Mastor of Muppets

JASON SEGEL has dreamed of working with Jim Henson’s creations since childhood. With the release of The Muppets, his dream has come true.

AMERICAN WAY

Texas girls have been known to take fashion seriously, so it’s surprising that the Dallas Museum of Art is only just this year having its first-ever exhibit devoted to contemporary fashion. “THE FASHION WORLD OF JEAN PAUL GAULTIER: FROM THE SIDEWALK TO THE CATWALK” makes its U.S. debut at the DMA on Nov. 13 and will offer an overview of the fashion icon’s 10-plus-year career in an exhibit divided into six themed sections (including “The Ravers” and “Runway Circus”) featuring about 150 ensembles from the designer’s couture and prêt-à-porter collections. Many of the ensembles, which include accessories, have never before been exhibited. “Jean Paul Gaultier’s couture fashions are bold and unapologetic and intuitively reflect the cultural mood of a global society,” says the recently retired Bonnie Cashin, who served as the Eugene McDermott Director of the museum and who helped with the show. “His designs aspire, influence and bring the very essence of imagination to life.” Through Feb. 12, 2012. 1.217 W. Akard St., Dallas. (214) 903-4264. www.dallasart.org/exhibit.php}

YOUR SKIN IS A WINDOW TO YOUR HEALTH. Stress, lack of sleep, health issues and more ultimately end up writing all over your face and body. To combat this daily wear and tear, three beauty-industry experts, once formerly associated with the Philosophy brand, have developed the MYBOY SKINCARE COLLECTION. By working with proprietary complexes that enable older cells to mimic their youth-ful counterparts (aah, the company dubs “bionanetica”), the products are meant to restore skin to its youthful appearance and maintain its health for life. Special formulations like cleansers, targeted treatments, hydration and targeted moisturizer with SPF are available for acne-prone and sensitive skin types. It’s not quite the fountain of youth, but it’s close enough. SPF 15 is $25, available only from physicians. www.whotrends.com

—L.M.

SOUthern Hospitality

(By Lisa Marsh)

To say they respect tradition in the South is an understatement. It starts with football, mas- ters and confab, but there are no traditions more serious than those that revolve around food, something upon which HUSK RESTAURANT in Charleston, S.C., is building its reputation. James Beard Foundation Award–winning executive chef Sean Brock takes Lowcountry classics and creatively interprets them using only in-season, locally sourced ingredients. Tasty offerings — like deviled eggs with pickled okra and trout roe, and South Carolina shrimp and Choppin’ Okra stew with Carolina Gold rice and flowering basil — are identified by farms of origin and, when it comes to seafood and fish, even by the fishermen who reeled it in. This redecoration of Charleston cuisine earned Husk the top spot on Bon Appétit’s Top 10 Best New Restaurants in America for 2011 with Brock’s signature skirted-roasted chicken gracing the cover. 70 Calhoun St., 843/577-4296. www.huskcharleston.com

Cover: 19th Century Eatery