



GLOBAL BITES

Chef George Mendes is back with his first new restaurant since closing Michelin-starred Aldea after more than a decade in the Flatiron District. The menu at Veranda is inspired by Mendes' Iberian roots with global influences, including Mediterranean shrimp in Goan coconut curry, charcoal-grilled piri piri chicken, and a meaty vegan cauliflower steak flavored with caramelized cucumber juice. Located on the second floor of the new ModernHaus SoHo hotel (formerly the James), the verdant space sits beneath a retractable glass pergola for indoor and open-air dining year-round. Cocktails here are excellent, too. **23 Grand Street, verandasoho.com**

NEW YORK CITY



AN ICON REBORN

After closing for more than a year, Westgate New York Grand Central reopens its doors this summer in Murray Hill with a \$20 million renovation of all 300 guestrooms, meeting spaces, and lobby. The 23-story brick building was originally constructed in 1931 as the Hotel Tudor and spent decades as the Hilton Midtown Hotel before its current rebirth, blending historic charm with modern amenities. Westgate is one of few hotels in Manhattan with private balconies, offering a rare serenity in the heart of the Big Apple, perched high above the bustling city. Pop a bottle of champagne and enjoy the expansive views. **304 E 42nd Street, westgateresorts.com/hotels/new-york**

SPOILED SKIN



Esthetician and skincare wizard Vicki Morav is a secret weapon of celebrities and Manhattan socialites, and as of last winter, she's bringing her magic touch to the Upper East Side with her eponymous day spa. Draped in soft, calming hues, the 32,000-square-foot spa clinic features high-end treatment rooms, a meditation area, and an event space. Morav specializes in what she dubs "next level treatments" that are customized to each client and intended to improve the overall health and well-being of both the body and mind. Technology and products are chosen based on each client's unique chemistry, and Morav noted she spoils the skin beyond compare for a blissfully addictive pampering experience. **19 E 71st Street, vickimorav.com**



A MODERN MANI + PEDI

From the chic wall of easily browsable polishes and nail art designs to the \$125 monthly

subscription model for unlimited manicures and pedicures, including gel polish and gel removal, Glosslab is modernizing the nail industry. Plus, its waterless service makes for a more hygienic experience and longer-lasting polish. This technique is better for the natural nail to prevent splitting and peeling and keeps polish from chipping. Founder Rachel Apfel Glass predicts funky designs, bright colors, and bold nail statements will be popular this summer, including rich reds, colored French manis, and nail stickers. Tribeca, West Village, and Flatiron locations. **glosslab.com**

MANRESA MEETS MANHATTAN

Intersect By Lexus launches its sixth restaurant in residence this summer, with California's Manresa popping up through August. Chef David Kinch brings his three-star Michelin restaurant from Los Gatos to Manhattan, featuring his signature Central Coast cuisine in Intersect By Lexus' first outdoor dining space. The menu includes both a tasting experience and à la carte options, with dishes like citrus and sesame sea bream sashimi, roasted aged duck with fermented carrot juice, and salted butter ice cream with poached rhubarb and Meyer lemon. Modular sidewalk seating in the wood paneled dining pavilion designed by Rockwell Group include operable louvers that allow guests to control lighting, airflow, and privacy throughout their meal. **412 W 14th Street, intersect-nyc.com**

