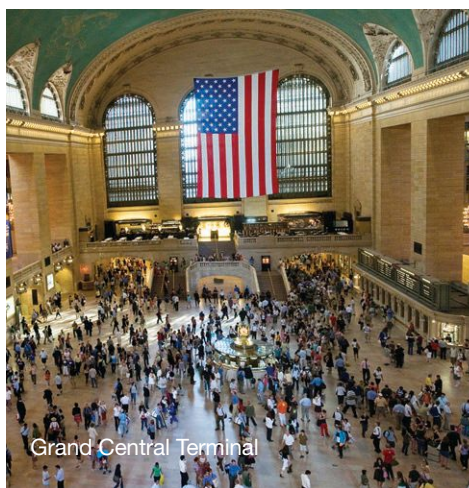
With these suggestions from the concierge team at The St. Regis New York, parents and children can experience a day in the city with activities that every member of the group will enjoy.



The Loeb Boathouse



The High Line



Grand Central Terminal



Max Brenner Chocolate Bar & Restaurant

## MORNING ADVENTURE

“[To start the day,] take a horse and carriage ride from the corner of 59th Street and Fifth Avenue through Central Park [to have] brunch at The Loeb Boathouse while enjoying a view of the picturesque lake and the city skyline in the distance,” says the concierge team at The St. Regis New York. After the whimsical ride to the restaurant, young children will be entertained by the boats floating across the lake as adults savor bites of brunch dishes like warm quiche Lorraine, which is prepared with applewood smoked bacon, Gruyere cheese and leeks. ([thecentralparkboathouse.com](http://thecentralparkboathouse.com))

## UP IN THE AIR

Following brunch, the concierge team suggests a visit to the newly opened section of the High Line, an elevated park that was built on an

old railway system that runs above the streets of Manhattan’s West Side. The park’s newest section, called the High Line at the Rail Yards, debuted in late September, offering unobstructed views of the Hudson River. Visitors can tour the new pathway—which is flanked by wild plants and shrubs to remind visitors of its past life before the transformation—starting at 11th Avenue near 30th Street and traverse the course until 34th Street for a reimagined way to experience the bustling city streets. ([thehighline.org](http://thehighline.org))

## COMMUNITY MARKET

Once at the end of the High Line, the concierge team advises visitors to walk across town to Union Square for the Greenmarket, which is open on Mondays, Wednesdays, Fridays and Saturdays. Hundreds of farmers, bakers, fisherman and other

vendors participate in the market, allowing visitors to sample a taste of the region’s agriculture, including everything from fresh fruits and vegetables to artisanal breads and pickles. From Nov. 20 to Dec. 24, there will also be a specialty holiday market at Union Square for shoppers to browse unique gift items such as jewelry, leather goods and festive decor. ([Greenmarket: grownyc.org](http://Greenmarket.grownyc.org)) (Holiday Market: [urbanspacenyc.com](http://urbanspacenyc.com))

## SOUNDS OF THE CITY

Stop by Grand Central Terminal and take an audio tour of the illustrious New York landmark to discover little-known facts, compelling historical stories and architectural highlights. Perfect for families, the audio tour offers discount for groups as well as children, students and senior

citizens. According to the concierge team, “this New York institution will make an impression on anyone with its high ceilings and interesting history, which is such an integral part of the New York experience.” ([grandcentralterminal.com](http://grandcentralterminal.com))

## SUGAR RUSH

Just before it’s time to call it a day, the concierge team suggests that families head to Max Brenner Chocolate Bar & Restaurant, where they can sip the brand’s signature hot chocolate in a specially designed Hug Mug or nibble on treats like caramel apple chocolate pizza and a tower of seasonal toffee. After wandering around the candy land—and catching a glimpse of the on-site chocolate fountain in action—visitors should end the trip by saving a few pieces of chocolate dessert for the journey home. ([maxbrenner.com](http://maxbrenner.com)) C





**“WHEELS UP LETS ME FLY FARTHER, LAND CLOSER, CHECK ON PRODUCTION, AND GET HOME IN TIME FOR A HEALTHY DINNER.”**

Name: Irwin Simon  
Title: CEO, Hain Celestial Group, Inc.  
Father, Husband, Entrepreneur  
Aircraft: King Air 350i

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# TEN TO WATCH

The youngest and brightest culinary stars in New York City remind us that age is nothing but a number.

BY MICHELLE FRANZEN MARTIN

**A**dd a pinch of ingenuity, a dollop of enthusiasm and an extra dash of talent. Mix well, and the result is a generous helping of New York City's youngest culinary leaders—budding professionals who are making an impact on the local food and drink scene by playing up old traditions and creating many of their own.

The following chefs, mixologists, sommeliers and restaurateurs may be young, but they're far from inexperienced. Throughout their careers, these 10 individuals—all age 30 or under—have honed their crafts and learned from the city's top talent. Today, they've stepped into the spotlight to shine in their own right as part of the next generation of epicurean adventurers.



Xi'an Famous Foods, led by President/CEO Jason Wang, serves authentic Chinese noodles.



**JASON WANG, 26**

**PRESIDENT/CEO**

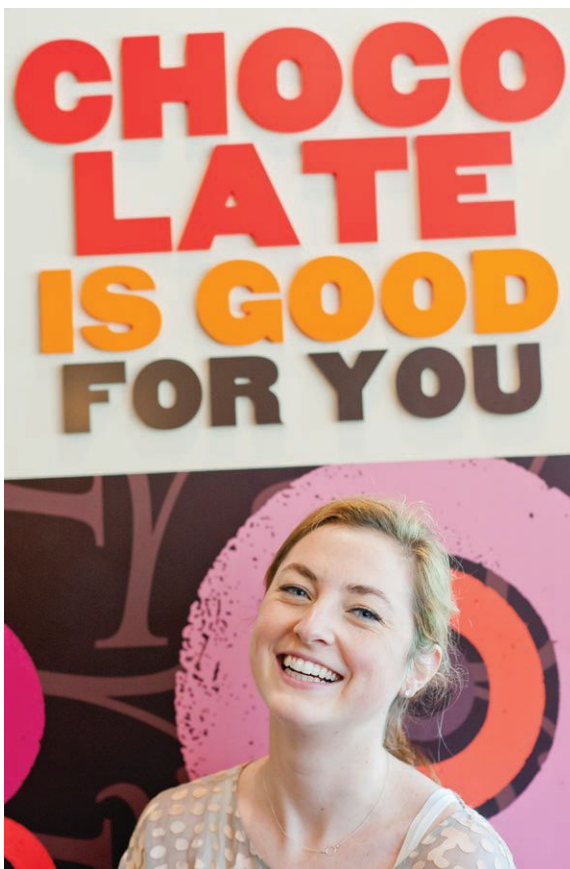
**XI'AN FAMOUS FOODS**

Working in the food industry isn't anything like what you see on Bravo's "Top Chef," concedes Jason Wang, the president and CEO of Xi'an Famous Foods, a family-owned chain of specialty Chinese restaurants in New York. "Everyone that's good has worked their way there and paid their dues," he adds.

The young CEO is no stranger to hard work—when his family's restaurant was featured on celebrity chef Anthony Bourdain's show "No Reservations," he rolled his sleeves up and lent a hand with everything from prepping dough for the authentic Chinese noodles to cleaning grease traps. He caught the attention of Travel Channel's Andrew Zimmern, host of "Bizarre Foods," and the restaurant was again featured on TV.

It's come a long way since the opening in 2005 as a small bubble tea shop in Flushing—Wang has since expanded Xi'an Famous Foods to include four popular locations in Manhattan, two in Flushing, one in Brooklyn and more on the way, with traditional flavors being the primary focus at each eatery.





**KATZIE GUY-HAMILTON, 27**  
**DIRECTOR OF FOOD AND BEVERAGE**  
**MAX BRENNER INTERNATIONAL**

Katzie Guy-Hamilton is living the sweet life. Her impressive culinary resume includes a stint training under esteemed baker Sherry Yard as pastry chef at Spago Beverly Hills, Wolfgang Puck's first restaurant venture, as well as participation in "Top Chef: Just Desserts" in 2011, where she made it to the seventh week. That wealth of experience culminated in her recognition this year as one of America's top 10 pastry chefs by Dessert Professional magazine.

Today, she serves as the director of food and beverage for Max Brenner, a worldwide chocolate restaurant company with a location near Union Square in Manhattan. In this role, Guy-Hamilton is currently experimenting with hot chocolates, using her creativity and problem-solving skills to find new ways to add flavor to the rich, warm drinks.

For her, a focus on sweet treats started early on in her life.

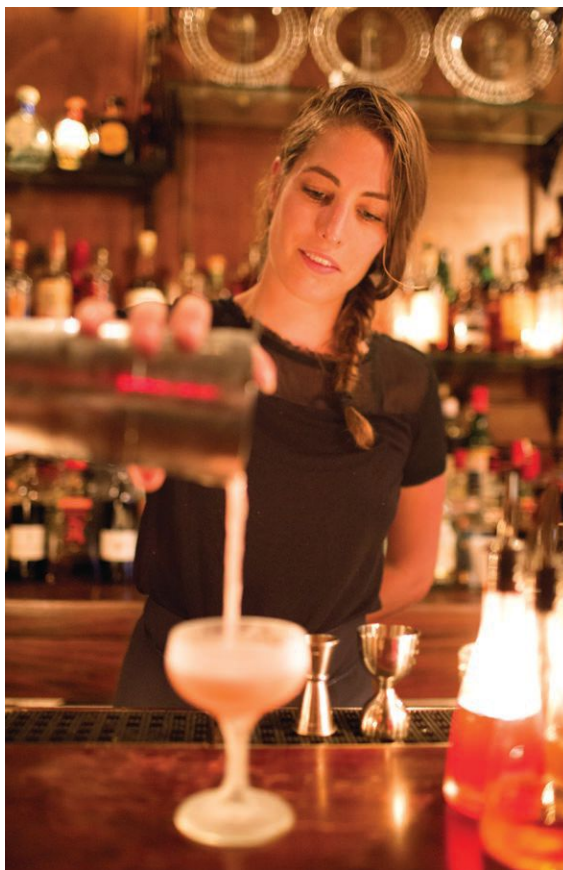
"I loved to bake for people when I was younger—my brain thought sugar," she explains of her ingenuity in the kitchen. "... I am [still] playful and flavor-forward."

**IVY MIX, 28**

**BARTENDER**  
**CLOVER CLUB**

With countless honors under her belt, including Wine Enthusiast's list of top tastemakers under 40 and Zagat's 30 under 30 for New York City, it's obvious that Ivy Mix knows a thing or two about imbibing. A mixologist at Clover Club, one of Brooklyn's most heralded craft cocktail bars, she also co-founded a national cocktail contest called Speed Rack in 2011. The all-female speed bartending competition—which has launched events in cities that include Chicago, Miami and San Francisco—propels women from behind the bar and into the spotlight while simultaneously raising money for breast cancer education, research and prevention.

Mix explains her interest in mixology came from two seemingly unrelated places: her love of bars and her college degrees in philosophy and art. "When I became a cocktail waitress in a high-end cocktail lounge, the extent of my cocktail knowledge was martinis and Manhattans," she recalls. "Then when I discovered that I could bartend, which I loved doing, and also be exceptionally creative, I decided that this was the life for me."



GREGG DELMAN



EVAN SUNG

**BRAD HOLTZMAN, 28**

**GENERAL MANAGER/PARTNER**  
**TAQUITORIA**

Raised by a single mom, Brad Holtzman would often help with dinner when he was a kid. "I always liked to help lighten the load by getting dinner started, even completed on occasion, before she got home from work," he recalls. His daily chore turned into a passion—one that led the French Culinary Institute graduate to work at esteemed Manhattan restaurants such as Maialino; Mario Batali's Del Posto; and Marc Forgione, the name-sake restaurant owned by the "Iron Chef" contender. In 2013, Holtzman opened the San Diego-inspired Taquitoria on the Lower East Side with two other Forgione proteges, Matthew Conway and Barry Frish. Forgione himself is even an investor in the venture, which is celebrated by local media for its simple offerings of taquitos made with one of four fillings plus toppings.

"The crunch of every perfectly fried taquito inspires me ... and that little smirk on my team's face when they hear compliments about the food," explains Holtzman, who hopes to introduce other cities worldwide to Taquitoria.





NATHAN HAWLINSON



ADAM LERNER

## BOB RYAN, 28

**CHEF OF RESEARCH AND DEVELOPMENT  
ATERA**

"Since I was young, I always set my mind on one thing and worked at it until I had perfected it," says Bob Ryan, who has quietly worked his way up the ranks in the restaurant industry over the last decade. "I never gave up, no matter what the obstacles. ... I just could never get enough, and I still can't."

The young chef paid his dues in Atlanta restaurants before arriving at New York City's two-Michelin-starred Atera in late 2012, where dinner is an ever-evolving 20-course tasting menu of seasonal dishes. Under the tutelage of celebrated new chef Matt Lightner, Ryan is now the "ideas guy" at the restaurant, spending hours focused on plans for meals and production. In the kitchen, Ryan locates rare products, researches new equipment and applies new techniques that contribute to the overall experience. No detail goes unnoticed at the restaurant that exclusively serves just 30 guests each night—and it's that precise attention to detail that is critical to Atera's continuing success.

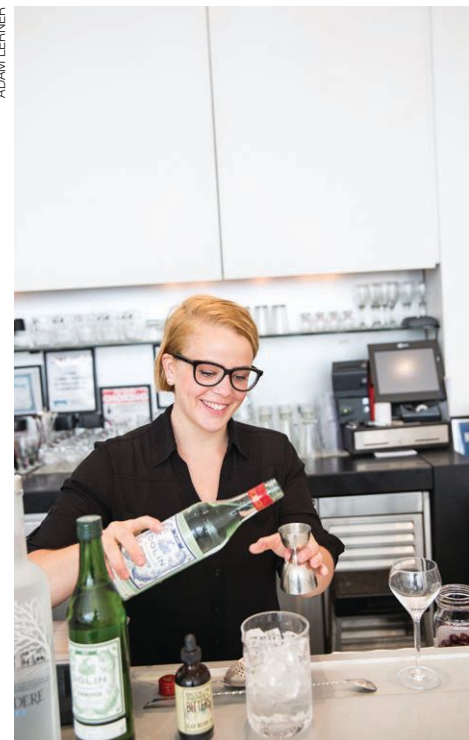


## ALESSANDRA ALTIERI, 29

**GENERAL MANAGER AND PASTRY CHEF  
BOUCHON BAKERY, ROCKEFELLER CENTER**

The ambitious Alessandra Altieri has proved she's a rising star since landing at the Thomas Keller Restaurant Group in 2009. After finding her calling at an early age by watching her mother cook, she went to culinary school in Philadelphia and gained experience working at restaurants around New York City. When she began as a pastry sous chef at Thomas Keller's critically acclaimed Per Se—which was awarded three Michelin stars in the 2014 guide—she caught the attention of management and worked her way up to pastry chef at Bouchon Bakery at Time Warner Center. Her hard work paid off when she was recruited to help open the bakery's Rockefeller Center location; in 2013, she was promoted to general manager and pastry chef, taking on the double responsibility of balancing overall operations and overseeing the pastry kitchen—a big job, but one Altieri wouldn't trade for anything.

"I pride myself on creating baked goods that elevate the standard," she says. "I enjoy surrounding myself with passionate hard-working people, and I love our organization and our high standards."



ADAM LERNER

## ERIN JAMESON, 29

**LIBATION LIAISON  
THE MODERN**

When it came to developing a signature rum cocktail for The Modern, which holds four James Beard Foundation Awards and one Michelin star, Erin Jameson didn't look to the trends; she stepped back in time. "My degree in history led me to the books," she explains of her adaptation of an old punch recipe and Imperial Earl Grey tea.

Jameson has worked her way up from being a server, and now holds the coveted role of libations liaison—a job that requires her to not only develop specialty drinks but also step into the spotlight and offer expert insights on cocktail culture in New York. It's a creatively challenging position, one that Jameson embraces by adding her own twists to recognizable flavors; she's also not afraid to pull inspiration from The Modern's next-door neighbor, the Museum of Modern Art.

"The recent Lygia Clark exhibit was an extraordinary opportunity to tie in a Brazilian spirit, cachaca, to the artist's place of birth as well as work on a garnish that might remind guests a little of the work they saw upstairs," she says.





## JOSE RAMIREZ-RUIZ, 29

OWNER

**CHEZ JOSE AND SEMILLA**

"The truth and beauty of cooking is that you will never reach a learning ceiling," explains Jose Ramirez-Ruiz, who was mentored by former chef de cuisine Jonathan Benno during his stint at Per Se restaurant.

The rising star also previously received a prestigious grant from the James Beard Foundation to study in Spain; today, he couples that experience with innate curiosity at Chez Jose, a pop-up, reservation-only establishment in Brooklyn. The vegetarian-forward, prix-fixe menu is the epitome of the chef's and his partner Pamela Yung's shared desire to explore different facets of the culinary world.

"The idea that there could be so many things done with an egg or an onion baffled me," he says. "I think it was that sense of discovery that inspired me to pursue this career."

He's currently getting ready to launch a new Brooklyn restaurant this fall called Semilla, which will also focus on vegetables—an important element of Ramirez-Ruiz's cooking background.

"[My godmother] used to cook beautiful produce that was harvested daily from her backyard," he explains. "There was something so special about it that ... made a big impression on me as a child."



## C.J. BIVONA, 30

EXECUTIVE CHEF

**PETALUMA**

C.J. Bivona believes that simplicity is the key to quality cuisine. "My culinary creations stem from my love of scratch preparation and good ingredients," explains Bivona, executive chef at the newly reopened Petaluma.

A staple on the Upper East Side, Petaluma underwent a massive transformation under Bivona's culinary lead and now features two of his signature dishes: Nonna's Fried Pasta, a spaghetti and meat sauce dish from his grandmother's recipe, and whole broasted braciola, a loin of beef stuffed with herbs, cheese and, he adds, "love and goodness."

Prior to overseeing the kitchen at Petaluma, Bivona worked with "Top Chef" contender Jeff McInnis at Miami's Yardbird Southern Table & Bar, a 2012 James Beard Award semifinalist for best new restaurant. He teamed up with another McInnis apprentice, Amy Cunningham, after returning to New York to create the menu for the up-and-coming Brooklyn restaurant The Brew Inn.

"[New York] is my home, and it's the hardest place in the world to make it," he says. "However, it's possible—and with the right people behind you, success is inevitable." **C**

## TRAVIS SWIKARD, 30

EXECUTIVE CHEF

**BOULUD SUD**

Travis Swikard is the quintessential Daniel Boulud apprentice, having worked with the award-winning chef and restaurateur for a majority of his post-culinary school career. He began at Café Boulud as garde manger, working his way up the line to chef de partie (line cook) and then chef de tournant (sous chef).

He was handpicked to serve as executive sous chef at Boulud's new Mediterranean restaurant, Daniel, in 2011; two years later, he became executive chef of Boulud Sud, where he places an emphasis on remaining focused, healthy and with a clear mind.

"It's important to take care of yourself, in addition to your team, so that you can be the best possible leader and creator," Swikard says. "I have always been the cook/chef to come in early, put my head down, knife to the cutting board and get to work."

"Every day is a learning process," he continues. "I use all of my surroundings as inspiration, whether it is an egg or eggplant at the market, or an old cookbook."



EVAN SUNG





The Strand

# Literary INSIGHT

For book lovers, there's no better place than New York City.

BY KEITH LORIA AND BESPOKE CONCIERGE MAGAZINE STAFF

With the development of technology like Kindles and other e-reader devices, more people are turning to high-tech, modern methods of reading. Still, there's nothing quite like the feel of a book in your hand and the anticipation that comes with turning each page. New York has long been considered one of the most cultured, literate destinations in the world, and the city is known for having some of the most popular libraries and bookstores offering every type of book imaginable—from rare first editions to children's stories to modern classics.

Manhattan's many specialty outposts beckon bibliophiles and bookworms alike to take a literary tour of the town. Whether visitors are hoping to buy or browse, places like The New York Society Library or McNally Jackson offer more than just a place to find books—they provide a true immersion in the city's well-read culture and prove that the printed word is far from obsolete.



## MCNALLY JACKSON BOOKS



PHOTOS BY YVONNE BROOKS

Ten years ago, Sarah McNally and Chris Jackson joined forces to open up a two-floor independent bookstore in NoLiTa, arranging literature by nation and adding a busy cafe so customers could spend hours perusing the global selection. McNally Jackson is also known for offering publishing services, helping up-and-coming authors get their words in print.

"There was a bit of defiance in

the act of opening at a time when people were increasingly proclaiming the death of print and the disappearance of bookstores, but it's precisely this defiance, along with some singular ingenuity and an unerring belief that readers will always love a good bookstore, that helped us buck the tide," says Matt Pieknik, director of marketing at McNally Jackson Books. "Our highly knowledgeable ...

staff members lend the store a lot of its unique charm and excellent collection. Not only do they give enthusiastic and well-informed recommendations, but each of them manages [a] section of the store about which he or she possesses specialized knowledge."

The bookstore also welcomes established and emerging authors five nights a week, with everyone from Salman Rushdie to David Sedaris

appearing for free public talks. Last year, McNally Jackson hosted events for the annual New Yorker Festival in October, as well as the inaugural Downtown Literary Festival (in conjunction with the neighboring Housing Works Bookstore Cafe). This fall's lineup of guests is not yet released, but will undoubtedly feature conversations between notable authors, in addition to specialized book clubs that meet here monthly.

## THE STRAND

When Benjamin Bass opened the Strand Bookstore in 1927 on Book Row—which was home to 48 bookstores and is now known as Fourth Avenue in Greenwich Village—he started with just \$300 of his own money and \$300 borrowed from a friend, in addition to his own personal book collection.

"He named his bookstore after the London street where avant-garde writers like Thackeray, Dickens and Mill once gathered and interesting book publishers thrived," says Brianne Sperber, the shop's marketing manager. "Ben was fortunate during the Great Depression; he had an understanding landlord who allowed him to remain in business so long as he paid something toward

the rent. This generosity allowed the Strand to persevere."

Today, the almost 90-year-old independent, family-owned bookstore features only titles hand-selected by its frontlist buyers or used and rare buying desks. With 18 miles of books, there's a publication for every imaginable preference.

"New and used books share shelf space in our store, and we offer a catalog that includes some pretty rare and unusual finds," Sperber says. "Shopping at the Strand is much like a treasure hunt: You never quite know what you'll find in stock."

In addition to books, the shop holds multiple events each week, inviting diverse speakers such as renowned authors Junot Díaz and



Joyce Carol Oates; acclaimed artists like Richard Serra and Chuck Close; and even celebrities including James Franco and Graham Nash. For the

fall, Strand's event series includes Emily St. John Mandel, Cornel West, Anne Rice and Atul Gawande, among others.



## 192 BOOKS

Literature, history, criticism, social and natural sciences, travel and children's stories all have a home at 192 Books, which places an emphasis on art and design. For more than a decade, the charming shop in Chelsea has offered a diverse assortment of both top sellers and rare and out of print books. Top reads and bundles—curated by the store's in-house book enthusiasts for those hoping to expand their literary horizons—are touted as staff picks on shelves throughout the store.

Akin to a quiet private library,



with high ceilings, a reading table and plenty of light, it's a literature lover's dream. The smaller size may limit the number of books stocked in comparison to larger outposts like the Strand, but the savvy staff

is more than able to guide patrons through the available offerings.

The shop's focus on the arts translates to its walls as well—192 Books hosts frequent art exhibitions inside the space, uniting art and



literature by highlighting titles that correspond to the artists presented or the exhibit's theme. In addition to exhibitions, the shop regularly features readings, signings and author discussions.

## THE NEW YORK SOCIETY LIBRARY



The city's oldest library is a literary institution in Manhattan. Opened in 1754 in the old City Hall building, it has a long and lively history. During the American Revolution, British soldiers looted the shelves to sell books for rum and make wadding for rifles. Later, in 1789 and 1790, it served as the first Library of Congress. Luminaries such as Henry David Thoreau, John James Audubon and George

Washington—who allegedly checked out two books and never returned them—have perused its offerings. Over the years, the library continued to change venues as the city grew, finally landing in its permanent home in 1937.

Located today on the Upper East Side, the ornate former townhouse features reading and study rooms, in addition to dedicated spaces for members and children. More than



300,000 volumes are stored within the library's walls, with more than 4,000 publications added annually. Visitors can discover books in nearly every category—including audio books, newspapers, pamphlets and manuscripts—but literature, biographies, history, social sciences, the arts, travel and books about New York City are among the most populated collections.

The New York Society Library

also has a permanent exhibit space on the second floor; the Peluso Family Exhibition Gallery is a sanctuary for rare books and historical material. Continuing through Nov. 15, "From the Western Front and Beyond: The Writings of World War One" commemorates the 100th anniversary of the war's beginnings and brings visitors up close to the writings and literature that came from the battlefields.



## HOUSING WORKS BOOKSTORE CAFE

Great books pair with good deeds in this NoLIta-area bookstore. Run almost entirely by volunteers, Housing Works Bookstore Cafe sources all of its books from donations, and 100 percent of proceeds support Housing Works, the shop's parent organization that provides services like housing, care and legal assistance to homeless and low-income New Yorkers living with HIV and AIDS.

Housing Works got its start in 1990, when four members of the AIDS activist group Act Up launched

the organization in New York City; five years later, it opened up a thrift shop that eventually led to the addition of the bookstore and cafe.

Today, aside from selling fiction, nonfiction, rare books and collectibles, Housing Works Bookstore Cafe hosts sidewalk sales and events such as author talks on genre-specific topics, readings, slams and book clubs. Every summer, the organization also holds the Open Air Street Fair, a block party celebration on Crosby Street between Houston and Prince streets where

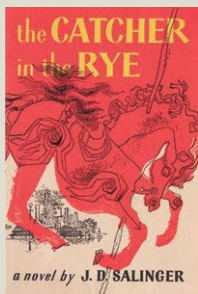


visitors can purchase books, records and CDs for \$1 each, plus live music, giveaways and food specials. Those who just want to enjoy a

book while sipping coffee, beer or wine can pull up a chair in the cafe and spend hours perusing the shop's eclectic literary selection. **C**

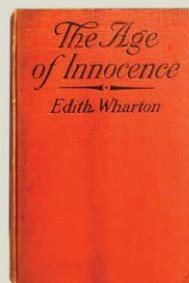
## Fiction Brought to Life

With some of the most iconic landmarks in the country, it's no surprise that many notable books feature pivotal scenes that take place across New York City.



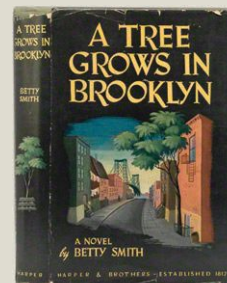
### American Museum of Natural History "The Catcher in the Rye" by J.D. Salinger (1951)

As Holden Caulfield, the narrator of the acclaimed classic, wanders his way around the city, one of his most memorable destinations was the American Museum of Natural History. In a passage offering insight into the intangible qualities of youth and innocence, he comments on the static nature of the exhibits—while the displays stay the same, a person is different each time he visits.



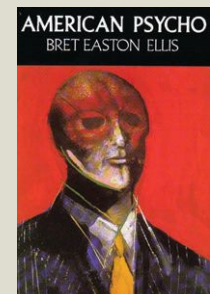
### The Metropolitan Museum of Art "The Age of Innocence" by Edith Wharton (1920)

This 19th-century Victorian story explores the forbidden love of the wealthy Newland Archer and the Countess Ellen Olenska, who agree to meet in the antiques section of The Metropolitan Museum of Art. There, Ellen comments on how sad it is to see so many once-prized possessions from long-forgotten cultures that are now obsolete, with no known use or meaning.



### The Brooklyn Bridge "A Tree Grows in Brooklyn" by Betty Smith (1943)

The coming-of-age novel tells the story of Francie Nolan and her struggling Irish family living in Brooklyn at the turn of the 19th century. The young girl crosses the Brooklyn Bridge each day for a new job in Manhattan, symbolizing a new life and opportunities. An iconic part of the city's skyline, the bridge has spanned the East River since 1883.



### The River Café "American Psycho" by Bret Easton Ellis (1991)

One of the few exclusive locales from the novel you can still visit, The River Café in Brooklyn conjures visuals of deranged Wall Street murderer Patrick Bateman waxing poetic about New York's hot spots while binging on food, booze and drugs. Considered a risky venture, the cafe emerged in 1977 in an abandoned area by the docks, but found quick and lasting success.



# Monumental Figures

The legacy of the Piccirilli brothers, a family of early 20th-century sculptors and carvers, lives on after a Bronx native brought the artists back into the public eye.

BY PETER A. BALASKAS



**T**owering over Greenwich Village in New York City, the Washington Square Arch shines in the sun. Further north, the two mighty marble lions—aptly named Patience and Fortitude—perched in front of the New York Public Library gaze with silent stoicism as though they were gigantic guardians of the Big Apple.

Travelers from around the world easily recognize and cherish these New York landmarks and many others like them in major global cities. However, very few people realize these works of art have something in common: They were carved by the Piccirilli brothers, whose techniques proved to be a revolutionary boon to the American artistic landscape during the early 20th century. The family's artistry arguably made New York a culturally richer place, explains Thayer Tolles, the Marica F. Vilcek curator of American paintings and sculpture at the Metropolitan Museum of Art.

The Piccirilli brothers, from left to right: Getulio, Furio, Attilio, Ferruccio, Masaniello and Orazio





"It's hard to imagine New York without public sculpture," Tolles explains. "The late 19th and early 20th centuries [were] what we call the 'city beautiful era,' where there was tremendous amount of attention being paid to embellishing buildings with architectural and sculptural detail."

But she also points out that while the public easily recognizes the sculptures throughout the city, they often don't know the identities of the creators. The Piccirilli brothers had all but faded into obscurity when they died in the late 1940s and early 1950s—that is, until a math teacher living in the Bronx rediscovered the family's work nearly 15 years ago.

While taking sculpting courses at the Art Students League in Manhattan, New York native Bill Carroll learned that the property at 467 E. 142nd St. in the Mott Haven neighborhood of the Bronx—just a few blocks from where he grew up—was the residence and studio of the Piccirilli family. Carroll's interest was piqued when he discovered they were known for carving the Lincoln Memorial statue in Washington, D.C., and it launched him and his wife, Mary Shelley, on a journey to learn about the family of master carvers.

The Carrolls dove into researching the Piccirilli brothers—Ferruccio, Attilio, Furio, Masaniello, Orazio and Getulio—which was



a difficult task since the names of hired carvers were never listed on works designed by other sculptors or architects. But, through sheer persistence, they ascertained that these prolific sculptors were responsible for carving many of New York's most prestigious monuments.

Included in that list is architect Stanford White's Washington Square Arch, an intricate work that features two statues of America's first president to illustrate both facets of his mercurial personality: one as a wise diplomat seeking peace and the other a dedicated commander-in-chief protecting his country. The Piccirillis also brought to life architect George Post's 110-foot-wide pediment of the New York Stock Exchange in Manhattan, which includes 11 figures, the most prominent being a statue of a robed woman named Integrity.

As time passed, the Carrolls unearthed more about the family history through visits to the Metropolitan Museum of Art and the Bronx County Historical Society, uncovering a typical success story of immigrants moving to a new world full of promise. And, in the 15 years since stumbling upon the talented brothers in the records of New York's art and architectural history, the crusading couple has made it their personal mission to share that story with the millions who enjoy the Piccirillis' work across the nation.

#### BACK TO THE BEGINNING

Born in 1844, family patriarch Giuseppe Piccirilli raised his family—which included a wife, daughter and six sons—in the Province of Massa and Carrara (home of the elegant Carrara marble) in Tuscany,



The Piccirilli brothers spent four years carving the Lincoln Memorial (left and above) in the early 1900s and also carved the New York Stock Exchange pediment in Manhattan (top left).

Italy. The father and six sons were all trained carvers and sculptors; Attilio and Furio, who were the most prominent in terms of their careers as independent sculptors, were both trained at the Accademia di San Luca in Rome.

When the entire family moved to New York City in 1888, and eventually to their Bronx residence—which would soon serve as their studio—the Piccirillis brought more than their unique skills and talents. According to Carroll, there were no American marble quarries for sculpting during the mid-19th century that matched the high quality of marble in Italy.

"If American sculptors were working on a figure that was going to be in marble, they would have to send their [plaster] model to Italy to be carved," he explains. "But when the brothers arrived in the South





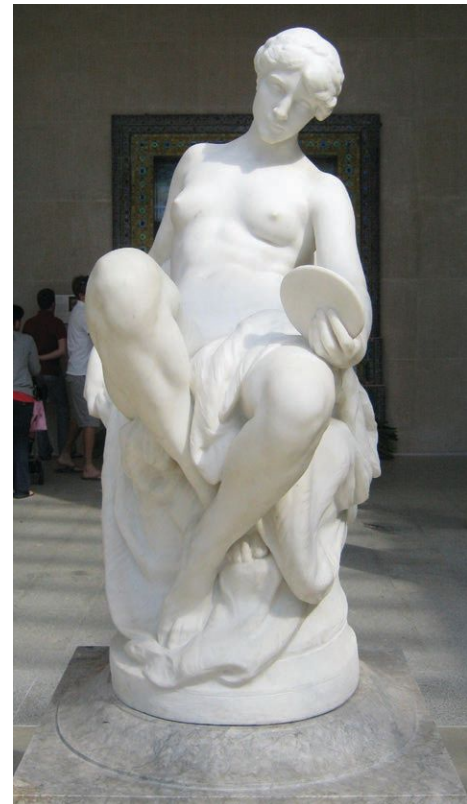
Furio's Seal, winner of the 1929 Speyer prize



The Piccirilli brothers at work on Furio's Seal



Attilio in his studio with a model and clay sculpture



Daniel Chester French's Memory

Bronx, there was a lot of business available for them."

Tolles also shares that the Piccirillis practiced what she calls a traditional studio workshop system. In this particular process, the sculptors and architects—whether from within the family or those who commissioned them—would provide their works in clay to be transformed into a plaster cast, which was then handed over to the Piccirillis to be carved into marble.

"It was very much of a collaborative process, and the artist would then be freed up to pursue other commissions," Tolles says. "Between the six of them, they were remarkably prolific. ... It was something that was just incredibly beneficial for the professionalization of American sculpture in this country."

#### GENIUSES IN ACTION

When Giuseppe died in 1910, Attilio took over the family business, which continued to grow and develop a reputation within the industry. Architects and sculptors like Daniel Chester French (who designed the statue for the Lincoln

Memorial) and Paul Wayland Bartlett regularly hired their services to create their pieces. But it is the brothers' kindness and humility that drew frequent guests to their studio for dinner gatherings and other occasions, including Mayor Fiorello LaGuardia, President Theodore Roosevelt, John D. Rockefeller and Italian opera tenor Enrico Caruso, who would sing while the brothers worked.

What the Piccirillis had in modesty was equaled by their artistic magic as they created their own original sculptures. In 1913, Attilio sculpted the USS Maine monument, located at the southwest entrance to Central Park, in memory of the sinking of the battleship Maine. Another of his original designs is the Firemen's Memorial at Riverside Drive and West 100th Street, made in 1913 in honor of firefighters who gave their lives in the line of duty.

Furio also became known for his original pieces, particularly his most critically acclaimed work: Seal. The polished marble sculpture shows a seal balancing on the side of a rock, its head held high almost with a

sense of pride. This signature piece of art not only captured the 1929 Speyer prize from the National Academy of Design—his brother Orazio won the previous year with

his sculpture, Black Eagle, which was purchased by the Legion of Honor museum in San Francisco—but it was also accepted to be on display at The Metropolitan Museum of Art.



Stanford White's Washington Square Arch in Greenwich Village





Clockwise from top left: Notable works carved by the Piccirillis include the USS Maine monument, The Angel of Death, Fragilina and the library lions.

## MASTERPIECES AT THE MET

Today, devotees of the Piccirillis can personally see samples of their work around the city and at Manhattan's Metropolitan Museum of Art—original sculptures such as Furio's Seal and a bust by Attilio titled Study of a Head are featured in the American Wing. Three carvings that were designed by other sculptors but carved by the Piccirillis are also on display: Augustus Saint-Gaudens' The Children of Prescott Hall Butler, as well as French's Memory, which captures the vanity of a woman gazing in a mirror, and The Angel of Death and the Sculptor from the Milmore Memorial, where death—in the form of a beautiful woman—gently takes the sculptor's hand.

But the collection's centerpiece is

Attilio's Fragilina, a marble, 48.5-inch nude woman whose beauty is captured in abstract simplicity. Jerry Capa, a student and friend of Attilio's during the 1940s, believes that Fragilina ("the little delicate one") is the sculptor's best work.

"Fragilina is incredible; you can stay there and look at her all day," he says. "And it seems as though if you put your fingers on her, it will give [in] because it looks like flesh. It's a strange sensation when you look at it."

The studio shut down in the mid-1940s as the brothers passed away one by one; some years after the youngest Piccirilli died in 1956, the studio was eventually torn down. The family's collective popularity faded away until the turn of the century,

## Art Across the Country

The Piccirillis not only made their cultural mark as sculptors and carvers in New York, more of their breathtaking works grace other venues across North America.

### Pennsylvania State Capitol (1911)

Harrisburg, Pa.

Sculpted by George Grey Barnard and carved by Furio Piccirilli, 27 8-foot-tall Carrara marble nude figures adorn the sides of the majestic building in two groups—Love and Labor: The Unbroken Law, and The Burden of Life: The Broken Law.



### Balboa Park (1915)

San Diego

Furio sculpted many of the facades on the California State Building (now called the Museum of Man) as part of the 1915 Panama-California Exposition. He also decorated the archway that serves as the west gate of Balboa Park, done in a Doric style with figures representing the Pacific and Atlantic oceans.



### Manitoba Legislative Building (1919)

Winnipeg, Canada

The Piccirillis' reputation began to spread internationally when architects Frank Simon and Henry Boddington III hired the brothers to carve the designs on the Manitoba Legislative Building. The marble figures honor influential historical heroes, including Canadian explorer Pierre Gaultier de Varennes and Scottish philanthropist Thomas Douglas.



### Dupont Circle Fountain (1921)

Washington, D.C.

Designed by architect Daniel Chester French, this fountain—honoring Civil War admiral Samuel Francis Dupont—contains three classical nudes symbolizing the sea, stars and wind.



### Tomb of the Unknowns (1931)

Arlington, Va.

Located at Arlington Cemetery, the four-level monument designed by sculptor Thomas Jones features seven pieces to commemorate U.S. service members who have died without their remains being identified.



when dedicated fans such as the Carrolls and Capa helped bring their lives and work back into the spotlight. After gaining much publicity in the Daily News and The New York Times, their achievements were

acknowledged on a plaque installed at Brook Park in the Bronx in 2001—proving that as long as the colossal works still stand, the legacy of the Piccirilli brothers will be remembered for generations to come. **C**



# Signature SIPS

From the Manhattan to the martini, there's a custom cocktail connected to nearly every region of the country.

BY MICHELLE FRANZEN MARTIN

**D**estinations across the globe usually become renowned for one characteristic: Paris is for lovers; China for manufacturing; and Tahiti for a tropical honeymoon. Breaking it down even further in the U.S., it's easy to recall a specific place based on a drink order. Most regions in the country serve up a signature cocktail or have their own special twist on an old favorite, from Southern punches to West Coast aperitifs. With these distinct, original drinks, regional libations have become one of the latest trends beckoning bar-goers across the nation to utter "when in Rome" when determining their drink of choice.

NICK GARCIA



Henry Villar, a mixologist at Miami Beach's Cafe Prima Pasta, incorporates fresh fruits and herbs in cocktails, a trend embraced throughout the city.









KINGMAO YOUNG



Coffee-infused cocktails are particularly popular in Seattle.



West Coast bartenders mix up inventive drinks in fascinating presentations, such as an Aperol spritz granita.

One theory suggests the martini evolved from a drink called the Martinez, named after a city across the bay from San Francisco.

### EAST COAST CLASSICS

When mixologists are asked to stir up New York City's signature cocktail, they almost always create the Manhattan. It's a New York standard—its name is a nod to the iconic Manhattan Club, the place where the cocktail is said to have been invented, although details of its creation will change depending on who's telling the story.

The Manhattan—a simple mix of whiskey, sweet vermouth and bitters—is one example of how East Coast cocktails keep a close focus on the basics. "It hails from a simpler time when the Dodgers were in Brooklyn and New York joints or saloons existed," says Doug Quinn, a lifelong New Yorker whose cocktail

concoctions have received national press. "It is a classic, and classics are always in style. Elegance is timeless."

New Yorkers, in general, are a bit spoiled when it comes to cocktails because they have access to so many fresh and high-quality ingredients in the area, says Quinn, who owns and bartends at the critically acclaimed Hudson Malone (named after his two sons). "You see people drinking a ton of rye, and Manhattans and Old-Fashioneds," he says. But New Yorkers aren't afraid to change it up, either. El Buho mescal, a trendy liquor, has become a new favorite in the city. At Hudson Malone, Quinn mixes it with ginger beer syrup, plus fresh ginger muddled with sugar and a touch of club soda. He adds ice,

shakes it and tops it with Schweppes ginger ale, then garnishes the drink with a slice of ginger and cucumber.

Beyond the ingredients, the style in which drinks are made is also an important aspect of the New York cocktail scene, according to Christopher Dziuba, a featured mixologist at Park Avenue Tavern in New York City: "East Coast bar patrons have definitely become enamored by the style in which these cocktails are constructed, poured, garnished and presented."

### SOUTHERN COMFORTS

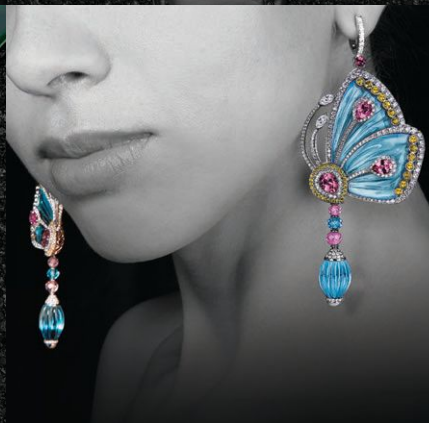
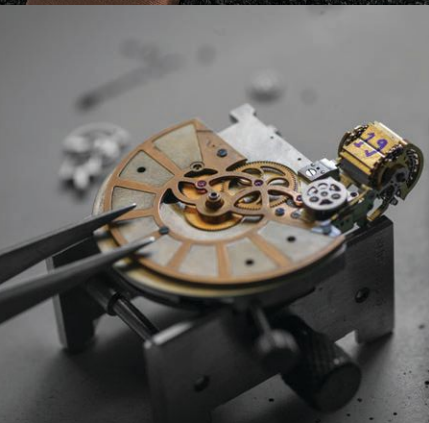
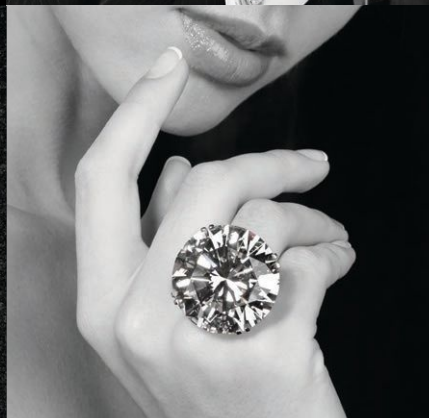
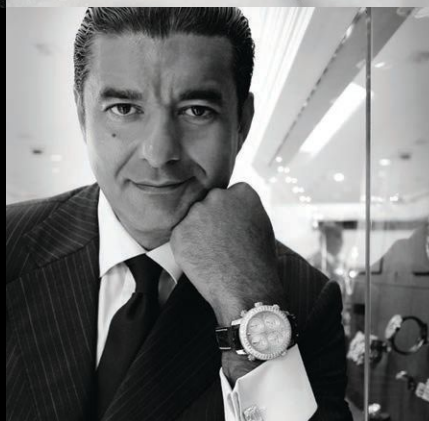
Local and seasonal ingredients inspire menus in the South, and the region's drinks are trending the same way. Locally grown herbs and

produce, as well as unique ingredients often used in canning and pickling, are finding their way into Southern cocktails.

"Restaurants are enhancing their cocktail programs with local and seasonal produce, even working with local farmers markets to find the best ingredients," says Natalie Migliarini, a mixologist and Asheville, N.C., native who writes the blog Beautiful Booze, which focuses on new cocktail recipes.

Some of the area's signature drinks include punches, whiskey-based and modern drinks influenced by local distilled spirits—all depending on location. For instance, beer-inspired cocktails are popular in Asheville, given the city's abundance of local









FELICIA PERRETTI

Doug Quinn pours a Manhattan—a classic East Coast drink—at Hudson Malone in New York City.

craft beers. Just a state away, however, Charleston, S.C., is more traditional, serving longstanding Southern classics like milk punch (a milk-based brandy beverage with sugar and vanilla extract) and planter's punch (a dark rum drink mixed with fruit juices and grenadine syrup).

Richer liquors such as bourbon or whiskey are highly regarded in metropolitan cities in the South, as opposed to neighboring Florida, where the focus is on lighter libations that incorporate fresh fruits and other ingredients, says Henry Villar, a mixologist at Miami Beach's Cafe Prima Pasta.

"Signature drinks in the South, specifically Miami or south Florida are mojitos, frozen margaritas and

pisco sours," he says. "In the South, as it relates to Florida, there are heavy Caribbean and South American influences, which are used in our cocktails to complement our food."

#### WEST COAST CONCOCTIONS

One word can summarize cocktails on the West Coast: creativity. "[The West is] more experimental than other areas of the country," Migliarini says. "Bartenders are creating new and inventive cocktails based on local ingredients rather than tweaking classic cocktails."

Along the West Coast, cocktails vary from city to city and state to state. "Seattle currently has a big trend with coffee-infused cocktails," Migliarini explains, noting that this



Southern states, like South Carolina, specialize in classics such as milk punch, a blend of brandy, milk, sugar and vanilla extract.

movement is impacted by the city's long history with coffee and its coffee culture. "In Seattle, we are seeing entire bars devoted to coffee cocktails as well as pop-up coffee cocktail bars."

Meanwhile, presentation and aperitif cocktails are hot in Los Angeles. "Bars and restaurants in LA are showcasing specialty cocktails in boxes for glasses and crazy tableside preparations," she says. "This is no surprise given LA's reputation for appearance." One popular cocktail ingredient of the moment is Aperol, an Italian aperitif, which can be incorporated into an Aperol spritz with prosecco and soda.

Farther north in San Francisco, where wine is often the star of the show, the city's history—rich

with speakeasies and stories of Prohibition—lends itself to liquors such as gin. "Gin has a big part in San Francisco spirit history," says John Caine, a Cleveland native who is credited with bringing the Cosmopolitan to San Francisco. "A popular theory suggests the martini evolved from a cocktail called the Martinez, which was served in the early 1860s at the city's Occidental Hotel, which people frequented before taking an evening ferry to Martinez."

No matter their origin, cocktails have a regional bent throughout the country—and the best way to savor the difference between these distinct drinks is to experience them firsthand in the region that's made them famous. **C**





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The Berlin Wall's gates opened in 1989, causing celebration on both sides and allowing travel between East Germany and West Germany for the first time in 28 years.



# The Fall of the Wall

The 25th anniversary of the Berlin Wall's metaphorical toppling can be marked by viewing the iconic stretch of concrete at exhibits across the U.S.

BY ASHLEY RYAN

One of the most notable historical and political monuments in the world—the Berlin Wall—fell 25 years ago this Nov. 9, taking with it the oppression and control that dominated East Germany. On that fateful night in 1989, government official Günter Schabowski issued a misinterpreted announcement of new travel regulations at a press conference that discussed the possibility of easier entry into West Berlin. Hundreds of thousands of East Germans converged upon the wall and, without orders on how to handle the crowds, border guards opened the gates, sparking a joyous celebration on both sides. Many used

hammers, mallets and chisels to chip away pieces, big and small, from the wall that had separated so many people from freedom. It was years before the wall was toppled, but the evening marked a turning point for the nation.

Though thousands of miles separate North America and Germany, those in the U.S. can still view pieces of the iconic wall at museums across the country. From 10 painted sections on one of the busiest streets in Los Angeles to a panel nestled in the sculpture garden at the United Nations headquarters in New York, these ongoing displays serve as a reminder that our hearts, minds and spirits can overcome even the biggest of obstacles.

## BERLIN WALL GALLERY AT NEWSEUM

WASHINGTON, D.C.

Eight 12-foot pieces of the Berlin Wall stand tall within the Newseum, a display that is larger than most outside of Germany. The exhibit, titled “A Barrier That Couldn’t Block Information,” explores the flow of information between West Berlin’s privately owned media and the substantial government control in East Berlin. One side of the wall is decorated with vibrant graffiti, revealing a prominent depiction of a bright red mouth forming the words “Act Up,” which serves as a symbol of West Germany’s support for the democratic media and subsequent freedom of speech. The stark contrast on the east side of the wall is startling—the concrete slabs are bare. In addition to the wall, an East German guard tower stands tall nearby, as equally stark as the wall itself. (newseum.org)



PHOTOS COURTESY OF NEWSEUM





## BERLIN WALL MEMORIAL AT THE BAKER INSTITUTE FOR PUBLIC POLICY

### HOUSTON

A 12-foot-tall panel of the Berlin Wall has been on display outside of the Baker Institute for Public Policy at Rice University since 2000, when it was relocated from the nearby Susanne M. Glasscock School of Continuing Studies building on campus. The now-defunct Browning-Ferris Industries of Houston was given this piece of the wall by a German business as a token of friendship between the two waste management companies in 1991; upon deciding it needed a new home, the company donated it to the university at the request of Mary McIntire, dean of the Glasscock School. The graffiti heart and writing that decorates the 5,000-pound wall covers the side that faced East Berlin, indicating that it may have been added after the wall was taken down and no longer guarded. (bakerinstitute.org)



## BERLIN WALL AT UNITED NATIONS GARDEN

### NEW YORK CITY

In 2002, Germany gifted a segment of the Berlin Wall to the United Nations in an effort to break barriers and encourage understanding between the two countries. Surrounded by other sculptures and structures from around the world that also represent peace, tranquility and cooperation, the section is on display in the garden of the U.N. headquarters in New York City. Inscribed on the panel is the phrase "Trophy of Civil Rights," as well as a painting of a couple clinging to one another over the wall's top—a symbol representing communities that can overcome the insurmountable and unite to form a more peaceful, positive world. (un.org)

In addition to the U.N. panels, at least three other pieces of the wall can be found in other locations across the city. The Ripley's Believe it or Not! museum in Times Square features a prominent section painted in 1985 in Berlin, while other segments are located near Paley Park in Midtown nestled between office buildings and between Gateway Plaza and the North Cove Marina.





## THE WALL PROJECT AT WENDE MUSEUM

### LOS ANGELES

At 5900 Wilshire Blvd., one of the key east-west streets in Los Angeles, 10 sections of the Berlin Wall are displayed side by side as the longest stretch of the monument outside of Berlin. The exhibit, known as the “Wall Along Wilshire,” was erected by the nearby Wende Museum, which created a community art project out of the historic panels in 2009. The museum commissioned well-known and emerging artists—muralist Kent Twitchell, local artists Farrah Karapetian and Marie Astrid González, and French-born Berlin artist Thierry Noir—to paint five of the 10 segments to reflect on the political and personal expression of the wall. Noir, who was one of the first to paint on the actual wall in Germany in 1984, also painted another segment that is displayed in front of the entrance to the museum. (wendemuseum.org)

JAMES BROWNING/WENDE MUSEUM



COURTESY OF WENDE MUSEUM



## BERLIN WALL AT JOHN F. KENNEDY PRESIDENTIAL LIBRARY AND MUSEUM

### BOSTON

The John F. Kennedy Presidential Library and Museum highlights John F. Kennedy's role in the Cold War—in particular, his 1963 trip to the Berlin Wall itself where he gave the famous “Ich bin ein Berliner” (“I am a Berliner”) speech.

A single panel of the wall is on display in the presidential library, covered in bright blue, red and yellow graffiti with illegible black letters scrawled across its concrete surface. The German government donated this piece of the wall to the library through efforts by Jean Kennedy Smith, the former president's sister. In addition to the wall, the library is also home to Kennedy's handwritten notecards covered with phonetic German phrases, photographs of his speech and gifts from the mayor and citizens of West Berlin. (jfklibrary.org) **C**





# Formula for SPEED

Elite Formula One drivers race into Austin, Texas, for revved-up action at the U.S. Grand Prix this fall.

BY KARLEE PRAZAK



Formula One drivers, led by team Red Bull Racing's Sebastian Vettel, vie for a lead position out of turn one in the 2013 Grand Prix competition.

It only takes a second or two for the high-speed racecars to round the final corner—the 140 decibels of eardrum-rattling engines nearly deafening—and for one lucky driver to take a career-changing finish. Grandstands filled with cheering fans shutter as these aerodynamic masterpieces whizz by in this phenomenon celebrated worldwide as the Formula One Grand Prix (F1).

Come Oct. 31, the glitz, glamour and gearheads iconic to the sport will make their 2014 series U.S. debut in none other than Austin, Texas, at the Circuit of The Americas (COTA) throughout the weekend, with the capstone race on Nov. 2.

“It’s really an amazing experience,” explains Geoff Moore, the chief marketing and revenue officer at COTA. “The crowd for Formula One is probably unlike any other crowd you’ll find at any sporting event in America. The diversity of people—people from all over the world—that come to this race is amazing.”

The series speeds through 19 countries’ circuits from Australia in March to Abu Dhabi in late November, hitting Austin in the formative first of the season’s last three races.

MRSEGU/SHUTTERSTOCK











GLENN DUNBAR/LAT PHOTOGRAPHIC

Team Mercedes' Nico Rosberg navigates a turn in last year's race at the Circuit of The Americas.



TED PARKER, JR.

Berlin performs at Fan Fest to a packed crowd during the 2013 Formula One Grand Prix celebration in Austin.

This season, unsurprisingly, has been dominated by the Mercedes team led by Nico Rosberg and Lewis Hamilton interspersed with a couple of wins by Red Bull Racing's Daniel Ricciardo. Although no U.S. drivers are competing this year—American Alexander Rossi waits in reserve for the Marussia team—COTA expects to draw thousands to watch drivers expertly balance their automobiles. In fact, this year's F1 features newly adopted 1.6-liter V-6 turbo engines, which are capable of 220 mph-plus speeds, in replace of old V-8s.

### EXCLUSIVE EVENTS

COTA kicks off the weekend with a Thursday night party featuring former Italian American F1 driver and 1978 World Champion Mario Andretti in a Q-and-A session and meet-and-greet, a concert by Edwin McCain, gourmet food stations and an open bar. This exclusive event segues into a weekend of celebrations known as "Fan Fest," complete with support races, driver meet-and-greets with autograph sessions and musical performances—all leading up to the roughly 120 minutes of pure speed on Sunday's race day. Afterward, attendees can anticipate a

closing night filled with festivities and live entertainment.

"We expect [more than] 100,000 people at the track [utilizing] over 1,500 acres," Moore says. "It is the nicest track and grand prix racing facility in the world. It is an incredible experience; every team and driver has their merchandise trailers here, and we have entertainment all over the grounds daily. It's really an amazing thing."

Another opportunity this year: hassle-free ticket packages paired with hotel accommodations that make for easy, free travel to, from

and around the circuit. While some packages offer tickets with different vantage points daily (the multi-turn experience), others come with exclusive benefits such as visits to the recently debuted Legends Club, which offers trackside private dining paired with opportunities to meet F1's elite. Other bespoke experiences can be had at the VIP trackside Skyboxes, which boast elevated views of the starting line and the coveted first turn as well as access to the Legends Club.

### AN EXHILARATING CIRCUIT

While elite packages and legendary views bring racing fans to Austin, the drivers come for the nearly 3.4 miles of challenging asphalt. "It's got all the challenges that you look for," says Andretti, who serves as a COTA ambassador. "It's got some elevations and a variety of corners, and it's a beautiful, beautiful circuit with a world-class road course that stands out very proudly."

## Wheels of Fame

With an exclusive roster of only 32 members, the FIA Formula One Hall of Fame features a breadth of internationally hailed champions throughout the years. Here are a few of the notable honorees on the list compiled by race organizer FIA, which stands for the "Fédération Internationale de l'Automobile" or International Automotive Federation.

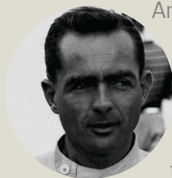
### Juan Manuel Fangio (1951, 1954–1957)

At his peak, Juan Manuel Fangio was considered the "old man" of the sport (winning his last title at age 46) but proved to be one of the toughest competitors after rising from humble mechanic to podium contender. The Argentinean made history with five world championships, setting the pole position 29 times, and was hailed as one of the greatest with 35 podium finishes.



### Phil Hill (1961)

Phil Hill holds the distinction of being the first American to clinch a World Championship victory at the Monza Grand Prix in Italy. The Miami native celebrated setting the six pole position prior to the win, but the 34-year-old's rise to the top was short lived after his championship came at the loss of a fellow driver—an experience that Hill never quite forgot.



### Mario Andretti (1978)

Racking up an impressive 129 grand prix entries, 12 wins and 18 pole positions, Mario Andretti had an unparalleled love for the sport and proved himself a force to be reckoned with early on. The Italian-born immigrant raced his way from stock cars to sports cars, which led to his Formula One debut in 1968, and then a world championship in 1978.



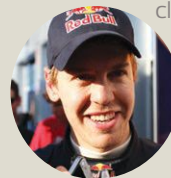
### Lewis Hamilton (2008)

Lewis Hamilton brought several firsts to F1: The British racer joined the series in 2007 as the sport's first black driver and, in 2008, was celebrated as the youngest driver (two months shy of his 24th birthday) to clinch a world championship, a feat that came in the last turn of the last race of the season (a record he only held for a few years).



### Sebastian Vettel (2010–13)

At 23 years and 4 months old, Sebastian Vettel claimed the title of youngest F1 world champion from Hamilton (who was 23 years and 10 months old at the time of his victory). Since then, he has secured 39 grand prix victories, set 45 pole positions as well as celebrated three more world championships. He currently competes for Red Bull Racing.







COTA, the first purpose-built Formula One circuit in the U.S., replicates turns from some of the world's best tracks.

Although COTA hosts a variety of sports and entertainment events, the venue was purposely built for F1 races and hosted its first in 2012. As Moore explains, "Drivers love our track because it has great elevation changes, and it has the most challenging turns they've ever driven from around the world, and it puts them all into one course."

In this way, the painstakingly technical circuit is similar to golf's Tour 18 Houston, which brings together replicated holes from some of America's best golf courses. For example, Moore says turn one is an homage to a very high-elevation turn in Belgium called Eau Rouge.

This also happens to be Andretti's favorite part of the race at COTA: "It's an uphill, very tight hairpin, but ... as soon as you go down, with the braking, you're actually turning the corner [as it] flattens out, so it's slightly deceiving [and] very challenging, but it's something that drivers actually like."

"Turns two, three, four and five are reminiscent of the turns sequence called 'Maggots, Becketts, Chapel' [a left-right-left-right-left series] in the Silverstone Circuit [in



Sebastian Vettel and the Red Bull Racing team celebrate last year's victory.

England]," Moore explains. "Then, when you come around to turns 12, 13, 14, 15, it's like the same section in Hockenheimring in Germany. Finally, when you go through the high-speed turns at 16, 17, 18, it's like turn eight in [the Intercity Istanbul Park circuit]."

No matter which track the drivers are on, Formula One is hailed as the ultimate form of racing—a way for car enthusiasts to push the envelope with speed and design since the series originated in the early 1900s.

"Formula" refers to the rules and regulations to which drivers and teams must adhere, while "one" indicates its elite nature—or, arguably, signifies the finish everyone is vying for from their single-seat racecars.

These open-wheel machines are specifically engineered for F1 competition and are capable of reaching 100 mph in 5 seconds or less. Once design is established, teams can choose to focus on details such as maximizing cornering speeds or valuing straightaway power.



LACEY SEYMOUR



TED PARKER, JR.



TED PARKER, JR.

Fans enjoy autograph sessions, racing games and mini car races during COTA's Grand Prix weekend.

This is the beauty of F1 racing—it pits not only drivers but also entire teams against one another, because it's car versus car, and technology versus technology.

"It's such a complicated form of sport because you're relying on a team putting together the best possible car for the best possible driver," Andretti explains. "It's not just the human element that works here. ... It's a very involved team sport."

Every race weekend starts the same with 11 teams revving up their engines to vie for the win, however, only one can revel in the victory tradition racing legend Dan Gurney introduced so many years ago: stepping onto the winner's podium and spraying a shaken bottle of Champagne on celebrating teammates. **C**





California Academy of Sciences



Museum of Modern Art



Pérez Art Museum Miami



Museum of Modern Art



Pérez Art Museum Miami



California Academy of Sciences

# The Art of Fine Dining

Across the country, museums are collaborating with restaurants to offer elevated cuisine that's as aesthetically pleasing as the works on gallery walls.

BY ALLISON HATA

**P**lated on a crisp white canvas, with abstract swirls of color, a dish created by a chef can be an edible work of art. Whether it's a carefully constructed tower of produce or a candied flower garnish, each placement is deliberate and adds to the overall visual landscape of the entree.

The thought and creativity that's poured into handcrafted cuisine is what makes it a worthy counterpart for artwork that fills the halls of some of the country's top museums. With eateries on-site at these cultural institutions, diners can savor gourmet meals before or after a day of exploration. More than just a pit stop between galleries to refuel and refresh, museum restaurants elevate the dining experience to a gastronomic adventure.

Visit three of the nation's distinct cultural metropolises—New York, Miami and San Francisco—to see where art and culinary prowess collide at these prominent museums known for their engaging exhibits and elevated cuisine.



## VERDE

### Pérez Art Museum Miami Miami

The latest museum to debut in south Florida, Pérez Art Museum Miami also brings with it a brand-new restaurant and bar: Verde, which offers international cuisine with a menu highlighting local ingredients for lunch, in addition to dinner service on Thursday evenings.

In just a few words, Executive Chef Nicolay Adinaguev sums up the concept of Verde, which is reflected in everything from its aesthetics to the food: “Simple, clean and fresh,” he says.

Operated by the museum’s exclusive catering partner, Stephen Starr Events, the 104-seat restaurant makes use of the building’s contemporary design. Gauze-like material drapes the concrete walls for a softer approach, accented by pendant lighting, wood tables and a neutral color palette.

This simple approach successfully translates to the menu, with a careful selection of elegant options available under a handful of categories. Starters range from charcuterie plates to raw offerings, such as beef carpaccio or hamachi sashimi with citrus ponzu, while heartier dishes include some of the chef’s favorites—a squash blossom pizza and a side order of sautéed lacinato kale with toasted faro and salsa verde.

“We are [also] planning to add light dishes like ceviche,” he continues. “We have a rock shrimp ceviche with passion fruit that we have been using for special events, and I ... expect to see something like that make it on the menu.”

In addition to the gourmet fare, there’s also a full bar featuring specialty cocktails like the guava margarita and passion fruit cilantro caipirinha. The main draw of Verde for patrons, however, is the unparalleled waterfront location.

Adinaguev adds, “You would be hard-pressed to find a prettier location with views of the bay and port of Miami.”

#### What to see at the museum:

“Geoffrey Farmer: Let’s Make the Water Turn Black” (through March 1, 2015)



Simple yet elegant dishes abound on Verde’s menu.



Passion fruit cilantro caipirinha



The restaurant’s concept—including the decor—is “simple, clean and fresh,” according to the chef.





A focal point of the restaurant's decor is a 28-foot-high living wall with a freshwater tank below.



The cuisine at The Moss Room incorporates sustainable and organic ingredients.

## THE MOSS ROOM

### California Academy of Sciences San Francisco

From the lunch-only menu that's infused with local ingredients to an environmentally friendly design, The Moss Room at the California Academy of Sciences takes a thoughtful approach to keeping the museum's objectives in mind.

"The academy mission is to explore, explain and sustain; [we] use that philosophy for our menus too," says Edward Vicedo, The Moss Room's general manager. "We want to make sure that we are sustainable, our food is easily understood and explained, and [we] introduce something new."

Most dishes at the restaurant are entirely seasonal, incorporating local, sustainable and organic items from local farmers whenever possible. Some of the menu items are even closely inspired by what's on display within the expansive museum buildings, in addition to James Beard-nominated Executive Chef Charles Phan's Vietnamese influences.

"We bring forth new ideas as far as cuisine goes to further something of a new discovery with our food," Vicedo adds. "What's really important for Charles and our chef [de cuisine] is that our food needs to have history. So we might introduce ... Filipino food, because there is the Philippine coral reef inside the academy."

The space itself is the ultimate reflection of the museum's mission of sustainability, designed with the academy's Double LEED-Platinum status in mind. Upon entering, patrons are greeted by a 28-foot-high, 40-foot-long living wall set above a 2,300-gallon freshwater tank with more than 30 kinds of South Asian fish.

"We want to educate, whether it's about sustainability or ingredients from our local farmers," he continues. "That is the 'explain' part of the mission. Anybody who comes to The Moss Room [has come] to the academy to learn something, so we want to have that concept with our food also."

**What to see at the museum:**  
"Earthquake" (ongoing)



## THE MODERN

### Museum of Modern Art New York City

"How can you not be inspired every time you walk in the door of [the Museum of Modern Art]?" asks Dino Lavorini, director of operations for Art Food, which oversees The Modern, Cafe 2 and Terrace 5 at the museum.

The Modern, a Michelin-starred French restaurant, takes the concept of artistic inspiration and infuses it into every corner of its space. The dining room is minimal in design, with the intent being that the people and dishes will add color and movement. One of the four walls features a single photograph, "Clearing" by Thomas Demand, while another wall is made up of glass panes so diners can overlook the Abby Aldrich Rockefeller Sculpture Garden that features works ranging from Picasso to Miró.

"Every interaction throughout the day with the art on the walls inspires creation on the plate," Lavorini says. "The Modern is curating its own new exhibit with the introduction of a new executive chef after nine years."

Bissell has taken the helm of an award-winning establishment—The Modern holds four James Beard Foundation Awards and three stars from The New York Times—at an exciting time in the culinary world.

"Each season invokes inspiration, as do new exhibits," Lavorini explains. "Seasonality and sustainability are important drivers of the face of our menu."

Museumgoers, as well as those coming exclusively for the four-course prix fixe tasting meal experience, can frequent the restaurant for both lunch and dinner. In addition to the main dining room, The Modern features two private dining spaces and The Bar Room, a more casual dining and bar area that serves small plates—all accessible via a separate street level entrance that allows patrons to visit outside of regular museum hours. **C**

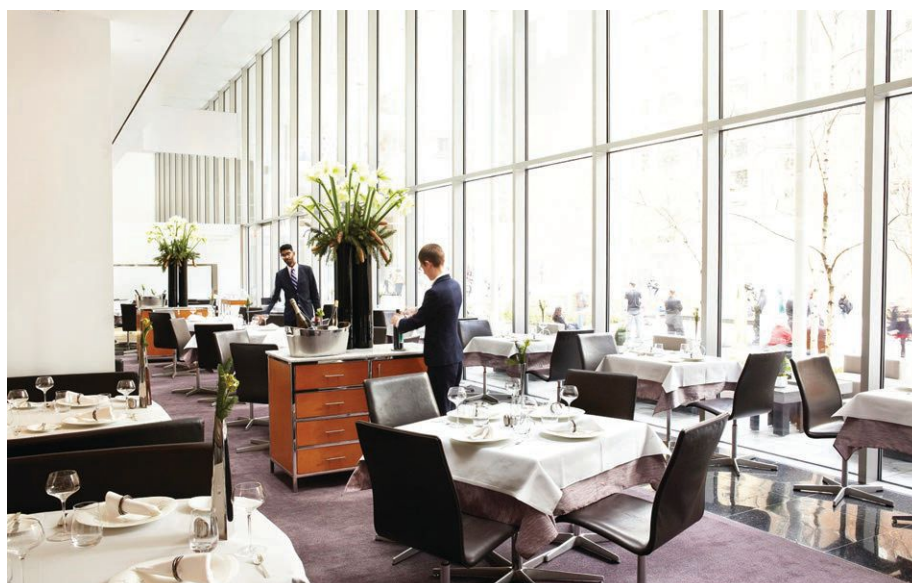
#### What to see at the museum:

"Robert Gover: The Heart is not a Metaphor" (through Jan. 18, 2015)



PHOTOS ON THIS PAGE BY ELLEN SILVERMAN

The Modern features a four-course tasting experience and a seasonal menu.



One wall is made entirely of floor-to-ceiling glass panes that overlook the sculpture garden.





With private jet travel, such as NetJets, passengers are pampered from takeoff to landing with plush interiors and state-of-the-art entertainment systems.



# Sky High

Private jets and first-class cabins take elite travelers to new altitudes in style.

BY ALLI TONG

**W**hen it comes to traveling long distances, there's no arguing that flying is the way to go. Yet, even the most seasoned travelers grimace at the thought of boarding a commercial plane. It might be the inevitable cold they'll catch, the inescapable bruise from the beverage cart or the neck cramp from hours of sitting in uncomfortable seats that daunts travelers.

And it doesn't look like the skies will get much friendlier for travelers: Air travel is expected to double in the next 20 years and, subsequently, Boeing—the world's leader in commercial jetliners—has plans to increase the number of seats on its fleets (read: passengers must get snug with a little less room). However, business travel spending in the United States is forecast to grow by nearly 7 percent to \$292 billion in 2014, according to the Global Business Travel Association, so travelers must be willing to sacrifice some personal comforts to get where they need to be.

But as they say, the grass is always greener on the other side (or, in this case, the skies are more blue). So, as commercial passengers brave the cramped seats and stuffy cabin air, and peer out of tiny windows across the azure expanse, they might get a glimpse of an unfamiliar sight: a business traveler sitting leisurely on a soft leather seat, *The Wall Street Journal* in one hand and a hot cup of coffee in the other. No, it's not a mirage due to low cabin pressure; it's just a private jet passenger, relishing in his or her luxuriously appointed plane. This is the world of private jets, and for those who can indulge a bit for the sake of their legs, backs, necks—and peace of mind—it's well worth digging a little deeper into their pocket.

## READY, SET, JET

It's apples to oranges when it comes to taking a private jet versus a commercial plane. One obvious perk is the convenience of flying on the passengers' timetable, especially for those on business trips where hectic meeting schedules



Extra legroom, comfortable seats and gourmet cuisine are just some of the luxury perks available on private jets.

make it all the more crucial to be punctual.

NetJets, a private jet-sharing company owned by billionaire Warren Buffett, for instance, can arrange a flight at any time with as little as four hours of advance notice. Because private jets enjoy the incentive of flying into smaller airports as fixed-base operators (FBOs), passengers will have to worry less about backed-up air traffic and circling in the air for what sometimes seems like light-years until the go-ahead is given for pilots to land.

To put it in numbers, there are more than 5,000 airports in the U.S. that private planes can use (versus approximately 500 airports for larger commercial aircraft), meaning that passengers can touchdown closer to their final destinations. In the New York City area, for instance, owners could choose to fly into and out of Farmingdale, N.Y.; Teterboro or White Plains in New Jersey; or major hubs such as John F. Kennedy International, Newark Liberty International or LaGuardia airports.

"Flying privately gives our customers access to literally thousands of airports that commercial flights cannot fly





Upgraded cabins in private jets allow travelers to relax during a flight.



A personalized experience awaits private jet passengers.

JORDAN TAN



Singapore Airlines' 35-inch seats are reserved for first-class passengers.

## Classy Cabins

When choosing to fly commercial, go the way of the royals with these first-class services that rival the amenities of five-star hotels.

**Emirates:** The royal treatment at Emirates runs the full gamut of private suites to shower spas. Add a personal minibar, on-demand entertainment and a flat bed with mattress to round out the services.

**Singapore Airlines:** First-class passengers on Singapore Airlines get the biggest seats (35 inches), largest beds and widest screens, and Dom Pérignon for a nightcap. Even pajamas look like they're fresh off the runway, as the airline offers Givenchy bedclothes and slippers.

**Virgin Atlantic:** Is it a club or a plane? As soon as passengers step into the upper-class suite of a Virgin Atlantic aircraft, they'll be greeted with a glass of Champagne as well as an atmosphere reminiscent of a chic lounge. The seats turn into flat beds, allowing for peaceful sleep, and travelers will surely be spoiled with its customized menus—the cheese trolley doesn't hurt, either.

into, which saves time and money, and increases productivity," says Pat Gallagher, senior vice president and head of sales for NetJets.

What's more is that private aircraft aren't subject to TSA restrictions, so travelers can arrive as little as 15 minutes before departure—international destinations included—and take whatever they want in their carry-on bag without having to meticulously measure 3.4 fluid ounces of contact lens solution or ensure that Fido is strapped in a federally approved carrier.

In addition to flexibility and convenience, private air travel offers trekkers things that money just can't put a price on—peace of mind and time. Passengers know they'll arrive at their destination on schedule (while private jets are subject to the same weather and air traffic issues as commercial airliners, they have the flexibility of changing routes to avoid such issues), and they won't have to deal with delays, lines and lost luggage.

This all adds up to an overall better travel experience, which, nowadays, can be tough to find for those who fly the mainstream skies.

### SOARING IN STYLE

While private jets come with the benefits of saved time, convenience and privacy, there are, of course, a few extra bonuses—gourmet fare,

personalized services and upgraded cabins with spacious leg room, just to mention a few.

NetJets, for instance, integrates a variety of amenities into each fleet to further enhance the traveler experience. Plush interiors, mood lighting, noise reduction, the latest avionics, state-of-the-art entertainment systems that can be controlled with a passenger's electronic device, and more all ensure that clients are pampered from takeoff to landing.

Even the hospitality industry is getting on board with private planes. As a matter of fact, Four Seasons Hotels and Resorts has tapped into this demand for its most elite guests by combining its singular services with first-class travel. The luxury hotel group has commissioned its own jet, a retrofitted Boeing 757 with only 52 seats for maximum space, which boasts upgraded features, including in-flight Wi-Fi and on-demand entertainment. Guests can book the jet for private charter to any location or for one of the hotel group's curated escapades in destinations such as Bali, Indonesia; Sydney; and Istanbul starting in February.

"We all recognize the challenges of commercial air travel today, especially when traveling to remote or multiple destinations," says Susan Helstab, executive vice president





Four Seasons Hotels and Resorts' private plane offers exclusive trips to exotic locations.

PHOTOS COURTESY OF FOUR SEASONS HOTELS AND RESORTS



Seats fully extend into beds on Four Seasons' luxury jet.



A Sentient Jet Card for prepaid travel

Sentient Jet, another aviation company featuring private travel, also offers a 25-hour jet card starting at \$124,825. Despite the fact that clients don't own the jet per se, they still receive the unparalleled services.

"Our flight planning and customer service teams work to provide the correct jet size and class for each trip as well as catering needs," says Andrew Collins, president of Sentient Jet. "Additionally, we pay close attention to our customers and often provide 'surprise and delight' amenities such as special decor for travel to games and events or Champagne for an anniversary."

For those who travel more frequently (typically, 50 or more hours per year) and still want the luxury of private travel, fractional ownership might be the way to go. It allows travelers the convenience of picking up and leaving at the drop of a hat—without the hassle of maintenance requirements, crew hiring and payroll, scheduling and hangaring.

With fractional ownership, travelers buy into a share in an aircraft—for a partial cost of owning a plane—in addition to paying monthly management fees and fuel costs. Additionally, owners know the costs upfront and can have their jets fired up in a few short hours with a

## Wheels Up

Booking a private jet can be made that much easier and faster with these apps.

**BlackJet:** With just a few clicks, BlackJet books a sure-fire seat on a private jet operating between certain city pairs, such as Los Angeles and New York. This model affords the convenience and comfort of private jets, but at a price tag that's closer to first-class fare. Think of it as Uber for the jet set.

**JetSmarter:** Fliers have access to the largest private jet marketplace in the world right at their fingertips with JetSmarter. Through the basic principle of marketplace competition, passengers are guaranteed a fair price point.

**PrivateFly:** Founded by a former British Royal Air Force captain, PrivateFly helps travelers avoid the stress of airport security, delays and more. With PrivateFly, users can compare seat costs and book their private charter flight all in one place.

of marketing at the Four Seasons Hotels and Resort. "The inconvenience of layovers, connections, delays, inflexible schedules and stringent rules and regulations can dampen the spirits of the most ardent traveler—not to mention the increasingly cramped quarters on most commercial flights. The private jet experience allows guests to bypass these hassles."

Additionally, guests flying on the Four Seasons Jet will experience a host of glamorous amenities—they might even forget they're at 30,000 feet—including state-of-the-art flatbed seats handcrafted in Italy and five-star dining. Using only the freshest ingredients and catering to any personal dietary needs, a dedicated Four Seasons chef travels with guests and carefully curates menus that incorporate culinary influences from around the world. Additionally, a concierge team comes along on every private jet travel experience to fulfill each guest's wishes, whether

it's customized itineraries when back on the ground or booking a spa appointment at the hotel.

### SHARING THE SKIES

For those who make a few short trips a year—Paris on a whim or a mother-in-law's birthday party—jet cards are an easy way to pre-purchase private jet flights at a locked-in price. For those lucky enough to already own a jet, this gives them a quick, cost-effective solution when an issue arises with their aircraft, such as maintenance. Or, for those who aren't jet owners, it's an easy way to live the lifestyle without the time and financial commitment. Clients prepay for a set number of flight hours at a discounted price in a chosen aircraft that best fits their needs—liken it to a debit card for the sky.

NetJets offers a prepaid Marquis Jet Card in 25-hour increments starting at \$135,000 for clients who prefer more flexibility and less commitment.

simple phone call.

At NetJets, which offers fractional ownership for those who fly more than 50 hours per year, owners not only initially choose one aircraft that suits their needs but also have access to the company's full fleet and can exchange one plane for another depending on the size and scope of their trip.

With the one-size-fits-all model of air travel nowadays, as well as shrinking services on airlines, increased hassles at airports and tighter security regulations, flying by private jet seems to be the only silver lining in the sky today. From the first phone call to the last step off the tarmac, private jet travelers experience less stress and higher quality, which, ultimately, makes the skies a friendlier place to be. **C**



# An Epicurean PAIRING

Chefs and brewmasters are embracing the flavorful union between beer and food.

BY MICHELLE FRANZEN MARTIN

KATHERINE SACKS/STARCHIEFS.COM



Sea bass is paired with Brewery Ommegang's Duvel Rustica at The Abbot's Cellar in San Francisco.

In the late 1980s, when Douglass Miller graduated from the Culinary Institute of America, beer didn't have a rightful place on the tables of upscale restaurants. Today, things have changed. Miller, now a professor at his alma mater, devotes a large part of a class to beer and food pairings—teaching students that India pale ale goes well with red curry dishes and Russian imperial stout is wonderful to drink with chocolate cake, among countless other examples.

The concept of beer and food pairings isn't unique to those who make craft beers, but only in the last several years have many of the country's best restaurants started to take notice.

"More people are going out to eat at higher-end restaurants and all of a sudden craft beer is now not only OK to have on the list, it is becoming expected," says chef Adam Dulye of San Francisco's The Abbot's Cellar. "In the past, it wasn't necessarily that you could not order

a craft beer in a higher-end establishment; rather, it was you could not find one on the menu."

It appears that the trend isn't slowing down; with more chefs realizing the potential that these pairings have to take cuisine to the next level, the epicurean experiences are endless.

## AN EVOLUTION

Julia Herz, craft beer program director for the Boulder, Colo.-based Brewers Association, says the evolution of beer and food pairings is a natural one.



Chef Adam Dulye, The Abbot's Cellar

"Today's beer lovers grew up with craft beer in their households, allowing them to experiment with craft-brewed beer in their pairing and cooking," Herz says. "This extends to the professional world as well. Chefs, bartenders and mixologists also grew up exposed to fuller-flavored beer beyond light American lagers, so it's only natural that beer's place in the food-arts world has evolved."

In fact, a recent Nielsen survey revealed that 19 percent of craft beer drinkers order a craft beer because it pairs well with food.

"I like to say craft beer picks up where wine leaves off, and then some," Herz says. "Wine has acidity, fruit, mineral components, tannins and alcohol. When paired, wine mostly hangs its hat on its acidity (by calming fat and salt in food, so the flavors shine brighter)."

Likewise, craft beer has acidity and bitterness from hops, which calm a food's richness and residual sugar, she says. The beer's carbonation also scrubs the tongue.





Chef René Stein, Hospoda

"[The wine industry] paved the way in opening people's minds up to the possibilities that food can have with drink, specifically alcoholic drinks," says Brian Purcell, owner and brewmaster of Three Taverns Craft Brewery in Atlanta. "I personally think beer pairs best with food because there are so many more options when you consider the 100-plus beer styles and the complexity of flavors present in each style."

#### BREW INSPIRATION

When it opened in 2012, The Abbot's Cellar showed the culinary community exactly how craft beer could bring another dimension to fine dining. Here, guests can savor food-and-beer pairings that include Belgian-style dubbel with duck, saison with scallops and stout with steak.

These pairings are showing up at upscale restaurants on both coasts, including New York City's new restaurant Hospoda, which features dishes inspired by beer. Each dish is infused with beer, prepared with the ingredients used to make beer or inspired by a flavor profile of a particular beer.

Hospoda's chef, René Stein, says food and beer pairings began in New York several years ago, although chefs and brewmasters have been doing it for a longer time. He pairs the restaurant's beef tartare with Pilsner. "In terms of beef tartare (made with chive mayonnaise, egg yolk and a pretzel bun), I wanted this dish to really show off the incredible craftsmanship of [Prague brew] Pilsner Urquell," Stein says. "The beef tartare we serve at Hospoda



Beef tartare at Hospoda pairs well with Pilsner Urquell.

is a more elegant interpretation of a typical beef tartare, but it doesn't overshadow the Pilsner Urquell. It complements it and even shows off how great it is."

When pairing beer with different foods, the general rule is to bring together similar tastes. "Any easy guide is to pair lighter-style beers with lighter foods," Purcell explains. "When you think of beers that are heavier in mouthfeel and alcohol, like porters or stouts, you should think of heavier foods—red meats, lamb, starchier foods like heavy pastas or hearty soups."

Likewise, India pale ales (known as IPAs) pair well with spicier foods—Thai and Indian, for example—because the floral and bitter hops cut the heat and balance out the flavor in the food. Fruit desserts go best with fruity or tart beers and chocolate desserts pair well with chocolate or coffee stouts.

Chef Bob Hurley of Hurley's Restaurant in Yountville, Calif., says some people find it ironic that his establishment—set in the heart of Napa Valley—offers beer and food tastings. But, he adds, they quickly see how well the two go together.

"In wine, you must be very aware of the balance of sugars, acids and alcohol," Hurley explains. "For the most part, that eliminates pairings with a whole range of ethnic foods that accentuate sour, sweet, saltiness or spiciness. This is where beer shines."

#### A SUPERIOR COMBINATION

"In wine pairing, after you have dealt with the balancing act in your dish, you add ingredients that will

complement the wine and pull out the many nuances and flavors," Hurley says. "With modern-day microbrews, there are a whole new set of flavors and nuances to work with that there were not in the past."

Additionally, beer generally transitions well from course to course. In contrast, certain wines only pair with certain foods rather than every course. The lower alcohol content of beer also helps it pair with the flavor profiles of food. Of the 142 beer styles that the Brewers Association documented in 2013, the average beer style has 5.8 percent alcohol by volume compared to 12 percent for the average wine, Herz says.

"Alcohol is a solvent that literally opens up the [pores] on your tongue, making you even more sensitive and available to sense heat," she adds.

Cheese and beer pairings, too, are gaining attention. "A big sharp cheddar and a hoppy IPA is one of my favorites," says Tim Gaddis, a certified cheese professional with Atlanta's Bacchanalia restaurant. "Both have very pronounced flavors. When paired, the sharpness of the cheddar and the hops in the beer seem to subside, allowing the other flavors to come out."

Despite the growing interest in beer and food pairings, chefs are quick to say that beer won't replace wine pairings; it just gives the culinary world another option.

"Chefs are now thinking about both," Miller says. "Sometimes they might create a dish that would pair well with wine and on another menu they might come up with a dish that would pair well with beer." C

## Finding the Right Flavor

Although there are no hard and fast rules, the Brewers Association offers a few ideas for pairing certain types of beer with food.

**Kolsch (a golden ale):** Pair with lighter foods such as chicken, salads and salmon.

**India pale ale:** Pair with spicy foods and sweet desserts such as carrot cake. The beer's bitter taste calms the sweet.

**Amber and red ales:** Pair with a variety of foods such as chicken, seafood and burgers.

**Brown ales:** Pair with hearty foods such as smoked sausage or roast pork.

**Porters:** Pair with roasted or smoked foods.

**Imperial stouts:** Pair with heartier foods such as foie gras and smoked goose.

**Hefeweizen or wheat ale:**

Pair with lighter, spring-inspired foods such as salads and leafy greens.

**Stouts:** Pair chocolate or coffee stouts with desserts such as a vanilla ice cream float—sweet calms sweet, so it's the ideal combination.



EDGAR OBRAND



# 20 Questions With **CARY ELWES**

BY ALLISON HATA

More than 25 years ago, a virtually unknown Brit made a swashbuckling entrance onto the Hollywood scene with starring role in a 1987 sleeper hit—one that would go on to become a multigenerational cult classic. In this land of swordfights, giants, trickery and miracles known as “The Princess Bride,” then-23-year-old Cary Elwes made audiences believe in the power of true love.

He went on to play the titular character in “Robin Hood: Men in Tights” and co-star in films like “Glory,” “Bram Stoker’s Dracula,” “Quest for Camelot” and “Saw,” but it was his portrayal of the farm boy Westley (and also the

Dread Pirate Roberts) in “The Princess Bride” that solidified Elwes’ standing in American pop culture. This fall, the actor revisits the beloved tale with an upcoming memoir that takes fans behind-the-scenes of the production. Debuting Oct. 14 and titled “As You Wish”—after Westley’s most memorable line—the tome will offer fun facts and recollections from some of the film’s stars, including Robin Wright, Billy Crystal and Christopher Guest, as well as writer William Goldman, director Rob Reiner and producer Norman Lear.

But until then, get to know the man behind the iconic character as he shares quick quips and reflections on life, love and “The Princess Bride.”

**What has been a career-defining moment?** [“The Princess Bride”] was a career-defining moment for me. ... I call it the gift that keeps on giving, as it’s the kind of film that gets passed down from one generation to the next.

**Who from “The Princess Bride” would you choose to be stuck on a deserted island with?** All of them—or none at all.

**What role has been the most personal for you?** Westley ... changed my life. I was only 23 when I was cast and it was my first big Hollywood movie.

**Of the characters you’ve played, who’s life would you most like to step into?** I had a lot of fun revisiting Westley with the writing of this book because the character is kind of a throwback to a different era. He’s a dashing hero in every sense of the word.

**What superpower do you want to have?** Being able to fly

**What is your greatest regret?** I don’t live with regrets.

**How would your friends describe you?** You have to ask them.

**Who is your favorite fictional character?** Rick from “Casablanca”

**What’s the last thing you searched for online?** News



**What has been your most challenging job as an actor?** During filming [of “The Princess Bride,”] I broke my toe while driving around on an all-terrain vehicle. It happened before we shot the swordfight, which Rob [Reiner] wanted Mandy Patinkin and I to do ourselves.

**What’s your most treasured possession?** My daughter

**What is your proudest accomplishment?** My daughter

**Who are your favorite writers?** William Goldman and Alistair MacLean

**What is your dream job?** I’m living it.

**What would you eat for your last meal?** My wife’s turkey chili

**What city makes you feel most at home?** Los Angeles

**Air, land or sea—what’s your favorite way to travel?** By any means necessary, as long as it’s comfortable.

**Where do you still hope to visit?** Angkor Wat

**What three people would be your top traveling companions?** My wife, daughter and mother-in-law

**Who is one person you’ve never met but would like to have a conversation with?** The Dalai Lama **C**





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