

RETAIL REPORT

LA DOLCE VILLA



The Future Perfect, the leading contemporary design gallery with locations in New York, Los Angeles and San Francisco, has opened its first Miami outpost at Villa Paula, a 2,000-square-foot landmark in the heart of Little Haiti. Built in 1926 by the Cuban government, Villa Paula was designed by Havana architect Cayetano Freira as both a consulate and private residence for Consul Domingo Milord and his wife, opera singer Paula Milord. The villa features a white stucco façade, stately columns and intricate Cuban tilework—all of which remain intact nearly a century later. “Our work has always been about creating environments that transcend traditional gallery models,” said David Alhadeff, founder of The Future Perfect. “Miami, with its history of design innovation and vibrant cultural scene, is the perfect place for us to take that vision further. Villa Paula’s history and architecture give us the opportunity to create something that is both site-specific and globally resonant.” Original doors, windows, floors and tiles, each bearing the patina of time, remain in place, treated as essential elements of the space’s story. With its central corridor and branching rooms, the villa lends itself to a series of intimate vignettes, each conceived as a distinct, curated environment. On view at Villa Paula are works by designers including Lindsey Adelman, Piet Hein Eek, Faye Toogood and Floris Wubben, as well as works by De La Espada and others. thefutureperfect.com



MIAMI



EAT
HERE
NOW

Oxtail at Bartolo

Bartolo, a new Spanish restaurant from the Ernesto’s team (Terracotta Hospitality Group), has opened in the West Village. The menu, conceived by chef and owner Ryan Bartlow, showcases classic tapas and seasonal dishes: grilled fish, roast suckling pig and rice dishes. Rich textiles from Pierre Frey and Dedar add depth and warmth, intricate bespoke millwork by Iron Oaks and vintage lighting adorn every nook. In the two distinct dining rooms beyond the marble-and-plaster-clad bar, old-world European materials—stone, terrazzo and hand-stenciled wood ceiling beams—complement modern touches of stainless steel and burl wood. The Spanish wine program, led by wine director, Daryl Coke, features over 250 bottles with a big focus on sherry to showcase the full range of Spain. bartolonyc.com

NEW YORK CITY

Seahorse is a modern seafood brasserie from restaurateur John McDonald and Mercer Street Hospitality (Lure Fishbar, Bowery Meat Company, Bar Mercer, Cha Cha Tang). Chef John Villa offers a refined take on seafood and raw bar classics in the 125-seat dining room. Rockwell Group has crafted a timeless environment that features mother-of-pearl inlays, mermaid green tile, yacht-style wood finishes and a dramatic central seafood bar. seahorsenyc.com



The dining room at Seahorse

EAT HERE NOW



Chocolate cupcakes at Bub's Bakery

From the team behind beloved NYC hotspots Fish Cheeks and Bangkok Supper Club comes **Bub's Bakery**, a bold new concept developed in partnership with acclaimed, James Beard-nominated baker Melissa Weller (Per Se, Roberta's, Sadelle's). The bakery features treats like kouign-amanns, cinnamon rolls, banana pudding, chocolate cupcakes with fluffy

frosting and egg-and-cheese sandwiches—all entirely free from animal products and nine common allergens, including gluten, dairy, soy and nuts. bubsbakery.com

I Cavallini, a new Italian restaurant from the team behind the award-winning The Four Horsemen, has opened in Williamsburg. Nick Curtola, who has served as executive chef at The Four Horsemen since its opening 10 years ago, is in the kitchen. Expect mouthwatering dishes like fava beans with pecorino and fennel, bucatini with sungold pomodoro and ricotta salata and bluefin tuna with chervil gremolata and risina beans. icavallinibk.com

Fifteen East, the Michelin-starred sushi destination, has reopened in Union Square with a new team under Michelin-starred chef Tasuku Murakami (Sushi Azabu, The



Salmon at Fifteen East

Lobster Club). Murakami revives ancestral techniques like marinating fish with sake kasu (the fermented rice byproduct of sake-making), creating dishes such as the fresh sake kasu ceviche and sake cheese. The beverage menu highlights a premium, rare-find collection of sake, beer and whiskey sourced from boutique Japanese breweries and distilleries.

The original West Village flagship



The dining room at I Cavallini

Soup dumplings at RedFarm



location of the beloved Chinese restaurant **RedFarm** has reopened, featuring all of the hit dishes for which the brand is known. Crispy beef, Ed's pastrami egg rolls, cold sesame noodles with chicken, pork and crab soup dumplings are all on offer. Beverage director Shawn Chen has also added new drinks to the cocktail menu. redfarmnyc.com

Limusina, a new 215-seat, trilevel Mexican restaurant from Quality Branded (Bad Roman, Zou Zou's, Twin Tails), has opened in Midtown West. Lobster al pastor, turkey wing confit with mole, red snapper tacos and Mexican rice tahdig are some menu highlights, while a wide selection of fun and spicy margaritas are on offer. The high-energy, retro-modern dining room, conceived of in collaboration with GRT Architects, is richly layered with different textures in soft colors of peach, amber and pale violet, along with patterned floors and walls. "We wanted the design to harken back to this late '70s, early '80s New York City, which had glamour and grit side by side," says Michael Stillman, CEO and founder of Quality Branded. "The restaurant reflects that juxtaposition: We have luxe, rich materials and custom fixtures next to raw, exposed concrete columns. Custom light fixtures are affixed to industrial, unfinished ceilings." limusinanyc.com



Shrimp at Limusina

FOR MORE ON NEW YORK CITY, VISIT DUJOUR.COM/CITIES

Chateau Royale, the new French restaurant from the team behind beloved West Village bistro Libertine, has opened in Greenwich Village. Owners Cody Pruitt (Libertine) and Jacob Cohen (dell'anima and Libertine) have brought in executive chef Brian Young to create a menu that pays homage to the golden era of New York French dining. The menu draws from French classics of yore, evoking the opulence of midcentury Midtown and the smoke-ringed glamour of 1980s downtown. Housed in a restored historic carriage house, the bilevel space features a cocktail bar, a richly textured space defined by oxblood naugahyde booths, warm wood paneling and a red marble bar streaked with white veining, and a dining room upstairs. Sculptural booths with suede banquettes, open shelving displays for glassware and natural light courtesy of a skylight adorn the upstairs dining room. Expect dishes like duck à l'orange, dover sole à la Grenouille and filet mignon au poivre in the dining room and a casual bar menu downstairs. chateauroyalnyc.com



Dishes at Chateau Royale

BEAUTY BEAT

LONGEVITY LICENSE

Facialist and integrated nutritional health coach Georgia Louise has opened the **Georgia Louise Beauty Longevity Atelier** on the Upper East Side. There, exclusive, customized plans are created for each client to achieve lasting transformation and lifelong restoration. "At this point in my career, I knew there was something deeper to unlock," says Louise. "So, I built a space that allows beauty to happen from the inside out." The 2,700-square-foot space offers clients new longevity-focused treatments and concierge medicine powered by a multidisciplinary team of professionals across dermatology, functional medicine, regenerative therapy, nutrition and integrative beauty coaching. Each client begins with a comprehensive consultation with a dedicated concierge team led by medical director Dr. Mark Kostin. Treatments include PRP (platelet-rich plasma) therapy, IV vitamin drips, holistic nutrition coaching, facials and the Aurora Capsule Hyperbaric Chamber. This custom-built hyperbaric oxygen therapy chamber designed in partnership between Louise and renowned board-certified plastic surgeon Dr. Steven Levine is the largest and most sophisticated hyperbaric system in the United States. "Our clients, collectively, now have access to an extraordinary, medically advanced recovery system," says Dr. Levine, the doctor behind the beautiful faces of celebrities like Kris Jenner. "This postoperative and posttreatment recovery protocol allows our clients to experience better outcomes, faster healing and a more elevated recovery experience." georgialouise.com



BUB'S BAKERY: IRMA MAURO

CHATEAU ROYALE: EVAN SUNG, I CAVALLINI: CHRIS EGAN