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New Whitney Museum Hosts Dinner With a Garden State View

Guests get a sneak peek at the museum's new digs in the Meatpacking District



The dinner was held in the Susan and John Hess Theater at the new Whitney Museum. *PHOTO: DIMITRIOS KAMBOURIS/GETTY IMAGES FOR AUDI*

By **MARSHALL HEYMAN**

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Going out and about in New York is all about trying new things, and this was a new one for us at a party the other night: milk sorbet.

We always thought sorbet was dairy-free, hence its favor among lactose intolerants. But here was a scoop of something that, accompanying a chocolate tart with whiskey, smoked vanilla and roasted coconut jam, blurred those lines. Perhaps not very surprisingly, it tasted like the cereal milk soft serve at Momofuku Milk Bar.

“It’s made with Five Acre Farms milk,” Daniel Keehner, the executive pastry chef at Union Square Events, who catered the party, wrote in an email. “It had such a clean and pure dairy flavor that I really wanted to showcase it.” Other ingredients were water, honey, salt and sugar.

“Technically,” Mr. Keehner added, “it would be considered a sherbet. Truth be told, the main reason I call it sorbet is that I love to see and say the word ‘sorbet.’ It makes me smile.”



From left, new parents Scott Campbell and Lake Bell and siblings Patti and Darren Aronofsky *PHOTO: DIMITRIOS KAMBOURIS/GETTY IMAGES FOR AUDI*

The meal took place in the Susan and John Hess Theater at the site of the new Whitney on Gansevoort Street in the Meatpacking District. It was billed as the first dinner at the museum. But, just as the milk sorbet wasn’t quite sorbet, this wasn’t really the first dinner at the new Whitney, because it wasn’t really the new Whitney. At least not yet. There were no paintings on the walls, and the building isn’t quite finished.

“We were expecting to see a lot of art,” said the actress, writer and director Lake Bell who is in preproduction on her adaptation of Claire Messud’s “The Emperor’s Children,” which she will film here in New York with the actor Jeff Bridges. “It’s hard to get us out of the house, but that’s why we left the house.”

“So it’s drunk parents’ night out,” joked her husband, Scott Campbell, with whom Ms. Bell shares a sixth-month-old daughter, Nova.

If it wasn’t really an art dinner, then it wasn’t really an auto dinner, either, even though the evening celebrated the museum’s partnership with the car company Audi and was timed with the New York International Auto Show.



Tucker Gurley and Padma Lakshmi PHOTO: DIMITRIOS KAMBOURIS/GETTY IMAGES FOR AUDI

Over the next two years, Audi plans to partner on a variety of events with the Whitney and will collaborate on an Audi Lounge, where the band Animal Collective will “conceptualize an interactive sound environment,” according to a news release.

But the interactive sound environment still seems like a ways off, and there weren’t really any Audis around at this evening, at least not inside the

Whitney, although many of the beautiful people who attended arrived and left in Audis.

They included a various assortment of young and attractive New Yorkers, including Ms. Bell and Mr. Campbell, Mamie Gummer, the director Darren Aronofsky, Padma Lakshmi, the designer Jeremy Scott, Tali Lennox and Indre Rockefeller.

“You have a great view of New Jersey tonight,” said the Whitney’s director, Adam Weinberg, once everyone had taken their seats in the theater, which has floor-to-ceiling



Actress Mamie Gummer PHOTO: DIMITRIOS KAMBOURIS/GETTY IMAGES FOR AUDI

windows and felt very much like the nearby Top of the Standard. It eventually will be able to host performances.

At this event, which wasn't quite an art dinner and not quite a car dinner but more of a dinner for beautiful people who for a few hours could have a great view of New Jersey, the main-course choices were pan-seared striped bass with saffron vinaigrette, borlotti beans and roasted tomatoes or herb-roasted chicken with spring vegetables, ramp mostarda, hazelnuts and wild mushrooms.

Frankly, neither entree quite appealed to us—we

only had eyes for the milk sorbet that would be coming with coffee—but Ms. Lennox's boyfriend, Ian Jones, a model, filmmaker and photographer, chose both the striped bass and the chicken.

“Why not?” said Mr. Jones. “But the chicken was better.”

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Model Alexandra Agoston and photographer Chris Colls *PHOTO: DIMITRIOS KAMBOURIS/GETTY IMAGES FOR AUDI*



Tali Lennox and Ian Jones *PHOTO: DIMITRIOS KAMBOURIS/GETTY IMAGES FOR AUDI*

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