

DETAILS

**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

**SPECIAL
SECTION**

**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)

→ details.com



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.



Ink, Los Angeles



Acme, New York City

NEW YORK CITY

ACME

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 DeLucie has given the sleepy Upper East Side some sex appeal.
Vibe: The wood-paneled rooms feel alluringly buttoned-up—imagine *Gossip Girl* as a restaurant.
Clientele: Young bankers, Park Avenue personages, plus Madonna and



Pump Room, Chicago

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

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 Ignacio Mattos darts across multiple 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 taberna—small, 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 Ian 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 Emanuel.
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: WHERE TO EAT IN ...

- PARIS** : This bistro attracts foodies and fashion editors—expect immaculate food, a deal (38-euro prix-fixe), and a hail-mary reservation line (there are just 24 seats).
- LONDON** : 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** : 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.

PHOTOGRAPHS, CLOCKWISE FROM LEFT: KATHRYN ALLEN HURNI; COURTESY OF LOCATION (2).