



LUXURY | ATTACHÉ

Communiqué

FALL 2014



RESTAURANT ROW

THE SEASON'S HOTTEST OPENINGS

DIRTY FRENCH

Certified Open

180 Ludlow Street between East Houston and Stanton Streets

An outta-this-world cocktail program meets Major Food gone French. Need we say more?

COSME

Early to mid-September

35 East 21st Street between Broadway and Park Avenue South

Mexican-inspired fare by notable chef and tortilla master Enrique Olvera.

BROOKLYN FARE

Fall 2014

431 West 37th Street between Ninth and Tenth Avenues

A frenzy of carefully crafted global courses curated by Michelin-starred César Ramirez.

LITTLE PARK

November/December 2014

85 West Broadway at Chambers Street

A new project from Signore Carmellini in the former Plein Sud space at the redesigned Smyth.

TIJUANA PICNIC

September 2014

151 Essex Street between Rivington and Stanton Streets

Latin/Asian fare from the team behind Indochine and Acme.

ABC HOME GROWN

Late 2014/Early 2015

Jean-Georges Vongerichten's third project in the ABC empire, dedicated to the vegetarian and vegan crowd.

DANIEL BURNS
LUKSUS AT TØRST

615 Manhattan Avenue,
Greenpoint

Nestled in the back of Greenpoint's intimate, reclaimed wood-ensconced craft beer hall lives a 26-seat eatery helmed by Momofuku vet and novo Nordic whiz kid Daniel Burns. Burns has made a name for himself with stints in renowned institutions worldwide, focusing on Scandinavian cuisine and meticulous execution with an impeccable eye for detail and presentation. Along with gypsy brewer and Tørst owner Jeppe Jarnit-Bjergsø, Burns is making his mark on New York's foodie scene, pioneering the beer pairing movement and bringing innovative culinary experience to the neighborhood. We sat down to talk ingredient trends, beer pairings, and Brooklyn's finest.

chef's
corner

LAMB NECK

PICKLED ROSEHIP

PURPLE CARROT

LA: What are your thoughts on current and upcoming ingredient and flavor trends?

DB: *I tend to stray from trends, but I think we'll see a lot of squash and parsnips happening. Fresh, thinly-sliced chestnuts too - they've got a great texture. Winter will be all about vegetal desserts; last year we did a parsnip ice cream with malt. It's really all about staying true to season. Asparagus could be available one day and not the next.*

LA: What's your MO in the kitchen? How does pairing come into play?

DB: *It's all about the balance between execution, temperature, and plating. Flavors first, pairing secondary. I'll play with two primary flavors, then bring a third into the mix. Using various techniques like dehydration and rehydration of elements make something more of itself; to me, it's not so much about creating the flavor but preserving it. We focus on local products, bright, clean flavors, and most importantly, seasonality. As far as pairing goes, all the guys here are super geeked-out; team tastings help us determine what's best for each dish.*

LA: What are some of your favorite spots to grab a bite in Brooklyn? Besides here, of course.

DB: *I'm a fan of Saint Anselm, Banker, and Pok Pok for the food. Alameda is a great space, designed by hOmE, the same guys who did Lüksus.*

Ten courses later, we're hooked.

Photo courtesy of Signe Birck



THE SIPPING HOUR

60 MINUTES WITH LAURA MANIEC
MASTER SOMMELIER & CORKBUZZ FOUNDER



Photo courtesy of Brooke Ismach

LA: What inspired the Corkbuzz concept?

LM: I was inspired to open Corkbuzz as I felt there was a lack in the market for a place where consumers, sommeliers, industry professionals could all get together. I thought of it like a community center of sorts where wine was the joining factor; I wanted to create an all-inclusive wine place where guests were empowered and excited to dive into the wine world via wine bar/restaurant/wine classes or wine events.

LA: How have NYC food and beverage industry trends affected Corkbuzz over the years?

LM: We are constantly changing as the industry changes and evolves. One of our happiest trends/changes is that more people are seeking out wine classes and want to be educated and so we have added more classes and more advanced classes to our roster as well as started hosting private classes both on and off-site.

LA: What are some wine trends you've observed as an MS and business owner in a major international dining and nightlife hub? Any predictions for fall/winter?

LM: I think orange wine is definitely becoming more popular, esoteric grapes and small production/artisan wines are still in high demand but

mostly people are willing to experiment and the wine future is bright; it is no longer scary to a guest if you recommend something unique. Blind tasting is also very popular and not just for sommeliers. We have a lot of guests who are not in the wine business come in for our blind tasting happy hours at both locations and the bar is full with energy of people sipping on the fight of wine but also learning.

LA: How does the new Chelsea Market location differ from the original? Any plans to roll out additional locations in the future?

LM: Chelsea Market is a smaller, cozier space. It is fun to have a wine list that is constantly changing with only 100 bottles vs 250; it challenges me to curate the best of the best. We plan on opening multiple wine bars and wine studios in other cities throughout the country.

LA: Personal favorite pairing of the moment?

LM: I love Chef Missy Robbins' Cotechino sausage sandwich with aioli and salsa verde (served at lunch or dinner) with a glass of Copain syrah from Mendocino, California [or] Ruinart rose champagne.





THE SKINNY

FALL FITNESS TRENDS

Drop sets are so passé. Check out what's hot in fitness for 2015, courtesy of Blake Shephard Wellness Management co-founder Kirkland Shephard.

"Right now, it's really about metabolic conditioning (exercises intended to increase the storage and delivery of energy) and putting that into a group setting - bootcamp style training will never be obsolete. On an individual level, concierge style service-based personal training is on the cusp of gaining steam. By the middle/end of next year, you'll see fitness providers unionizing to give a more comprehensive private experience, which is something we're already doing. Having a team of wellness specialists who come together for an individual is key."

SKI vs. SURF

WHERE TO VACAY THIS HOLIDAY





NISEKO UNITED SKI RESORT

SKI NISEKO UNITED SKI RESORT HOKKAIDO ISLAND, JAPAN

For those in the know, Niseko United is quickly becoming a mecca for snow sport enthusiasts. Home to four mini resorts across one mountain, Niseko Annapuri, this winter wonderland can do no wrong. Think champagne powder snow, 48km of ski runs and endless pipes for those in search of an adrenaline rush. Seasonal winds pick up moisture over the warm climates of the Sea of Japan

to form snow clouds for the driest powder in the world; get knee deep in pristine powder whilst carving the first tracks of the day on some of the best and longest trails through beautiful natural forests. Mt. Yotei at a height of 1,898m towers majestically in the distance of Niseko's snowcapped backdrop. There's something for every skill set here, or even spend your days basking in the hot springs below crystal blue skies. Niseko has got apres-ski culture down to a science as well and it is a refreshingly unique break from Alpine tradition. Head to ultra-cozy Kakashi cafe in the North Village and warm up with steaming hot bowls of ramen.

SURF GUACALITO DE LA ISLA NICARAGUA

Majestic cliffs, lapping azure waters, and infinite swathes of deserted golden sands shadowed by lush tropical greenery. Sound like paradise? We thought so. Guacalito De La Isla lies tucked away in the southwest corner of Nicaragua, perched on the Emerald Coast and home to 30 miles of untouched beaches. Guacalito's Mukhul resort, brainchild of local entrepreneur Don Carlos Pellas, has pioneered efforts to preserve the island's beauty and share

it with like-minded travelers. Translating from the Mayan language as "secret," Mukhul certainly lives up to its status as a hidden gem with its 'bohios' nestled on the stunning mile long Manzanillo beach awash with powdery sand and breathtaking Pacific sunsets. For surf enthusiasts, Nicaragua is fast becoming the place to be and you'll be plunged into the action as the resort is in the centre of the surf circuit. Feeling energetic? Hit the trails skirting the resort. Pristine jungles filled with monkeys, iguanas and tropical birds await discovery. Kick back after a long day of adventure with breathtaking Pacific sunsets and a panoramic view second to none.

NICARAGUA



FALL FASHION REPORT



CHUNKY KNITS

Keep it textured and bold this season with chunky, oversized cable knits.



REDHOT

Fiery red is the hue of the season. Whether sporting it head to toe or rocking a bright red accent, this trend is a surefire way to stand out.



FAIR ISLE

Also known as “Nordic Code,” fair isle sweaters, oversized coats, and exaggerated hats are making a comeback.



SPORTSWEAR

Standard sportswear got an edgy makeover for this season with vibrant pops of unexpected color and cool details.



FUR

Planning on splurging this season? Go for fur. Sure, it's always been a staple, but this year it's popping up in exciting colors, textures, and styles. Who said cold weather couldn't be bright?

SEPTEMBER

MET Opera Opening Gala
September 22 | New York
I Heart Radio VIP All-Access
September 19-20 | Las Vegas
NYC Ballet Opening Night Gala
September 23 | New York

OCTOBER

Austin City Limits
October 3-5/October 10-12 | Austin
New York City Wine & Food Festival
October 16-19 | New York
Hamptons Film Festival
October 9-13 | Hamptons
Whitney Museum of Art Gala
Date TBD | New York
MLB World Series
October 22 (Tentative) | Location TBD
International Boat Show
October 30–November 3 | Miami
Gramercy Park Hotel Halloween Party
October 31 | New York
Roosevelt Hotel Halloween Party
October 31 | New York
Tao Halloween Party
October 31 | New York

NOVEMBER

New York Marathon
November 2 | New York
Macy's Thanksgiving Day Parade
November 27 | New York
Radio City Christmas Spectacular
November 7-December 31 | New York

DECEMBER

Art Basel Miami Beach
December 4-7 | Miami
Jingle Ball
Date TBD | New York
Victoria's Secret Fashion Show
December 2 | New York

ALL ACCESS EVENTS

AUSTIN
F1 GRAND PRIX
OCTOBER 21-NOVEMBER 2

F1 luminaries like Sebastian Vettel and Lewis Hamilton will fire up their engines for another shot at victory this season during the one and only American leg of the Formula One Grand Prix series. Racing in a country dominated by NASCAR, football, basketball, and baseball, this Grand Prix extravaganza is a rare showcase of F1's finest from across the globe. The cherry on top, of course, is the Circuit of The Americas – a course built solely for the F1 Grand Prix. Enjoy a spectacular event within the confines of a racing jewel for a once-in-a-lifetime sporting experience.



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