EAT CARBS!
THE UNLIKELY NEW POWER MOVE

HOW TO PULL OFF FASHION'S RISKIEST LOOK

THE HAIRCUT TO GET NOW

COME FOR THE SCENE, STAY FOR THE FOOD THE 10 SEXIEST NEW RESTAURANTS FORGET ROMNEY, SANTORUM— AND EVEN OBAMA MEET THE MAVERICKS WHO REALLY ARE FIXING AMERICA

THE LATEST WORKOUT CRAZE

THE PORTABLE PERSONAL TRAINER

JASON STATHAM

THIS IS HIM SMILING (YOU SHOULD SEE HIM WHEN HE'S PISSED)





# THE 10 MOST FASHIONABLE PLACES TO SEE AND BE SEEN (AND EAT)

SOME RESTAURANTS SERVE HEAPING PORTIONS OF GLITZ, GLAMOUR, AND EXCLUSIVITY WITH EVERY MEAL.



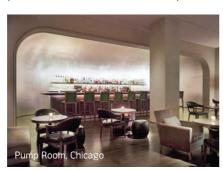
## **NEW YORK CITY**

## ACM

9 Great Jones St., 212-203-2121; acmenyc.com Noho's favorite dive has been reimagined as a "New Nordic" bistro, complete with a white-hot chef import: Mads Refslund. cofounder of Noma Vibe: Bustling yet upscale, with a downstairs lounge the owners insist is not a club. (Fashion Week parties told a different story.) Clientele: Noma fans and fashion insiders (Terry Richardson. Carine Roitfeld). **Cuisine:** Locally sourced Scandi fare: black cod with bone marrow and radishes Reservations: Via phone or website

## **CROWN**

24 E. 81st St., 646-559-4880; crown81.com Chef John Del ucie has given the sleepy Upper East Side some sex appeal. Vibe: The woodpaneled rooms feel alluringly buttonedup—imagine Gossip Girl as a restaurant. Clientele: Young bankers. Park Avenue personages plus Madonna and



Paul McCartney.
Cuisine: American
classics at jawdropping prices.
Reservations: Via
phone or OpenTable,
around a week out.

Ink, Los Angeles

## ISA

348 Wythe Ave., Brooklyn, 347-689-359; isa.gg This Williamsburg spot from Taavo Somer (whose Freemans restaurant launched a new breed of taxidermied cool) places the restaurateur deep in the hipster heartland, but with a cleaner aesthetic and a more meticulous menu. Vibe: Somer's hewn trappings, minimally done (more chalet than hunting lodge). Clientele: Urban woodsmen, plus

David Byrne, Joel
Coen, and Frances
McDormand.
Cuisine: Chef
lgnacio Mattos
darts across multiple
out. regions: pickled daikon, pigs' tails, fried
sardine skeletons.

## Reservations:

Via website, but you'll have more luck calling.

## **TERTULIA**

359 Sixth Ave., 646-559-9909; tertulianyc.com Seamus Mullen has created the ideal tabernasmall. convivial. with a menu that hits dazzling wood-fired heights. Vibe: Primitively chic. with burnished-glass mirrors and a flaming chimney-style oven. Clientele: Neighborhood bon vivants. date-nighters, plus Gwyneth Paltrow, Beyoncé, and Jay-Z. Cuisine: Spanish gastropub fare: Brussels sprouts with pork belly; slow-roasted chicken with polenta. Reservations: Via phone but only for parties of six or more, so expect a wait.

## **CHICAGO**

## PUMP ROOM

Public Hotel, 1301 N. State Pkwy., 312-787-3700; pumproom.com Nightlife maestro lan Schrager revamped this storied dining room and added a Jean-Georges Vongerichten menu. Vibe: The palette is subtle, but the

hanging orb lamps are striking Clientele: Gold Coast vets, chic twentysomethings, Oprah, Michael Jordan, Rahm Fmanuel Cuisine: Farm-to-table simplicity: salmon with potato purée and fried chicken with sweet corn Reservations: Via website, but you'll have a better chance over the phone.

## A JET-SETTER'S GUIDE:

VHFRF TO FAT IN

Frenchie rue du Nil; frenchierestaurant

and fashion editors—expect immaculate food, a deal (38-euro prix-fixe), and a hail-mary reservation line (there are just 24 seats).

LONDON

34
34 Grosvenor
Square;
44-restaurant

Adding to the city's recent crop of upmarket steak houses, the owner of Le Caprice and J Sheekey has opened a formal space with a charcoal-grill centerpiece.

SHANGHAI Mr & Mrs Bund 18 Zhongshan E. 1st Rd.; mmbund.com Paul Pairet's modern French cuisine draws expat culinary adventurers and the city's elite, for whom a place in the lacquered gastro-temple is the ultimate status symbol.

48 DETAILS APRIL 2012 BY JASON CHEN