

NEW YORK

SPECIAL ISSUE  
Spring/Summer 2017

# Weddings

## GOWNS

*As Pretty  
As a Painting*

QUIET  
*Bouquets*

TOP THE  
CAKE  
IN  
DOUGHNUTS  
*(or Confetti, or  
Pomegranates)*

HOW TO  
PULL OFF AN  
*Apartment  
Wedding*

*Say 'I Do' on a  
SCHOONER*

Double Your  
*Honeymoon*

Plus  
**THE BEST**  
*Planners  
Suit-Makers  
Florists  
Caterers  
Dress Dealers  
Bridesmaid  
for Hire  
and more...*

*The*  
**ESSENTIAL  
GUIDE**

NYMAG.COM \$6.99 USA/CANADA



DISPLAY UNTIL JUNE 14, 2017



**THE DOOR**

AN IDEA HOUSE

CATERED BY

*Barano*

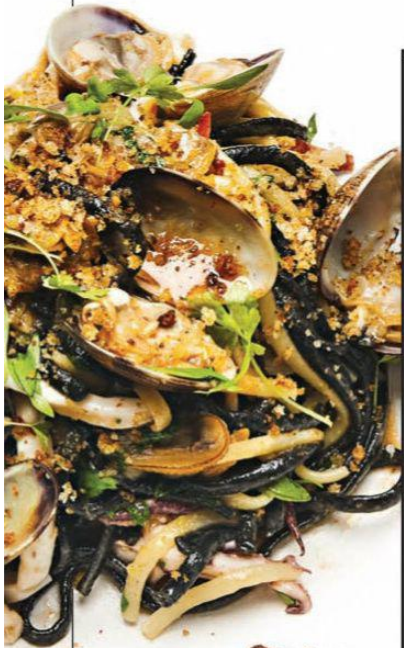
[baranobk.com](http://baranobk.com)

APPETIZER ▶▶

Charred octopus with farro polenta, mint pesto, and candied pine nuts.

▼ MAIN

Inked linguine with Manila clams, calamari, tomato conserva, and garlic crumbs.



# Look Who's Catering

Dry-aged beef from *Aska*,  
Inked linguine from *Barano*,  
AND OTHER  
MENU OPTIONS  
COURTESY OF  
the city's new restaurants.

By LAUREN SCHWARTZBERG  
Photographs by BOBBY DOHERTY



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*Flora Bar*

[florabarny.com](http://florabarny.com)

APPETIZER ◀

Stracciatella with Meyer lemon and fennel.

◀◀ MAIN

Steak with beets and béarnaise.



FOOD STYLING BY JAMIE KIMM

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## *Le Coq Rico*

[lecoqriconyc.com](http://lecoqriconyc.com)

APPETIZER

**Sunchokes à la barigoule**, sesame seeds, and sautéed confit gizzards.

MAIN

**Rohan Farm duck leg** with Asian-spiced almond crust, caramelized red onions in cherry vinegar, and celeriac purée.



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## *Indian Accent*

[indianaccent.com/newyork](http://indianaccent.com/newyork)

APPETIZER

**Sweet-pickle ribs** with sun-dried mango and onion seeds.

MAIN

**Braised lamb** with prune-and-mulberry korma and pearl-millet khichdi.

