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Us

WEEKLY

HEATHER GRAHAM

On Love, Aging & Finding Happiness

**12
Bonus
Pages!**

After years of self-discovery, the actress says she's learned how to enjoy life more than ever. She tells *Us* what it took to get there — and what she's no longer willing to compromise.

Plus: Her best beauty secrets!

We've rounded up some of the best restaurants around the country for celeb-spotting, not to mention a delicious meal

By **JANET GIOVANELLI**

EAT LIKE A **STAR**

THE POLO BAR

Celebrity Clientele: Jennifer Lopez, Charlize Theron, Jessica Chastain, Kerry Washington, John Legend and Chrissy Teigen, George and Amal Clooney

The Vibe: Tucked just off Fifth Avenue, The Polo Bar channels the feeling of an old-school private club. The dining room is warm and intimate, with hunter-green walls lined with an extensive collection of horse paintings, glossy wood paneling and leather banquettes. Soft amber light filtered through shaded lamps gives the space a nostalgic glow, while the meticulous design reflects Ralph Lauren's signature take on timeless American luxury.



Must-Try Dishes: Pigs in a Blanket, Caviar and Potatoes, The Polo Bar Burger, Ralph's Corned Beef Sandwich, Ice Cream Sundae with Salted Caramel Ice Cream, Ralph's Caramel Corn, Pecans, Almonds, Whipped Cream & Warm Chocolate Sauce

Insider Tip: Reservations are notoriously hard to score and can only be made by phone. Call at 10 a.m. exactly one month in advance for the best shot. American Express Platinum Card members can also try the concierge, which may be able to help secure a table.



PHOTOGRAPH BY JEFFREY MAYER FOR EAT LIKE A STAR

HUTONG MIAMI

Celebrity Clientele: Jessica Alba and Danny Ramirez, Yo Gotti, Terrence J, John Malkovich, Luis Fonsi

The Vibe: By day, Hutong Miami is bright and polished — perfect for business lunches or relaxed afternoons on the terrace. After dark, the energy shifts as DJs set the tone and wow-factor dishes like the Flaming Peking Duck take center stage. It becomes vibrant, immersive and unmistakably Miami.

Must-Try Dishes: Truffle Mushroom Bao, Flaming Peking Duck, Treasure Bowl

Insider Tip: If you're willing to splurge, try the secret, off-the-menu \$100 Beluga Gold Martini, served with ½ oz caviar atop gold-wrapped crispy Peking duck skin.



GAIA

Celebrity Clientele: Tom Cruise, LeBron James, Naomi Campbell, Idris Elba, Lewis Hamilton (at other locations, including Dubai, Monte Carlo and London)

The Vibe: The soon-to-open GAIA Miami pairs Greek-Mediterranean elegance with breezy coastal glamour. Expect whitewashed textures, natural stone, warm woods and soft, golden lighting that nods to the Aegean, elevated with modern finishes.

Must-Try Dishes: Sea Bream Carpaccio, Baked Feta Cheese, Wood Oven Prawns

Insider Tip: GAIA is best experienced as a shared table. Rather than ordering individually, allow the meal to unfold collectively. Trust your waiter to curate the journey — the team is trained to recommend combinations that balance freshness and depth.



DANIEL'S MIAMI

Celebrity Clientele: Jay-Z, Marc Anthony, Emilio and Gloria Estefan, Eva Longoria, Derek Jeter

The Vibe: “What makes Daniel’s Miami special is the intention behind everything we do, from responsible sourcing and supporting local Florida farms to importing olive oil from our home region of Puglia,” Thomas Angelo, founder of Gioia Hospitality, tells *Us*. “We also strive in creating an atmosphere that feels warm, refined and welcoming. Earning a No. 9 ranking from the

World’s Best 101 Steak Restaurants just four months after opening is a meaningful affirmation of that approach.”

Must-Try Dishes: Gioia Salad, 35-day dry-aged Greater Omaha Prime Cowboy Ribeye, Australian Margaret River Wagyu New York Strip, Daniel’s Heritage Burger

Insider Tip: Don’t skip the wine list. Daniel’s boasts one of Florida’s most impressive cellars, featuring rare vintages and benchmark bottles from Italy, France, Spain and the U.S. that are difficult to find elsewhere in Miami.



CLOCKWISE FROM TOP LEFT: BELUSKA ALBERT/GETTY IMAGES; ADRIAN WILSON; COURTESY OF CAWBERSTEAK; GETTY IMAGES; THE LODGE COLLECTION (FOOD/INTERIOR); PHOTOGRAPHY BY GETTY