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Time Out NEW YORK

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NEW YORK

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Inside

Live your best life in New York City.



PAGE 4

The city faces a brand-new reality in its fight against coronavirus.

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COVER ARTWORK: PABLO DELCAN

PHOTOGRAPH: SHUTTERSTOCK

Hello, New York



Will Gleason
New York Editor
@willsgleason



If there's one thing I know for sure, it's that New Yorkers can handle anything that's thrown our way. As we enter this time of uncertainty, with a growing sense that the city as a whole is being put on pause, there's no doubt in my mind that we'll get through this together. The city's open-hearted, can-do spirit is what we celebrate every day here at *Time Out New York*, and it's something we'll continue to do over the next few unprecedented weeks. We know that many small independent businesses we love will be hurting, so we'll keep championing them as long as it's responsible to do so. For those who will be spending more time than usual in their apartments, we've got you covered, from a roundup of amazing wine shops (p. 27) to a guide to some uplifting movies that you can stream (p. 36). Of course, what will keep us all sane will be the ones we love. More often than not, I've had the best experiences with friends and family over a warm cup of coffee or tea. So, I'm happy that we'd already planned this issue's spotlight on the city's thriving coffee (p. 10) and tea (p. 20) scenes. Most important: Whether you're spending your time out or your time in, be sure to stay healthy and be safe this month.

Events are changing fast. All info in this mag was correct when it went to press.
Find venue and event updates at **Timeout.com/IsItOpen.**
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Time Out
NEW YORK

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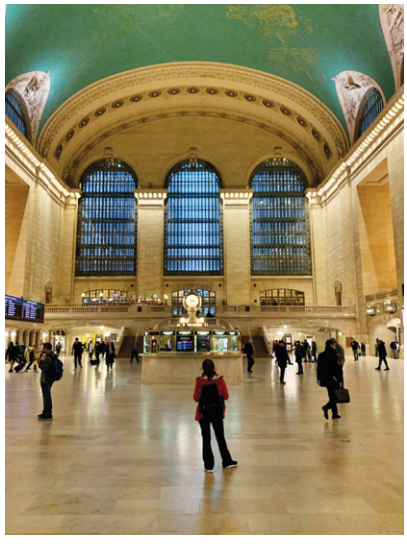
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City Life

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FIVE THINGS

New Yorkers are talking about



1

New York bans gatherings of 500 people or more

As part of ongoing efforts to contain the spread of the coronavirus epidemic, Governor Andrew Cuomo announced that no gatherings of 500 or more people will be permitted, except in the case of schools, hospitals, nursing homes and mass transit. Major New York cultural institutions that have closed include the Metropolitan Museum, MoMA and Carnegie Hall.



2

↑ Sometimes the show can't go on: Effectively immediately, all Broadway productions have closed for a month. The Great White Way will be dark at least until April 12.

3



37%

According to a recent *Time Out* poll, that's the percentage of New Yorkers who are currently sticking to their normal routines (with precautions) while going out in the city. 30 percent are only taking essential trips, 7 percent are sticking to open places and 26 percent are mainly staying in.

4

"The World Health Organization has announced that dogs cannot contract Covid-19. Dogs previously held in quarantine can now be released. To be clear, WHO let the dogs out."

Liam Hackett **(@DiageoLiam)**

5

The MTA amps up its cleaning

Since so many New Yorkers are avoiding public transit, subway ridership has dropped 18 percent. In a public statement, Mayor De Blasio reassured Gothamites that the MTA had no plans to shut down. As of press time, the MTA had upped its regular cleaning schedule to wash down stations with bleach and chemicals twice a day. The city's subway cars and buses are being disinfected every 72 hours.

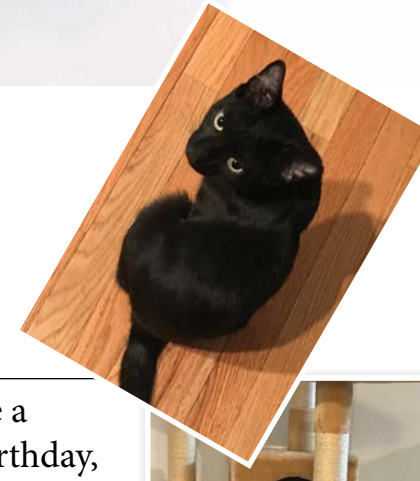


PHOTOGRAPHS (CLOCKWISE FROM TOP): SHUTTERSTOCK(2); WILL GLEASON; ILLUSTRATION: SUMHI; ICON FROM THE NOUN PROJECT

LOVE CITY ANGELS



Love City Angels is a 501 (c) (3) all volunteer nonprofit organization. We are dedicated to rescuing abandoned animals and obtaining medical attention, rehabilitation and adoption.





Charlie and Chaplin are from the same litter and are a bonded pair. These little guys just celebrated their first birthday, have been neutered and are looking for their furever They would be the purrfect addition to a loving family.

DONATE, VOLUNTEER OR ADOPT TODAY!

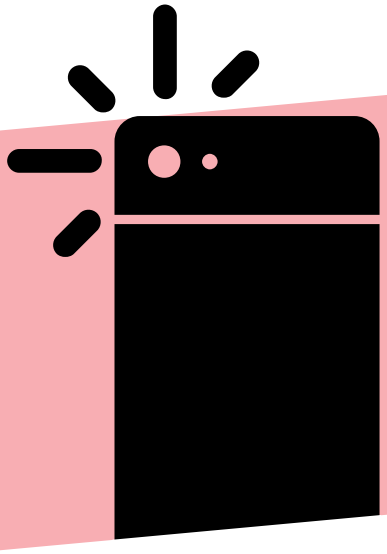
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LOVECITYANGELS.ORG

THE RAVE

What we absolutely love about NYC right now: **The Smartphone-Flashlight Vigilance Brigade**



"It's the urban equivalent of flashing your high beams on the highway."

THERE'S ONE INSPIRING interaction that I've seen happen in New York more than any other place in the world. I've witnessed it on subway platforms and in the aisles at Key Food, in the middle of Central Park and in the lobby of Broadway theaters. Here's what happens: A stranger approaches someone else, lightly taps them on the shoulder and politely says: "Hey, the flashlight on your phone is on."

I've come to think of this interaction as the urban equivalent of flashing your high beams on the highway to let another driver know their own high beams are blinding you and everyone else. It's an outward display of a feeling of shared responsibility to avert a possible disaster. In this case, somewhat hilariously and in a very New York fashion, that disaster is the idea of someone's phone battery dying.

Silly or not, I find it inspiring to think of this city—all 8.6 million of us—as forming a sort of volunteer Smartphone-Flashlight Vigilance Brigade. Cutting across class, gender and age, it's an organization that's always accepting new members. But I'm sure if you're reading this, you've already joined. By the way, you may want to check your light. ■ *Chris DeMille*

TIME OUT MARKET NEW YORK

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ILLUSTRATION: VIKTOR VOROBYEV FROM THE NOUN PROJECT


RELENTLESS.
STUBBORN.
UNREASONABLE.
THE WORLD'S CHILDREN
NEED PEOPLE LIKE THAT.
THOSE WHO WILL FIND
ONE GOOD REASON TO
KEEP GOING IN THE FACE
OF A THOUSAND REASONS
TO STOP.
WE WON'T STOP
UNTIL EVERY CHILD
IS PROTECTED.
WILL YOU JOIN US?
UNICEFUSA.ORG/WONTSTOP
unicef
USA
for every child

Important Facts About DOVATO

This is only a brief summary of important information about DOVATO and does not replace talking to your healthcare provider about your condition and treatment.

What is the Most Important Information I Should Know about DOVATO?

If you have both human immunodeficiency virus-1 (HIV-1) and hepatitis B virus (HBV) infection, DOVATO can cause serious side effects, including:

- **Resistant HBV infection.** Your healthcare provider will test you for HBV infection before you start treatment with DOVATO. If you have HIV-1 and hepatitis B, the hepatitis B virus can change (mutate) during your treatment with DOVATO and become harder to treat (resistant). It is not known if DOVATO is safe and effective in people who have HIV-1 and HBV infection.
- **Worsening of HBV infection.** If you have HIV-1 and HBV infection, your HBV may get worse (flare-up) if you stop taking DOVATO. A "flare-up" is when your HBV infection suddenly returns in a worse way than before. Worsening liver disease can be serious and may lead to death.
  - Do not run out of DOVATO. Refill your prescription or talk to your healthcare provider before your DOVATO is all gone.
  - **Do not stop DOVATO without first talking to your healthcare provider.** If you stop taking DOVATO, your healthcare provider will need to check your health often and do blood tests regularly for several months to check your liver.

What is DOVATO?

DOVATO is a prescription medicine that is used without other antiretroviral medicines to treat HIV-1 infection in adults who have not received antiretroviral medicines in the past, **and** without known resistance to the medicines dolutegravir or lamivudine. HIV-1 is the virus that causes Acquired Immune Deficiency Syndrome (AIDS). It is not known if DOVATO is safe and effective in children.

Who should not take DOVATO?

Do Not Take DOVATO if You:

- have ever had an allergic reaction to a medicine that contains dolutegravir or lamivudine.
- take dofetilide.

What should I tell my healthcare provider before using DOVATO?

Tell your healthcare provider about all of your medical conditions, including if you:

- have or have had liver problems, including hepatitis B or C infection.
- have kidney problems.
- are pregnant or plan to become pregnant. One of the medicines in DOVATO (dolutegravir) may harm your unborn baby.
  - Your healthcare provider may prescribe a different medicine than DOVATO if you are planning to become pregnant or if pregnancy is confirmed in the first 12 weeks of pregnancy.
  - If you can become pregnant, your healthcare provider will perform a pregnancy test before you start treatment with DOVATO.
  - If you can become pregnant, you should consistently use effective birth control (contraception) during treatment with DOVATO.
  - Tell your healthcare provider right away if you are planning to become pregnant, you become pregnant, or think you may be pregnant during treatment with DOVATO.

Tell your healthcare provider about all of your medical conditions, including if you: (cont'd)

- are breastfeeding or plan to breastfeed. **Do not breastfeed if you take DOVATO.**
  - You should not breastfeed if you have HIV-1 because of the risk of passing HIV-1 to your baby.
  - One of the medicines in DOVATO (lamivudine) passes into your breastmilk.
  - Talk with your healthcare provider about the best way to feed your baby.

Tell your healthcare provider about all the medicines you take, including prescription and over-the-counter medicines, vitamins, and herbal supplements.

Some medicines interact with DOVATO. Keep a list of your medicines and show it to your healthcare provider and pharmacist when you get a new medicine.

- You can ask your healthcare provider or pharmacist for a list of medicines that interact with DOVATO.
- **Do not start taking a new medicine without telling your healthcare provider.** Your healthcare provider can tell you if it is safe to take DOVATO with other medicines.

What are Possible Side Effects of DOVATO?

DOVATO can cause serious side effects, including:

- **Those in the "What is the Most Important Information I Should Know about DOVATO?" section.**
- **Allergic reactions. Call your healthcare provider right away if you develop a rash with DOVATO. Stop taking DOVATO and get medical help right away if you develop a rash with any of the following signs or symptoms:** fever; generally ill feeling; tiredness; muscle or joint aches; blisters or sores in mouth; blisters or peeling of the skin; redness or swelling of the eyes; swelling of the mouth, face, lips, or tongue; problems breathing.
- **Liver problems.** People with a history of hepatitis B or C virus may have an increased risk of developing new or worsening changes in certain liver tests during treatment with DOVATO. Liver problems, including liver failure, have also happened in people without a history of liver disease or other risk factors. Your healthcare provider may do blood tests to check your liver.
  Tell your healthcare provider right away if you get any of the following signs or symptoms of liver problems: your skin or the white part of your eyes turns yellow (jaundice); dark or "tea-colored" urine; light-colored stools (bowel movements); nausea or vomiting; loss of appetite; and/or pain, aching, or tenderness on the right side of your stomach area.
- **Too much lactic acid in your blood (lactic acidosis).** Lactic acidosis is a serious medical emergency that can lead to death. **Tell your healthcare provider right away if you get any of the following symptoms that could be signs of lactic acidosis:** feel very weak or tired; unusual (not normal) muscle pain; trouble breathing; stomach pain with nausea and vomiting; feel cold, especially in your arms and legs; feel dizzy or lightheaded; and/or a fast or irregular heartbeat.
- **Lactic acidosis can also lead to severe liver problems,** which can lead to death. Your liver may become large (hepatomegaly) and you may develop fat in your liver (steatosis). **Tell your healthcare provider right away if you get any of the signs or symptoms of liver problems which are listed above under "Liver problems." You may be more likely to get lactic acidosis or severe liver problems if you are female or very overweight (obese).**

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DLLADVT190031 November 2019
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Learn more about Kalvin and DOVATO at DOVATO.com

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SO MUCH GOES INTO WHO I AM

HIV MEDICINE IS ONE PART OF IT.

Reasons to ask your doctor about DOVATO:

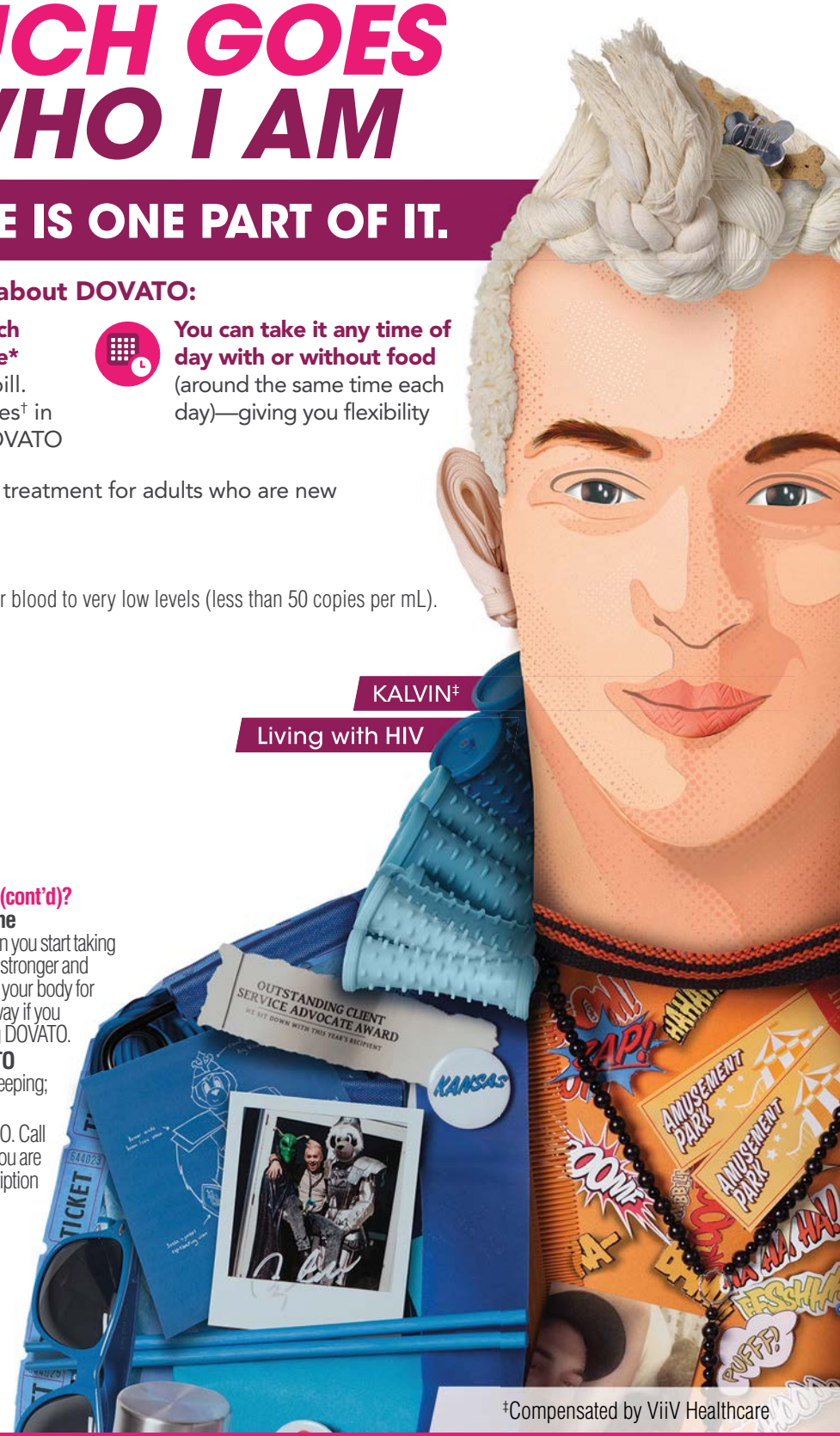
DOVATO can help you reach and then stay undetectable* with just 2 medicines in 1 pill. That means fewer medicines† in your body while taking DOVATO

You can take it any time of day with or without food (around the same time each day)—giving you flexibility

DOVATO is a once-a-day complete treatment for adults who are new to HIV-1 medicine.

Results may vary.

*Undetectable means reducing the HIV in your blood to very low levels (less than 50 copies per mL).
†As compared with 3-drug regimens.



Dovato
dolutegravir 50 mg/
lamivudine 300 mg tablets

What are Possible Side Effects of DOVATO (cont'd)?

- **Changes in your immune system (Immune Reconstitution Syndrome)** can happen when you start taking HIV-1 medicines. Your immune system may get stronger and begin to fight infections that have been hidden in your body for a long time. Tell your healthcare provider right away if you start having new symptoms after you start taking DOVATO.
- **The most common side effects of DOVATO include:** headache; diarrhea; nausea; trouble sleeping; and tiredness.

These are not all the possible side effects of DOVATO. Call your doctor for medical advice about side effects. You are encouraged to report negative side effects of prescription drugs to the FDA. Visit www.fda.gov/medwatch, or call 1-800-FDA-1088.

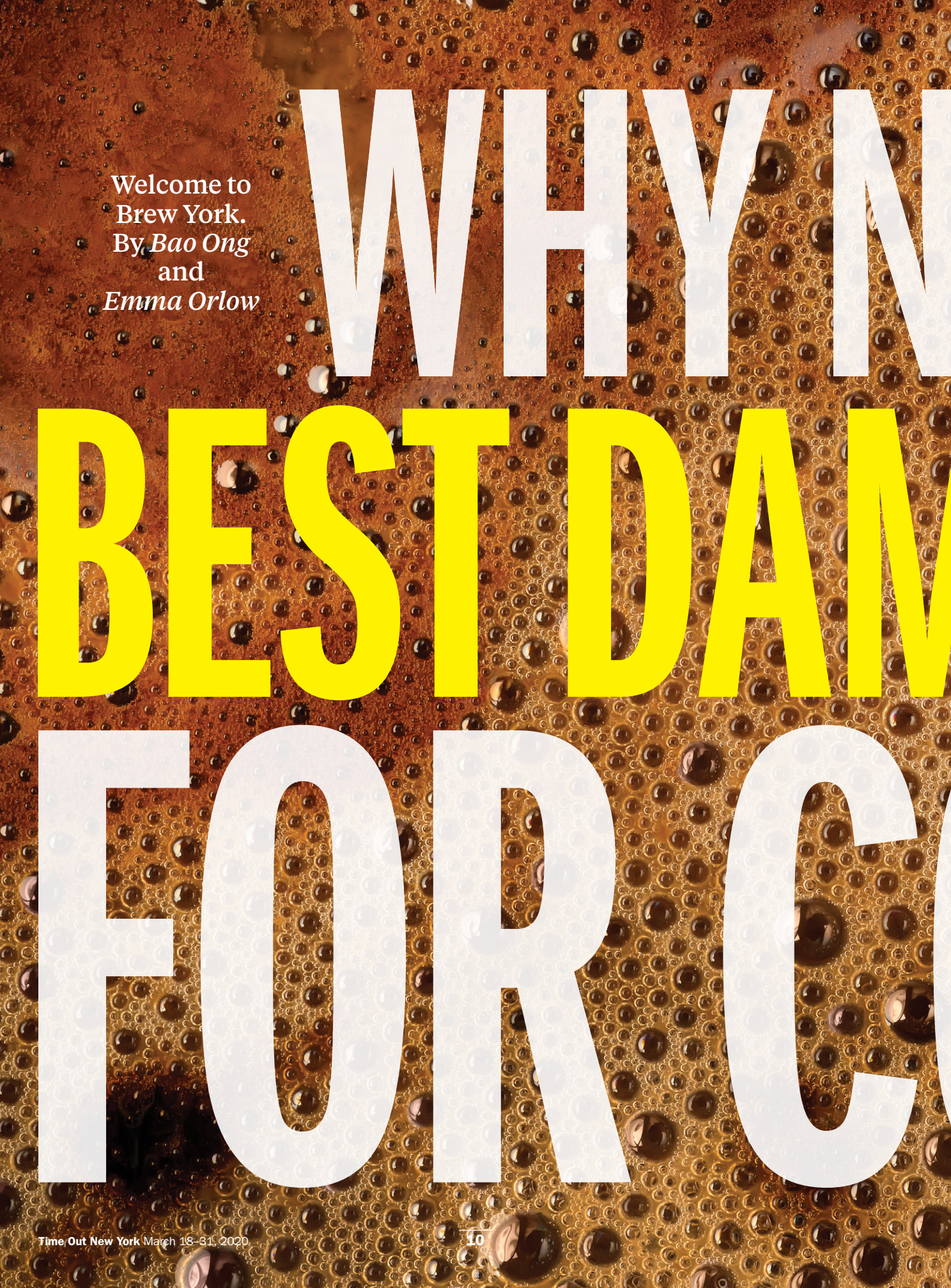
Where Can I Find More Information?

- Talk to your healthcare provider or pharmacist.
- Go to DOVATO.com or call 1-877-844-8872, where you can also get FDA-approved labeling.

October 2019 DVT:2PI-2PIL
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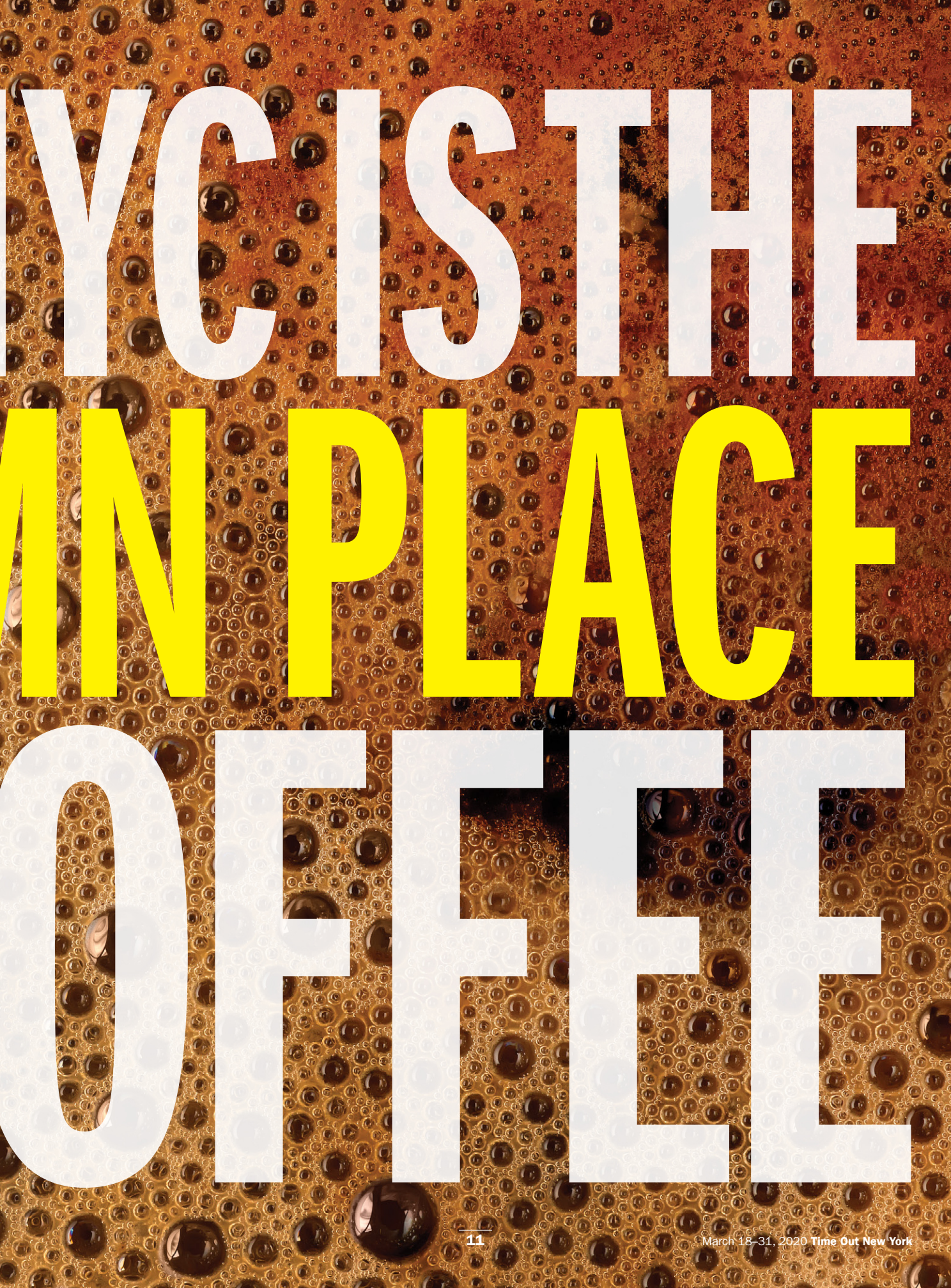
‡Compensated by ViiV Healthcare

Could DOVATO be right for you? Ask your doctor today.



Welcome to Brew York.
By *Bao Ong* and *Emma Orlow*

WHYN BEST DAM FORC


YC IS THE
MN PLACE
OFFEE

YOUR LOCAL SHOP NOW SELLS WAY MORE THAN COFFEE

A number of coffee joints are now doubling as chic gift shops, and **Relationships** is leading the way. Founded by clothing boutique Su'juk owner Su Beyazit and former gallery Salon 94 curator Nina Schwarz, this space celebrates up-and-coming designers and their curiosities: blobby ceramics, hand-blown glasses imprinted with faces and mushroom-shaped faux-fur stools, among others. The shop takes its name seriously: At the bar, you'll find printed interviews with regulars about how they met each other.

→ Clinton Hill (relationshipsnyc.com)

ALSO CHECK OUT **Sounds** Park Slope (shopsounds.nyc),
The Miles Coffee Bar Throgs Neck (@themilescoffeebar)



PHOTOGRAPHS: SHUTTERSTOCK (PREVIOUS PAGE); COURTESY RELATIONSHIPS; KYLE KNODELL (THIS PAGE)



YOU CAN ENJOY UPSCALE BITES WHILE GETTING YOUR CAFFEINE FIX

The food at cafés used to be an afterthought: Parked at your favorite remote office, you'd pick up a dry, crumbly scone or cobble together a meal of snacks. Developed by a chef with a fine-dining pedigree, **East One**'s menu includes house-made granola, kobocha squash salads and ginger-chicken congee, among other globally inspired dishes that make this all-day café a winner. You won't leave thirsty or hungry.

→ Various locations (eastonecoffee.com)

ALSO CHECK OUT **Oliver Coffee** Chinatown (olivercoffee.com), **The Awkward Scone** Bushwick (theawkwardscone.com)

PHOTOGRAPHS (FROM TOP): COURTESY EAST ONE COFFEE ROASTERS; MORTEN TJELUM; COURTESY WWW.NYCOFFEECUP.COM

THIS CUP

The Anthora

Here's the deal behind those famous, old-school coffee cups.

A TIME CAPSULE for New York would surely include the blue, gold and white coffee cup that has been synonymous with the Big Apple since the 1960s. Although no longer ubiquitous, it can still be spotted on *Law & Order*, in your local bodega, and even in cool bars (Skinny Dennis) and coffee shops (Abraço). Called the Anthora, the cardboard cup gets its name from the Greek vases (*amphora*) that flank the famous WE ARE HAPPY TO SERVE YOU slogan.



THIS PLACE

Abraço

Why the East Village coffee shop is the city's current reigning champ.

WE HAVE BEEN enjoying the supremely intense coffee at Abraço since it opened in 2007. The beans are sourced from South America and roasted in-house and the cow-only milk is organic, but the menu doesn't brag about any of that. Once a comically tiny spot that spilled into the street with its chatty regulars, Abraço moved into bigger digs. Now boasting seats and tables, the new spot retains the old, buzzy atmosphere with rich pour-over and espresso drinks that are best accompanied by their famous homemade olive-oil cake.
→ East Village (abraconyc.com)





YOUR BARISTA MIGHT ALSO BE A MAD SCIENTIST

It's easy to poke fun at the chichi coffee shop **Felix**. Take the Pepto-pink room that could double as a Wes Anderson set, their precious "every coffee has a story" motto or the tableside rose-water spritzes. But its new-age java creations have melted our cynical hearts. A highlight is the Deconstructed Espresso Tonic, which comes in a Bordeaux wine glass filled with tonic water, a non-alcoholic Campari reduction and lemon-basil leaves.

→ Gramercy (felixroastingco.com)

ALSO CHECK OUT **Hi-Collar** East Village (hi-collar.com), **Voyager Espresso** Tribeca (voyagerespresso.com)

PHOTOGRAPHS (FROM TOP): GABI PORTER; COURTESY @TANIS.ALEXANDER

WE HAVE ALL THE OAT MILKS

Step aside almond and soy milk: Oat milk is way creamier and better for the environment. Food & Drink Associate Editor *Emma Orlow* tells you which one's best.

Oatly

★★★★★

"I will literally go out of my way to go to a coffee shop with the Oatly brand—that's how strong my loyalty runs. This version has all the warming notes of oatmeal without the lumpiness."

Chobani

★★★★★

"Not only is Chobani's packaging the cutest of the bunch, the oat milk tastes like blended clouds."

Planet Oat

★★★★½

"Planet Oat's take looks thin, and it's clear. So, I was surprised at how velvety it tasted."

Califia Farms

★★★½☆

"Califia Farms' version replicates the taste of dairy milk. But if I'm going to order oat milk, that's not what I'm looking for."

Pacific

★★☆☆☆

"Though easy to find on shelves, Pacific's oat milk tastes like barnyard hay spiked with too much sugar. If possible, avoid!"

YOUR MORNING COFFEE SPOT CAN BE A RELAXING GETAWAY

Morning commutes are chaotic, no? That's why we prefer the tranquility of **Devoción**, which gives us hope that a vacation is just around the corner. Not your typical dark-vibe, proto-Starbucks coffee shop, this place has big windows that are full of light, an island of tropical plants and, up front, an 18-feet-tall fishtail palm tree. Sip your coffee from one of the signature yellow mugs and note the flavor profile of its Colombian beans, sourced by Medellín-born founder Steve Sutton.

→ Downtown Brooklyn (devocion.com)

ALSO CHECK OUT **Pilar Cuban Bakery** Bed-Stuy (pilarcubanbakery.com), **Cafe Erzulie** Bed-Stuy (caferzulie.com)



THIS TREND

Espresso martinis

This coffee-and-booze–fueled cocktail is enjoying a renaissance.

You'll no doubt find mimosas and Bloody Marys during weekend brunches at **Dirty French** *(Lower East Side, dirtyfrench.com),* but the most popular libation—and perhaps the most unexpected—are the espresso martinis. It may leave you thinking, *Didn't this fad die out in the '90s?* The Dirty French bar team has brought it back and made it better than the OG version. They came up with a recipe that combines Haku Japanese vodka, Grand Brulot Cafe Liqueur, demerara syrup, mole bitters and, most important, Lavazza espresso. It's perfect at any time of the day.







PHOTOGRAPH: (CLOCKWISE FROM TOP LEFT): COURTESY @MARC.SASHIE; TIME OUT/ALI GARBER; COURTESY DIRTY FRENCH/MAJOR FOOD GROUP

YOU CAN PICK UP A BOOK WHILE YOU SIP

If you're in Ridgewood, **Topos Bookstore Cafe** is the requisite hangout. Filled with charming details (a Felix the Cat clock, psychedelic hanging planters), this laid-back, brightly lit store is worth checking out for its coffee and its savvy new and used book selection. Co-owner Anny Oberlink has a knack for procuring hard-to-find titles, such as a 1975 children's crafting book that you can flip through while sipping that cup of joe.

→ Ridgewood (toposbookstore.com)

ALSO CHECK OUT **Book Club** East Village (bookclubbar.com), **The Center for Fiction** Fort Greene (centerforfiction.org)

YOU CAN NOW FULLY EXPECT TO FIND ETHICALLY SOURCED BEANS

A café nestled inside the Africa Center, Teranga serves up West African–inspired fast-casual offerings like red-palm fufu, a spongy ball of pounded plantain. But Teranga is also great for a coffee date or working on that novel. Some claim coffee was first cultivated in Kaffa, an ancient forest in southwestern Ethiopia. Sourced directly from Ethiopia, Rwanda and Kenya, these fair-trade, single-origin beans echo the fruity notes for which those regions have come to be known. The menu also features a latte made with moringa, a West African plant that is rarely served in the city.

→ Harlem (itsteranga.com)

ALSO CHECK OUT **Eleva** East Williamsburg (elevacoffee.com), **Nguyen Coffee Supply** Various locations (nguyencoffeesupply.com)

YOU CAN GET A BUZZ IN A SPEAKEASY

In September 2019, the beloved Four Horsemen wine bar opened an attached café, **Daymoves**, which sits behind an unmarked door down a long corridor. Outfitted in mismatched midcentury-modern furniture, the hip, comfy space is perfect for sipping java before noon and spilling secrets with a friend. Strong, smooth coffee from Sey and Café Integral is served tableside with much fanfare, and Bushwick bakery L'Imprimerie provides the delish pastries. Four Horsemen partner and LCD Soundsystem frontman James Murphy curates the music, which emanates from a state-of-the-art sound system.

→ Williamsburg (daymovesbk.com)

ALSO CHECK OUT **Patent Pending/Patent Coffee** Nomad (patentpendingnyc.com), **J.Bespoke** Nomad (jbespoke.com)

YOU CAN PEEP AN ON-SITE ROASTERY WHILE PICKING UP A TO-GO CUP

The sleek, lightwood-laden Sey Coffee is a coffee connoisseur's paradise. A respite from Bushwick's hippest parties, latest gallery openings and trendy restaurants, it's a peaceful place where you can watch the coffee being roasted in-house—in fact, the resulting lighter roast is so popular, it's starting to pop up at Olmsted, Rucola and some of our other favorite restaurants. If you want to deep-dive into the third-wave coffee movement, there are "cupping sessions" where you can sniff, swirl and sip any number of beans.

→ East Williamsburg (seycoffee.com)

ALSO CHECK OUT **Parlor Coffee** Brooklyn Navy Yard (parlorcoffee.com), **Coffee Project NY** Various locations (coffeeprojectny.com)

Find more coverage of the food and drink scene at **timeout.com/nyfood.**

PHOTOGRAPH: COURTESY DAYMOVES/DAMIEN LARRGUE





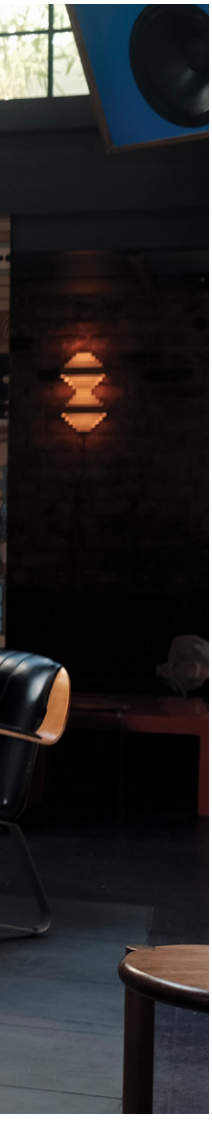
THIS TALENT

Latte art

Our city is chock-full of Instagram-ready drinks that taste amazing.

Some of the best latte art in the city is almost too pretty to drink. At **Coffee Project NY**, Vivian Moy pours foam to create an intricate rendering of the Pegasus as easily as she can illustrate a perfectly symmetrical rosetta. But that's no surprise: The company's new Long Island City location is all about coffee and features a Specialty Coffee Association Premier Training Campus (it trains coffee pros from the Northeast to Europe). Feeling inspired? You can sign up for a class.
→ Various locations (coffeeprojectny.com)

ALSO CHECK OUT **Partners** Various locations (partnerscoffee.com), **Sawada Coffee** Chinatown (sawadacoffee.com/new-york)



PHOTOGRAPHS (CLOCKWISE FROM TOP): COURTESY COFFEE PROJECT NY/VIVIAN MOY; TIME OUT/DELIA BARTH; TIME OUT/ANN SULLIVAN (2)

STYLISH BARISTAS

Employees at our favorite coffee spots serve some of the best looks in the city.



CLARA HARLOW, 24
Barista and events coordinator at Sounds

Neighborhood: Crown Heights
How she thinks about style for the workplace: I'm a sucker for overalls, comfy shoes and any color that I can get away with.



SHAWNTIA HOMENUK, 31
Co-owner of Rise Radio

Neighborhood: Bed-Stuy
How she thinks about style in the workplace: Never wear white, and you're never fully dressed without a smile.



GRACE SULLIVAN, 25
Barista at Blue Bottle

Neighborhood: Williamsburg
How she thinks about style in the workplace: Wearing whatever makes you happy, no matter what anyone else thinks.



A new leaf

Sip your way through New York's amazing array of modern tea ceremonies. By *Dan Q. Dao*

WHILE TEA IS a universal beverage that's enjoyed in loads of different ways, there's something to be said for experiencing a time-honored tea ceremony, whether that's the tranquil, early-morning Japanese *asa-cha* or the traditional English afternoon ritual. Thankfully, Gotham's top teahouses, hotels and restaurants are pushing the boundaries of tea ceremonies, offering new-school matcha presentations, herbalist tea consultations and much more.

PHOTOGRAPH: COURTESY SETSUGEKKA/JUNYA MORI



FOR A CLASSIC JAPANESE MATCHA SESH

Koicha Service at Setsugekka

Freshly ground and brewed matcha is the singular focus at this teahouse that's renowned in both New York and Japan. "Koicha" refers to the thick preparation of matcha, as opposed to usucha, the more common, thin style; also, koicha is made with only the highest-grade matcha powder. Sippers are encouraged to experience koicha at this authentic ceremony, where three to five people are served from the same tea bowl.

→ East Village (setsugekkany.com). Per person $20, group of five $54.

FOR AN OPULENT, SULTAN-INSPIRED AFTERNOON TEA

Sultan Abdülaziz Turkish Tea at the Baccarat Hotel

The Baccarat's take on Turkish tea is nothing short of lavish. Curated by the acclaimed tea sommelier Gabrielle Jammal, the afternoon program includes the Sultan Abdülaziz, a Turkish tea once served at Dolmabahçe Palace in Istanbul and inspired by the eponymous 19th-century sultan's travels. You can enjoy four courses of tea with sweets and savories. Try the standout meat pie, which wraps spicy lamb merguez and feta in a flaky, buttery phyllo crust.

→ Midtown (baccarathotels.com). $300 for two guests.



PHOTOGRAPH: COURTESY BACCARAT HOTEL NEW YORK/MELISSA HOM

FOR TEA, CHAMPAGNE AND CAVIAR

Imperial Tea at the Lowell

The Lowell has become known as a standard-bearer for a new-guard high tea, with a regularly rotating program of seasonal and special-occasion tea services that are anchored in its selection of Dammann Frères loose-leaf teas and herbal infusions. Currently on offer is the Imperial Tea, which comes with your choice of organic American caviar or Osetra caviar, a champagne pairing, house-made scones and an array of classic tea sandwiches—in other words, fancy AF.

→ Upper East Side (lowellhotel.com). $145–$185 per person.





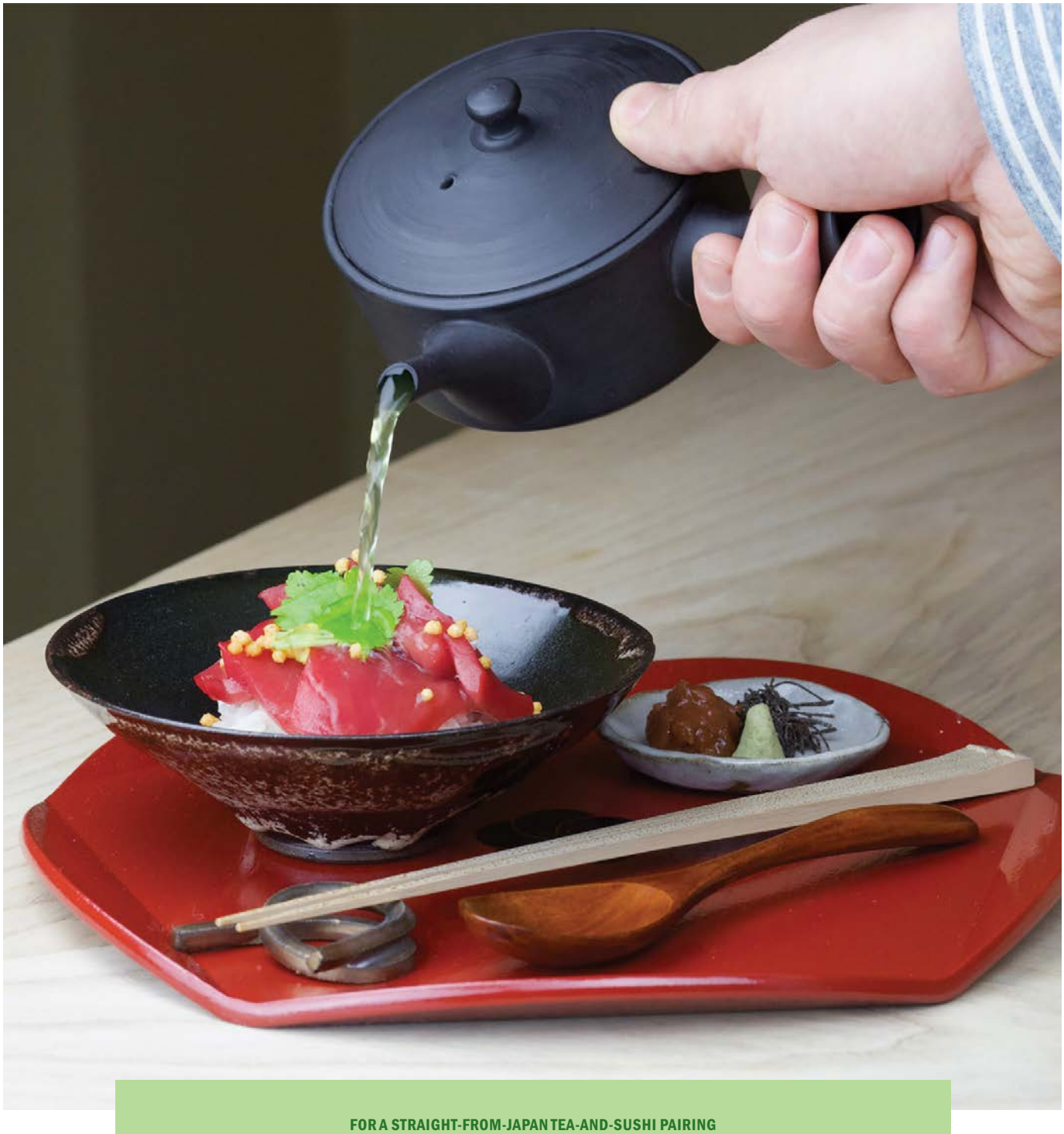
FOR CONCOCTING YOUR OWN UNIQUE BLEND

The Lab at House of Waris Botanicals

The opening of House of Waris might just be one of the most exciting things to happen to tea in New York City—period. Opened by actor and man about town Waris Ahluwalia (of Wes Anderson movie fame), the pint-sized teahouse emphasizes wellness through botanicals—think coffee, kombucha and booster shots. He proffers 35 varieties of loose-leaf tea—grassy genmaicha, milk oolong and Darjeeling white, to name a few—but when tea lovers make a weekend appointment with the shop's on-site herbalist, they can truly geek out. After a consultation, the herb specialist will create a tea blend that's suited to your exact needs and taste.

→ Chelsea (houseofwaris.com). Various prices.

PHOTOGRAPHS (FROM FAR LEFT): COURTESY THE LOWELL; IGEE OKAFOR; COURTESY HOUSE OF WARIS BOTANICALS



FOR A STRAIGHT-FROM-JAPAN TEA-AND-SUSHI PAIRING

Ochazuke Tasting at Kettl

Kettl, a matcha and tea purveyor that sources fine and rare teas from Japan, recently opened its first Manhattan location in the Bowery Market. On weekends, order the Ochazuke Tasting ($65), created by Kettl and Michelin-recognized sushi legend Eiji Ichimura. The menu includes Ichimura's signature hon maguro tuna sashimi soaked in Yame tea as well as a dessert of house-tea pudding and a flight of tea.

→ East Village (kettl.co). Various prices.

PHOTOGRAPH: COURTESY KETTL

Food & Drink

Edited by Bao Ong and Emma Orlow
timeout.com/nyfood @baohaus @emorlow



Restaurants worth a day trip

Take a drive to these upstate spots helmed by New York City-pedigreed chefs. By *Bao Ong*

LONG-DISTANCE TRIPS ARE taking a backseat these days, so New Yorkers are looking for fun destinations a little closer to home. For the longest time, however, going upstate meant your dining options fell somewhere between a McDonald's and gas-station snacks. In 2020, that's no longer the case: Just north of the Big Apple, there are plenty of food and drink destinations that are worth traveling for. Anyone hungry for a road trip?

FOR MODERN POLISH FOOD

→ Lis Bar

New York State's first capital and an artist hub now, Kingston boasts a charming, Polish-inspired restaurant-bar in its Midtown Arts District. The husband-and-wife team of Jonathan and Patricia Rich serve borscht, pierogi and other small dishes to complement the natural wines from Eastern Europe.

DISTANCE BY CAR 96 miles

→ Kingston, N.Y. (lisbar.com)







PHOTOGRAPHS (CLOCKWISE FROM LEFT): COURTESY GOOSEFEATHER/ALL GOOD PHOTOGRAPHY NYC/NICK JOHNSON; BAO ONG; COURTESY LIS BAR/PETER CROSBY

FOR A RUSTIC FAMILY MEAL

The Dining Room at Urban Cowboy

Chef Tara Norvell creates locally sourced dinners that are meant to be eaten with friends and family. While you can snap a photo of the impressive plates for posterity, there's no cell service here. But that doesn't matter because you'll be enchanted by Norvell's creative use of foraged ingredients, such as a chaga mushroom chiffon cake.

DISTANCE BY CAR 129 miles

→ Big Indian, N.Y. (urbancowboy.com)

FOR A MICHELIN-WORTHY MEAL

Troutbeck

Gabe McMackin's the Finch in Brooklyn is among *Time Out New York*'s top 100 restaurants. Last year, he took over the Troutbeck lodge's restaurant and made the menu his own. What's more, the 250-plus-acre property's wild and manicured landscape is an idyllic setting for McMackin's modern American fare that emphasizes seasonality and local ingredients.

DISTANCE BY CAR 93 miles

→ Amenia, N.Y. (troutbeck.com)

FOR INNOVATIVE CHINESE FARE

← Goosefeather

Going to Westchester for modern Chinese fare is like trying to find a bagel in L.A. But when Dale Talde is cooking dishes like Cantonese roast duck and char siu Berkshire pork collar, the trek to the King Mansion at Tarrytown House Estate is worth it.

DISTANCE BY CAR 27 miles

→ Tarrytown, N.Y. (goosefeatherny.com)

FOR ELEGANT, FARM-TO-TABLE DINING

The Maker Restaurant

The Maker is a micro hotel with 11 rooms, but its restaurant has big ambitions. Executive chef Michael Poiarkoff (Vinegar Hill House) cures meats, churns butter and forages greens. His contemporary American menu is served in a glass-ceilinged conservatory that pairs well with the Gatsby-ish vibe.

DISTANCE BY CAR 118 miles

→ Hudson, N.Y. (themaker.com/restaurant)



A NOTE FROM US

New Yorkers love to eat out and have a cocktail, and we all have our favorite spots. So, it's worrying to see so many restaurants and bars closing their doors—at least for now. (Chinatown, in particular, has been hit hard.) But we're going to keep eating out, ordering in and drinking up as long as it's still responsible to do so. (And don't forget to tip well!)

—Bao Ong, Food & Drink Editor

WE TRIED

Soup dumplings

at Nan Xiang Xiao Long Bao



THE VERDICT: ★★★★½

Don't worry where you start: Any of Nan Xiang Xiao Long Bao's Lucky Six soup dumplings ($11.95) are a treat. To get the most flavor, use your tongs to carefully pick up the steaming-hot morsels before placing them on a soup spoon, then take a tiny bite of the wrapper and slowly sip the broth. The differently colored skins are made with spinach, carrot, squid ink and other natural ingredients, but all feature pork inside (except for the chicken in a buttery yellow casing). You'll find nuggets of soft scallops, flecks of black truffle and even gourd luffa, a cucumber-like vegetable. For a textbook XLB example, the signature pork and crab-and-pork flavors won't disappoint. Everything tastes fresh, each pleat is folded just so, and the rainbow-colored dish is as tasty as it looks. Just remember not to burn yourself in excitement. ■ *Bao Ong*

→ Flushing (nanxiangxiaolongbao.com)

Find more reviews at **timeout.com/nyfood**.



Da Toscano

★★★½☆

Taking over one of his old kitchens, Michael Toscano is cooking up his own version of Italian fare with delicious results. By *Bao Ong*

AMERICANS HAVE AN insatiable appetite for Italian food, so chefs keep giving it to them. To entice the public, restaurants call their fare seasonal, Tuscan-inspired, family-style or even gluten-free–friendly. At Da Toscano, chef Michael Toscano showcases regional and modern interpretations of classics, but there's a nod to the U.S. South. That's not something our red-sauce–loving town has seen before.

Consider the octopus carpaccio ($19). The mollusk is shaped into paper-thin disks and adorned with slow-roasted cherry tomatoes, pickled eggplant and a side of garlic bread, which adds a touch of comforting nostalgia to a dish that could easily be served in a fine-dining setting.

But Toscano and his wife, Caitlin, are chasing comfort more than Michelin stars. The couple spent years working in the city's top restaurants before decamping to Charleston, South Carolina, in 2015. So, this opening is a homecoming of sorts. Toscano was the first chef of the acclaimed Perla, which the husband-and-wife team have turned into an elegant, 62-seat space dotted with leather banquettes, a big, smoky mirror and modern art.

The menu's Quinto Quarto section presents a trio of rotating dishes that highlight offal. On one visit, the grilled beef-tongue panino ($7) was another favorite, a delicious, rich bite full of white-bean purée, mozzarella, escarole and pickled cherry peppers.

You'll find other traditional Southern ingredients sprinkled throughout the menu, including the duck cracklings and duck ham atop tajarin pasta ($25). But other recipes are more predictable: For example, the spaghetti ($26) includes spicy shrimp mezzalune, a generously filled, dumpling-shaped pasta. It was decent but not earthshaking. The veal-head Parmigiana ($29) with mozzarella and marinara left us unsatisfied.

Perhaps it's worth noting that Da Toscano's menu features many of the dishes served at Le Farfalle, the duo's Charleston restaurant. It remains to be seen whether the current menu will continue to impress fickle New Yorkers. But we're hopeful: Just last year, Michael Toscano told a newspaper, "Having a little restaurant pushes you to be better."

WHY GO?
Comforting Italian fare with a Southern flair

GOOD FOR
A cozy, relaxed Village restaurant with friendly service

ORDER THIS
Octopus carpaccio ($19)

→Greenwich Village
(datoscano.com)



PHOTOGRAPHS: COURTESY DA TOSCANO/EVAN SUNG(2)

The Bar at Peoples

★★★★☆



LATELY, IT FEELS as if the phrase *natural wine* is just shorthand for "it's a cool restaurant," despite the fact that people have been drinking unadulterated fermented grapes for thousands of years. But Fabián von Hauske Valtierra and Jeremiah Stone have long championed natural wines for their flavors and sustainability at their downtown hits Wildair and the tasting-menu–only Contra.

They've taken it a step further with Peoples, a rare wine-bar and wine-shop hybrid. Located in the cellar-level Market Line food hall, it's an ideal date spot that has enough refinement to impress anyone.

Here, the picnic staple of cold pasta salad gets elevated with lobster, togarashi and hay-like strips of nori ($18) that we could eat by the Tupperware container. You may need an explainer when the Petit Jesu Jaffle ($13) arrives, but you'll find it's a high-end hot pocket in the best possible way: comforting, with a classic meat-and-cheese appeal. The deviled eggs ($11) with a saffron-egg emulsion and European anchovies, or boquerones, would make for a stellar dinner-party appetizer that everyone would talk about well past the cocktail hour. For dessert, the decadent cream puffs ($8), with caramelized milk-chocolate mousse and hazelnut pralines, are not to be missed.

Despite the expertise that the chefs bring to the table, the prices still feel a touch high. And we'd love their masterful creativity to extend to the vegetarian options, such as the forgettable radishes and turnips ($11) with cultured butter.

Our server offered suggestions about unfamiliar vinos from a list co-curated by managing partner Daryl Nuhn. If, like us, you enjoy the Mendocino, California, rosé called Swampthing, you can buy that and other bottles at the attached shop to bring the fun back home. ■ *Emma Orlow*

→ Lower East Side (peoples.wine)

PHOTOGRAPHS (FROM TOP): TIMEOUT/ALI GARBER; COURTESY LEISIR/CHRISTOPHER LEAMAN

Find more reviews at **timeout.com/nyfood**.

HIP NEW WINE SHOPS

Hit up the coolest new wine shops around the city and bring a bottle home.

Forêt Wines

The Bushwick restaurant Ops is known as much for its natural wines as for its standout pizza, so much so that co-owner Marie-Anna Tribouilloy opened up her own wine shop nearby. In addition to regular wine-tasting nights, you'll find pop-ups—think Vietnamese street food—that prove natural wine can go with any kind of cuisine.

→ Ridgewood (foretwineshop.com)

Stranger Wines

One of New York's most successful restaurateurs, Andrew Tarlow is known for neighborhood-y hits like Diner and Achilles Heel. Now, he's set his sights on a bottle shop, where, on Wednesday nights from 6–8pm, you can try a glass (or two) of wine from a specific maker, with bread from Tarlow's bakery, She Wolf—easily some of the best carbs in the city.

→ Williamsburg (strangerwinesnyc.com)

Leisir

Leisir (pronounced like "leisure") is one of New York's most aesthetically pleasing wine shops—we love the stylish orange chairs. Here, founders Ashley Santoro and Caitlin McConnell celebrate female winemakers and New York State vineyards. Along the wall, the bottles are arranged like a wine list, moving from lighter to fuller-bodied selections.

→ Two Bridges (leisirwine.com)

↓ Wild Wines

Ceramicist Michal Spencer makes swirling plates and bowls, but now she has a wine shop. Here, peruse her selection of acidic reds, crispy whites and spirits from around the world, then check out her collection of vintage barware.

→ Bushwick (wildwinesbk.com)



Chazz Palminteri
Italian Restaurant

Upscale Italian eatery that features classic Italian meat, seafood and pasta dishes, as well as antipasto and traditional Italian desserts. A 250-bottle wine list focuses on Italian selections and the beverage list also offers local craft beers and cocktails.

30 W. 46th St.
212-355-5540
www.chazzpalminterinyc.com



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TIME OUT'S HOT SPOTS

Where to eat and drink right now

→ Gage & Tollner $$$$$

Insa and the Good Fork owners Sohui Kim and Ben Schneider and beverage director St. John Frizell (Fort Defiance) have given a Brooklyn institution a modern turn: The steak-and-seafood menu now has kimchee-topped clams and other twists. An upstairs cocktail bar, the Sunken Harbor Club, offers fun, colorful tiki cocktails.

→ Downtown Brooklyn (gageandtollner.com)





← Saigon Social $$$$$

Chef Helen Nguyen left fine dining to sling Vietnamese grub inside the LES bar Boys Don't Cry. Now, she's opened her own brick-and-mortar that serves a banh mi burger, tapioca noodle soup, coconut-pandan crème brûlée and other fresh dishes.

→ Lower East Side (saigonsocialnyc.com)



← Barbuto $$$$$

After closing last May, chef Jonathan Waxman's beloved Barbuto has reopened in a new space that has every element of the former restaurant except its memorable garage door. Bonus: The crowd-pleasing farm-to-table menu retains the famed roasted chicken with salsa verde.

→ West Village (barbutonyc.com)

↓ Nakaji $$$$$

Kunihide "Nakaji" Nakajima (Sushi Inoue), one of the city's most talented sushi masters, now has his own 10-seat chef's counter hidden inside a Chinatown alleyway. A pair of tasting menus ($165 or $195) showcases small dishes, pristine fish and Japanese desserts.

→ Chinatown (nakajinyc.com)



PHOTOGRAPHS (FROM TOP): COURTESY GAGE && TOLLNER/LIZZIE MUNRO; COURTESY SAIGON SOCIAL/ANDREW BUI; COURTESY BARBUTO; COURTESY NAKAJI/MELISSA HOM

Edited by Shaye Weaver and Collier Sutter
timeout.com/nythingstodo @shayeweaver @sutterbugg

Things to Do



Imbued with hues

A NOTE FROM US

We're passionate about giving you all you need to explore the city, but with things so in flux these days, some listed dates may not be applicable by the time you read this. We suggest you double-check an event's website, which we've listed, for any cancellations or changes before heading out. And do head out—as long as you take appropriate precautions, the city can still be enjoyed! ***—Shaye Weaver, Things to Do Editor***

Feeling a litte stressed right now? Chill out by taking advantage of the most colorful experiences the city has to offer. By *Shaye Weaver* and *Collier Sutter*

SCIENCE TELLS US that color unconsciously affects our mood. The bright reds, pinks and yellows of spring blooms are more than just pretty: They can boost energy, excitement and warmth. Blues, purples and greens are known to be calming and can encourage creativity. With spring at our doorstep, New Yorkers are itching to break out of their gray winter mind-set. Luckily, this city is already full of multicolored exhibits, events and venues that will bring some life to these last few bleak days of the season.

↑ Color Factory

This 16-room museum makes learning about colors a tangible experience by having you bounce from one vibrant room to another, including a space filled with ombre balloons, busting moves on a luminous dance floor and "swimming" through a pit of baby-blue balls. While you're at it, you can snack on mochi ice cream!

→ **Soho (colorfactory.co). Thu–Tue at various times; $38.**

Artechouse

Set in the boiler room of the Chelsea Market, this digital art gallery envelops you in vibrant light. Now through April 19, check out Japanese artist Shohei Fujimoto's kinetic, red-laser show called *Intangible Forms*. It will engulf you in a sort of psychedelic cat's cradle that's conjured out of thin air.

→ **Chelsea (artechouse.com/nyc). Sun–Thur 10am–10pm, Fri–Sat 10am–11pm; $25–$27.**

Orchid Show

Designer Jeff Leatham's kaleidoscope-like tunnel of flowers is sure to wow you at the New York Botanical Garden Orchid Show. In creating this year's display, Leatham's use of color gives each garden gallery a different effect, such as a calming fountain of lush, purple orchids.

→ **Bronx Park (nybg.org). Fri–Sat 20–21, 27–27 7–10pm; $39.**

AMNH Nature of Color

At the American Museum of Natural History's new exhibit on the science of color, you'll take a quick course on how humans and animals use color via fun, hands-on displays, including a live animal section (think golden poison frogs and iridescent blue beetles) and a color lab that lets you mix digital paints.

→ **Upper West Side (amnh.org). Daily through Aug 8, 10am–5:45pm; $23 and up.**

PHOTOGRAPHS (FROM LEFT): COURTESY COLOR FACTORY/HEATHER MOORE; TIME OUT/ ALI GARBER

→ Immersed in Wonderland

When you walk into artist Alexa Meade's fully hand-painted exhibit at the Manhattan Mall, you won't believe your eyes. The art director on Ariana Grande's "God Is a Woman" music video, Meade covered the walls of 18 rooms with scenes from Alice in Wonderland. You'll "shrink," encounter the Cheshire Cat and journey down the rabbit hole to the Mad Hatter's tea party.

→ Herald Square (immersedinwonderland.com). Open Wed–Mon at various times; $38.

Dirty Thursday: Blacklight Night

The House of Yes is turning on the black lights for a night of glowing, ultraviolet fun. Show up in your neon getup to shine your brightest: Those who have great costumes or looks get a free drink.

→ Bushwick (houseofyes.org). Thu 19 10pm–4am; free.

Macy's Flower Show

A sea of flowers will decorate Macy's Herald Square for its annual flower show, but this time, its displays will transport visitors to an underwater oasis that has a mermaid bridge, a diver and a jellyfish, among other nautical set-pieces, as well as ocean-themed fashions designed by FIT students. During the show's run, Macy's will have cool activities, such as a floral arrangement workshop with Il Florista.

→ Midtown (macys.com). Daily 10am–10pm Sun 22–Sun Apr 5; free.





Archive tour of Tiffany glass

In 1893, Louis C. Tiffany opened his own furnaces in Corona, Queens, where skilled chemists created highly artistic glass. Comprising about 250,000 stained-glass pieces, the Neustadt Collection of Tiffany Glass now offers a tour of its innovative treasures. You'll see sculptural, rippled, streaky and spotted glass in every color imaginable and learn how it was all made.

→ Long Island City (theneustadt.org). Fri 27 4–5pm; $100.

← Watercolor workshop

Inspired by spring blossoms? Learn how to paint them at CraftJam SoHo's flower-themed watercolor workshop. Step by step, you'll learn how to create a free-flowing piece of art as you sip a glass of wine! Everyone gets some delicate flowers for inspo and their very own watercolors, so you can literally color the world around you.

→ Soho (craftjam.co). Thu 19 7–9pm; $45.

Find more colorful fun at **timeout.com/nythingstodo**.

PHOTOGRAPHS (FROM TOP): COURTESY IMMERSED IN WONDERLAND; COURTESY CRAFTJAM AND PAWI KANKARO

THINGS TO DO RIGHT NOW

Create your own party spread

At this class in Sahadi's at Industry City, Charc Bites founder Sarah McLellan Mee will teach you how to make the ultimate party platter using Sahadi's cheeses, cured meats, crudites, dips, pickles, grapes, dried fruits and nuts. The board you create is yours to take home. Tickets include a new cheese slate, wine, beer and snacks.
→ Sunset Park (sahadis.com). Thu 19 6:30–8:30pm; $75.

Hustle Party at the Brooklyn Museum

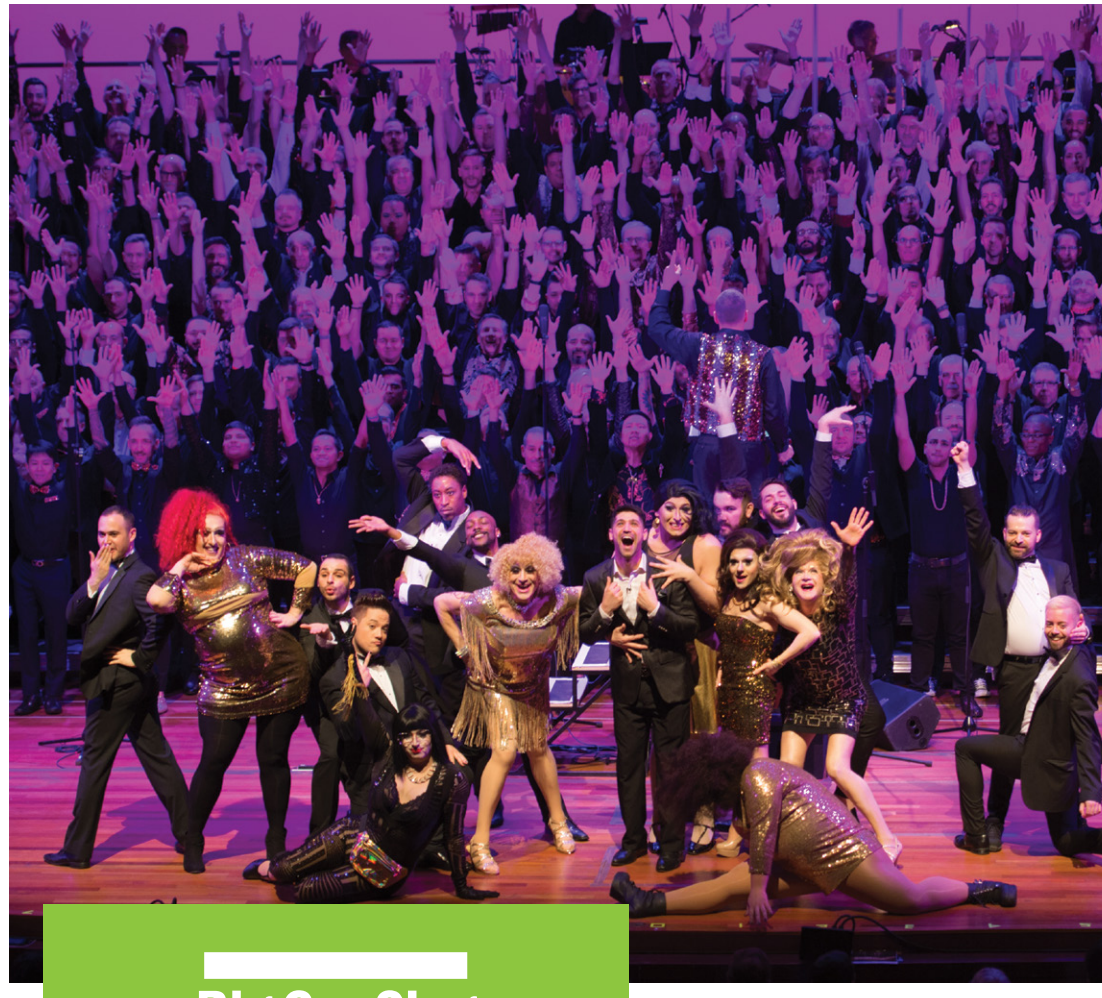
A bash for the opening of the museum's *Studio 54: Night Magic* exhibit kicks off with a dance lesson by Marlene Veras. She'll teach you the hustle, which was popularized at the nightclub. After that, shake it on the dance floor with Brooklyn's best dancers and live music.
→ Prospect Park (brooklynmuseum.org). Thu 19 6–9:30pm; free but R.S.V.P. required.

It's Alive! Fermentation Festival

Join the Brooklyn Cider House in a kimchi-making demonstration, a make-your-own-pickle bar, and tastings of beer, sake, kombucha, wine, cheese and cured meats during an afternoon of fermentation set to live jams. Ticket holders will get tote bags, stickers and a ticket for free cider.
→ Bushwick (brooklyncidershouse.com). Sun 22 noon–2:30pm and 3:30–6pm; $25–$55.

BAAD!Ass Women Festival 2020

The Bronx Academy of Arts & Dance celebrates the contribution women have made to art and culture with a series of performances from choreographer Anabella Lenzu, playwright María Irene Fornés, Bangladesh Academy of Fine Arts performers, and sisters Selenis Leyva (*Orange Is the New Black*) and Marizol Leyva.
→ Westchester Square (baadbronx.org). Tue 24 at 7pm, Fri 27 at 8pm, Sat 28 at 8pm; various prices.



PHOTOGRAPH: COURTESY NEW YORK CITY GAY MEN'S CHORUS/MICHAEL R DEKKER

Big Gay Sing

The New York City Gay Men's Chorus is taking on divas—Beyoncé, Celine Dion, Judy Garland, Lady Gaga, Dolly Parton and others—at its next spectacular. At the NYU Skirball Center, they'll belt out classics by each musical legend. Expect to see dancing, drag-queen appearances, and many chances to chime in and sing along.
→ Greenwich Village (nyuskirball.org). Fri 20, Sat 21 at 8pm and Sun 22 at 3pm; $25.

SING YOUR HEART OUT

Hop on the mic at our favorite karaoke bars in NYC.



Heaven or Las Vegas

The team behind Bushwick's beloved Mood Ring has opened a new karaoke bar that's named after a hit by Scottish rock band Cocteau Twins. The main room sports glowing fuzzy lamps, stuffed animals hanging from the ceiling and a LED smiley face behind the bar. After you've won over the crowd with your rendition of Whitney Houston's "I Will Always Love You," explore the venue's other funky spaces. On the weekends, the haunt transforms into a full-on dance club.

→ Bushwick (instagram.com/heavenorlasvegasnyc). Sun–Wed 7pm–2am; free. Thu–Sat 7pm–4am; various prices.

Lion's Roar Karaoke Lounge

Rally your group and head to Roberto and Zaida Williams's townhouse, which doubles as a fully equipped karaoke destination. Roberto is your personal DJ and announcer for the (affordable) evening. So, get comfy in the living room, pick through the hefty book of songs and request away. The kitchen is all yours for the night, so bring your own food (and booze) for the party.

→ Williamsburg (lionsroarentertainment.com). Sun–Thu 6pm–midnight, Fri–Sat 6pm–4:30am; $125 per hour and up.

The New York Pops: Movie Night

Take in John Williams's emotional scores for *Star Wars*, *Harry Potter*, *E.T.*, *Jaws*, *Jurassic Park*, *Schindler's List* and other films at this Carnegie Hall concert that honors the music of the five-time Academy Award winner.

→ Midtown (carnegiehall.org). Fri 27 at 8pm; $35–$145.

Paradise Prime

Carnivores unite! The popular Mister Paradise bar in the East Village is throwing down a classic American steakhouse–style pop-up. The luxe night kicks off with martinis and continues with essentials like shrimp cocktail, Caesar salad, steak and free-flowing vino. Your nightcap is Johnny Walker Blue and a bowl of chocolate-drizzled ice cream.

→ East Village (misterparadisenyc.com). Sun 29 at 6pm; $150.

Sweet & Spicy Pop-Up

At the Anderson School, Grand Bazaar NYC is preparing a feast of artisanal sweets and spicy foods, such as San Antonio's Wood Fired Pizza, Malai Ice Cream's red-chili chocolate ice cream and Empanada Papa's pineapple-habanero sauce and guava-and–smoked-ghost-pepper blend. Bonus: Some of the profits will be donated to four local public schools, benefiting more than 2,000 children.

→ Upper West Side (grandbazaarnyc.org). Sun 22 10am–5:30pm; free entry.

Sweet & ... Readings

Ample Hills is launching a monthly reading series in which a wide range of authors will read short selections from their newly published works. Yes, each ticket includes a free scoop of ice cream from the dipping cabinet. It's an all-ages event, but some readings may not be suited for young ones.

→ Gowanus (amplehills.com). Tue 24 7–9pm; $10.

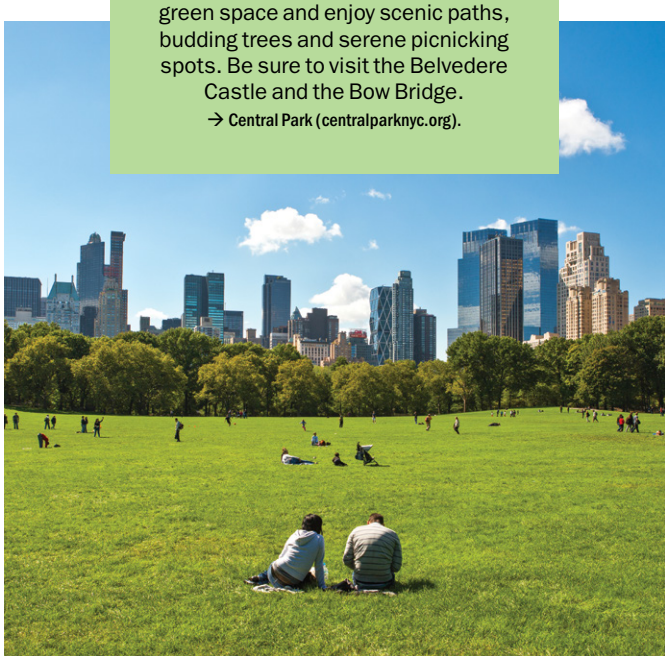
PHOTOGRAPHS (FROM TOP LEFT): SHUTTERSTOCK; COURTESY PASTRYLAND/ARIELLE



Hang out in Central Park

Have you waited all winter to spread out and unwind in New York's greatest parks? The warmer weather is here! Head to Manhattan's major green space and enjoy scenic paths, budding trees and serene picnicking spots. Be sure to visit the Belvedere Castle and the Bow Bridge.

→ Central Park (centralparknyc.org).



PHOTOGRAPHS (FROM LEFT): SHUTTERSTOCK; TIME OUT/ALI GARBER



Pastryland Bake Sale

More than 20 of NYC's top pastry chefs are making sweet treats to raise money for the national Cookies for Kids' Cancer nonprofit, which devotes funds for research in pediatric cancer. At the International Culinary Cewnter, expect Win Son Bakery, Loring Place, High Street on Hudson, Bar Boulud, Bâtard, the Pierre, Per Se, Lafayette Grand Café & Bakery and the Hoxton Hotel. Each of them will be making one-of-a-kind (and never-before-eaten) desserts, all for sale inside Pastryland. Your ticket includes access to live chef demonstrations and two tokens for a beverage or a pastry.

→ Soho (internationalculinarycenter.com). Sat 28 at noon; $15–$50.

HAPPENINGS

The can't-miss events at Time Out Market New York
55 Water St, Dumbo



↑ Comedy Night

See some of New York's best comedy at this night of stand-up at the market. Judah Friedlander (*30 Rock*), Scott Rogowsky (HQ Trivia and one of Time Out's New Yorkers of the Year 2018), Kerry Coddett (MTV), Erin Maguire (Comedy Central), Tyler Fischer (*Last Week Tonight*) and Vincent James (Tribeca Comedy) are headlining a show that'll have you in stitches or, at the very least, trying not to spit out your beer.

→ Thu 19 at 8pm; $10.

Chelsie Denise

Native New Yorker Chelsie Denise is a soulful singer-songwriter who writes tunes about her experiences growing up in the concrete jungle and traveling through love and life with optimism, hope and growth. Listen up for *We Guhd*, *Time* and *Close to You*.

→ Sat 28 at 6pm; free.

EVENT RECAP

Women Owning It in NYC

As part of an all-female panel on March 4, *Time Out New York*'s Things to Do editor Shaye Weaver interviewed Najla Austin (Ethel's Club founder), comedian Mary Beth Barone, LeAnn Darland (Talea Brewery co-owner) and Maresa Ponitch (owner of Dusty Rose Vintage and @ourdamnselves). All four starred in our last issue, which honored women who are making NYC better. We learned about how they live and work in this rough-and-tumble city. Despite facing discrimination on their respective journeys—including Talea's product being called "chick beer"—they agreed that pursuing their dreams (with help from mentors and friends) has brought them to a successful place. And we sighed a breath of relief to learn that even boss ladies binge on Netflix when they need to decompress.

COMEDY RIGHT NOW



Ali Wong

Perhaps you know Ali Wong's wildly raunching humor from her Netflix stand-up specials, *Hard Knock Wife* and *Baby Cobra*. This spring, the comedian is bringing her uproarious insights to the Beacon Theatre on her Milk & Honey tour.

→ Upper West Side (ticketmaster.com). Sun 29–Thu April 23 at 7:30pm; $129 and up.

NYC Improv Festivale

See what NYC's improvisers have up their sleeves at the PIT's three-day spring showcase of more than 80 groups, including North Coast, the Baldwins, the PIT Plays Dungeons and Dragons, 100 Duck-Sized Horses: Improvised Murder Mystery and Tinderella.

→ Flatiron (thepit-nyc.com). Thu 19–Sat 21; $5–$30.

Night of 1,000 Carries

For one night only at the Slipper Room, Sydnee Washington, Kelly Bachman, Usama Siddique and other stand-ups honor the late actress Carrie Fisher, who was known for her outspokeness about mental health. Nothing will be off the table at this night of laughs, which will feature drag performances by Jasmine Rice, Adele Computer and Kiko Soire. The International Bipolar Foundation will receive all the show's proceeds as well as funds raised from the night's raffles.

→ Lower East Side (ibpf.org). Thu 19 7:30–9pm; $15–$30.

The NYC Short Comedy Film Festival

At the Producers Club Theaters, this festival is for films that are only 20 minutes or less, so get your giggles in quick. Featuring comedic NYC filmmakers, the marathon is split into four sessions. Expect *The Man Who Became a Meme*, *I Think My Girlfriend F—ed Jake Gyllenhaal* and *Adam Adamson: Licensed Realtor*, which is about a real estate agent who happens to be homeless.

→ Midtown West (nycscff.com). Sun 22 4–9:30pm; $15–$35.

Iliza Shlesinger

After releasing the Netflix special *Iliza Unveiled* last November, the "elder millennial" comedian is coming to the Beacon Theatre on her Forever tour, which is sure to include the many gripes and observations her generation knows so well. Party goblins, unite!

→ Upper West Side (ticketmaster.com). Fri 27 at 9:30pm; $51 and up.

PHOTOGRAPH: COURTESY UNITED TALENT/STEPHANIE GONOT



PHOTOGRAPH: SHUTTERSTOCK

BEST GIGS

Blood Orange

Albums like last year's stunning *Angel's Pulse* and 2016's complex, swirling affair *Freetown Sound* have cemented Dev Hynes's status as a multitalented alt-pop visionary. Expect songs from across his discography as he takes the stage at Radio City Music Hall. Colombian-Canadian artist Tei Shi will be the evening's special guest.

→ Midtown West (msg.com). Fri 20 at 8pm; $40 and up.

Caribou

Electronica collagist Dan Snaith has an undeniable talent for spinning expansive records out of a sprawling range of electronic, hip-hop and pop elements, as on his latest and deeply personal record, *Suddenly*. The album keeps up his warm, fuzzy trademark but with loads of mid-song twists, mirroring his own life. See him at Brooklyn Steel.

→ East Williamsburg (bowerypresents.com). Fri 27 at 9pm, Sat 28 3pm and 8pm; $35 and up.

Drama

This unique, dance-oriented duo is a musical match made in heaven: Via Rosa's slightly raspy, soulful voice pulls at the heartstrings, not to mention her happy-sad lyrics. Na'el Shehade, a talented producer who has worked with big names like Chance the Rapper, crafts beats that are both emotional and dance-y. Before their Music Hall of Williamsburg show, brush up on their new album, *Dance Without Me*, a nod to heartbreak and self-love.

→ Williamsburg (musichallofwilliamsburg.com). Sun 22 at 9pm, Thu 26 at 9pm; 3pm and 8pm; $20.

Thom Yorke

Joined by longtime collaborator Nigel Godrich and visual artist Tarik Barri, the eccentric Radiohead frontman steps out on a rare solo tour. At Radio City, his set will span his solo works, from *The Eraser* (2007) and *Tomorrow's Modern Boxes* (2014) to last year's excellent *Anima*.

→ Midtown West (msg.com). Mon 30 at 9pm; $60–$165.

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Film

Edited by Phil de Semlyen
timeout.com/nyfilm



Ready-made sunshine

Stuck at home? Or just not up for a night out? If you're feeling trapped in your apartment, these streaming options are guaranteed pick-me-ups. By *Zachary Shevich*

The Avengers (Disney+)

When Loki rains doom upon New York, Earth's mightiest heroes combine their powers to save the world. Director Joss Whedon laces Marvel's first team-up movie with his signature banter, setting the tone for a decade of heroic exploits.

MOST UPLIFTING MOMENT: The Avengers assemble in NYC

The African Queen (Amazon)

Two of cinema's biggest icons navigate a river full of dangerous creatures, treacherous rapids and hostile German soldiers. Come for the riverboat adventure but stay for the crackling chemistry between Katharine Hepburn and Humphrey Bogart.

MOST UPLIFTING MOMENT: The embrace after shooting the rapids

Brittany Runs a Marathon (Amazon)

An aimless, overweight young woman changes her life by training for a marathon in this delightful romantic comedy. Jillian Bell's inspiring body transformation will get you up off the couch, if only to grab another snack.

MOST UPLIFTING MOMENT: Brittany's triumph



Ratatouille





PHOTOGRAPHS (CLOCKWISE FROM LEFT): COURTESY COLUMBIA PICTURES; COURTESY FOCUS FEATURES/ANGAL FIELD; COURTESY DISNEY/PIXAR

Free Solo (Disney+, Hulu)

Without using any ropes, a death-defying adventurer scales Earth's tallest cliffs in this jaw-dropping, Oscar-winning documentary. "Free soloist" Alex Honnold demonstrates his will power—and a bit of madness—by attempting the impossible: climbing El Capitan with only his bare hands.

MOST UPLIFTING MOMENT: All of it

Good Will Hunting (Hulu)

Matt Damon and Ben Affleck were underdogs themselves when they penned this story of an unrecognized genius working as a janitor at Harvard. Will's math prowess might only be topped by his ability to humiliate people who underestimate him.

MOST UPLIFTING MOMENT: "How do you like them apples?"

Ratatouille (Disney+)

It's fitting that the story of a brilliant chef who's overlooked just for being a rat has become one of Pixar's most overlooked movies. The film's enduring mantra ("Anyone can cook") celebrates the fact that greatness can come from unexpected places.

MOST UPLIFTING MOMENT: Anton Ego's final review

← *The Shawshank Redemption* (Netflix)

A timeless cable staple now on streaming, this Stephen King adaptation tells the story of a falsely imprisoned man and the friends and enemies he meets behind bars. It's a movie full of little victories and one major win.

MOST UPLIFTING MOMENT: Andy in the rain.

Warrior (Amazon, Hulu)

It's "no guts, no glory" for a pair of estranged siblings who enter the same MMA tournament. Gavin O'Connor's bare-knuckled saga stars Joel Edgerton and Tom Hardy as brawling brothers who have to beat their grudges out of one another.

MOST UPLIFTING MOMENT: The epic final fight



A NOTE FROM US

At press time, there was no official advice to stop going to the movies, so keep supporting your local cinema—besides, some ace films are out right now (look out for *Never Rarely Sometimes Always*). If you'd rather stay home, we've curated some streaming gems. Our top pick? *The African Queen* on Amazon. For your toddler? *Moana* on Disney+. Seven times in a row. Whatever you opt for, happy viewing.

—Phil de Semlyen, Global Film Editor

Never Rarely Sometimes Always

★★★★½

ELIZA HITTMAN (*BEACH* *Rats*) unravels the consequences of a teenager's unintended pregnancy in a stark but emotive drama that measures—in heartache and desperation—American women's struggle to find proper health care. When 17-year-old Autumn (Sidney Flanigan) finds out she's pregnant, she realizes that her options in rural Pennsylvania are limited. Unable to confide in her parents or a local doctor, Autumn and her cousin Skylar (Talia Ryder) pocket some cash from their grocery-store jobs and take a bus to New York, where abortion is legal.

Never Rarely Sometimes Always never editorializes, instead allowing the audience to witness for itself a system that fails young women. The title refers to a set of responses Autumn is told to give during a heart-wrenching Planned Parenthood interview in which she's asked increasingly personal questions. Up until this point, she has countered the world's indifference with steely reserve, but with each question landing closer to an open wound, the veneer cracks. It's a key moment in the film, and newcomer Flanigan owns it. Unable to stop tears from falling but maintaining a defensive distance from her counsellor, she communicates all the anxiety and alienation that a young woman in Autumn's situation might feel. It's a stunning debut performance.

Hittman keeps the focus tight. As Autumn and Skylar traverse an unforgiving city, they haul a shared suitcase that clatters noisily against the subway steps. The metaphor for the extra baggage these cousins carry is not lost on us, but it's also a constant reminder of their unsettled existence. *Never Rarely Sometimes Always* creates a deeply empathetic sense of shared pain. Far from home and short on money, these cousins have nothing but each other to help them cope with an apathetic society.

■ *Zachary Shevich*

→ **Dir. Eliza Hittman. 2020. PG-13. Talia Ryder, Sidney Flanigan. Local theaters. Open now.**



Military Wives

★★★☆☆



"WE DON'T HAVE the privilege of being against the war. We're married to it," says Lisa (Sharon Horgan), as her British Military Wives Choir passes a group protesting the Afghanistan war. Honoring the global phenomenon of military wives' choirs, this bittersweet comedy is set on an empty army base. With their men on active duty, these wives are left behind trying not to fear the worst. This is an especially big ask for Kate (Kristin Scott Thomas), whose son died on his last tour of duty.

As a distraction, Kate muscles in on Lisa's work as the group's organizer. They lead their choir with a studied nonchalance that doesn't fool the other women. It's a class war: Kate conducts the choir using classical references; Lisa insists on pop music. There's a fun tension between the two, with Scott Thomas leaning into upper-class crispness and Horgan staying more grounded. Fans of *Downton Abbey*–style English backbiting will get a major kick out of it.

As with *The Full Monty*, director Peter Cattaneo gives each member of his ensemble a moment. Whether it's an inability to sing in tune or processing the shock of a death, every subplot relates to the rousing power of community. Warm, funny and poignant moments play out as the choir transforms from a cats' chorus to a legit outfit. The third act is bogged down with details of Kate's backstory, and what should be a euphoric and cathartic finale is underwhelming. Still, one solo act shines: Scott Thomas is able to conjure layers of tortured emotion just by answering a phone. KST—unsurprisingly—is the MVP. ■ *Sophie Monks Kaufman*

→ Dir. Peter Cattaneo. 2020. R. Kristen Scott Thomas, Sharon Horgan. Local theaters; opens Fri 27.

Deerskin

★★★☆☆

A DECADE AFTER his debut feature, *Rubber*, offered up a sentient tire that goes on a homicidal killing spree, French writer-director Quentin Dupieux delivers another crackpot premise, one with considerably more depth in its tread.

The Artist's Jean Dujardin plays Georges, a man apparently on the verge of a mental breakdown who drops $7,000 on a fringed deerskin jacket (with a camcorder thrown in for free). He holes up in a remote motel, where he convinces Denise (*Portrait of a Lady on Fire*'s Adele Haenel), a bored bartender who edits in her spare time ("I put *Pulp Fiction* into chronological order," she says. "It sucked!"), that he is a director making an artsy film. As she starts to assemble his footage, Georges begins talking to the deerskin jacket—and, in his delusion, it talks back, expressing its desire to be the only jacket that will ever be worn by anyone. What follows is a blackly comic folie à deux in which Georges goes to ever more extreme lengths to grant the garment's single-minded desire, encouraged by his seemingly guileless acolyte.



Whether viewed as just a wackadoodle yarn or as a treatise on mental illness, fragile masculinity or the entitlement afforded to artists, *Deerskin* works because Dupieux and Dujardin—who won an Oscar for *The Artist*, but he's arguably even better here—present it with absolute deadpan conviction. At 77 minutes, it's short, but it will stay with you for a long time. ■ *David Hughes*

→ Dir. Quentin Dupieux. 2020. Not rated. Jean Dujardin, Adele Haenel. Local theaters; opens Fri 20.

ALSO OPENING



↑ The Climb

A bromance turns sour during a cycling trip to France in this festival darling. Expect long, unsparing takes as writer-director-star Michael Angelo Covino lets us marinate in the discomfort of a friendship gone wrong.

→ Local theaters; opens Fri 20.

The Grizzlies

The healing, uniting power of sport underpins this uplifting Canadian drama about a struggling, suicide-blighted Arctic town and its gifted Inuit lacrosse team. It's based on a true story.

→ Local theaters; opens Fri 20.

Resistance

Did you know that before he became the most famous mime artist in history, Marcel Marceau helped save thousands of Jewish orphans from the Nazis? Neither did we. It's true though, as this Jesse Eisenberg–starring drama recounts.

→ Local theaters; opens Fri 27.

Vivarium

A young couple (Imogen Poots and Jesse Eisenberg) are trapped in a show home and forced to raise a strange child in a surreal mystery that's purpose-built for anyone who likes their zones twilit and their mirrors black.

→ Local theaters; opens Fri 27.

PHOTOGRAPHS (CLOCKWISE FROM LEFT): COURTESY BLEECKER STREET/SEAN GLEASON; COURTESY SONY PICTURES CLASSICS; COURTESY GREENWICH ENTERTAINMENT

THE BEST

SPECIAL SCREENINGS

MARCH 18–MARCH 31



Wall-E

Not too many kids' movies have the audacity to open with a postapocalyptic cityscape or feature a cockroach as a leading character. Then again, Pixar's sci-fi epic is no ordinary kids' movie. The love story between its robot hero and the gleaming object of his affections will play on your heartstrings like a master violinist.

→ Dir. Andrew Stanton. 2008. Museum of the Moving Image, Astoria (movingimage.us). Sat 21 at 3pm, Sun 22 at 12pm, Sun 29 at 5pm. $15.

The Black Stallion

One of the loveliest and—thanks to Caleb Deschanel's painterly photography—most beautiful-looking family films ever made, this simple story of a boy and his horse is pure cinematic rapture. There's shipwrecks, snakes, horse races, and an avuncular turn from Mickey Rooney. It's a giant step back into childhood.

→ Dir. Carroll Ballard. 1979. Film Forum. Greenwich Village (filmforum.org). Sat 21 and Sun 22 at 11am. $9.

Being There

Granted, Hal Ashby's fable of an ignorant man who rises to high office by mistake used to feel a lot less like a documentary. Peter Sellers was Oscar-nominated for his turn as a gardener whose homilies are mistaken for wisdom.

→ Dir. Hal Ashby. 1979. Quad Cinema, Greenwich Village (quadcinema.com). Sat 21 and Thu 26 at 7pm. $16.

Murder on the Orient Express

A killer is on the loose on a snow-bound locomotive, and only Albert Finney's Inspector Poirot can find him (or her) among a list of suspects that includes half of Hollywood (Bacall, Bergman, Connery). This Sidney Lumet effort creaks a little, but it's worth it for the Oscar-laden cast.

→ Dir. Sidney Lumet. 1974. Nitehawk Cinema, Prospect Park (nitehawkcinema.com). Wed Mar 25 7:30pm. $15.

Greed

The eight-and-a-half-hour cut of Erich von Stroheim's silent masterpiece remains just an X on cinema's lost-treasure map, but this 140-minute version is still to be savored. Step into its world of avarice, jealousy and murder.

→ Dir. Erich von Stroheim. 1924. Friday 27 March-Sun 29, 7pm. Anthology Film Archive, East Village (anthologyfilmarchives.org). $9.

Om-Dar-B-Dar

This rarely screened Indian gem melds different genres, cinematic techniques and political and philosophical ideas into one near-indefinable whole. It's the story of Om, a Rajasthani boy with big dreams that carry him in surreal directions. A weird and wonderful outlier in Indian cinema, this film is a million miles from the song-and-dance staples of Bollywood.

→ Dir. Kamal Swaroop. 1988. Spectacle, Brooklyn (spectacletheater.com). Fri 20, Tue 24, Mon 30 at 7:30pm. $5.

Seconds

This John Frankenheimer drama has since grown significantly in stature since its premiere drew boos in Cannes. With a who's who of Hollywood greats contributing—including James Wong Howe (cinematography), Saul Bass (opening credits) and Jerry Goldsmith (score)—it's a perceptive dissection of middle-age angst with a sci-fi bent.

→ Dir. John Frankenheimer. 1966. Roxy Cinema Tribeca. Wednesday 25, March 7pm. $12.

Before Sunrise

Here's where it all began for Céline (Julie Delpy) and Jesse (Ethan Hawke), two connected souls who travel, flirt and fall in love across Richard Linklater's contribution to the canon of great movie trilogies. The passing of time has lent their meet-cute an almost fairy-tale sheen—probably because no dating apps were involved.

→ Dir. Richard Linklater. 1995. Metrograph. Lower East Side (metrograph.com). Sat 21 and Sun 22 at 11am. $12.

Casino Royale

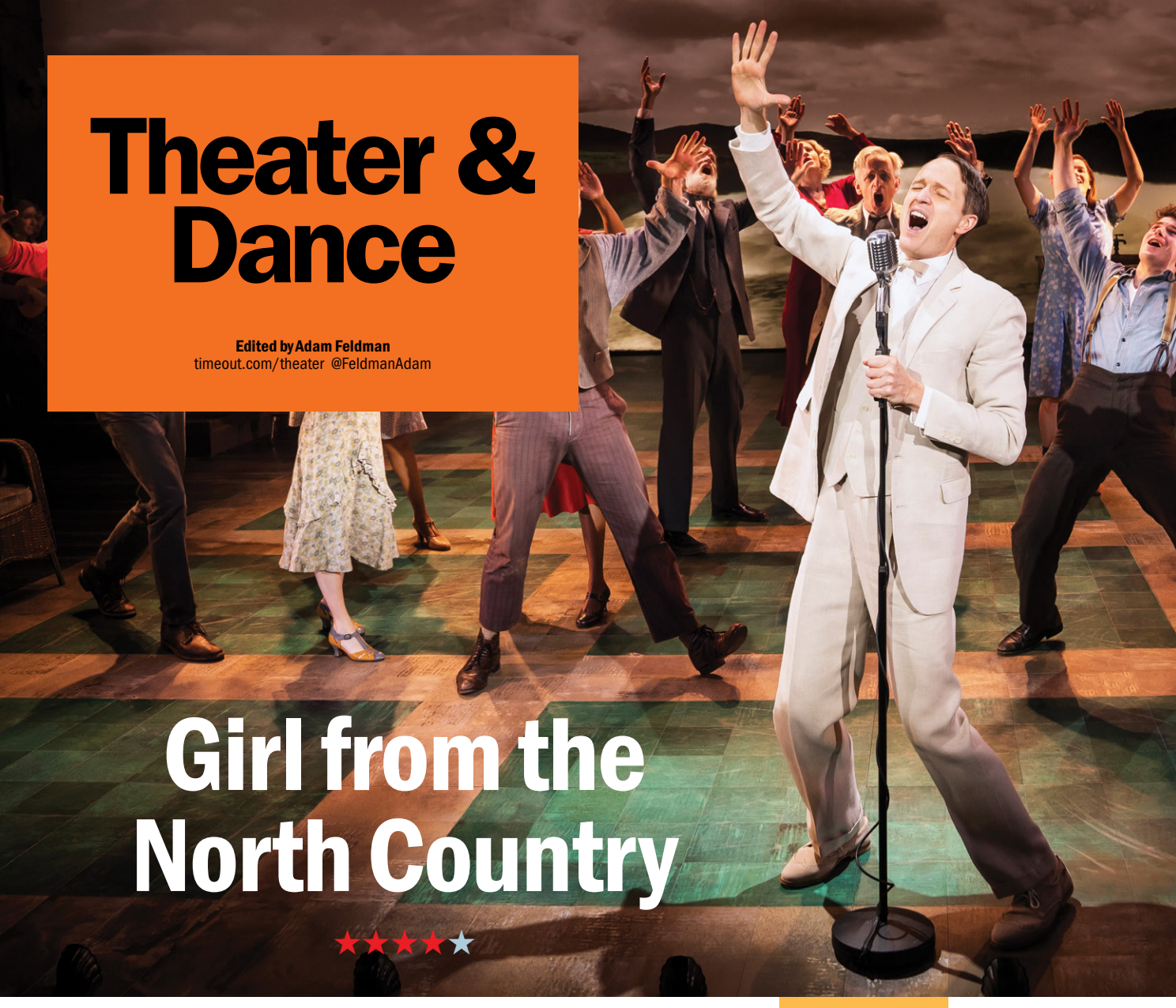
Fill the 007 gap in your life with a viewing of the dynamite franchise reboot that introduced Daniel Craig's no-nonsense Bond to the world. It starts with a memorable bang: a violent black-and-white flashback followed by dazzling parkour action. Sure, we missed the one-liners but this Bond wore his heart on his cufflinked sleeves—a fair pretty exchange, we'd say.

→ Dir. Martin Campbell. 2006. Museum of Modern Art, midtown (moma.org). Sat 21 at 1:30pm. $12.

PHOTOGRAPH: COURTESY WALT DISNEY PICTURES

Theater & Dance

Edited by Adam Feldman
timeout.com/theater @FeldmanAdam



Girl from the North Country

★★★★☆

A Bob Dylan musical offers a slice of strife in the Great Depression. By *Adam Feldman*

THE WIND IS everywhere in Conor McPherson's *Girl from the North Country*. You can't see it, but you can hear it, insistently, in the lyrics of the 20 songs by Bob Dylan that McPherson has woven into his adumbral evocation of America in the Great Depression. It's the heavy wind of the title song, the howling wind of "Hurricane," the wicked wind of "Señor (Tales of Yankee Power)," the wind of change in "Make You Feel My Love," the idiot wind in "Idiot Wind." What the show doesn't give us is "Blowin' in the Wind," and the omission seems deliberate. McPherson gracefully avoids the trap of a greatest-hits survey; only three songs in the score are from Dylan's cultural heyday in the 1960s, and even the most famous ones have been rearranged, truncated, combined into medleys. The show makes Dylan's songs as unfamiliar as it can; it freezes them in timelessness.

Girl from the North Country takes place in 1934 at a boarding house in Dylan's hometown of Duluth, Minnesota. Its exhausted proprietor, Nick (Jay O. Sanders), is on the verge of bankruptcy; his wife, Elizabeth (the superb Mare Winningham), has lost her mind and absorbs her surroundings with the air of a fascinated, headstrong child. They have two children: Gene (Colton Ryan), a truculent would-be writer, and Marianne (Kimber Elayne Sprawl), who is pregnant. Guests include a sinister Bible salesman (Matt McGrath), a young black boxer on the run (Austin Scott), a widow (Jeannette Bayardelle) and a ruined couple (Marc Kudisch and Luba Mason) with a mentally deficient adult son (Todd Almond). Rae Smith's set, faded at the edges by Mark Henderson's lights, places them in a world of moving shadows. Trying to stay "one step ahead of the persecutor within," they are haunted by tragedies of the past, present and future, but McPherson touches on these only glancingly. The same nimble hand is applied to social issues (there are allusions to sexual abuse and racial profiling) and to the songs,

WHY GO?
For a musical that boxes with Dylan's shadows

→ **Belasco Theatre (northcountryonbroadway.com). Written and directed by Conor McPherson. Music and lyrics by Bob Dylan. With ensemble cast.**

PHOTOGRAPH: MATTHEW MURPHY



which are set in dramatic brackets. When the actors sing—and they sing gloriously—they usually leave the action of the play and face out to the audience, often planted at old-fashioned standing microphones.

McPherson is famous for plays about his native Ireland, including *Shining City* and *The Night Alive*, but he seems to have read up on 1930s America, or at least 1930s American literature. (The folksy, omniscient narrator played by Robert Joy might have wandered in from a neighboring production of *Our Town*; Almond's innocently dangerous character is a wholesale lift from *Of Mice and Men*.) *Girl from the North Country* doesn't have much plot, but it provides a compelling setting for Dylan's plangent lyrics, whose range encompasses yearning (as in Ryan and Caitlin Houlahan's moving rendition of "I Want You"), bitter confusion (as in Sprawl's "Tight Connection to My Heart") and grace (as in Winningham's crowning "Forever Young"). McPherson uses Dylan's songs as atmosphere in the broadest sense: They are the air the characters breathe. And when the musical's cool gains force, it acquires a piercing chill.

Except for a few of the actors' names, the three paragraphs above are what I wrote about *Girl from the North Country* last season, when it played at the Public Theater. I stand by it, but I confess that I was a bit less taken with the Broadway production at the lovely old Belasco Theatre. Winningham remains magnetic; the new cast members are strong, especially Sanders and Scott, and the singing is as beautiful as ever. (Bayardelle sends the audience out on a high note.) But I was more acutely aware this time of how thinly the story is stretched; the gloominess felt heavier, and the enigmatic nature of Dylan's lyrics—which often relate only obliquely to the action—kept me at a distance. There are shows, like places, that you want to revisit again and again. But the chill I admired in *Girl from the North Country* left me somewhat colder the second time around.



A NOTE FROM US

Shows at all Broadway houses have been suspended until at least April 12. Most smaller theater and dance venues have followed suit through at least the end of March. If you have bought tickets to canceled events, contact your point of purchase for a refund. (If you bought them through broadway.timeout.com, call 866-276-4886.)

—Adam Feldman, Theater & Dance Editor



PHOTOGRAPHS (FROM TOP): TIME OUT/ALI GARBER; MATTHEW MURPHY

Find more reviews at **timeout.com/theater**.



72 Miles to Go...

★★★☆☆

THE TITLE OF *72 Miles to Go...* measures the distance between a mother who's been deported to Mexico and the family forging ahead without her on this side of the border. Set in Tucson, Arizona, Hilary Bettis's topical new play dramatizes a heartbreaking predicament more often reduced to headlines and politicized in Washington debates. A frequent writer for television, Bettis uses sitcom conventions to humanize the plight of undocumented immigrants and their loved ones, couching an urgent and eye-opening endeavor in a form optimized for familiarity.

The action begins with a Unitarian pastor (Triney Sandoval) delivering a sermon to his congregation. He talks about seeing his wife for the first time and about sitting down to dinner with his kids; why don't we realize, he asks, "how profound and beautiful and sacred these everyday moments are until they're gone?" The play rewinds to the summer of 2008 to show us just such a moment: a first day of school. The youngest (Tyler Alvarez) is an incoming freshman; his older sister (Jacqueline Guillén) is a senior. Their adult, undocumented half-brother (Bobby Moreno) lives with them; their mom (Maria Elena Ramirez) scolds them, via speakerphone, to eat and dress properly.

As time goes on, potential roads to reunion or residency become studies in frustration and dreams deferred. Bettis writes with care about a subject deserving of attention and concern. But her mission to convey that the characters are just like any American family can lend them a generic quality, and the protracted timeline sometimes leads to stilted exposition. Directed with workmanlike precision by Jo Bonney, *72 Miles to Go...* delivers its worthwhile message ready-made. Challenging audiences to meet the play halfway might have made the journey more compelling. ■ *Naveen Kumar*

→ Laura Pels Theatre (roundabouttheatre.org). By Hilary Bettis. Dir. Jo Bonney. With ensemble cast. Through May 3.

American Buffalo

Set in a seedy junk shop, David Mamet's 1975 breakthrough play only ran a week when it was revived on Broadway in 2008. Now this psychological thriller is back with an high-wattage cast of three. Sam Rockwell, Laurence Fishburne and Darren Criss star in this black comedy about greed and dishonor among thieves. Neil Pepe directs the profanity-laced pyrotechnics.

→ Circle in the Square, Midtown West (americanbuffalonyc.com). Tue–Sun; $89.50–$299.50. Through July 12.

Caroline, or Change

This profoundly soulful, tuneful and transformative musical about a maid in 1963 Louisiana was ahead of its time in 2003, but times have changed. With a libretto by Tony Kushner (*Angels in America*) and music by Jeanine Tesori (*Fun Home*), this is the rare work of musical theater that can truly change the way you see the world. The show's first Broadway revival, directed by Michael Longhurst, stars Sharon D Clarke in the title role, which she played in the West End last season.

→ Studio 54, Midtown West (roundabouttheatre.org). Tue–Sun; $59–$352. Through June 28.

How I Learned to Drive

Paula Vogel's Pulitzer Prize–winning 1997 memory play, a probing look at child molestation and accelerated sexuality, makes its overdue Broadway debut. In a welcome stunt, Manhattan Theatre Club's production reunites the drama's excellent original stars, Mary-Louise Parker and David Morse, with original director Mark Brokaw.

→ Samuel J. Friedman Theatre, Midtown West (manhattantheatreclub.com). Tue–Sun; $79–$299. Through June 7.

The Lehman Trilogy

The rise and crash of the Lehman Brothers' financial empire is the subject of this epic by Stefano Massini (adapted by Ben Power). Sam Mendes (*The Ferryman*) directs the production, which covers more than 150 years of history and lasts three and a half hours. Simon Russell Beale, Ben Miles and Adam Godley reprise the central roles they played in the play's 2018 premiere at the National Theatre in London and at the Park Avenue Armory last year.

→ Nederlander Theatre, Midtown West (thelehmantrilogy.com). Mon–Sat; $79–$350. Through June 28.

PHOTOGRAPH: JEREMY DANIEL

THE BEST

UPCOMING SHOWS



Lungs

Claire Foy and Matt Smith, who played the young Queen Elizabeth II and Prince Philip in the first two seasons of *The Crown*, recouple to make their U.S. stage debuts in a play by Duncan Macmillan (*People, Places and Things*). Matthew Warchus (*Matilda*) directs the revival of Macmillan's 2011 drama, in which a contemporary couple wrestles with the ethics of bringing a baby into a world on the brink of ecological disaster.

→ BAM Harvey Theater, Fort Greene (bam.org). Tue–Sun; $35–$250. Tue 31–Apr 19.

Lunch Bunch

Sarah Einspanier's excellent workplace comedy returns for a full production after a 2019 outing at the Summerworks Festival. Its characters are overtaxed public defenders, and their lone joy is a co-op lunch agreement shared by five proud members. There's little room for a story, because Einspanier has crammed every second with marvelous character studies and syncopated conversations that reveal the topsy-turvy stakes of a life lived in service.

→ 122CC, East Village (playco.org). Tue–Sun; $35–$45. Apri1–Apr 19.

The Vagrant Trilogy

Mona Mansour, an alum of the Public's Emerging Writers Group, examines Palestinian displacement and exile in a triptych that imagines three alternate histories for a scholar visiting London when the 1967 war breaks out. Mark Wing-Davey directs a cast of six in multiple roles.

→ Public Theater, East Village (publictheater.org). Tue–Sun; $60–$150. Through Apr 26.

The Visitor

Composer Tom Kitt and librettist Brian Yorkey, the team behind the Pulitzer Prize–winning musical *Next to Normal*, reunite for this adaptation of Tom McCarthy's acclaimed 2007 indie film (with the Young Vic's Kwame Kwei-Armah joining them as co-author of the book).The highly lovable David Hyde Pierce stars as a college professor fighting on behalf of two undocumented immigrants (Alysha Deslorieux and *The Band's Visit*'s Ari'el Stachel) who have been living in his apartment. Master helmer Daniel Sullivan directs the show's premiere.

→ Public Theater, East Village (publictheater.org). Tue–Sun; $60–$150. Through Apr 26.

Who's Afraid of Virginia Woolf?

Edward Albee's lacerating 1962 masterpiece gets its third Broadway revival of the 21st century, with stage mainstay Laurie Metcalf playing Martha opposite Rupert Everett as George. Frequent Metcalf collaborator Joe Mantello (*Three Tall Women*) directs the production, which costars Russell Tovey and Patsy Ferran as a young couple roped into the older one's cryptic games.

→ Booth Theatre, Midtown West (virginiawoolfonbroadway.com). Tue–Sun; $49–$275. Through Aug 2.

Find reviews at **timeout.com/theater**.

PHOTOGRAPH: HELEN MAYBANKS

DANCE HIGHLIGHT



Company XIV: *Seven Sins*

Austin McCormick and his neo-Baroque troupe (*Queen of Hearts*) specialize in lavish pageants that combine dance, burlesque and circus arts into a heady speciality cocktail. Their latest venture promises a sexy spin on lust, envy, greed and other deadlies.

→ Théâtre XIV, Bushwick (companyxiv.com). Wed–Sun; $69–$535. Through Oct 29.

IN PREVIEWS

These shows *might* still go on as planned.

The Antelope Party

In Eric John Meyer's comic drama, five friends united by a love of My Little Pony get caught up in dynamics from outside their Brony bubble. Jess Chayes directs for Dutch Kills.

→ The Wild Project, East Village (dutchkillstheater.com). Mon, Wed–Sun; $35. Thu 19–Apr 11.

Selling Kabul

Sylvia Khoury's thriller focuses on a brother and sister struggling to navigate the perilous landscape of Afghanistan in the aftermath of the U.S. military withdrawal. Tyne Rafaeli directs the NYC premiere.

→ Playwrights Horizons, Hell's Kitchen (playwrightshorizons.org). Tue–Sun; $39–$89. Fri 27–May 10.

A Touch of the Poet

Ciarán O'Reilly directs a revival of Eugene O'Neill's 1952 drama. Robert Cuccioli (*Jekyll & Hyde*) stars as a poor immigrant trying to preserve his illusions of gentility.

→ Irish Repertory Theatre, Chelsea (irishrep.org). Wed–Sun; $45–$65. Wed 25–May 10.

↓ *The Wake of Dorcas Kelly*

In Sara Fellini's dark comedy, the secrets of an executed brothel madam are revealed to her mourners as riots rage around them in 1762 Dublin. Fellini directs a cast of six.

→ New Ohio Theatre, West Village (newohiotheatre.org). Wed–Sat 8pm; $30. Wed 25–Apr 11.



PHOTOGRAPHS (FROM LEFT): MARK SHELBY PERRY; GEORGI HUGHES

Art & Museums

Edited by Shaye Weaver
timeout.com/nyart

Uncle Rudi, 1965



Betty, 1977



PHOTOGRAPH: COURTESY THE MET/GERHARD RICHTER(2)

"Gerhard Richter: Painting After All"

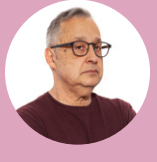
★★★★★

Richter's arresting artwork reflects the darker side of history. By *Howard Halle*

IN THE 18 years since his last New York survey, Gerhard Richter has only grown in stature as our most important living painter, while his art has become more urgent than ever. Rooted in Germany's suicidal embrace of Nazism, Richter's work returns for this Met Breuer retrospective as the shadows of racism and right-wing nationalism creep anew over the globe.

Born in Dresden in 1932, the year before Hitler's rise, Richter came of age under East Germany's communist regime before fleeing to the West in 1961. His exposure to brutal ideologies that spun lies as truth may account for the aura of skepticism that surrounds his work. The word *ambivalent* is usually ascribed to his efforts, which occupy a liminal space between representation and abstraction, painting and photography, and history and memory. The last, specifically as it relates to Richter's biography, has often been played down in evaluations of his practice, as if linking it to the Third Reich would be too reductive. But the Holocaust—and the way Richter treats it as a synecdoche for historical amnesia—factors heavily in this show.

It starts with Richter's works



A NOTE FROM US

New York has the greatest museums and art galleries in the world, and it's our mission to cover them all for you. Faced with the coronavirus disruption, many of the institutions in this section are temporarily closing, including the venue for this week's five-star show. But if you still want to get a taste of this week's best exhibition, check out timeout.com/metrichter.

—Howard Halle, National Staff Writer, Culture

from the 1960s, a period when Germans tended to evade the topic of Hitler. They include photo-based paintings in grisaille, characterized by blurred or soft-focus images of banal buildings, crowds and, in one instance, a former Nazi war criminal being hustled into court. More poignant are Richter's renderings that tie his family to the war, especially the painting that depicts him as a baby with his developmentally disabled Aunt Marianne, who perished in the Nazi euthanasia program.

This idea of eliding the past would become abstracted in later works, such as the compositions in which Richter squeegeed pigment in varying intensities across representational under-paintings, as if to conceal them like pangs of guilt. Similarly, a sculpture here made of glass plates stacked at angles to suggest a transparent iceberg reflects and refracts the surrounding gallery much as memory distorts, elides and obfuscates the past.

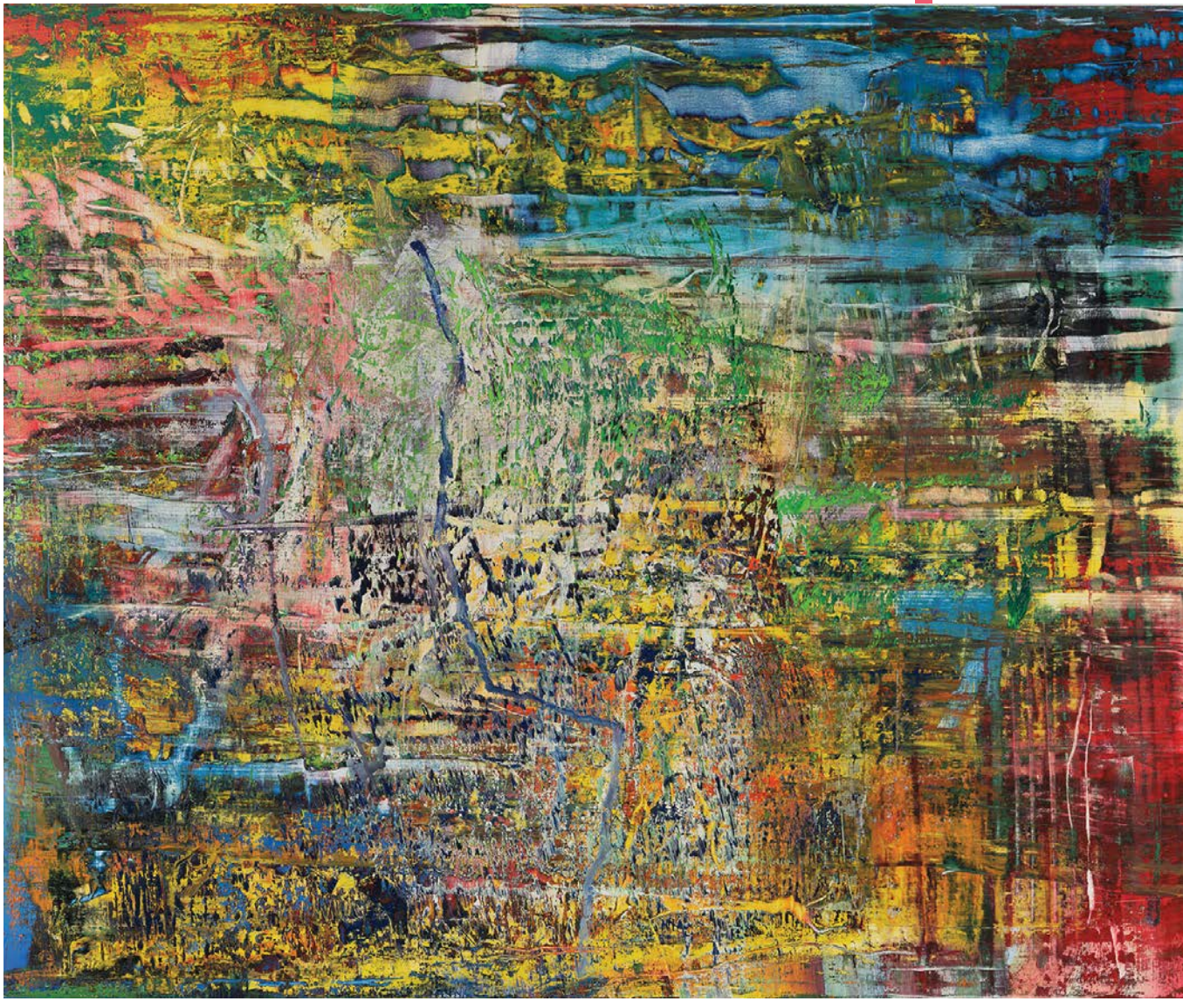
The show's centerpiece is a 2014 series titled *Birkenau*, after the concentration camp in Poland. It's based on an inmate's four indistinct photos shot inside a gas chamber through its open door. Taken surreptitiously, the images are haphazardly angled toward the sky and landscape, though we can make out bodies being burned and women and children being herded to their fates. In a group of large abstractions, mirrored on the opposite wall by photographic reproductions of the same, Richter rehearses the near illegibility of the Birkenau images, burying them under layers of repeatedly applied, then scraped-off paint. When the *Birkenau* series debuted, Richter was accused of "cancelling" the Holocaust, as if it weren't already being wiped out from certain parts of collective memory.

Richter calls his show "Painting After All," perhaps to echo Theodor Adorno's famous quote that, 'after Auschwitz, to write a poem is barbaric.'' Richter's view, however, is more of an insistence that if history won't remember, art must.

→ **The Met Breuer (metmuseum.org). Through July 5.**

Find more reviews at **timeout.com/nyart**.

Abstract Painting, 2016



PHOTOGRAPH: COURTESY THE MET/GERHARD RICHTER;



Evergood American Tragedy

"Vida Americana: Mexican Muralists Remake American Art, 1925–1945"

★★★★½

WITH A PRESIDENT who claims that everything coming across our southern border is inferior or dangerous, it's important for us to remember that American culture has often taken its cues from Mexico.

The Whitney Museum is doing just that with an ambitious, sprawling exhibition about the influence of Mexican painters on the art of the United States during the first half of the 20th century. The exceptionally timely *Vida Americana* proves to be engrossing, inspiring and confounding.

The latter arises from the exhibition's lack of a linear narrative. Instead, thematic groupings provide dynamic comparisons of artworks but little sense of the order in which developments occurred or why they progressed as they did. Yet the meandering nature of this approach seems like a minor annoyance given the surfeit of terrific Mexican works that inspired American artists to forcefully address the social and economic ills of our nation.

The story begins after the Mexican revolution in the early 1920s, when the Mexican government commissioned artists to help unify the country by decorating buildings. Led by Los Tres Grandes—"the Big Three" of Diego Rivera, José Clemente Orozco and David Alfaro Siqueiros—they achieved international fame by covering vast walls with murals depicting historical, cultural and political themes. Americans flocked to Mexico to document, assist and study with the muralists. By decade's end, however, commissions in Mexico dried up, so the Big Three came north to paint murals for schools, museums and even millionaires.

While these massive artworks can't be moved, the Whitney compensates with gorgeous charcoal studies, huge photo-reproductions, wall-filling video projections and easel paintings of similar subjects. Rivera, fortunately, made "portable murals." The *Uprising* shows class struggle with the legibility of a political cartoon: In front of a confrontation between the military and Marxist workers, a woman holding a baby stops a soldier with a sword from striking a male laborer in blue overalls.

All three shared the political commitment of their art with their American followers, who, in the face of the Great Depression at home and the rise of fascism abroad, began painting Social Realist images of progressive themes. The stirring works in *Vida Americana* show the vibrant possibilities for art when borders are crossed and social justice drives the engine. ■ *Joseph R. Wolin*

PHOTOGRAPHS (FROM TOP LEFT): THE MUSEUM OF MODERN ART/HARVEY AND HARVEY-ANN ROSS/DIEGO RIVERA; COURTESY WHITNEY MUSEUM OF AMERICAN ART/AGNES PELTON (2); COURTESY BROOKLYN MUSEUM/THE ARTIST/ANTON PERICH; COURTESY SMITHSONIAN DESIGN MUSEUM/MODAN ISA

THE THREE ART SHOWS WE'RE LOVING

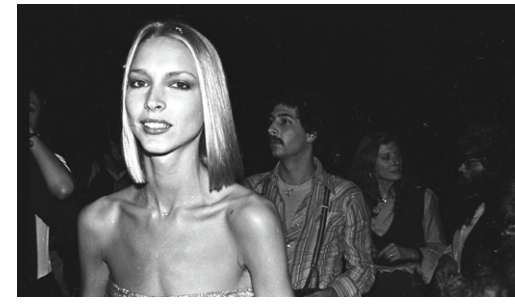




"Agnes Pelton: Desert Transcendentalist"

Agnes Pelton (1881–1961) practiced a spiritual brand of modernism that may remind you of Georgia O'Keeffe on LSD.

→ Whitney Museum of American Art, Chelsea. Fri 13–June 21.



"Studio 54: Night Magic"

Transport yourself to the edgy NYC of the '70s with this look back at Studio 54, the heart of the period's decadent, celeb-obsessed club scene.

→ Brooklyn Museum, Prospect Park. Fri 13–July 5.



"Contemporary Muslim Fashions"

This show, which is the first of its kind at the Cooper-Hewitt, has 80 incredible ensembles from designers who weave local customs, global trends and their faith into their creations.

→ Cooper-Hewitt, Smithsonian Design Museum, Upper East Side. Through August 23.

The Undateables

Edited by Will Gleason





These lovelorn New Yorkers swear they're incapable of finding love. We pair them up to see if they're right.

← BRIAN, 23
Account manager
living in Turtle Bay

Why he's single: He hasn't really wanted a girlfriend.
Ideal date: Going to a Mets game

TORI, 27 →
Registered nurse living
in Crown Heights

Why she's single: She just got out of a long-term relationship.
Ideal date: Walking around Central Park, then grabbing tapas

"We met at the bar. She was very nice, very talkative. She came up and said hi, and we got a drink. She was super outgoing. Right away, I could tell she was friendly."	**FIRST IMPRESSION**	"The first thing I noticed was that he's very tall. He had to bend down to hug me! Initially, he wasn't my type, but he was warm and open and made me feel comfortable."
"Yeah, there was chemistry. We talked about shows that we like, some activities that we like to do, where we're from. We both like dogs, and we both like the beach."	**CHEMISTRY**	"I think there was a little spark there. I'm 27, and he's younger than my little brother, so I immediately thought of my brother, but I think there was a connection."
"The market closed at 8pm, which we didn't know, so we just barely got our food. We talked for a long time. It was a good conversation."	**AWKWARD MOMENT**	"There wasn't really anything that was awkward! He has a shellfish allergy, and I ended up getting shrimp as my dish, but he encouraged me to get it."
"We actually live really close to each other, just 10 blocks away, so we split an Uber home. The conversation still flowed well—she was funny. I got her number."	**AFTERWARD**	"We ended up taking an Uber back to our neighborhood, and we talked outside my apartment. He gave me three nice hugs, and then he asked for my number."
♥♥♥♥♡ "It went really well. I didn't really know what to expect, but I was glad that she wasn't shy or anything. I think I'll see her again."	**THE VERDICT**	♥♥♥♥♡ "It was actually a lot of fun. He was really sweet, not awkward at all. The food was great, obviously. And I would definitely see him again."



"We got tacos at Ivy Stark on the fifth floor. She got shrimp tacos, which I'm actually allergic to, and I got a pork taco. It was actually really good."

THE DATE SPOT
Time Out Market New York
→ 55 Water St (917-810-4855, timeout.com/newyork/time-out-market)

"I ended up getting the jumbo-shrimp tacos from Ivy Stark. They were delicious. I definitely want to go back and try all the different tacos."



PHOTOGRAPHS (CLOCKWISE FROM TOP LEFT): TIME OUT/ANN SULLIVAN (2); COURTESY CHEF IVY STARK (2)

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