WHAT’S NEXT

Stilt Walker in Mermaid Parade,
by Harvey Stein, 2006.

BRENNAN’S, THE LEGENDARY RESTAURANT IN NEW ORLEANS’S FRENCH QUARTER, HAS BEEN REBORN WITH A CHIC NEW LOOK AND A MENU BY ACCLAIMED CHEF SLADE RUSHING THAT FRESHENS UP SUCH BIG EASY CLASSICS AS GUMBO AND FLOUNDER MEUNIÈRE. DECORATOR RICHARD KEITH LANGHAM RETAINED THE LANDMARK PINK STUCCO FACADE BUT REIMAGINED THE INTERIOR WITH A SERIES OF THEMED SPACES. A TRELLIS ROOM, BELOW, IS BASED ON A FRENCH ORANGERY, WHILE AN AVIARY-INSPIRED BAR HAS A MURAL DEPICTING FLAMINGOS AND EXOTIC BIRDS AND A 15-FOOT-LONG BANQUETTE IN POMEGRANATE OSTRICH LEATHER (BRENNANSNEWORLEANS.COM).

BOARDWALK EMPIRE

With its mix of sun, surf, and cheap thrills, Brooklyn’s Coney Island has long drawn crowds for its classic boardwalk and such colorful events as the annual Mermaid Parade. While developers debate the future of “the people’s beach,” “Coney Island: Visions of an American Dreamland, 1861–2008”—an exhibition at the Wadsworth Atheneum Museum of Art in Hartford, Connecticut—shows how the resort has captured the imagination of artists for almost two centuries. Some 140 objects are on view, from cartoonish metal signs for Steeplechase Park to paintings by William Merritt Chase, Frank Stella, Red Grooms, and many others (January 31–May 31;thewadsworth.org).

ROLLING OUT THE BARREL

James Beard Award–winning chef (and author of ELLE DECOR’s “Daniel’s Dish” column) Daniel Boulud is making his first foray into New England with an outpost of Bar Boulud in Boston’s Mandarin Oriental hotel. The wine bar’s kitchen is helmed by Boulud acolyte Aaron Chambers, formerly of Boulud Sud in New York; his menu features French-inspired bistro fare as well as regional dishes given Boulud’s signature haute-cuisine twist. The wine list spotlights bottles from Burgundy and the Rhône Valley, and the space—sumptuously outfitted by designer Adam D. Tihany in vintage oak, supple leather, and stone—echoes the oenophile theme. Diners slide into plush, tufted banquettes the color of Merlot under a barrel-like vaulted ceiling. Also on hand: a seven-seat charcuterie counter and a glass-enclosed wine cellar (barboulud.com/boston).