



NEW YORK CITY

Bang & Olufsen's The Music Box pop-up is an interactive ode to sound in the heart of Soho. There, Instagrammable vignettes and whimsical exhibits are meant to perhaps reintroduce visitors to a Danish audio company that has pushed the boundaries of its technology since 1925. A giant sound-generating pendulum plays musical notes through the iconic Beoplay A9 speaker, while a curtain-lined jazz club showcases the newly released A1 Bluetooth speaker and Beoplay E8 wireless earphones. Open daily from 11 A.M. to 7 P.M., with frequent live performances and events. Ultimately, the space will become home to a permanent Bang & Olufsen store. **121 Spring Street, bang-olufsen.com/en/the-music-box**



PHOTO BY CODY RASMUSSEN

New York's hottest new Japanese fine dining restaurant, Odo, is a Flatiron District modern twist on the *kaiseki* multi-course tradition at its 14-seat chef's counter, along with an all-day café and cocktail bar. Chef Hiroki Odo formerly helmed the kitchen at Michelin-starred Kajitsu, and his new menu follows the *kaiseki* progression of dishes, but with personal twists. Sustainability is a core value, for example; instead of endangered bluefin tuna and Japanese wagyu, he's using North American seafood and locally-raised "washugyu" beef—a wagyu and American Angus hybrid. ("And spring is the best time for our seasonal vegetables," Odo said.) Also look forward to wild Alaskan King Salmon sashimi with fresh local vegetables and wahugyu and wild mountain vegetable sukuyaki. **17 West 20th Street, odo.nyc**



PHOTO BY MELANY ROBINSON

San Francisco's sexiest champagne bar opens a second location in the West Village this spring. The Riddler has received national acclaim for its deep library of reserve champagnes and rare finds, along with bottles from new producers and esoteric discoveries. There's also a globe-spanning selection of sparkling and still wine, plus one brew (Miller High Life, "the champagne of beers"). The intimate 30-seat space has a vintage aesthetic, including antique service-ware, a wooden backbar, and café tables handmade in France. Expect a killer brunch with oysters, caviar, and The Riddler's signature tater tot waffles. **51 Bank Street, theriddlersf.com**



The Mr. C hotel, run by Ignazio and Maggie Cipriani, joins Italian concept store 10 Corso Como and the upcoming Jean-Georges Vongerichten-run food hall as new flagships of the South Street Seaport. The 66-room teak and polished-concrete simply oozes *dolce vita* chic. From \$500 per night. **33 Peck Slip, mrcseaport.com**

VIVE BONAPARTE!

It's easy to recall Lower East Side's Rivington Street's not-so-long-ago rep as one of the mugging capitals of the Big Apple. Now, this onetime punk enclave has been gut renovated so completely that it often seems more hipster set piece than nabe, but it still offers places of deep cool. One is Parisian label 13 Bonaparte's second U.S. location (the other is in Los Angeles), which mixes men's and women's tailored jackets and shirts with refined sportswear to produce what founder David Sarfati describes as styles that are "long lasting...directional, yet easy and functional." Jumpsuits, tee-shirts, and collared polos are also on hand, as is Sarfati's line of Le Denim, which includes unisex and men's pieces and ranges in price from \$140 to \$440. **1 Rivington Street, 13bonaparte.com**

