

Artful Living

WINTER 2020

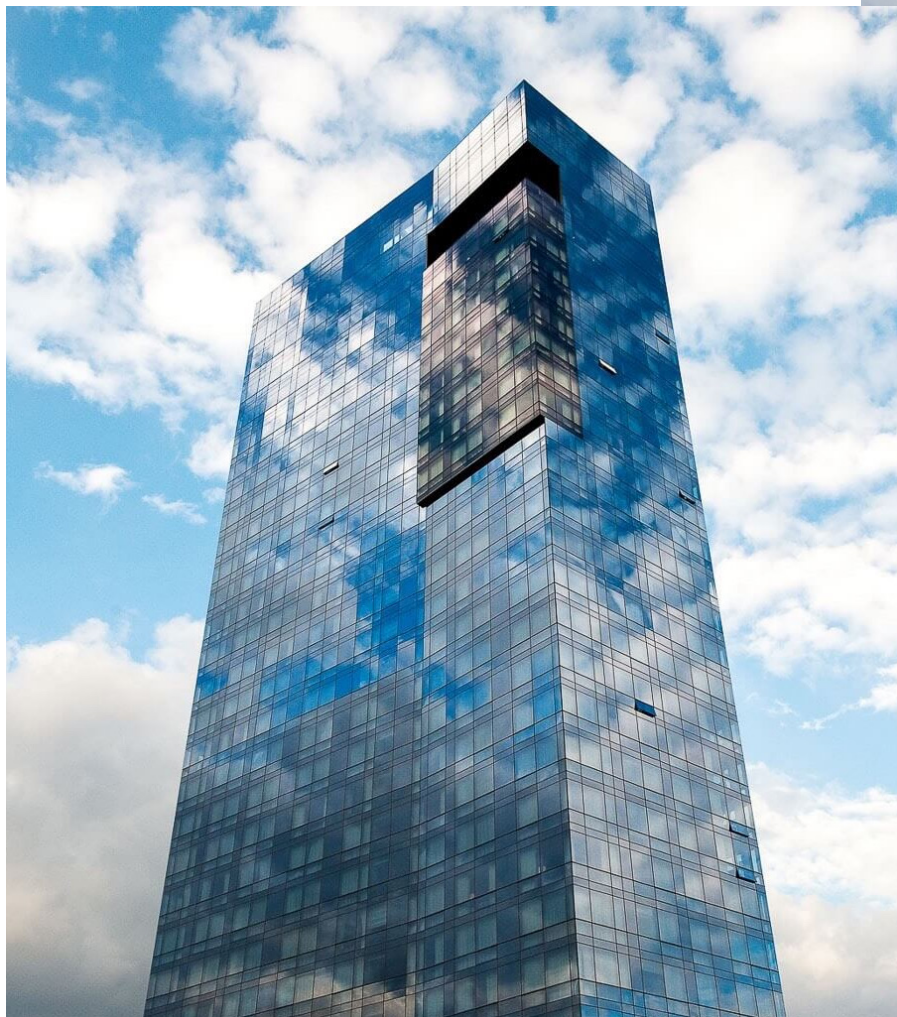


COLDWELL
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NEW YORK

THE BIG APPLE IS ALWAYS A GOOD IDEA, AND

SoHo is arguably Manhattan's hippest 'hood. What was an industrial hotbed back in the 19th century transformed into an artists' haven in the seventies and today is home to some of the city's best shops, hotels and eateries. (Talk about urban renewal.) Plus plenty of parks, art spaces and cultural attractions are packed within the neighborhood's tight 26 blocks. The best part? You don't have to deal with the hordes of tourists flocking to Midtown. **-KATE NELSON**



Stay

THE DOMINICK

What's in a name? If you're the Dominick, a lot. What was once the struggling Trump SoHo — things went south after the 2016 presidential election, with celebrities like LeBron James refusing to stay here — was strategically rebranded, and today, business is once again booming. That's thanks no doubt to the attentive service, luxe amenities and spacious residential-style suites boasting can't-beat views through their floor-to-ceiling windows at the neighborhood's only AAA Five Diamond property. It's also one of just three New York City hotels named to Preferred Hotel & Resorts' Legend Collection.

Designed by Handel Architects along with interiors partner Rockwell Group, the 46-story structure offers 391 guest rooms outfitted with custom Fendi Casa furnishings, a leather-topped desk, a pillow-top mattress, and a wet bar complete with Nespresso machine. The oversized bathrooms feature Italian marble, a rain shower, a standalone soaking tub and a double-sink vanity (in most rooms). It's a bona fide home away from home.

Mezzanine and Café Mezz make up the current culinary offerings, but an exciting signature restaurant from Michelin-starred chef Shaun Hergatt is in the works. The Vestry promises a seasonal menu heavy on seafood and vegetable dishes. There's also alfresco Terrace on 7, which flanks the outdoor pool and serves up sushi and libations during warmer months. Plus complimentary craft cocktails are on offer daily in the striking two-story lobby, replete with gas fireplaces, comfy leather chairs and a moody midcentury vibe.

The Dominick is also home to a fully loaded fitness center (Mirror workouts, Peloton bikes, Technogym equipment) as well as North America's first Babor Signature Spa. And with its prime locale on Spring Street, it's the perfect home base for a Big Apple adventure.

PHOTOGRAPHY PROVIDED BY THE DOMINICK AND NOAH FECKS



Do

BABOR SIGNATURE SPA

Since 1956, German brand Babor has been considered a pioneer in science-based skincare. This third-generation family business engineers precise, innovative formulas that yield optimal results. It seems only natural then that the company has spas dotting the globe, where guests get to experience the Babor Expert Method marrying science and wellness to address individual needs.

The first Babor Signature Spa in North America opened its doors last spring at New York City's Dominick hotel. Designed by DiGuiseppe Architect, the 11,000-square-foot space stretches across two floors and boasts nine treatment rooms, multiple wet rooms, two luxury hammams (another first for the city), and indoor and outdoor relaxation spaces. Services range from facials to massages to body treatments. Our pick? The Renew & Restore, a luxurious antiaging body treatment that involves soft exfoliation with ultra fine cranberry seeds followed by a nutrient-rich stem cell body wrap, leaving skin feeling lusciously soft, supple and hydrated from head to toe — the perfect antidote to the drying effects of winter travel.



Dine

WAYAN

If your dad is celebchef Jean-Georges Vongerichten, it can be tough to move out of his shadow. But Cédric Vongerichten did just that when he embarked on his first solo venture last year. Like pops, he opted to marry French and Asian flavors at his highly celebrated Nolita spot. Wayan takes inspiration from Indonesia, the homeland of Cédric's wife and business partner, Ochi. And it's no surprise that the debut restaurant from this culinary power couple is a smash hit.

The prime spot to reserve in this warm, tropical-ish space is the chef's counter, where a handful of guests can witness meals being thoughtfully prepared and plated — an appetite-whetting experience to be sure. Dishes are made for sharing, meaning foodies get to savor a variety of inventive fare, from satays to sashimi to sea bass to strip loin. A must-order? The lobster noodle, a prime example of Wayan's unexpected yet pitch-perfect flavor profiles. The bar program is equally inspired, and cocktails featuring unusual ingredients come together in imaginative ways, as evidenced in the delightful yuzu fizz. For dessert, the pandan custard with fresh passionfruit seeds is the way to go.

