

Welcome back to The Key, our Uncover More newsletter keeping up to date on the latest happenings.

In today's issue: Rockefeller Center's first hotel is opening, new openings, and a conversation with Chef Harold Moore of Cafe Commerce.

ON OUR RADAR

6 NYC openings to add to your itinerary:

Casa Felix, *Chelsea*: Casa Felix is a modern Mexican social tequilera inspired by the social culture of Mexico City. Expect nostalgic-but-contemporary regional Mexican dishes alongside a tequila-and mezcal-forward beverage program, spread across a main dining room and bar and an intimate lounge.

dokidoki, *Williamsburg*: A low-proof, high-vibes tachinomi (Japanese standing bar) celebrating the kinship between Japanese and Latin culture. The bar offers low-ABV drinks built around classic cocktails, alongside sake, shochu, wine, and izakaya-style bites.

The Museum Bar + Gift Shop, *Bushwick*: A natural-history-museum-inspired cocktail bar built as a series of themed rooms. The 8-seat Gift Shop up front is a casual, café-style space of lower-ABV drinks inspired by tea, coffee, and pastry, plus a spritz of the day and a rotating milk punch. The Exhibition Hall between rooms is lined with curated curiosities, from crystals and fossils to oddities, pulled partly from the team's own collection. In the back, The Museum runs "permanent exhibits" like the Insectarium (honey gin, fig, red bitter, black ants, crickets), Ocean Life (rum, coconut, curaçao, cuttlefish ink), and Fossil Record (reposado, sesame, sherry, turmeric), alongside rotating "special exhibits," the first themed around dinosaurs.

Capitaine, *West Village*: A seafood-focused tavern in the former Libertine space, reimagined by owner Cody Pruitt. The menu leans into raw-bar and classic tavern fare, with shrimp cocktail, crab claws, and razor clams casino.

Massara, *Flatiron*: Massara reopens at its original home on Broadway after a year-long closure, with a refreshed space. The relaunch debuts an expanded pizza program and a guest pizza-oven takeover series welcoming renowned pizzaiolos and acclaimed Italian chefs, including Francesco Martucci, alongside Chef Stefano Secchi.

MUJE by Jungsik, *Chelsea*: MUJE is a contemporary Asian fine-dining destination from the Michelin-starred team behind Jungsik, the only Korean restaurant in the U.S. with three Michelin stars. MUJE, meaning "untitled", centers on an ever-evolving tasting menu drawing on ingredients and techniques from across Asia, pairing boundary-free creativity with refined execution and hospitality.