

**KID STUFF**

Clockwise from top: An anklet, a spoon, a rattle and a diaper pin from Sophie Buhai's collection of sterling-silver baby keepsakes.



MATERIAL WORLD  
**YOUNG LOVE**

The idea for jewelry designer Sophie Buhai's collection of baby gifts was born last year when she was pregnant with her daughter. "I was spending a lot of time looking at things for her nursery," says Buhai, who wanted pieces "that were useful and beautiful, that would entertain her." Not finding anything that fit the bill, she created a small offering of sterling-silver keepsakes. Handcrafted in L.A., the items are made in the same manner as Buhai's cult-favorite jewelry line. \$120–\$250; [sophiebuhai.com](http://sophiebuhai.com). —*Florence Kane*

**HIT REFRESH**

As a teenager, Colby Mugrabi, now 24, caught the fashion world's eye with her blog, Minnie Muse. This fall, she's relaunching it as a digital digest exploring "the cross-pollination of creative fields." An article on exaggerated proportions, for example, might discuss Balenciaga's spring 2017 collection, spindly Ruhlmann cabinets and Joe Bradley's robot paintings. [minniemuse.com](http://minniemuse.com). —*C.W.*

**CREATIVE BRIEF**

**Anna Dello Russo**, a fashion-world fixture and *Vogue* Japan editor, has brought her irreverent personal style to a collaboration with Tod's. The Circus collection, debuting this month, features shoes, including the clown-face loafers shown here, as well as bags and other accessories. For details see Sources, page 155.

**OBJECT OF DESIRE**

**BED COMPANY HÄSTENS HAS TEAMED UP WITH SWEDISH DESIGN FIRM BERNADOTTE & KYLBERG TO CREATE TWO NEW PATTERNS, DEBUTING THIS MONTH: APPALOOSA (SHOWN) AND MARWARI, BOTH NAMED FOR HORSES, A NOD TO HÄSTENS'S TRADITIONAL USE OF HORSE-HAIR IN ITS MATTRESSES.**

From \$41,990;  
[hastens.com](http://hastens.com)

**GLOBAL APPEAL**

THIS FALL, ISRAELI CHEF EYAL SHANI BRINGS HIS RENOWNED RESTAURANT CHAIN, MIZNON, TO NEW YORK'S CHELSEA MARKET.

**E**YAL SHANI, one of Israel's most acclaimed and eccentric chefs, has built an empire on humble ingredients—tomatoes sliced like sashimi, bespoke pita sandwiches, oven-baked heads of cauliflower blistered and wrapped in paper—at his raucous restaurants in Tel Aviv, Paris, Vienna and Melbourne.

This month he makes his New York debut, launching a 180-seat outpost of Miznon, his everything-in-a-pita chain, inside Chelsea Market. The chef, who taught himself to cook in the galley of an Israeli missile ship sailing in the Indian Ocean, nearly moved to New York years ago—but he blew his tryout for Tribeca's Layla by insisting on making pigeon stock with Evian ("water that came from God," he says).

His Manhattan Miznon highlights more prosaic fare, featuring sandwich fillings that reflect the spirit of the city they're served in, as they do at every branch (coq au vin in Paris, wagyu in Melbourne). "I want to reinvent the New York hamburger," he says.

He expects to move plenty of his iconic, often-imitated golden roast cauliflower—his restaurants sell 13,000 a month, he says—a recipe swiped from the mother of his business partner Shahar Segal. "I get all the credit in the world for the dish," says Shani, "and I didn't even invent it." [miznon.com](http://miznon.com). —*Jay Cheshes*