A new \$60 million Japanese-Brazilian beach house shakes up the scene in Water Mill

This seven-bedroom, 12,900-square-foot home — complete with a custom pond, pool, private dock, tennis court and garden pavilions — stands apart from traditional Hamptons architecture, instead embracing a Japanese Teahouse aesthetic with nods to Brazilian-modern design.

HE new-construction, Japanese Teahouse-style waterfront home with Brazilian-modern design at 140 Hayground Cove Road in Water Mill looks nothing like the traditional shingled homes that dot the East End. But its \$60 million price tag fits right in with its tony neighbors. Completed this year, the 12,900-square-foot residence was designed by Gabellini Sheppard, built by Mayfair Construction, developed by Joshua Gurwitz and is listed with Bespoke Real Estate. It features seven bedrooms, nine baths and two powder rooms. Drive past a custom pond and up a gated driveway to the home's entrance. Inside, you'll find a double-height foyer leading to a living room with 27-foot-high ceilings, floor-to-ceiling windows, custom millwork, two stone gas fireplaces, an elevator and high-end finishes in oak, limestone and marble. There's also a chef's kitchen and a main bedroom suite with two spa-like baths, custom closets, a wet bar and a private terrace. Floor-to-ceiling sliding glass doors open to a private, covered terrace overlooking Hayground Cove, with seating and glass railings. Outside, there's a pool overlooking Hayground Cove, an outdoor kitchen, a sunken firepit lounge, garden pavilions, a tennis court and a private dock with access to Mecox Bay – all on 2.8 acres honed by landscape architect firm Design Workshop. (The property also abuts a 2.2-acre reserve – for all the privacy your heart desires.) The home was designed with indoor-outdoor living in mind, including interior gardens and plenty of spaces for alfresco entertaining.



The five-bedroom town house boasts high-end finishes and six outdoor spaces.

Designer UWS home asking \$12.9M

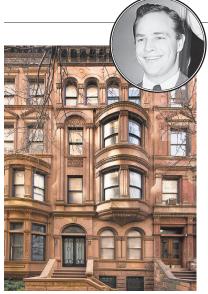
A HISTORIC Upper West Side town house has hit the market for \$12.9 million. The sellers are interior designer Maggie Dror, founder of M Interiors, and her spouse, real estate developer **Asaf Dror**. Located at 26 W. 95th St., a block from Central Park, the residence was built in 1892. At 6,700 square feet (including the cellar), the home features five bedrooms and $6\frac{1}{2}$ baths and an elevator. Design details include chevron-patterned hardwood floors with radiant heat, a glass-paneled floating staircase, and a marble and antique-mirrored fireplace. There's also a "soundproof walkable skylight" and a wall that opens onto the balcony overlooking the backyard garden, which boasts an outdoor kitchen. The Drors also added a three-story rear extension, plus a full fifth-story addition, along with a radiant heat stoop. Amenities include a cellar with a media room and a gym. Altogether, there are six outdoor spaces — including a private garden, a raised deck, multiple terraces and a rooftop — totaling 1,766 square feet. The Drors bought the town house for \$3.65 million in 2020 (when the property was just 3,900 square feet) before launching the extensive renovation. The listing brokers are **Richard Prets**felder and Sophie Smadbeck of Leslie J. Garfield



Wayne Visbeen, who's designed residential and retail spaces for Stephen Curry

Design guru for Martha Stewart, Stephen Curry lists Florida condo

WAYNE Visbeen, an award-winning architect and interiors whiz whose retail and residential clients include Martha
Stewart and Stephen Curry, has listed his own Sarasota, Florida, condo for \$3 million. Visbeen, who has also created retail spaces for Gucci, Gap and the Metropolitan Museum of Art, put his personal touch on the residence, transforming a den into a boutique closet. The two-bedroom, three-bath luxury condo at 301 Quay Commons offers 2,079 square feet as well as outdoor space with a balcony. There's also an open chef's kitchen with a breakfast bar, an open living-dining space, custom woodwork, illuminated art shelves and a fireplace. The listing broker is Douglas Elliman's Lisa Otte.



Oscar-winner Marlon Brando (above) had his passport stolen outside this home at 8 W. 71st St., now asking \$7.49 million.

Marlon Brando's NYC digs for sale

IN 1953, after Marlon Brando had starred as Stanley Kowalski in the film version of "A Streetcar Named Desire" and the same year that "The Wild One" came out, he was living in a third-floor apartment at 8 W. 71st St. That's when, according to reports, the actor's passport and luggage were stolen out of a car that belonged to his friend, actor William Redfield, which was parked outside the Upper West Side building. Today, that 20-foot wide Renaissance Revival-style brownstone has been emptied of renters and will be delivered vacant. It's currently carved into 10 units but can be converted back to single-family mansion status. At 6,100 square feet, the eight-bedroom, eight-bath home first hit the market for \$7.49 million in 2022 — seven months after the sellers bought it for \$4.9 million, according to property records. The historic brownstone was designed and built in 1892 by architect Gilbert A. Schellenger. Details include soaring ceilings, fireplaces, exposed brick and lots of light. The listing brokers are Richard Pretsfelder and Sophie Smadbeck of Leslie J. Garfield.



Late artist Ida Applebroog lived in a light-filled loft on the eighth floor of 491 Broadway.

Soho artist's loft asks \$4.5M A MASSIVE artist's loft in Soho has hit the

market for \$4.5 million. The three-bedroom, three-bath home is at 491 Broadway, in the heart of the Cast Iron Historic District. The seller is the estate of the late Ida Applebroog, the acclaimed Hauser & Wirth multimedia artist, whose work — about gender and power — remains relevant today. The Bronx-born artist, a recipient of a MacArthur "genius grant," was also the subject of a 2016 documentary, "Call Her Applebroog." She died in 2023 at age 93. The 4,000-squarefoot loft takes up the full eighth floor, with original details including barrel-vaulted ceilings, 8-foot-high windows, columns and hardwood floors. The light-filled home boasts panoramic views. The 12-story, 12-unit brick and limestone building, designed by Buchman & Deisler, dates to 1897. The listing brokers are Henry Hershkowitz, Cartwright Lee and Brittney Blaxton, of Compass.

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Robert Caravaggi (above) is heating up East Hampton with a tasty new Swifty's outpost. PHOTOS BY PATRICKI MACHOLLAN VIA GETTY IMAGES.

5 QUESTIONS

WITH RESTAURATEUR ROBERT CARAVAGGI

This season, you're bringing your ebullient Palm Beach restaurant Swifty's to the Hedges Inn in East Hampton. It originally opened in 1999 on the Upper East Side. How do you account for its enduring charm? We had an excellent launch a year after Mortimer's closed, with a wonderful, long-standing following who wanted their club to continue. We created our own mystique and style that has been enhanced through my partnership with Sarah and Andrew Wetenhall, owners of The Colony Palm Beach. What's on the menu? Guests should expect a similar menu style: cosmopolitan American with European influence. Our menu will include an emphasis on local ingredients, but also favorite long-standing items such as jumbo lump crab cakes with signature creamed spinach and designer [Bill Blass] meatloaf. The "millionaire bacon" has become "billionaire bacon." What's your life like outside the restaurant and what's your connection to the Hamptons? I know the East End quite well and I have many friends who either live or spend their summers there. But my wife Blaine and I live in the Hudson Valley. I am also a musician. I sing, write songs and play a few instruments in the rock and roll genre. I sometimes perform with my favorite group [Brothers of Others] at Swifty's. The discerning audience seems to approve! What got you into the business? I got my start at my father's New York restaurant called Quo Vadis, starting part time in my teens. It was a classic upscale European establishment that had a very grand following. My father, Bruno, taught me that graciousness in a restaurant is paramount to success. That influence served me well at Mortimer's and Swifty's later on. Do you see Swifty's expanding beyond Palm Beach and the Hamptons? I do. I think our name, concept, mystique and food is a formula that diners seek out. Our regulars appreciate their long-term inclusion, recognition and familiarity. Our new regulars want the same, to be included and taken care of. Breeding loyalty through generations is very important. — Christopher Cameron