

MODERN LUXURY

MANHATTAN

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GLAM SLAMS:
BOLD ACCESSORIES, BRILLIANT
GEMS—THE SEASON ARRIVES IN
HIGH STYLE

WOMEN OF STYLE:
NYC'S CHIC CLIQUE
CHECKS IN

Stealing the SHOW

Meghann Fahy's Booked & Brilliant Season

BEST NEW RESTAURANT AWARDS

Manhattan

Food For Thought

The New York City dining scene just got even more mouthwatering with the debut of these nine exciting new restaurants. *by* RACHEL FEINBLATT

From left: OPTO serves Mediterranean delights; Palladino's steak board is pure indulgence.



BARCHEF

Shaking up the local cocktail scene, BarChef brings a bold, avant-garde twist to mixology. This is no ordinary bar—co-owners Mino Habib and Mathias Van Leyden, the duo behind Loulou, imported Toronto's Cocktail Maestro Frankie Solarik to infuse modernist techniques into every pour for a truly elevated experience. From the Golden Honey Penicillin, to the Illuminated Eucalyptus, each cocktail is a sensory journey that's as inventive as it is unforgettable. *21 W. 35 St., barchefnewyork.com*

CHATEAU ROYALE

Chateau Royale is Cody Pruitt's love letter to New York's French dining scene. Tucked into Greenwich Village, the lavish spot marries old-school charm with modern flair, serving as a nostalgic nod to the city's storied French restaurants. Pruitt features classics like duck à l'orange—his personal favorite and a dish he feels deserves a comeback—alongside contemporary touches. The result is an elegant ode to French dining in New York, where past and present meet. *205 Thompson St., chateauroyalnyc.com*

CUERNO NEW YORK

Cuerno ignites the New York City steakhouse scene with a bold, Mexican-inspired debut. At the helm of the kitchen is Executive Chef Oriol Mendivil, who infuses the menu with cherished family recipes and vibrant flavors. From smoky carne asada and signature tacos to fresh seafood and fire-roasted vegetables, every dish serves as a tribute to the traditions of Northern Mexico. Beverage director Ernesto Coronado crafts artful cocktails that bring the perfect buzz to this sizzling new destination. *1271 Avenue of the Americas, cuernony.com*

DRAI'S SUPPER CLUB

Drai's Supper Club brings its French flair to New York City, offering a decadent dining experience that blends glamour and indulgence. The brainchild of hospitality icons Victor and Dustin Drai, the supper club goes beyond the standard, with a French-inspired menu that has guests saying "oui" from the first bite. After dinner, take the night to the next level by slipping downstairs to Downstairs at Drai's—a lounge for late-night revelry. Set against plush red booths, live piano melodies and candlelit ambiance, it's an intimate, elegant escape. 244 W. 14th St., draisnyc.com



HELLOHELLO

Say hello to your next favorite hangout: Hello Hello, the latest cocktail concept from the creative minds behind Bathtub Gin, Seamstress and Record Room. This stylish yet laid-back bar delivers inventive sips with a playful twist—like a house-made vodka RedBull Vodka on draft and a Pornstar Daiquiri crafted with Palo Santo rum and soursop. By day, it doubles as a cozy café. By night, it's a clever, elevated escape from the ordinary. 151 W. 26 St., hellobellobarandcafe.com

MAMA MEZZE

From the team behind La Pecora Bianca comes a fresh culinary adventure: Mama Mezza. This vibrant new spot serves bright, flavorful Eastern Mediterranean dishes—think creamy

spreads paired with house-made za'atar laffa, crispy eggplant and zucchini chips, lemon-oregano chicken skewers, and honey-harissa jumbo shrimp skewers. 1123 Broadway, mamamezze.com

OPS PIZZERIA

It's always a pizza party when Ops is involved—and now, with the opening of its 60-seat spot in the East Village, the celebration reaches new heights. Beloved for its naturally fermented sourdough pizzas, natural wine and program, Ops expands its menu in Manhattan, notably adding "Tavernettas" (Midwestern-inspired pies), Italian-American baked pastas and large plates. Toast to wine served in glasses with mortadella motifs by artist Marie Tribouilly. 176 2nd Ave., opsbk.com/east-village

OPTO

Embark on a Mediterranean escape—no passport needed—courtesy of chef Alex Tubero. His vibrant menu captures the soul of the region with standout dishes like whipped sheep's milk ricotta, spicy lobster spaghetti and Rocky Mountain lamb chops. The setting mirrors the coastal charm of the Mediterranean, while the desserts—think rich dark chocolate mousse and fragrant Moroccan rice pudding—deliver a sweet finale worth every bite. 35 W. 20 St., optonyc.com

PALLADINO'S STEAK & SEAFOOD

Palladino's, from restaurateur Joseph Palladino, makes a bold entrance into the New York dining scene with a refined take on steakhouse and seafood favorites. Designed by the Rockwell Group, the stunning space blends timeless elegance with contemporary flair, complete with a year-round outdoor dining patio. Under the culinary direction of chef Sam Hazen, the menu features top-quality steaks, fresh seafood and inventive dishes inspired by the city. Grand Central Terminal, 89 E. 42 St., palladinos.com

WESTMORELAND

The Frick offers visitors a way to linger a little longer: a refined café that elevates the museum experience. On the second floor and gifted by the Margot and Jerry Bogert family, the café serves elevated American fare curated by chef Skyllar Hughes of Union Square Events—offering a delicious pause amidst the art and elegance. Named after the private Pullman railway car of museum founder Henry Clay Frick, this charming café is a destination in its own right. 1 E. 70 St., frick.org

FROM TOP, PHOTOS BY: WILLIAM JESS LAIRD; NOAH FECKS



From top:
Westmoreland's
charming dining room;
Astakomakaronada
served at OPTO.