





The Finer Things

A GLAMOROUS NEW CHAMPAGNE AND CAVIAR BAR DEBUTS AT THE ULTRALUXE RH GUESTHOUSE NEW YORK.

BY CHANDLER PRESSON

lovers, rejoice, as RH's new concept tucked away in the Guesthouse Cellar is a dream come true. Complete with gorgeous lighting, unmatched caviar service and delicious Champagne, this 32-seat lounge is one of our new favorite spots. The experience starts when

hampagne and caviar

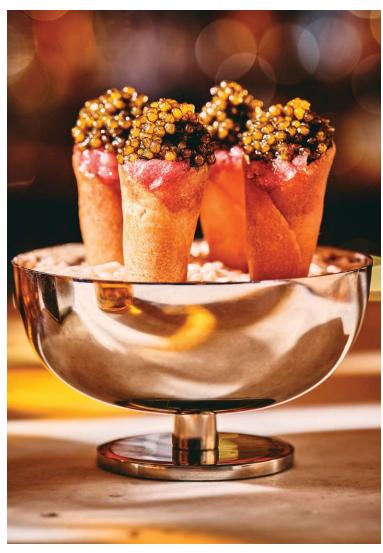
guests descend the floor-to-ceiling European white oak staircase, where Champagne-lined walls and handblown amber glass ceilings await. The entire space is dripping in opulence, from the Calacatta gold marble tables to the mosaic floors and camel mohair velvet banquettes. A true jewel box beneath Manhattan, the experience is entirely immersive, reminding guests of the luxurious speakeasies of the city's past.

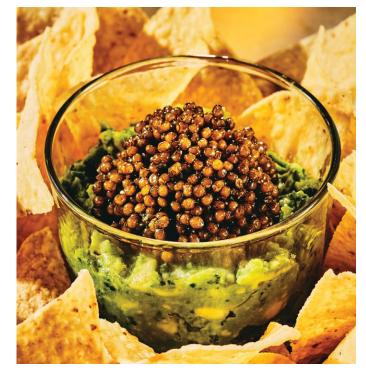
With plans to expand the concept to Paris, London and Aspen, the bar represents a new age of hospitality for RH. Years in the making, the menu is personally overseen by RH chairman and CEO Gary Friedman alongside his global culinary team. The caviar plates are each topped with Petrossian Imperial Kaluga Caviar, with the





Clockwise from top: Potato skins with caviar; an impressive selection of Champagne complements the bites; tortilla chips and guacamole with caviar; toro cones with caviar.





caviar cones filled with toro and salmon and finished with crème fraîche being a crowd favorite. We also love the caviar chips and dip and the caviar potatoes. Simple desserts such as grapefruit granita and strawberries with Chantilly cream are also on offer.

You can't have caviar

without Champagne, and the concept's distinguished list of bubbly, including rare finds like vintage 1975 Dom Pérignon Oenothèque and eclectic bottles, does not disappoint. 'Tis the stuff of Champagne wishes and caviar dreams, indeed. 55 Gansevoort St., rhguesthouse.com o