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TimeOut

NEW YORK

Summer swan song



The start of sweater weather got you down? Here's every last barbecue, outdoor party and sun-soaked essential to enjoy before it's too late.

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Need an extra sunny-day activity? Can't bear the thought of the upcoming brisk winds? Here are a number of ways to extend that summer feeling in the city. Consider this our big middle finger to fall.

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With a hit TV show and an upcoming Broadway play, Tony-winning actress Sutton Foster has mastered the art of the double play.

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Drinking

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ON OUR RADAR

The Gin Parlour

William Bradford Huie

The hotel bar, reimaged.
By Abby Carney



THERE'S SOMETHING TO be said for knowing one thing exceptionally well—the single-minded gin enthusiasts at the newly restored InterContinental New York Barclay Hotel have poured themselves into preaching the gospel of the fermented juniper berry. Eschewing the usual tropes of the hotel lobby bar (tacky piña coladas and bleary-eyed bartenders may come to mind), the Gin Parlour instead takes cues from 1920s-era Dutch and English gin bars. There are hints of standard hotel accoutrements—a coffee bar that springs to life with a continental breakfast in the

ORDER THIS: With more than 88 gins represented on the menu, aficionados can sample to their heart's (and liver's) content. But the best way to experience this lounge is to let Berge take the reins with one of his gin-fueled cocktails. Begin with the Quintessential G&T (\$16) as a primer, its stemmed goblet flush with Fords Gin, house-made tonic water and a flamboyant tarragon sprig sticking out. For a refreshing boost, opt for the Brooklyn Bramble (\$16) named for its floral and citrusy Brooklyn Gin base, sweetly concocted with champagne, lemon and black currant liqueur. The gem of the bunch is the *Alice in Wonderland*-inspired Curiouser & Curiouser (\$22), livened



WHY GO?

For a leisurely, lush night of gin-and-tonic swilling.

→ InterContinental New York Barclay, 111 E 48th St (212-755-5900, intercontinentalnybarclay.com). Average cocktail: \$16.

drink, minus the crowd. Though this midtown bar is obsessed with detail and craftsmanship, it can't fully escape its geography (inside a hotel), and that isn't necessarily a bad thing for those who desire slow sips and attentive service. It's a great place to geek out about herbal flavor profiles, botanicals and distilling processes with the highly specialized staff but

Reuben (\$16) or a more classic Rockefeller variety (\$16). A room