



## O'KEEFFE BLOSSOMS ANEW

The New York Botanic Garden has evoked the gardens and flora of the tropical Pacific since the Georgia O'Keeffe: Visions of Hawai'i exhibition opened on May 19. The lush landscape of that island archipelago's unique ecology is housed in the Enid A. Haupt Conservatory, inspired by 20 of O'Keeffe's paintings from her three-month 1939 sojourn in the Hawaiian Islands. The corresponding works of art are on display in NYBG's adjacent gallery, and this is a rare opportunity to see them together. The show runs through October 28. **2900 Southern Boulevard, Bronx, nybg.org**



## TANTALIZING TABLE

The only bookable table at the fabled King Cole Bar is *back*, and better than ever. Named for the St. Regis location on the corner of 55th Street and 5th Avenue, Table 55 is perhaps the most exclusive dining spot in the city. Among other perks, guests have access to a reserve collection of wine and spirits from the hotel's private cellar (which otherwise can't be purchased); there's Château La Mission Haut-Brion 2003 and Château Latour 1998, just for starters. The exclusive menu includes a caviar service featuring Golden Osetra, Aged NY Strip on Brioche, and Jumbo Lump Crab Sliders with rémoulade and petit herb salad—all served on ultra-luxe Christoffle and Bernadaud place settings. Table 55 accommodates up to five guests with a minimum \$2,500 spend. **2 East 55th Street, stregisnewyork.com/king-cole-bar**



## RUGGED LUXE

Filson has been *the* brand of choice for explorers and adventures since it was founded in Seattle in 1897 to outfit prospectors headed for the Yukon. Its NoHo store just underwent a complete renovation to better showcase the house's waterproof leather and rugged suede accessories, fishing and hunting gear, and men's and women's shirts and jackets. The new C.C. Filson Store aims to be a neighborhood hangout for the urban nature lover, too, with music, art, and design events and New York-exclusive products. **40 Great Jones Street, filson.com**



## SPRING CLEAN YOUR DIET

The Gourmet Institute has pioneered health-supportive culinary education for 40 years. There, interested gourmands can learn to pickle vegetables at home, make their own kombucha and nut milks, bake vegan and gluten-free delights...even learn chef knife skills. One of our favorites, the vegan umami class teaches how to turn mushrooms into vegan bacon and add miso to seasonal pesto instead of cheese. There are also intensive vegan baking workshops and classes that focus on regional cuisine around the world, from Mexico to Southeast Asia. **48 West 21st Street, #2, naturalgourmetinstitute.com**