

# CL

CELEBRATED LIVING

## Susan Sarandon Coming on Strong

**BRIGHT IDEAS**  
Fashion, in Color

**SUMMER ESCAPES**  
Slip Away in Style

**PICTURE THIS**  
The Coolest  
Cameras and Gear

WIN CHICAGO  
CONCERT TICKETS!  
SEE PAGE 92

## The Platinum List

HOTELS ■ GOLF COURSES ■ SPAS ■ CRUISES





## RESTAURANT

## NEWS



**M**aking its debut during the star-studded Sundance 2010 and luring the likes of Mario Lopez and Paris Hilton, the chic new Park City, Utah, eatery **TALISKER ON MAIN** (above) is the first public offering of the ultra-insider Talisker Club. The idea is to provide diners with a “taste” of what life as a Talisker Club member can be. It’s bright and whimsical (think pressed-tin ceiling, sheepskin chair covers — more Ralph Lauren than Grizzly Adams) and features a lovely outdoor patio. Soon, regulars will be able to rent wine lockers to store their favorite vintages. [taliskeronmain.com](http://taliskeronmain.com)

Evenings at the **HOTEL GANSEVOORT** (left), in Manhattan’s Meatpacking District, are heating up with the opening of Provocateur Cafe, featuring European dollhouse-themed banquettes and a retractable glass roof, and Provocateur Nightclub, which features opulent chandeliers and a set of mythical Egyptian phoenix wings suspended 18 feet in the air above the bar. [provocateurnyc.com](http://provocateurnyc.com)

At Thomas Keller’s new classic-French-style bar, **BAR BOUCHON** in Beverly Hills (directly across from the swank Montage hotel), you can sidle up to the massive pewter bar or grab a table on the outdoor patio to feast on a delicious medley of small plates (don’t miss the pâté de campagne). [bouchonbistro.com](http://bouchonbistro.com)

A new cozy Scottish gastropub in the heart of New York’s West Village (think brick walls, fireplace, stag’s head), **HIGHLANDS** serves local ingredients with a decidedly Scottish flair. Where else can you find Shetland Isles smoked salmon or Arran goat cheese with pickled beetroot, barley, and black walnuts? Note: The bar is a packed neighborhood haunt just about every night of the week. [highlands-nyc.com](http://highlands-nyc.com)

Themed to USO and entertainers of the 1940s and with cuisine inspired by the home front, chef John Besh’s **THE AMERICAN SECTOR** is set inside New Orleans’ new wing of The National World War II Museum. Don’t miss the short rib “Sloppy Joe” on an onion Kaiser roll or the Buster Crabs (pictured left). [nationalww2museum.org/american-sector](http://nationalww2museum.org/american-sector) — N.A.