

NEW YORK CITY



POP ART

Champagne Bollinger launched its 25th edition of the prestige R.D. cuvée with an intimate preview at the event venue 214 Lafayette, in Little Italy. Its initials standing for “recently disgorged,” these releases—the first of which was in 1967—consist of aged, especially fine champagne, and fans can now find Bolly’s best at Astor Wines & Spirits and Sotheby’s.

Only 300 cases of R.D. 2004 were made—each bottle an assemblage of 16 grand and premier crus fermented entirely in oak barrels. This extra-brut cuvée ages for twice as long as the majority of vintage wines, and is only disgorged in the year of its commercial release, capturing a complex range of aromas balanced with remarkable freshness on the palate. Try pairing it with buttery aged Comté cheese to bring out its nuttiness from extended lees aging, and to emphasize the champagne’s crisp effervescence. champagne-bollinger.com



FIBER & FABRIC

You may not have heard of Italian textile company Dedar by name, but you’ve seen its sumptuous, sensual fabrics in some of the most luxurious hotels and restaurants in the world, from Hotel La Réserve and the Guy Savoy in Paris to the Mandarin Oriental in Bodrum, Turkey. Closer to home, you’ll find Dedar in Joël Robuchon in Las Vegas and The Nomad Hotel in Manhattan, and the Milan-based brand just opened its first-ever American flagship showroom in the Decoration and Design Building this summer, allowing the public to peruse collections of home fabrics and wallpapers by Dedar and Hermès for the first time. **979 3rd Avenue, Suite 1009, dedar.com**



FAT RICE AT CHEFS CLUB

Through October 13, Chef Abe Conlon is dishing up both Macanese favorites and other cuisine inspired by the colonial paths of Portuguese explorers at Chefs Club New York in Nolita. Conlon won the 2018 James Beard Best Chef: Great Lakes Award for his work at Fat Rice, his Macanese restaurant in Chicago. Dishes like piri piri lobster, curried pork dumplings, and hai-pa-sinku (steamed King Crab and egg custard with wok-seared wild mushrooms and scallion) are served with organic small-production Portuguese wines. The Chefs Club’s private dining room also transforms into The Ladies’ Room, modeled after Conlon’s Chicago speakeasy cocktail lounge, including its signature large-format cocktails. **275 Mulberry Street, chefsclub.com**

FRACTIONALLY FRESH

Skin Laundry just launched its first new standalone treatment since their 15-minute Laser + Light Facial took Manhattan by storm five years ago. The Ultra Fractional is a non-ablative laser procedure meant for clients seeking greater intensity and faster results. After the resurfacing laser process, pressurized oxygen delivers a dose of hyaluronic acid deep into pores to soothe and strengthen. You might be a little red for a few hours afterwards, but there’s no real downtime, and it’s safe for all skin types. **Multiple locations include the Flatiron District (3 West 16th Street), Midtown East (240 East 54th Street), Tribeca (112 West Broadway), and the Upper East Side (188 East 86th Street). skinlaundry.com**

