

model for Tuleh who also works valuing securities and doing Internet business development. Minhas volunteered not only to plan a Pakistani menu—down to coordinating juice colors and dishes—but to cook it, if Cutter would sous-chef.

In composing the guest list, Cutter chose an alchemy of good friends who had never met and had never seen the place. She wanted to introduce Josh Patner and Bryan Bradley of Tuleh to Bay Garnett, editrix of *Cheap Date*, an underground magazine for thrift-shop aficionados.

"I knew they'd get a kick out of Bay," she says. (And Garnett, coincidentally, showed up for the party in a vintage overcoat that had been the inspiration for a coat in Tuleh's last collection.) Also on the guest list were actress/model/painter Anh Duong and photographer Adam Fuss.

The morning of the party, Brooks was still running boxes to a recently acquired storage space. The long, narrow entryway table that normally serves as the surface where keys, wallets, and newspapers are dropped became a sideboard. Cutter gussied up the vestibule into a pseudo-anteroom by sweeping loose change and receipts into a drawer and replacing them with a vase of roses.

Next to a stack of pink Lustreware dinner plates that belonged to the hostess's grandmother, Cutter and Minhas laid out

a colorful brunch buffet of Pakistani favorites: pillao (richly spiced lamb stew), saag anar (spinach with pomegranate sauce), and a green-pea-and-potato curry, along with gallon jugs of Fresh Samantha juices and assorted bottles of Sancerre.

The guests hit it off so well that when it came time to eat, they were in the midst of several lively conversations. Duong veered from how to determine the sex of Cutter's child using nonmedical methods to the best place to pick up this season's Prada stiletto boots. Garnett weighed in on one of the last bastions of pretense-free thrift shopping, the Salvation Army in Astoria, New York, till she was interrupted by the arrival of Fuss, fresh off a plane from Brazil, where he had just closed an exhibition.

Space limitations forced Cutter's guests to approach the buffet two by two. The nearly dozen partygoers hunkered around a four-foot coffee table. (Fuss chose to perch on the windowsill, soaking up the light.) Since it was Sunday afternoon, most tried to follow each glass of wine with a glass of juice; everyone pestered Minhas for her recipes.

What was most striking about Cutter's tiny apartment was how big it felt, even with so many people balanced on chair arms or wedged on the pillow-laden white couch.

Cutter and Brooks's new space is planned as a combination of her baroque flair and collector's eye and his minimalist zeal. With 3,000 square feet to work with, that seems doable. Cutter says the plans include three bedrooms, two offices, and maybe even a dining room. "I've never had a dining room before," she says cheerfully, imagining the new possibilities. — MANNY HOWARD

**Think bright:** Cutter fills her tight space with original art and antique finds.



### ALU MATAR (Green-Pea-and-Potato Curry)

- |   |                                 |
|---|---------------------------------|
| 2 medium-size red onions (chopped fine) | 1 tbsp coriander powder         |
| 2 garlic cloves (sliced)                | 1 tsp turmeric powder           |
| 1/4-inch piece ginger (peeled)          | 1 lb small potatoes (quartered) |
| 4 tbsp olive oil                        | 4 plum tomatoes (thinly sliced) |
| 1/4 tsp chili powder                    | 2 lb baby green peas            |
| 1 tsp ground cumin seeds                | 1 cup mint leaves               |
|   | Salt to taste                   |

In a large skillet, combine onions, garlic, and ginger with olive oil and fry until golden brown. Add dry spices and potatoes, and cook until potatoes are also golden brown. Add tomatoes and green peas, and cook until tomatoes reach a pastelike consistency. Add 1/2 cup water and cook until water is almost evaporated. Stir in the mint leaves. Cover and let sit for ten minutes. Serve hot.



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Aluminum Kaymet tray, \$60, canopies, \$15 each, Property (917-237-0123)