

Demystify Dubai

UAE. The young metropolis has big aspirations.

When planning a trip to Dubai, set aside your expectations. The city's identity is dissonant — and it's still a work in progress. Originally a humble pearl-diving village, Dubai rose on the back of an oil boom in the mid-'60s and was quickly repackaged as a tourist destination. For many people, the resulting food, shopping and entertainment oasis is quite attractive; for others, the absence of history and culture from the United Arab Emirates' prodigal child is more heavily weighed.

But, yes: You will have access to the best of everything. World-renowned chefs helm all types of restaurants, from steak houses to sushi bars. Dubai is home to the world's tallest building, the Burj Khalifa, and the world's tallest hotel, the five-star JW Marriott Marquis. If the places you're visiting don't come with superlatives, your tour guide will be happy to fill in the blanks for you — liberally. Everything is the first, the best, nonpareil.



Enjoy traditional bedouin fare at Al Tawasol as part of a Frying Pan Adventures food tour. / AIRSPECTIV MEDIA

If you do happen to stay at the JW Marriott Marquis, you barely need to leave the property to get a taste of the high-end climate, with 14 restaurants, bars and nightclubs right on the premises, as well as a gym and rooftop pool (of course). You should also carve out time for the Saray Spa, which offers specialty services tailored to your surroundings, such as Hammam packages and Dead Sea baths. Plus, you can drink alcohol at the hotel — which isn't served outside of Westernized establishments, out of respect for Islamic values. The location puts you a (shockingly) cheap cab ride from just about everything to do in the city, such as visiting the Historic District or



Sheikh Zayed Road bisects the city. / JW MARRIOTT MARQUIS

walking Jumeirah Beach. However, if you don't mind being a little farther from key attractions, such as the Spice Market and the Gold Souk (both of which should have you on alert for scammers selling marked-up goods from India and China), you should

try the all-inclusive Atlantis The Palm Dubai. It boasts its own aquarium, water park, spa, beachfront, 23 dining venues and unmatched views of the iconic man-made Palm Islands. If, for some reason, you still want to venture to the mainland, you

won't be too far from the Burj Al Arab ("the world's most luxurious hotel") or the old-world-style boutique marketplace, Souk Madinat Jumeirah, which hosts concerts, parties and other special events in its al fresco amphitheater.

Dubai is currently preparing to host World Expo 2020, which coincides with the city's 50th anniversary of independence (declared in 1971). The occasion is expected to draw 25 million visitors. The city has less than six years to finish endless construction projects, with contracts and timelines enjoying noticeable flexibility.

It's just beginning to carve out industries that might give the desert metropolis a firmer sense of identity: The Al Nassma camel milk facility is unique in the world; try its products at The Majlis Café in the Dubai Mall. There's also the Bateel date factory, which ships its gourmet fruit, nut and chocolate products worldwide. Dubai is also home to an annual shopping festival, fashion week, food festival, international film festival and even Comic Con (for dates, visit www.dubaicalendar.ae).

The youthful optimism and high energy make the city worth visiting now; in a decade, Dubai will likely be unrecognizable — for better or worse.

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Getting there

A long but enjoyable journey

Though Dubai feels far away, at about 13 hours by plane, direct flights from New York City or Boston on Emirates airline make the journey comfortable — and the destination even more rewarding when you finally descend.

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Escape the crowds

An authentic glimpse of Emirati culture

To find the "real" Dubai, you might have to do a little work. You could venture out to the fish market, which is filled with Emirati men purchasing their meat and produce for the day. You could dine at **Al-Fanar** (www.alfanarrestaurant.com) for commercially produced traditional fare, or try street food (perhaps via a walking tour, such as **Frying Pan Adventures**, www.fryingpanadventures.com).



Global Village is a worldly carnival with local flair. / GETTY IMAGES

Though many theme parks are set to open soon in what's known as Dubailand (such as Universal Studios Dubai and a Marvel Superheroes Theme Park), you may prefer exploring Global Village — an expansive marketplace, open seasonally, with rides and games that rival any fair. This is where you'll find the locals having family nights and romantic rendezvous. Dress conservatively, and try to pace yourself with all of the tempting snacks (do not miss the PappaRoti stand, you'll thank us later).

The Ecuador escape

- ▶ Make the central part of the planet the center of your attention
- ▶ You can find the equator by GPS
- ▶ There is more fun to be had too

When most people think about planning a trip to Ecuador, they imagine visiting either the big cities — like Quito, the capital — or the luxurious Galapagos Islands. But in between, there's an array of travel opportunities that often get overlooked. Bordered by Colombia, Peru and the Pacific Ocean, the Republic of Ecuador is divided into three distinctly different landscapes: the coast, the Andes Mountains and the Amazon Rainforest.

The coast

You can soak in all of the nation's famed beach life without shelling out big bucks for the Galapagos. Close to Manta, a port city in the Manabi Province, you can set out on Isla Corazon (Heart Island) mangrove tours and explore the heritage of more rural villages. A few hours' drive brings you to Alandaluz Hosteria, an eco-

lodge with pools and a private beach (www.alandaluzhosteria.com). Further south in Santa Elena, Salinas is nicknamed "Little Miami" for its fun-in-the-sun reputation. Nearby, Los Frailes is considered one of the country's most beautiful beaches.

The Andes

One major highlight is the Middle of the World, at the line of the equator in Pinchincha Province. You can learn about the physics and history of this intriguing geographical spot at its present, GPS-verified location — or at the site of the original monument, approximately 240 meters south. Don't miss El Crater, a restaurant and hotel located in Mirador del Puluagua on the edge of a large, scenic volcanic crater. With actual clouds wafting past at eye-level, the quirky-yet-upscale venue offers an exquisite sense of atmosphere (www.elcrater.com).

The Amazon

You can make an entire trip out of a jaunt to the Amazon. The rainforest offers a one-of-a-kind getaway where you can turn off your electronics, explore nature and escape from the world. Choose from eco-friendly retreats like the Napo Wildlife Center, where packages averaging four days include lodging, meals and activities. Bilingual guides lead hikes, bird-watching and canoe trips (www.napowildlifecenter.com).



▶ The rainforest offers a one-of-a-kind getaway where you can turn off your electronics, explore nature and escape from the world.



▶ El Ventanal restaurant in Quito

Pit stop

In the middle of the three regions, Quito is an excellent layover for a day of rest and cultural intake. With stunning churches, museums, nightlife and plenty of shopping, the nation's capital offers more traditional urban tourism fare. Worth the steep drive through the heart of the city's colonial center, **El Ventanal** restaurant offers upscale dining with breathtaking panoramic views (www.elventanal.ec). Our advice: Don't skip dessert.

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Ecuador is easy

- ▶ English is commonly spoken in major areas
- ▶ Ecuador uses American dollars as currency
- ▶ It's on EST, except during Daylight Saving Time
- ▶ Electric outlets take U.S. plugs without conversion
- ▶ The flight is less than seven hours from NYC

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On your radar

Harbor is your new nostalgic beach house



Feel the retro vibes. PROVIDED

After hustling on the city's club scene for 10 years, running the show at NoLita's Southside among others, James "Jamo" Willis was missing the beaches of his native Australia. So last summer, between DJing regular Sunday gigs at the Hamptons' go-to dance spot Surf Lodge, he found a restaurant space on Montauk Lake and turned it into Harbor, opening this weekend.

The goal: to re-create the beachside bars Willis grew up with on Sydney's Bondi Beach. "We've really created a great open space, with a Mediterranean-style menu and beautiful decor that's a little bit Australian, a little bit like you're in Capri," he says.

The menu spans fresh-caught fish and wood-fired pizza (there's also a raw bar), with dinner service Wednesday through Sunday and lunch on the weekends. If you're hanging out on Harbor's private beach, where dogs are welcome, grab Greek salads, wraps and fresh-pressed juices from the adjacent Booby Trap café (open until 5 a.m.!) while

you lay out on the sand or play bocce, Ping-Pong and volleyball. After sunset, expect movie screenings on the beach, too.



Willis and his fiancée, Miasha PROVIDED

At 10:30 p.m., Harbor turns into the only nightclub east of East Hampton, with beach parties and live music. Performers will span genres, but it'll all have a note of nostalgia — think an old-school mix of everything worth remembering from the '80s and '90s, from rock to hip-hop, reggae and dance. What it won't be like is the Southside outpost he's hosted in the past. "This is scaled back, a lot more grown up," he says. "It's not like a crazy nightclub."

But if you like being surrounded by mellow Aussies (Harbor is run by Willis' countrymen) and drinking cocktails beyond pina colodas in a retro beach house, then you've found your new Hamptons go-to.

"This is my dream," says Willis, "to get out of the nightlife and do it on the ocean." Eva Kis

440 West Lake Dr.
TheHarborMTK.com

East Hampton Sand Castle Contest

Every year, the Clamshell Foundation hosts this competition/fundraiser on Atlantic Avenue Beach in Amagansett to benefit various charities. This year's event is on Aug. 1, starting at 9 a.m.; by 4 p.m., expect larger-than-life creations by teams of up to six people, from kids to pros vying at a level that always turns out breathtaking sand sculptures. You can register up until the morning of for a fee of \$10, but strolling along to see the works in progress and the finished is completely free. ClamShellFoundation.org



Castles aren't the only thing you can make out of sand. PROVIDED

Where to see and be seen

The can't-miss events going on in the Hamptons that are worth skipping the beach.

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Besides the beaches and boats and pools and parties, there's plenty more to do in the Hamptons — even refreshingly affordable daytime activities for the day-trippers.

Hamptons season begins on Memorial Day weekend, with many seasonal spots reopening for the year on the unofficial start of summer. At **Gurney's Montauk Resort**, this weekend will be the grand opening of its Regent Cocktail Club, so expect an all-out party DJed by Mike Nouveau, Franco V, Dexter Love and Doug Grayson beginning at 3 p.m. Over at party headquarters **1 OAK Southampton**, arguably the Hamptons' most stylish nightlife venue, kick off a summer of A-list performances (past guests have included Busta Rhymes, 2 Chainz and Lil Jon) with Sunday's show by Jus Ske and a special appearance by Fetty Wap, who's already got one of the songs

Dan's Taste of Summer

Eat your way through three events showcasing the best of the East End. At Bridgehampton on June 17 is GrillHampton, a grill-off pitting eight NYC chefs against eight Hamptons chefs. The next day is Taste of Two Forks — no competition here, just the best food, wine and products from the North and South forks. Dan's Harvest East End closes the foodie fest on Aug. 22 at McCall Vineyard and Ranch, focused on the wineries and restaurants of the North Fork and benefiting local agriculture. DansTasteOfSummer.com



GrillHampton DANIEL GONZALEZ

of the summer with "Trap Queen."

The **Watermill Summer Benefit**, at 6 p.m. on July 25, is the ultimate hot ticket. Art, music, theater, fashion, food and drinks blend for this incredible night of one-of-a-kind installations and performances throughout the eight-acre grounds (39 Watermill Towd Road). This year's theme is "Circus of Stillness: The Power of Wild Beasts."

The Hamptons' biggest LGBT party of the season, the **Hamptons Tea Dance**, takes place from 4 to 8 p.m. on July 18 at No-

va's Ark Project in Southampton (60 Millstone Rd.) Spend a festive afternoon in the park with dancing, refreshments and live music in a family-friendly atmosphere. (Read: you at the cocktail bar, kids in a special play area — it's a win-win.) The park is known for its stunning outdoor sculptures, so don't forget your camera. Proceeds benefit the Pride Agenda, a civil advocacy group for LGBT New Yorkers and their families.

Throughout the summer, the Mulford Farm Museum hosts various events to find new trea-

asures to remember your summer by, including the **East Hampton Antiques Show** on July 18-19. Hunt for artifacts, textiles, jewelry, artwork, lawn ornaments and furniture from more than 50 local dealers. Early buying starts at 9 a.m. for \$20, but entry throughout the day is \$10. If you're feeling fancy, join the special opening-night party with cocktails and light bites on July 17, from 6 to 8:30, with tickets starting at \$150 to benefit the museum and the town's historic structures.

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Dealing with your moody teenager



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► Does your teen often seem angry, lonely or sad? ► Is it hard to connect the way you used to? ► You're not alone ► Here's why, plus some advice

Teenage years are often the hardest to get through — not just for adolescents, but for their parents as well. The transitional years between ages 13 and 19 bring an onslaught of internal and external conflict — ranging from pressure at school to hormonal changes. Young adults might shut down or even act out when they're trying to cope. Dr. Gregory L. Jantz, founder of The Center for Counseling and Health Resources, recently published "When Your Teenager Becomes the Stranger in Your House." We asked him to tell us more about what teenagers are going through, how parents can detect early warning signs and how to ease this difficult period for the whole family.

It seems like all teenagers are excessively moody — why is that?

One of the things is the technology issue. We're finding an interesting trend with how young people are consumed with technology, as far as text messaging and screen time. There reaches a point where the brain is oversaturated and overstimulated, and we end up creating a depressed brain with overanxiousness. About 20 percent of our teenagers [in the U.S.] are clinically depressed. That's different than moodiness.

What are some of the warning signs parents should look for?

I always look for how long the symptoms are present. Has this been going on a couple of weeks, has it increased? Maybe they seem fatigued a lot, their motivation is gone? You'll see a lot of social isolation, where they will move away from family even more, and probably their friends. There's a normal [amount of] wanting to be your own person, but this is more of cutting off from others. There's more impulsive thinking, a lot of rash judgment and irresponsible behavior.

You talk about girls and boys separately — how are their experiences different?

There are gender differences [as far as] what's going on in the brain. A boy handles depression and moodiness differently than females. Of course, testosterone is an aggression chemical, so boys may be acting out more in a physical sense. Girls who have unresolved depression ... the more the intensity, the more inward they become. And with girls, we're seeing this at earlier and earlier ages.

How can parents communicate when teens are working so hard to shut them out?

There are three things they need from us: They need to feel accepted, understood and affirmed by us. I think oftentimes we can get very judgmental — and remember, they're hypersensitive to anything critical.

[They need] to know they have value. This doesn't mean you agree with everything they say. Too often we want to fix things quickly, but we should be sure that we're listening first.

How much should parents feel responsible for what their teens are going through?

Let teens have their emotions, and don't rescue them. You're the parent, not the friend. If we're helicopter parents, they're not going to learn to deal with the three [adult] emotions of anger, fear and guilt.

What should parents do when it gets too extreme?

There's a point where we have to be step in and say, "We've got to get some outside help." The biggest regret [is] wishing we hadn't waited so long.

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► A breakdown in communication between you and your teen may be attributed to his or her use of technology.

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Matchmaker Q&A

Julia

What's the hardest challenge that your clients overcome?

New clients must learn to relinquish control to the matchmakers, as the idea of "mystery date" can be quite nerve-racking. In order for the matchmaker to introduce the client to the best match, the client has to be open and honest with the matchmaker. Building trust can take time, so we should have open and ongoing communication.

How is Tawkify different from other dating services?

Tawkify does not charge a flat fee in the thousands. We're a month-to-month service, just like Match.com — except there is NO ALGORITHM. All of us matchmakers have unique backgrounds and bring our own perspectives to matching. The Tawkify team works together to give the clients matches



grounded in multiple layers of compatibility.

What should someone expect from a first Tawkify date?

Going into a first date, I bring my clients' expectations down to zero. This is an introduction they wouldn't receive otherwise, so it is required that they go in open-minded about the adventure. Sometimes friendship comes out of it, sometimes romance comes out of it, sometimes self-awareness comes out of it. It's an exercise in vulnerability!



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Online dating is a lot of work, often for too little payoff. It's time to meet your matchmaker. / PROVIDED

Matchmaking gets modern

Tawkify. Eliminate the hassles of dating by letting an expert make you a match.

Admit it: You're a little sick of online dating. Wouldn't it be easier if someone else did all of the hard work?

Tawkify is a concierge dating service that's been setting up single people with similar interests since 2012. Your designated

matchmaker puts you in contact and even plans an exciting first date.

Tawkify matchmakers come from all different backgrounds, and they're assigned based on compatibility. But the whole team ultimately works together to ensure client satisfaction.

We spoke to Julia and George, two of the company's growing staff of matchmakers, to get a little more insight about their gig.

The qualities of a Tawkify matchmaker

- **Acceptance.** Everyone has baggage; everyone has preferences.
- **Hope.** You have to believe everyone has a chance.
- **Realism.** Tempering expectations is a tough lesson to learn.

Matchmaker Q&A

George

What is your process like when you're out looking for matches for your client?

When out in the field (hunting singles), I am very direct. I want to know what someone does for a living and whether he or she is single. If people seem like they can hold a conversation, I ask for their contact information and aim to learn more about them with a follow-up call or meet. When selecting a match for clients, I approach each person differently. Depending on my clients' goals and their stages in



life, I aim for fits who will treat them well. It is my goal to filter out the jerks and flakes.

What do you consider the best and worst parts of your job?

The best: I found a way to make my social life my job! But I hurt for my clients when things don't work out their way. Some

clients are harder than others, and it's hard not to take it personally.

How is this different than old-fashioned ideas of matchmaking?

One of the toughest parts of the job is convincing people that it's not natural to meet people based on pictures and profiles. We've become used to a process that we all admit is toxic, but we believe it's best because we are allowed to comfortably form preconceived notions while laying in our beds with our cell phones. Matchmakers didn't have to [explain] that a couple decades ago.

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Cocktail of the Week

Aperol Spritz

With its signature orange hue and zingy bitter taste, Aperol has a huge presence on the bar scene. Now, the aperitif is a must-have cocktail ingredient at home. Join the bandwagon by featuring the Aperol Spritz as the themed drink at your viewing party for "Orange Is the New Black," which returns to Netflix on June 6.

Ingredients

- 3 parts Cinzano prosecco
- 2 parts Aperol
- 1 dash soda
- Ice and a slice of orange

Instructions

Add ice and a slice of orange, pour in the prosecco, mix in the Aperol and add a dash of soda. (This prevents the Aperol from settling at the bottom.)

Drink trends at MCC

Manhattan Cocktail Classic.

Whether you got wasted at the gala or wistful over friends' photos, you can still take away some of the pros' top tricks.

Convenience

When you're pouring literally thousands of cocktails at events like MCC, it makes sense to prepare large batches in advance. But we noticed premixed and prepackaged drinks getting passed around in smaller venues without scrutiny from the discerning crowd. Says Scordato, "Consumers want to bring the bar back home, which is easier than ever with some of the ready-made products on the market. We're seeing an emphasis on fresh ingredients and top-shelf liquor, which means quality and convenience now go hand-in-hand." We recommend the Tanqueray cocktails on tap at Amory Amargo (443 E. Sixth St.).

Novelty

Not everything that's new has to be trendy.

At the fifth annual Manhattan Cocktail Classic, held earlier this month, we not only tasted our livers' worth of spirits — from independently produced vermouth to alcoholic ice cream floats — but we also ran into Alexa Scordato, co-founder of Dipsology.com, a guide to local cocktail destinations since 2012. Scordato helped us highlight a few of this year's trends (plus where to go and what to buy to try them yourself).



Putting a twist on a classic cocktail can be a pleasant surprise. / PROVIDED

Negroni

Nostalgia

Not everything that's trendy has to be new. We couldn't help but notice the staying power of classics. "Classic cocktails are timeless, but it's always fun to see them done with a twist," Scordato says. "Negronis and Old Fashioneds lend themselves to this trend because of their simplicity. With minimal ingredients and fairly straightforward prep, they leave lots of room for creativity." Learn more during Negroni Week, June 2-8 (www.negroniweek.com).

We noticed plenty of niche products making a splash — commercialism be damned. And that is a trend in itself. "Distillers and beverage innovators are exploring new products that go well beyond the usual suspects. Relatively obscure categories like pisco, cachaca and eau-de-vie are seeing renewed interest, along with completely new products such as Veev (distilled from acai berries), Sorel (a hibiscus-based liqueur) and Solbeso (distilled from cacao)," Scordato explains.

Whimsy

MCC bartender competitions can get intense, and the Industry Invitational

is always instructional. But the men and women behind the bar also know how to let their hair down, and we noticed a lot of humor behind this year's best drinks. "Mixologists mean serious business behind the bar, but it doesn't mean they can't have fun," notes Scordato. "It's not surprising to see that mix manifest itself in drinks that are masterfully crafted yet maintain an element of surprise. We love Pam Wiznitzer at Dead Rabbit (30 Water St.) and Theo Lieberman of Milk and Honey (30 E. 23rd St.), who are pros at perfecting this balance."

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Kelvin Natural Slush Co. co-founder Alex Rein is happy to fill the Phrostie void. / PROVIDED

Frozen treat. DIY Phrosties

Frozen Lemon Mint Julep

Makes 4 servings

1 Make the lemon mint simple syrup. Bring water to low simmer. Add sugar and stir until sugar dissolves. Add sliced lemon with peel (do not squeeze lemon juice) and mint. Steep for 10 minutes. Strain and chill.

2 Add simple syrup and fresh mint to blender. Blend until mint is finely chopped. Add other ingredients and blend until smooth. Garnish with mint sprigs.

Ingredients

- ½ cup Knob Creek bourbon
 - ½ cup fresh lemon juice (about two lemons)
 - 8 cups ice
 - ½ cup fresh mint (about 30 leaves)
 - Lemon mint simple syrup
- To make the lemon mint simple syrup:
- ½ cup water
 - ½ cup cane sugar
 - ½ fresh lemon, sliced
 - ¼ cup fresh mint (about 10 leaves)

It looks like the days of Phrosties are over now that Sen. Charles Schumer announced he's coming after the underground alcoholic slushies, but that doesn't mean you have to deprive yourself of slurpable boozy treats this summer. Zack Silverman of Kelvin Natural Slush Co. told us, "Of course, we will be sad to see the Phrosties go, but we're happy to help people make their own." He shared two recipes for his favorite frozen

cocktails with Metro. Kelvin, which has won food awards in the past, is known for using all-natural herbs and fruit purees. That's not exactly a Phrosties trademark, but we don't think it's a bad thing that Silverman suggests using ginger and rum instead of Kool-Aid mix and Everclear. Find the food truck at Smorgasburg and Brooklyn Flea, and around town at KelvinSlush.com. **ANDREA PARK**



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Try this

Shiso Gimlet

Created by Camille Austin, Hakkasan (311 W. 43rd St., 212-776-1818)

INGREDIENTS:

- 1 1/2 oz. NOLET's Silver Dry Gin
- 3 shiso leaves
- 3/4 oz. Pierre Ferrand Dry Curacao
- 1 oz. fresh lime juice
- 1/2 oz. lychee juice
- 1 bar spoon yuzu marmalade

INSTRUCTIONS:

Shake, strain into a martini glass and garnish with a shiso leaf.

Trend spotting: Herb cocktails

Drinks. Ingredients are going from the garden to your glass.

If you get out as much as we do, first of all no judgment and second: You may have noticed that fresh herbs are cropping up as ingredients and garnishes on cocktail menus throughout the city. What brings about this wave of greenery in our drinks, and how does it enhance spirit flavors?

We spoke with mixologist Jen Gordon, who designs cocktails for Altamarea Group's Ai Fiori (400 Fifth Ave., 212-613-8660) in collaboration with director of bar operations Eben Freeman. Here's what she has to tell us about this exciting trend.

Why are herbs in drinks making an appearance on cocktail menus?

Herbs are popping up in cocktails because, like in food, they add an element of freshness to drinks. They can be used in a variety of ways, from just shaking straight into a cocktail to infusing into syrups or the



Jen Gordon knows that you might not want a fruity drink. PROVIDED

spirits themselves.

What kinds of drinks are best to support or balance an herb garnish?

This feels like a cop-out of an answer, but herbs are so versatile that they can go in any direction. Savory, sweet, classic, innovative, etc. However, if the goal is to highlight the flavor of the herb, simple is usually best. If you get too complex, it is easy to lose sight of the main ingredient.

What inspired the flavors in your cocktail (at right)?

All aspects of the Green Vespa are meant to scream fall. The base flavors are

pear and sage. The color of the drink is balancing between green, yellow and burnt orange from the cayenne pepper. It is meant to be reminiscent of autumn leaves. That point is driven a little further by the garnish of a small sage leaf. It sits on top of the rock so that it is right in your nose when you take a sip. It's autumn in a glass.

Are fresh herbs necessary, and are they unusual for a bar to have on hand?

Fresh herbs are preferred, but it really depends on what flavor you want in the drink. Dried herbs are typically used when fresh aren't available, but in drying them, they can take on new flavor profiles of their own. In some cases, those subtle differences can benefit a drink. That said, I tend to lean toward fresh. Serious cocktail bars and restaurants always seem to have fresh herbs available. I am fortunate to work in a restaurant with a very well-stocked kitchen, so fresh herbs are always available to us. Unfortunately, your average dive-bar isn't going to be garnishing your gin and tonic with a basil foret — yet.

Cocktail of the Week

Green Vespa

Created by Jen Gordon, Ai Fiori

Ingredients:

- 1/2 oz. fresh lemon juice
- 1/2 oz. simple syrup
- 3/4 oz. pear puree
- 1 pinch cayenne pepper
- 2 large sage leaves, torn
- 1 1/2 oz. Grey Goose Poire pear vodka

Instructions:

Combine all ingredients in a cobbler shaker. Shake and double strain into a chilled rocks glass over a large ice cube. Place a single small sage leaf in the center of the ice cube.



PROVIDED

Is this something our readers can do at home?

Absolutely! My favorite way to do it is through flavored simple syrups. Use 50/50 sugar to hot water, stirring until fully dissolved. While still hot, drop a bunch of whatever

herb you have on hand — my favorites are thyme or lemon verbena. Let it steep for a couple of hours and you're ready.



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Minty fresh

Tequila Mockingbird

Served at Pachanga Patterson (33-17 31st Ave., Astoria, 718-554-0525)

Ingredients:

- 2 oz. tequila
- 1 oz. simple syrup
- 1 oz. fresh lime juice
- 2-3 slices of cucumber
- Fresh mint, to taste

Instructions: Muddle cucumber and mint in cocktail shaker. Add tequila, simple syrup and lime juice. Shake; serve on ice.



PROVIDED

Everything's coming up rosemary



PROVIDED

Kentucky Ginger

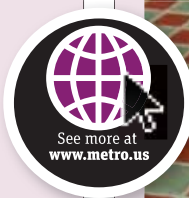
Served at Grand Central Station's Campbell Apartment

Ingredients:

- 2 oz. Maker's Mark Bourbon
- 1 oz. ginger liqueur
- 1 tsp. agave nectar
- 1 1/2 oz. fresh lemon juice
- 1 spring muddled rosemary

Instructions:

Shake in a glass and serve over ice.





Admit it: You can't imagine a cuter Father's Day photo op than this one. / PROVIDED

Music. Celebrate the Roaring '20s with live jazz on Governors Island this weekend.

The Jazz Age Lawn Party — taking place on Governors Island this weekend — partners with St-Germain Elderflower Liqueur to provide New Yorkers with an escape from the urban grind with booze, music, dancing and even a vintage car showcase. For the ninth consecutive year, visitors don flapper-era costumes and lounge on the grass while listening to live jazz on two stages from 11 a.m. to 5 p.m.

Sadly, Saturday is sold out. On the bright side, Father's Day is still open — and you can even save \$5 by purchasing tickets with code the JAZZFATHERS.

We spoke with founder Michael Arenella — of Michael Arenella and His Dreamland Orchestra, performing this weekend — about partying like it's 1929.

What can guests expect from the fest?
A sun-drenched afternoon of elegance, romance and

A simpler time

Why is the jazz age so popular for us to celebrate today?

Because we are grasping for something tangible, something simple and real. We are recalling an era before many of the distractions that rule us existed — a time when letter writing, dancing, face-to-face conversation and live music were the norm.

fun.
Many people dress in period garb — how does that add to the excitement?
Many do, and some don't. But we notice folks who didn't dress [up] taking the cue the next time they attend. It adds to the immersion into a sort of alternate, and very fun, world.

What other ways do you go about creating the perfect atmosphere?

With fabulous refreshing St-Germain cocktails, gourmet picnic fare, a sprawling wooden dance floor under the trees, a village of vintage vendors and artisans and two stages with the most toe-tapping jazz this side of 1928.

What makes this a unique event for New Yorkers?

Finding themselves in a forgotten world, on a separate island, within their own city.

If you can't make it out this weekend, there's a reprise of the event on Aug. 16 and Aug. 17 — buy your tickets before that sells out, too! Visit www.jazzagelawnparty.com.



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Upcoming comedy

Pauly Shore

A favorite of stoners in the '90s, actor and comedian Pauly Shore proves to New York City that he's still got it by taking the stage and doing stand-up June 20-21 in a show hosted by Levity Live Comedy Club. Shore is touring the country when he's not working on documentary project "Pauly Shore Stands Alone" or his new podcast series — in case you were wondering what he's been up to this century. **\$22-\$25, www.levitylive.com**

Dave Chappelle



The comedy legend returns to NYC with eight nights at Radio City Music Hall from June 18-26. Celebrating 10 years since the release of "Block Party," his unique brand of humor blends seamlessly with his second love: music. Each show features live orchestrations and special musical guests like The Roots, Busta Rhymes and Janelle Monae. Be forewarned, shows are selling out fast.

\$59-\$125, www.radiocity.com
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