

CONTRIBUTORS



GINA SAMAROTTO

Gina Samarotto is an award winning (www.samarottodesigns. designer com) and writer specializing in luxury travel and lifestyle. A lifelong

New Yorker, when she's not traveling the globe Gina can be found at home in the Hudson Valley with her family.



MOHAMED AMINE BELARBI

Student at New York University Abu Dhabi, 20 year old serial entrepreneur, public speaker, blogger and true cosmopolitan,

Mohamed Amine Belarbi left Morocco at 17 to roam the world and live an educational adventure in Norway and the UAE. His shifting interests from Politics to Business left their trace in the form of NGOs and startups, and now he is working with his several companies to make his first million \$.



KEVIN U

Kevin is an American food writer focused on the world of gastronomy. From street food to fine dining, he constantly seeks out the most

interesting and fascinating dishes and drinks from around the world and seeks to share these experiences with people through his writing.



DIANE WEISBECK

Diane Weisbeck was born in New York City and raised in the world of luxury retail. She was an apparel and accessories product designer

for the NYC corporate office of Saks Fifth Avenue and Marshall Field's. With her many years of experience as a Senior Buyer for Designer apparel, public art consultant, skills as a PR, marketing and branding professional, Diane is currently translating her expertise into engaging writing of all things luxury.

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SECTION TITLE

ention luxury in Manhattan and it's likely that the images conjured will be of a grand scale. With behemoth shopping icons, sprawling eateries and opulent digs at impressively proportioned hotels nearly personifying New York's more indulgent side, it's entirely possible to overlook the delicious luxury that exists on a smaller scale. Those in the know, though, are well aware of New York's more diminutive gems that sparkle as brightly as the city's biggest jewels. Here are three New York favorites that exemplify how some of life's biggest indulgences come in the tiniest of packages.

THE IROQUOIS HOTEL

Tucked on West 44th Street between 5th and 6th Avenues, The Iroquois, A Triumph Hotel holds quiet court in a neighborhood located just steps from some of New York's best shopping, dining and theater.

Don't let the coveted location fool you... Despite easy proximity to Times Square, the hushed elegance of The Iroquois is light years away from the frenetic noise and action of the Great White Way. "There is something very special about this hotel," says General Manager, Ralph Renz. "It's incredibly welcoming and comfortable. There's a grand history to the Iroquois, an old world elegance that is apparent throughout the property". Indeed, from the well-appointed rooms featuring upscale amenities to the beautifully turned out suites that feel more like well-heeled pied-à-terre than they do hotel accommodations. The Iroquois is a turn-of-the-century charmer.

Despite her modest proportions, this temple to timeless style has everything necessary to embrace modern, luxury-hungry travelers including impeccable concierge service, an in-house fitness center, business services and fine dining that includes 24-hour room service via the award-winning Triomphe restaurant.

As delightful as the atmosphere and alluring as the offerings of The Iroquois may be, no trip to this intimate landmark would be complete without a visit to her exclusive – not to mention elusive - Lantern's Keep salon. Tucked away in the rear of the hotel, the Lantern's Keep gives New York's classically vintage patina a shine in a way few others can. Here, under

dusky lighting and in the shadow of the gleaming, marble topped bar; guests gather to enjoy a civil respite and a well-mixed cocktail at the end of their day.

Fashioned after an upscale, Prohibition-Era 'gin joint', the salon offers cocktails that pay homage to old New York – each meticulously hand crafted to order - and a menu comprised of small plates. Whether you're a guest of The Iroquois or simply intrigued by the glowing lantern outside (it's lit each afternoon, a silent expression to announce that the bar is now open), you'll want to make a reservation to ensure a seat and indulge in the singular charm of the Lantern's Keep – the modern day speakeasy doesn't permit 'standing' patrons.



BERGDORF GOODMAN

Famously housed in what was once one of Manhattan's finest residences, Bergdorf Goodman pays homage to time-honored, classic, luxury shopping. While the icon may sprawl over nine floors it is still relatively diminutive in size when compared to the 935,000sf structure that is Bloomingdale's and some of the city's other, massive shopping icons. Adding to the intimate feel is Bergdorf's penchant for styling the space into individual areas that give the store her elegant, boutique-like charm.

From the penthouse - once the private digs of the Goodman family and currently home to the impossibly posh John Barrett Salon, to the bottom and what the store refers to as their "Beauty Level," Bergdorf's is an alluring maze of spaces rife with breathtaking objects of desire and rich with inimitable service. A minimakeover at Bergdorf's Laura Mercier counter, where shoppers can take advantage of personalized, one-on-one attention, feels more like having a visit with an old friend — who also happens to be a celebrity make up artist — than it does a hard sell.

Indeed, it was the enticing allure of Bergdorf's that inspired Elizabeth Taylor to order 200 pairs of mink earmuffs for her holiday gift giving needs and it was the store's commitment to service that allowed them to fulfill the order in just one week prior to the star leaving for Gstaad.





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SECTION TITLE



LITTLE OWL

Tucked into a tiny space in the West Village on the corner of Bedford and Grove, Little Owl is a culinary explosion of taste despite modest, physical proportions. In its landmark-rich neighborhood, Chef Joey Campanaro takes guests on a Mediterranean/American gastro adventure where comfort food is loftily elevated and where bold flavors tower over the Lilliputian – albeit comfortable - room.

From the sigh-worthy beignets served with Nutella and raspberry sauce that are a perennial favorite with the Owl's devoted brunch following, to the gravy meatball sliders that have mesmerized fans of Chef Campanaro since his days at the Harrison, Little Owl is a minute, delicious jewel box of a restaurant that is well worth any small inconvenience (pun intended) its negligible size might incur.





SECTION TITLE

