



the buzz

(Re)Think Pink

Take a fresh approach
to fall and light up
eyes, lips, and cheeks
with variations of
this sweet shade

PHOTOGRAPHED BY
SILJA MAGG



Max Mara
jacket. **Dolce & Gabbana** shirt.

Styling: Laurel Pantic. **Hair:** Jordan M for Susan Price NYC. **Makeup:** Linda Gradin for L'Atelier NYC. **Model:** Enly Tammele for Women 360 Management.

Dab balm over a matte berry lipstick for a pillow finish.

Maybelline New York SuperStay Ink Crayon in Hustle in Heels, \$9; maybelline.com.



Mix a bit of liquid highlighter into your blush or base to get a subtle glow.

Ilia Liquid Light Serum Highlighter in Atomic, \$42; iliabeauty.com.



Apply a pink cream low on your cheeks to create a youthful-looking flush.

Nudestix Nudies Bloom All Over Dewy Color in Cherry Blossom Babe, \$32; sephora.com.



Layer shimmery shadows in rosy tones for extra dimension.

Dior Diorshow 3 Couleurs Tri(o)bligue in #853 Rosy Canvas, \$63; dior.com.



TRY ON THIS LOOK!

Simply hover your smartphone's camera over this code to try on the makeup.

BEAUTY

the pick

MAKE A BOLD MOVE WITH A MODERN FLORAL SCENT
PHOTOGRAPHED BY BRIAN HENN



1. YSL Mon Paris eau de toilette,
\$78/1.7 fl. oz., lyslbeautyus.com.

2. Bulgari Goldea The Roman
Night eau de parfum, \$142.5 fl.
oz., bloomingdales.com.

3. Gucci Bloom eau de parfum,
\$124/3.4 fl. oz., saks.com.

4. Creed White Amber eau
de parfum, \$545/2.5 fl. oz.,
creedboutique.com.

5. Tiffany & Co. eau de
parfum, \$100/1.7 fl. oz.,
bloomingdales.com.

6. Calvin Klein Obsessed
for Women eau de
parfum, \$94/3.4 fl. oz.,
macy's.com.

David Yurman ring, \$6,500,
davidiyurman.com.

the start

THE NEWS IN STYLE

LIGHT FANTASTIC

At the fall 2017 shows, from Chanel to Isabel Marant to Missoni, sparkly boots quite literally stole the spotlight. But the jazziest ones came courtesy of Anthony Vaccarello at Saint Laurent, who uses 6,000 rhinestones to make each pair of his slouchy, knee-high Nikis. The message—to quote Rihanna, who has already worn them out on the town—is this: Shine bright!

photographed by
BRIAN HENN

Crystal-embellished
boots, Saint Laurent
by Anthony
Vaccarello, price
upon request;
at Saint Laurent,
212-980-2970.

Spring's best accessories come on strong

photographed by THOMAS SLACK

So Extra

Balenciaga dress (\$2,790) and earrings (\$795). For information, call 212-206-0872 or visit [balenciaga.com](#).
Fashion editor: Sam Broekema.



STATEMENT SUN HATS Your entrée to private poolside fabulousness is just a wide brim away.



ACCESSORIES

CROSS-BODY BAGS

Clean-lined designs bring the '70s staple into a newer era.

From top: Chloé \$1,950; [chloe.com](#); Gucci \$1,490; [gucci.com](#); Saint Laurent by Anthony Vaccarello \$795; [ysl.com](#); Roger Vivier \$775; [rogervivier.com](#).



ACCESSORIES

CHIC GOLD COLLARS

The ultimate finishing touch to a T-shirt and blazer.

From top: **Givenchy** \$825; at Givenchy New York. **Céline** \$2,200; at Céline, 212-535-3703. **Aurélie Bidermann** \$1,180; aureliebidermann.com. **Buccellati** \$4,150; buccellati.com. **Banana Republic** \$78; bananarepublic.com. **Dannijo** \$198; dannijo.com.



Best Case Scenarios

Minaudières are smokin' in sleek cigarette-box shapes.

Clockwise from top: **Saint Laurent by Anthony Vaccarello** \$1,690; ysl.com. **The Row** \$1,290; at the Row, 212-755-2017. **Stuart Weitzman** \$350; stuartweitzman.com. **Roger Vivier** \$2,095; rogervivier.com.



STILETTOS WITH SPARKLE

Meet your Saturday-night date for the season.

From left: **Off-White c/o Virgil Abloh x Jimmy Choo** \$2,224; net-a-porter.com. **Etro** \$1,210; etro.com. **Magda Butrym** \$1,130 (with detachable brooch); net-a-porter.com.



ACCESSORIES

Master Crafts

Weaving and beading that looks far from homemade.

Chloé dress (\$5,795; chloe.com) and boots (\$2,500; at Neiman Marcus). **John Hardy** bracelets, \$895 (center) and \$995 each; johnhardy.com. **Maje** bag, \$495; us.maje.com.



Hair: Nate Rosenkranz for Honey Artists. **Makeup:** Deanna Melluso for See Management. **Manicure:** Holly Falcone for Kate Ryan Inc. **Set design:** Chloe Daley. **Model:** Bibi Sharipova.

SPRING BOOTS These stompers have legs through the summer.

Sandro \$385; us.sandro-paris.com.



Long-champ \$850; longchamp.com.



Chloé \$1,390; chloe.com.



Calvin Klein 205W39 NYC \$1,995; calvinklein.com.



PRINTED MATTER

Trade your basic black bag for one with better graphics.

From top: **Balmain** \$2,528; balmain.com. **Moschino Couture** \$1,295; at Chuckies Brooklyn, 718-376-1003. **Coach x Keith Haring** \$275; coach.com. **Prada** \$2,520; at select Prada boutiques. **Bulgari** \$6,350; at Bulgari. **Michino** \$995; michinoparis.com.





FOXY
LADY

Glamorous
evening extras
get the Studio 54
treatment.

Saint Laurent by
Anthony Vaccarello
earrings, \$1,195; ysl.com.

PHOTOGRAPHED
BY ROBIN STEIN

YOU KNOW
YOU WANT IT

on
demand

ON DEMAND



SHINE ON

Bags clockwise from
top left: Jimmy Choo,
\$1,995; at select Jimmy
Choo stores. Bag
price upon request; at
Dior. Louis Vuitton
\$1,095; at select Louis
Vuitton stores.

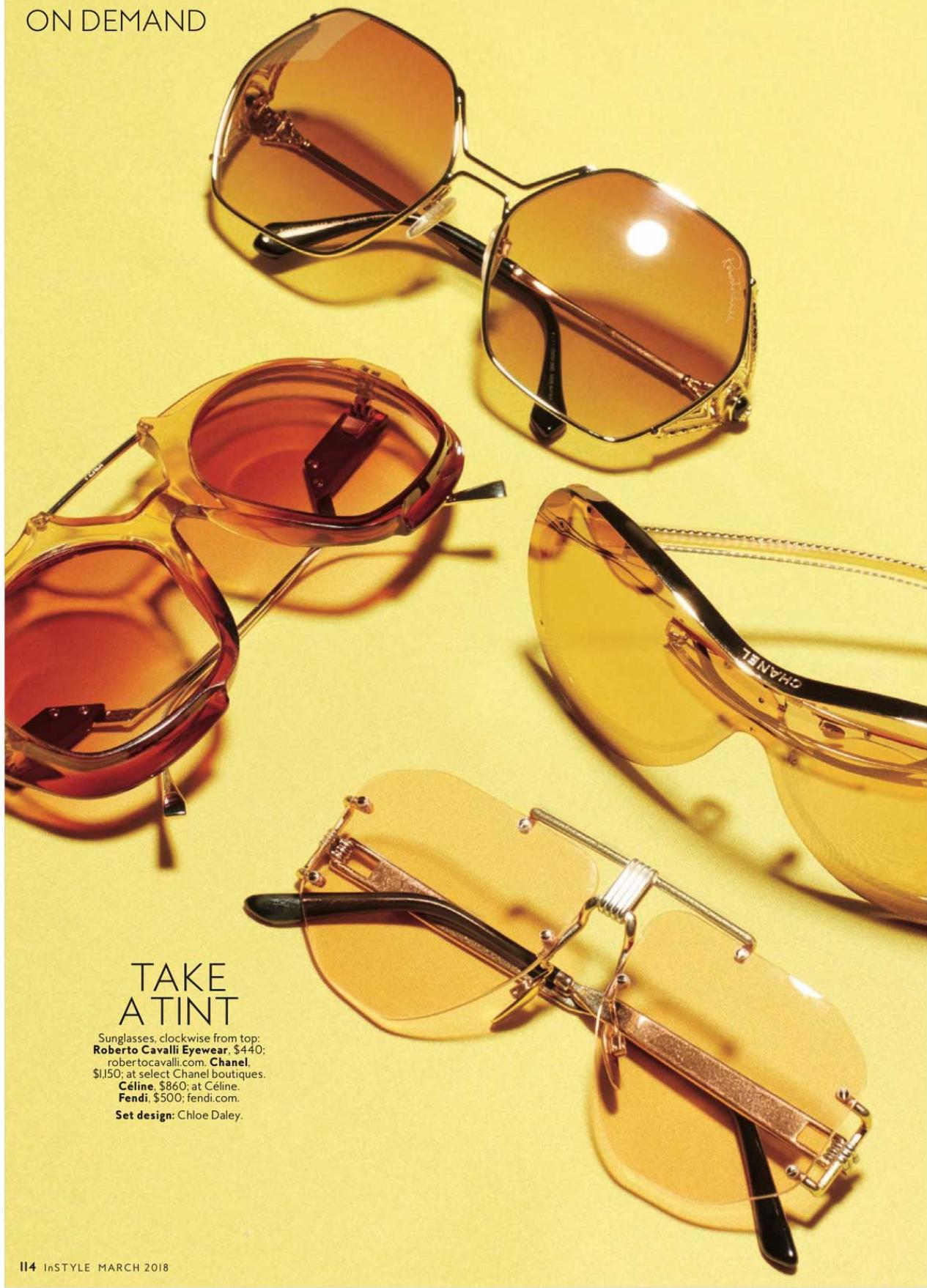
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DISCO KICKS

Sandals, from top:
Alexander McQueen,
\$625; saks.com. Gucci,
\$795; gucci.com. Missoni,
\$600; missoni.com

ON DEMAND



TAKE A TINT

Sunglasses, clockwise from top:
Roberto Cavalli Eyewear, \$440;
robertocavalli.com **Chanel**,
\$1,150; at select Chanel boutiques.
Céline, \$860; at Céline.
Fendi, \$500; fendi.com.
Set design: Chloe Daley.



WHY I LOVE

MY ENGAGEMENT RING

by MANDY MOORE



I've never been someone who wears a lot of jewelry. It's fun to get dressed up and wear gorgeous pieces for work, but in my real life, I usually just put on a pair of stud earrings. When my boyfriend [musician Taylor Goldsmith] and I started talking about getting engaged last year, I told him I didn't want a big ring. I figured we could just pick out some pretty bands together. So you can imagine how surprised I was when he proposed with this beautiful ring in the fall. We were in the middle of moving into our new home at the time—the whole thing caught me completely off guard! Even though I thought I didn't want an engagement ring, as soon as I saw this one, I couldn't imagine the moment without it. Taylor went to one of my favorite jewelers, Irene Neuwirth, and picked out every detail that he thought I'd like, from the round, faceted stone to the rose gold band. It is so me. I especially love that the diamond is flat—you can see my skin through it, which makes it even more understated. It's elegant and cool, and you wouldn't even know it was an engagement ring if I didn't wear it on my left hand. Because he put so much love and thought into it, I've never felt so special. And now it's a symbol of our life together and all the excitement yet to come.

Moore stars in This Is Us on NBC.

the look

by ERIC WILSON



BEST DRESS

RIHANNA IN DIOR

Well, howdy, pardner! Rihanna sure does cut a cool-cowgirl figure in a guipure lace dress from artistic director Maria Grazia Chiuri's Western-themed resort collection.

Dior hat, bandana, necklaces, bag, and shoes. Chopard rose gold and diamond watch and white gold rings with diamond, ruby, sapphire, topaz, and other gemstones.



DIOR, RESORT 2018

THE LOOK

Cate Blanchett

HER BEST EVER

"Cate is a style icon for the modern woman. She always looks at ease on the red carpet because she makes choices with confidence. Our styling process is surprisingly quick and definitive—she just understands the power of fashion and never overthinks it." —ELIZABETH STEWART, Cate Blanchett's stylist



HER
BEST!

"Cate and I saw a shorter version of this dress at an Armani show and instantly fell in love with it," says Stewart. "We had to have it made, so I worked with Mr. Armani backstage. The one she wore to the Oscars weighed over 40 pounds!"

TREND REPORT

Spring It On!

Breathe new life into your wardrobe with the season's freshest trends

MOSCHINO

TREND REPORT

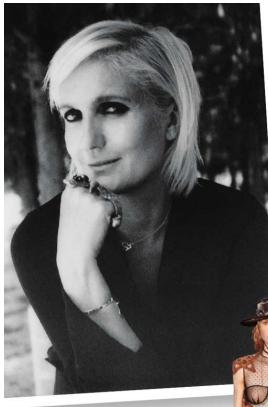


BEACH Chic

SURF'S UP THIS SEASON, as designers find a muse in Malibu Barbie. The consummate Cali cool-girl look features plenty of poppy '80s hues, a splash of tie-dye, and maybe even a lei or two. We love **Isabel Marant's** sporty colorblock windbreakers—and the poolside-ready prints at **Marc Jacobs**. But the most essential piece? A bitchin' bathing suit, which could easily go from sand to street with the addition of a net minidress (see **Versus Versace**) or a flirty party skirt (à la **Dior**).



THE INSPIRATION



MY DAY Maria Grazia Chiuri

A YEAR AFTER LEAVING VALENTINO IN ROME TO BECOME DIOR'S FIRST FEMALE ARTISTIC DIRECTOR, THE DESIGNER IS STILL SETTLING INTO HER NEW LIFE IN PARIS. (PASTA, S'IL VOUS PLAÎT!)

BY ERIC WILSON

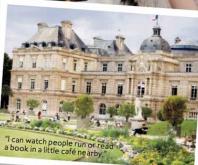
8 A.M. LA VIE EN ROSE

This is the first time I've been based in Paris, and although I'm familiar with the city, there's still so much to do here. I walk to work every day, often through the Jardin du Luxembourg (below), across the street from my apartment. It's really nice to wake up and stroll into the gardens.

9 A.M. FIRST ORDER

Normally I have a coffee outside at a cafe, but it's too soon for me to have a specific routine because I am still exploring this company. I am like a tourist in Diorland, have to go to the design and archives, and I don't even understand all the buildings. We speak three languages here—French, English, and Italian—so it's always exciting to see another point of view, and in France there is this idea of couture that you feel everywhere.

“I am like a tourist in Diorland.”



"I can watch people, run or read a book in a little cafe in the city."



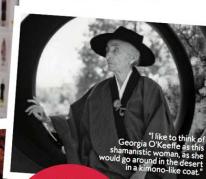
REHIB
Chiuri covered modernism, feminism, and prehistoricism in a single cruise collection. "You find different movements that work together in the moment," she says.

"I found a beautiful dress in the archives inspired by Georgia O'Keeffe's paintings, but I wanted to create that in jacquard rather than as a print."

11 A.M. SETTING A SCENE
Dior is a big factory, and step-by-step we arrive at a collection. I start two months early because it's like making a film: You have an idea, find the location, decide on the models, and test the different areas of craftsmanship. Each detail helps tell the story.

1 P.M. IN DEVELOPMENT
When I design, I'm not alone in a closed room. I connect other elements that might be interesting because I am very open. There are people who are invited people who come to work in two hours, but I'm not like them: I choose colors and materials and have arguments about bags and shoes. We have a big buffet during the fittings, and there is always a debate about that too. Eating in Paris is a hard thing for an Italian. Can't we have something simple? A salad? Some rice?

3 P.M. BIG PICTURE
I think a lot about how fashion speaks to women. When I arrived here, everyone said Dior is a feminine brand, but I asked, "What does Dior mean to you today?" Christian Dior said women are like flowers, but we have to find a different way to communicate. What do women think now? What do they want? I think they want opportunity.



"I like to think of Georgia O'Keeffe as this woman, because as she would go around in the desert in a kimono-like coat."



"When I had doubts about moving to Dior, my family was there for me. It is difficult to change roles and test yourself, but they said, 'Don't worry!'"



MY TIME

EXPLORE
My husband [shirtmaker] Paolo Regini and I love to drive in the Southwest because with all the open roads and space, it's safer to go fast.

FORECAST
I'm not scientific, but like astrology, I'm an Aquarius. Just like Mr. Dior. We're curious, not nostalgic.

RESTORE
I love massages! There's a wonderful Dior spa right in front of our office.



"I don't want to do a runway show on carpet." Chiuri says of taking her Resort 2018 show to L.A. "People will come for the beautiful weather."

7 P.M. THE GRAND TOUR

During the week I live alone in Paris, so I go out at night and visit the museums and libraries. What am I going to do, stay at home and look at old books? I like French restaurants I like, but the food is too rich and has too much sauce, so I decided to start cooking. It's impossible not to. I'm too much of an Italian!

MY DAILY MANTRA

"In the past, fashion imposed its point of view on women, but the new generation see it as a way to express themselves. They want to use clothes as a means to freedom, with no rules. As a designer, I think about how my work can support a positive message and help spread more tolerance, hopefully."

RAPTURE

Marc Jacobs turns it up
with the hip-hop legends who
inspired his fall collection

by ERIC WILSON

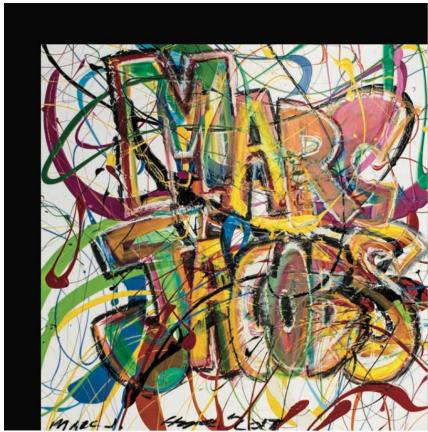
photographed by HYPE WILLIAMS

STARRING NUR HELLMANN, RILEY MONTANA, MARC JACOBS,
BIZ MARKIE, VERONICA VUIM, KURTIS BLOW, CHERYL "SALT" JAMES,
ALEKWEK, SANDRA "PEPA" BENTON, TEDDY QUINNLYAH,
TODD "LL COOL J" SMITH & AIDEN CURRISS

Marc Jacobs fall 2017 ready-to-wear and accessories collection. Stephen Jones for Marc Jacobs hats. Marc Jacobs x Urs Fischer animal pendant necklaces: marcjacobs.com for info. On Jacobs: Clothing and sneakers, his own. Marc Jacobs necklaces. Fashion editor: June Ambrose. Hair: Chuck Amos for Jump Management. Makeup: Hung Vanngo for The Wall Group. Manicure: Yoko Wada for Atelier Management.

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If all the world's a stage, then identity is nothing but a costume."

It's a line Marc Jacobs has used before, and it reflects a philosophy that has been at the core of his business for 24 years—that fashion enables expression of the constantly malleable self. Whether on the runway or off, Jacobs has always moved by instinct, changing looks from one season to the next.

When we met at a photo shoot by director Hype Williams to celebrate Jacobs's fall collection—an exposition on hip-hop style—his latest guise features a tangle of rainbow-colored hair. This is Marc Jacobs on the unicorn trend. His mood on this occasion, however, seems a little less bright—at least until he is on set, dancing and singing with Biz Markie, Kurtis Blow, LL Cool J, and Salt-N-Pepa (all of whom inspired his designs in a roundabout way this season).

"It's a very weird time," Jacobs says. "I feel disconnected, like I don't see anything in this day other than the Internet as being a thing. I feel out of touch with what today really looks like. But that's the thing. You walk in here and see Hype and all this, and how happy people are, and it's worth it."

No one in American fashion is more closely scrutinized or criticized than Jacobs, which is a testament to his staying power even at a moment when his business—like that of most designers and retailers—faces enormous challenges. But as much as the constant probing and pressures can be a distraction, he pushes harder rather than retreating.

At an LGBT benefit honoring Jacobs this spring, his friend Lana Wachowski, the director, described the designer as "a manic magpie gathering shiny, fun, weird, beautiful, sparkly bits from anywhere and everywhere." Wachowski was so taken by his approach that she decided to borrow Jacobs's motto (which itself owes a debt to William Shakespeare, of course) as the title of an episode of her boundary-blurring Netflix series, *Sense8*, this year and invited him to appear as a guest star.

In a now infamous example of his identity-sampling, Jacobs plucked one of his runway ideas right off Wachowski's head, paying homage to her distinctive Raggedy Ann hairstyle with madcap wigs styled as pastel dreadlocks in his spring 2017 runway show, which, to his surprise, drew charges of cultural appropriation. It certainly didn't help that most of the models who wore them were white. Jacobs might have believed he had demonstrated a positive embracement of one element of diversity—Wachowski came out as a transgender woman right before the 2012 premiere of *Cloud Atlas*—and yet the controversy-prone designer compounded the crime by becoming defensive and making a regrettable comparison to black women who straighten their hair. What was he thinking? Jacobs found himself in the doghouse for political incorrectness, at least for the season.

"What I learned from that whole thing, what caused me to pause after it died down a little bit, was that maybe I just don't have the language for this, or maybe I've been insensitive because I operate so inside my little bubble of fashion," Jacobs says.

His fall 2017 show, then, marked something of a comeback. Staged at New York City's huge Park Avenue Armory, as is his custom, but with the barest of sets and no lighting or music, it was a reminder of just how great a showman Jacobs can be. Here was an array of streetwear that had been enlarged to exaggerated proportions, shown in such disconcerting silence that the clothes took on the formality of vestments. It also appeared to make amends for any hurt feelings left over from spring, beginning with the title, which was "Respect." A program made clear his intentions and explained that his references to hip-hop style in the "well-studied dressing up of casual sportswear" were done in tribute to the impact of a movement he had witnessed during his youth as a student at N.Y.C.'s High School of Art and Design. His designs included tracksuits, a shearling-lined denim jacket, oversize bucket hats, and sneakers.

(CONTINUED ON PAGE 437)



KURTIS
BLOW

On Kurtis
Blow: Marc Jacobs
jacket, hat, and
pants; his own shirt
and sneakers, his own
Aiden Curtis
Model
Management in
Marc Jacobs





Veronika Vilim
for Marc Jacobs
Akak Wek for BMS
Models: Teddy
Quinton, Veronika
Vilim
Management: All in
Marc Jacobs.



On LL Cool J:
Clothing and
accessories from
his own Marc Jacobs
line.
Grooming:
Chris Burgome
Nur Hellman
for Next
Riley Montana
for Next
Management: Both
in Marc Jacobs

A Lot of Fluff

Makeup artist **James Kaliardos** has a soft spot for spring's sweetest shades
by DIANNA MAZZONE photographed by TOM SCHIRMACHER

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Off-white c/o
Virgil Abloh
dress, **Tiffany & Co.**
BEAUTY BEAT
Apply an orange
& blue shadow
the lash line and
soften with your
fingers.
Jacobs Beauty
highlighter
Crayon Eyeliner in
Orange Crush (\$25;
sephora.com)
Tom Ford Shade
& Illuminate
Glow Stick (\$55;
tomford.com)
Model Look
Fashion editor:
Nina Sternholz





the buzz

**2019
InStyle
BEAUTY
EDITORS'
PICK**

I. Soften skin with Neutrogena Hydro Boost Whipped Body Balm, \$6; [neutrogena.com](#). **2.** Get a restorative slumber with the vitamin-infused Dr. Barbara Sturm Sleep Food, \$95/60 capsules; [molecular-cosmetics.com](#). **3.** Moisturize with the rich Sisley-Paris Velvet Nourishing Cream with Saffron Flowers, \$220; [sisley-paris.com](#). **4.** Spritz yourself (and your sheets) with Kora Organics Calming Lavender Mist, \$34; [koraorganics.com](#). **5.** For extra hydration, layer on Laneige Water Sleeping Mask, \$25; [laneige.com](#). **6.** Coat lips with Tatcha The Kissu Lip Mask, \$30; [tatcha.com](#). **7.** Treat fine lines with Elizabeth Arden Retinol Ceramide Capsules Line Erasing Night Complex Synchronized Recovery, \$62; [esteelauder.com](#). **8.** Soothe tired eyes with Estée Lauder Advanced Night Repair Eye Supercharged Complex Synchronized Recovery, \$62; [esteelauder.com](#). Kitsch Sili Eye Mask in Blush, \$34; [mykitsch.com](#). Set design: Judith Trezza.

**Get Your
Beauty Sleep**

These glow boosters work while you snooze, so you'll feel—and look—more refreshed by morning

PHOTOGRAPHED BY JONG HYUP

the buzz



POT LUCK

Tuck into metallic shadows for spring. Each one lights up lids with a subtle, shimmery finish

PHOTOGRAPHED BY JONG HYUP

1 Chanel Ombre Première Crème in Gemme Dorée, \$36; chanel.com. **2** Hourglass Scattered Light Glitter Eyeshadow in Blaze, \$29; sephora.com. **3** Clarins Ombre Sparkle in 101 Gold Diamond, \$25; clarinsusa.com. **4** Marc Jacobs Beauty O!Mega Gel Powder Eyeshadow in Brav-O! 540, \$29; sephora.com. **5** Armani Beauty Eyes to Kill Stellar in Shade 5 Stellar, \$35; armani-beauty.com. **6** Tarte Chrome Paint Shadow Pot in Frosé, \$22; tarte.com. **7** Charlotte Tilbury Eyes to Mesmerise in Rose Gold, \$32; charlottetilbury.com. **Set design:** Wendy Schelah.



Misha Nonoo is leaning against a stainless-steel table in the kitchen of Chinese Tuxedo, N.Y.C.'s buzzy Chinatown restaurant. Over the past year the hot spot has drawn celebrities like Ansel Elgort, Sophie Turner, and Joe Jonas as much for its spirited cuisine and movie-set-worthy dining room as for its signature superfood cocktails, which are served in a subterranean bar set off by Gucci Décor's Tiger Face wallpaper.

Nonoo looks very much at home, prepping ingredients for the haunt's popular roast duck entrée with executive chef Paul Donnelly. "I find it soothing to cook," she says. "When you're working with your hands, you can't get distracted." Donnelly, a rising culinary star from Scotland who's worked in high-pressure kitchens from Glasgow to Sydney, laughs. "You should come and spend a Friday night with us," he says. When the dining room is full, his kitchen hums like backstage at a fashion show.

Nonoo, an enthusiastic home cook, is here for a lesson, and Donnelly is impressed by her skills. "As long as I have a recipe, I'll try anything," she says, adding that she's built her repertoire of French and British classics like cassoulet, shepherd's pie, and roast chicken by watching her mother in the kitchen when she was growing up in Bahrain. "My mom was also quite adventurous," Nonoo says. "She took cooking classes on everything from Thai to Indian to Chinese food." Nonoo fondly remembers trying these new dishes at dinner. "[My parents and I] always ate meals together," she says.

Bonding over food was important for the Donnelly clan too. "We didn't go out to fancy restaurants when I was a kid," he says. "Instead, we would cook at home. We'd make things like roast chicken with gravy and Yorkshire pudding. My grandmother would do a huge spread—a ham, a turkey, a roast beef—at her



We didn't go out to fancy restaurants when I was a kid. Instead, we would cook at home."

—PAUL DONNELLY

house, and everybody would bring a side."

Back in the kitchen today, the two discover that they share an intrepid globe-trotting spirit, but their approach to workwear couldn't be more different. Donnelly sports a slim, custom-made short-sleeve chef shirt by Tilit with skinny black jeans, while Nonoo wears a cherry red cashmere sweater and a geometric-patterned pleated skirt by her namesake brand. Sans apron, she starts tossing some Chinese celery and basil with a tangy, umami-packed plum dressing—food stains be damned. Donnelly then begins braising the duck breast that will top the luscious greens. He says he's happy to focus on fusion cuisine—his sweet-and-sour steak tartare on crab crackers is a critics' favorite—and leave fashion to the pros. "But I don't just throw something on in the morning," he insists. "I like to look at my clothes to make sure it's all coordinated. I think you get judged on what you wear in New York."

Donnelly sets the duck aside to "rest" (chef speak for letting meat sit after it's been cooked), and then slices through it like butter with his etched Japanese knife. "We'll toss everything, and it will be sweet, a little salty, a little acidic, and bright." His student applies the finishing touches.

"I love the way chefs can just seemingly throw something together," Nonoo says while drizzling dressing over the dish. "They're never timid. They're like, 'Just try it. If it doesn't work out, it doesn't work out.'"

Like putting together an outfit, no? Not quite, says Nonoo. "Sometimes you should be fearful!" she jokes. "Things can go terribly wrong, just as they can in the kitchen. But with practice you get better."

CHEF PAUL DONNELLY'S ROAST DUCK

MAKES 2 SERVINGS

- 1/3 cup ABC sweet soy sauce
- 2 tbsp maltose (a natural Chinese sweetener, softened)
- 2 1/2 tbsp hoisin sauce
- 2 1/2 tbsp oyster sauce
- 2 duck breasts
- 1 bunch Chinese celery (stalks washed, cut, and de-leaved)
- 1 bunch cilantro
- 1 bunch Thai basil
- 3 Holland chilies (de-seeded and julienned)
- 10 lychees (canned are OK)
- 2 tbsp duck dressing (recipe online at instyle.com/table-for-two)

1. Mix soy sauce, maltose, hoisin sauce, and oyster sauce in a bowl and set aside.
2. Trim off extra fat from duck breasts, flip the breasts skin-side down, and remove the silver skin and tenderloin.
3. Pour marinade over the breasts; refrigerate for at least 3 hours.
4. Preheat oven to 250°F.
5. Place duck on a foiled tray and cook for 20 minutes.
6. Remove from oven.
7. Gently heat up a little oil in a large, oven-safe frying pan and add the duck skin-side down. Allow the duck to get quite dark and caramelized.
8. Raise heat to 350°F and place duck in oven for 5 minutes to finish cooking. Remove from oven and allow 5 minutes to rest.
9. Slice duck and toss into a mixing bowl with all other ingredients. Lightly coat with dressing and serve.

TABLE FOR TWO

PAUL DONNELLY & MISHA NONOO

SUITING UP

The tattooed young chef and the sleek fashion designer find synergy in the kitchen while preparing Chinese Tuxedo's Asian-fusion roast duck

by KERRY DIAMOND *photographed by JOHNNY FOGG*



the buzz



Puttin' on the Spritz

These hydrating mists soothe skin while giving you a well-deserved moment of zen

PHOTOGRAPHED BY JONG HYUP

2019
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PICK

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2019
InStyle
BEAUTY
EDITORS' PICK

Hair: Jordan M for Susan Price NYC.
Makeup: Deanna Melluso for See Management.
Manicure: Yuko Wada for Atelier Management.
Model: Julia Belyakova for New York Models.

Time to Shine

Give your features a sultry update with these slick new finds

PHOTOGRAPHED BY DAVID SCHULZE

This shimmering cream will set eyes ablaze.

Kaja Moon Crystal Sparkling Pigment in Tiger's Eye, \$16; sephora.com.



A sheer wash on top of your bronzer adds dimension.

Marc Jacobs Beauty Dew Drops Coconut Gel Highlighter in Tantalize, \$45; sephora.com.



This lightweight gloss leaves lips looking plump.

Kevyn Aucoin Glass Glow Lip Gloss in Spectrum Bronze, \$26; sephora.com.



Clear SPF delivers a fresh, dewy finish.

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It's not every day you peek inside a restaurant and see Whoopi Goldberg smashing garlic cloves in the kitchen. No, she's not doing research for a movie; she's at the beloved New York City haunt Emilio's Ballato learning how to make her favorite dish: spaghetti with garlic and olive oil. "Let's see your chopping skills," says chef Emilio Vitolo Jr., handing her a sharp knife and a bunch of parsley.

"I don't have chopping skills," she says in that unmistakable voice we know from screens both big (*The Color Purple*, *Ghost*) and small (*The View*). Goldberg insists she doesn't have any cooking skills—period. "Nooo," she says, emphatically shaking her signature dreadlocks side to side. As it turns out, she'd much rather host. In fact, this month she's coming out with a how-to book on the subject, called *The Unqualified Hostess: I Do It My Way So You Can Too!* Goldberg's title is tongue-in-cheek, of course, as everyone knows she is a consummate entertainer who loves bringing interesting guests together around vibrant tablescapes. For her, it's tradition. "I grew up in an era when families ate together, so you had to know how to set the table," she says.

In her book Goldberg explains how to set a table with style. In the process this maximalist gets to show off the eclectic mix of items she's collected over the years: vintage china, antique silver, Meissen porcelain, troll dolls, and knife rests, of which she is a big proponent. ("Think of how many tablecloths would be saved if everyone used a knife rest.") Each piece sparks Marie Kondo-approved joy for Goldberg. "I have a lot of stuff, but I've had a lot of life," she says. "I like beauty and I like fun, and I think other people do too."

Back in the kitchen, now fragrant with sautéing garlic, Vitolo continues the lesson: "You want the garlic to be slightly brown. If you overcook it, you ruin the whole dish." With the grace of a dancer, Vitolo pops parsley, salt, and crushed

“
There's something about a simple dish.
Done well, it tastes exquisite.”

—WHOOPY GOLDBERG

red-pepper flakes into a pan, adds some spaghetti, and emulsifies the ingredients with pasta water. "There's something about a simple dish," Goldberg says. "Done well, it tastes exquisite."

Vitolo's father, Emilio Vitolo Sr., bought the SoHo restaurant and made it his own in the early '90s. Since then, the entire Vitolo clan—dad, mom, and three sons—have worked there together. "It's a seven-day-a-week commitment," says the younger Emilio. When he was growing up, Sunday supper at home was the only time his father took a break. "If you're going to do a restaurant the right way, you always have to be there," he says. "But on Sundays my father was never the cook. My mother, who's from Peru, would make us dishes like chicken and rice instead."

That passion—plus some killer meatballs, chicken parm, linguine with clams, and so on—draws an impressive roster of fans, including Justin Bieber, Rihanna, Bradley Cooper, Lenny Kravitz, and the Obamas. Their photos, magazine articles, and album covers decorate the patinaed dining-room walls like family pictures. Goldberg, who's been a regular at Emilio's Ballato for 20 years, is up there too. "Coming here is like coming into someone's house," she says. "It always feels good because it's homey."

Once the spaghetti is plated, Vitolo grabs some Parmigiano-Reggiano for his superstar sous chef to taste. Then the pair sit down to eat. "I'm hungry," says Goldberg, digging into her pasta sprinkled with grated cheese. Frank Sinatra's 1966 hit "That's Life" plays in the background, adding to the old-school vibe. Will Goldberg ever make this dish at home? "Yeah," she says, "but why would I want to when I can come here?"



THE VITOLOS' SPAGHETTI WITH GARLIC AND OLIVE OIL

MAKES 4 SERVINGS

1 tbsp plus 1 small pinch salt
1 lb. spaghetti
½ cup extra-virgin olive oil
4 cloves garlic, chopped, minced, or sliced
1 generous pinch parsley, chopped
1 small pinch crushed red-pepper flakes (optional)
Parmigiano-Reggiano, grated, to taste

1. Bring 4 quarts of water to boil in a medium pot and add 1 tablespoon of salt.
2. Pour in spaghetti and cook for half as long as directed.
3. Remove a ladle of pasta water and set aside. Drain the spaghetti and set aside.
4. Heat the olive oil over medium-high heat in a large pan that can accommodate all the spaghetti.
5. Add the garlic to the olive oil and sauté until slightly golden.
6. Add the parsley, crushed red pepper, pinch of salt, and ladle of pasta water to the garlic and olive oil.
7. Add the spaghetti and cook until the sauce reduces and the spaghetti is cooked through (approx. 2 min.).
8. Serve with grated Parmigiano-Reggiano.

TABLE FOR TWO

WHOOPY GOLDBERG &
EMILIO VITOLO JR.

THAT'S AMORE

For the singular star and
the spirited chef, entertaining
is a family affair

by KERRY DIAMOND
photographed by PERNILLE LOOF