



CARIBBEAN ESCAPE

The team behind UES favorite Don Pedro's just opened Tasca, an expansive multi-level Spanish and Latin-Caribbean restaurant on the Upper West Side. Inspired by the shared culinary histories of former Spanish colonies like Puerto Rico, Cuba, and the Dominican Republic, dishes by chef Rufino Peralta include cassava-crust scallop with 25-year-old Spanish sherry vinaigrette, duck magret with sweet plantains, and a saffron, vegetable, and seafood soup. To drink, Tasca boasts an impressive selection of Spanish wines and premium rums including rare and vintage bottles from all over the world. **505 Columbus Avenue, tasca-nyc.com**

PHOTO BY LIZ CLAYMAN

EMPIRE STATE OF MIND



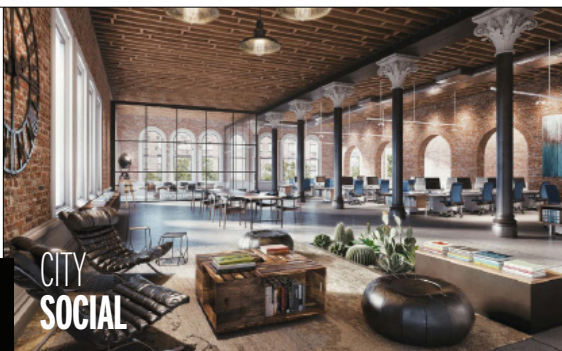
The Four Seasons New York Downtown has transformed its royal suite into the Empire Suite, refreshed and reimagined by lauded British designer Tara Bernerd. The 2,400-square-foot suite offers 180-degree panoramic views of Manhattan from the 24th floor and can be expanded to a three-bedroom residential style apartment. Design highlights include hand painted silk wall panels in the master bedroom and bronze mirrored inserts lining the hall's warm wooden paneling. The Empire Suite Experience debuting this month includes round-trip helicopter transfers from all three major airports, personalized silk pajamas, and a couple's spa retreat. **27 Barclay Street, fourseasons.com/newyorkdowntown**

PASTRIES FROM PARIS

Angelina Paris, a century-old tearoom and pastry house best known for its hot chocolate and iconic Mont Blanc chestnut pastry, opened its 31st global location in Midtown Manhattan - the first in the U.S. The New York dining room will closely resemble the Paris flagship, with Belle Époque-style design including decorative molding and beveled mirrors. The 3,000-square-foot space includes a full-service dining room, retail shop, grab-and-go bakery boutique, and dedicated pastry laboratory. Over the years, Angelina has become a favorite among Paris' most celebrated individuals including Coco Chanel and Marcel Proust. Now, the pâtisserie is ready to charm New York with her luxurious sweets. **1050 Avenue of the Americas, angelina-paris.fr/en**



CITY SOCIAL



A chic members-only social club just opened in NoHo, and it strives to unite the electricity of the city's brightest and most creative minds in its rustic-sophisticated digs. Zero Bond was founded by Scott Sartiano, a hospitality extraordinaire with 25 years of experience in the Big Apple's eclectic restaurant and nightlife scene. Designed as the "third space," the club provides members with another option outside of home and office to work, mingle, and share ideas in a luxurious but attainable setting. **0 Bond Street, zerobondny.com**

INTERCONTINENTAL UPGRADE

InterContinental Times Square recently unveiled a multi-million dollar renovation, refreshing all 607 guestrooms, public hallways, meeting spaces, and the Stinger Cocktail Bar and Kitchen by chef Todd English. A new "Work From Hotel" program transforms hotel rooms into customizable home offices, and companies have been buying out entire floors as home offices for employees to work together safely. Guests also have the opportunity to buy out the entire hotel with rates starting at \$100,000 per night or opt for floor buyouts with ten to 18 rooms available on each floor. **300 West 44th Street, interconny.com**

PHOTO: INTERCONTINENTAL NEW YORK TIMES SQUARE

