

# NIGHT+DAY NEW YORK



## Ins and Outs

Noteworthy Additions, Changes and Closures  
from publication date through March 31, 2008

### Key to Night+Day Symbols

#### Restaurants

*Singles-friendly*


-  Communal table
-  Food served at bar

(G) Gourmet destination

Venues followed by an \* are those we recommend as both a restaurant and a destination bar.




#### Nightlife

*Includes bars, clubs, and entertainment*

-  Cover or ticket charge (otherwise, entry is free)

#### Restaurants + Nightlife

*Prime-time noise levels*

-  Quiet
-  A buzz, but still conversational
-  Loud

### Key to Pricing

#### Hotels

*Best deluxe room*

\$	\$100-\$199
\$\$	\$200-\$299
\$\$\$	\$300-\$399
\$\$\$\$	\$400 and up

#### Restaurants

*Main course*

\$-	less than \$10
\$	\$10-\$19
\$\$	\$20-\$29
\$\$\$	\$30-\$39
\$\$\$\$	\$40 and up

#### Attractions

*Entry or service*

\$-	less than \$10
\$	\$10-\$19
\$\$	\$20-\$29
\$\$\$	\$30-\$39
\$\$\$\$	\$40 and up

### The Night+Day promise

Night+Day writers and editors use the same high standards in selecting and researching venues to be included in our Ins and Outs updates as we do for our books. Our local correspondents determine which new hot spots are the real deal and which are simply hype—just as you'd expect from Night+Day—to provide the kind of reliable information you need to make the best possible choices.

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## Hot New York Hotels

### The Bowery Hotel • East Village • Trendy

Back in the day, the Bowery was known for its flea-infested flophouses—and those who frequented them. You'll still see vestiges of its shady past, but gentrification is steadily marching through, as evidenced by the new luxury hotel named after the street it looms over. The Bowery Hotel's codesigners (Eric Goode and Sean MacPherson, of The Maritime Hotel), in a savvy nod to the neighborhood's gritty past, opted for a factory-esque, red-brick exterior with industrial windows. Inside, a handsome, antiquarian lobby reveals plush, tasseled sofas and moody lighting emanating from heavy iron lamps. The rooms, while not spacious, are flooded with light from the floor-to-ceiling windows, and offer a sexy mix of past and present: Oriental rugs and dark-wood chairs, along with all the modern amenities, like flat-screen TVs and free WiFi. If you're a light sleeper, ask for an interior room, as those facing the street and the restaurant can sometimes be a bit noisier; most of the exterior rooms have open views, but the higher, the better. The bonus to being in this part of town is that you're near a slew of hip shopping districts, from Noho to Soho, and everything in between. \$\$\$ **335 Bowery St. (E. Third St.), 212-505-9100, theboweryhotel.com**

### Gramercy Park Hotel • Gramercy Park • Timeless (185 rms)

The plush Gramercy Park Hotel has long been a fabled New York spot—and is now even more so. The man behind the hotel's stunning renovation is hip hotelier Ian

Schrager, who injected cool into the hospitality industry in the 1980s and 1990s with his series of boutique hotels. This time around, though, Schrager eschews hip and instead wisely pays homage to the hotel's legendary, eclectic past. The lovely lobby, with Moroccan tiles and velvet curtains, is hung with paintings by Cy Twombly, Andy Warhol, and Julian Schnabel, while the welcoming rooms sport oak floors, thick red carpets, leather-topped desks, and—in a nod to the hotel's bohemian roots—mahogany English drinking cabinets. Half the rooms boast views of Gramercy Park. The quietest rooms are those on the top floors that face the interior courtyard (though note that even rooms facing the park are fairly quiet, as this is a residential neighborhood). Upscale amenities abound, including a luxurious spa and gym, and guests are given a key to Gramercy Park, the last remaining private park in Manhattan. As you might expect, the hotel draws a vibrant mix of guests, from artists (who've made it big) to entertainment professionals in designer duds to well-heeled, adventurous older couples. The posh Rose Bar and Jade Bar are among the trendiest hotel bars in town—though the door policy can be annoyingly strict. \$\$\$ \$ **2 Lexington Ave. (between 21st and 22nd Sts.), 212 920 3300 / 866-784-1300, gramercyparkhotel.com**

### The London NYC • Midtown • Modern (562 rms)

From the elegant lobby hung with a tapestry of Hyde Park to the spacious rooms with oak floors and leather-embossed desks, the London NYC offers a slice of upper-crust British living amid the honking cabs of Midtown. The hotel was originally built as a residence, so the rooms and public spaces are ample—a breath of fresh air in the cramped concrete jungle. The London is also one of the tallest hotels in Manhattan—ask for a top room (the 51st or 52nd floor) for splendid vistas. Rooms on the north side showcase partial views of Central Park. Top-notch amenities include Egyptian cotton bedding, flat-screen TVs, and Waterworks fixtures in the bathrooms. Do you bemoan the lack of good service these days? No worries here—the London prides itself on its superlative service, with a concierge desk that can snag tickets to sold-out events and cater to your indulgences (one personal masseuse coming right up). As for haute eats, head to Gordon Ramsay's highly acclaimed eponymous restaurant or the adjoining London Bar for tapas. \$\$\$ \$ **151 W. 54th St. (between 6th and 7th Aves.), 212-307-5000 / 866-690-2029, thelondonnyc.com**

## Hot New York Restaurants

### Amalia 10\* • Midtown • Mediterranean

Scratch the surface of Midtown to find the subterranean Amalia. Adjacent to the Dream Hotel, it's aptly named after the mother of the dream-decoder himself, Sigmund Freud. Black Murano glass chandeliers preside over the moody, Baroque dining room, which is clad in stone walls punctuated by Chinoiserie wallpaper panels, while detailed Renaissance-style portraits are mounted on the ceiling. The innovative menu crisscrosses the Mediterranean, from dates oozing duck confit and prosciutto to crispy crab drizzled in a lemon-infused mustard. As night descends, so do the Midtown revelers. The dance music is cranked up, which brings a clubby spin both to the restaurant and to the evocative downstairs lounge, D'Or. *Sun-Mon 5-10pm, Tue-Thu 5-11pm, Fri-Sat, 5pm-midnight.* \$\$\$ **204 W. 55th St. (Broadway), 212-245-1234, amalia-nyc.com**

**Buddha Bar • Meatpacking District • French**

After years of rumors and a few failed launches, Paris's popular Buddha Bar has finally landed on U.S. soil—and it's a hit. This capacious yet intimate restaurant/lounge combo is a one-stop for tourists and locals alike, with the former dominating the weekend scene. From the intimate darkened lounge to the more appropriately lit dining room created by Miami-based nightclub designer Stephane Dupoux, the gorgeous (if somewhat over-the-top) room is meant to impress. A pre-dinner cosmo in the singles-friendly lounge is a great way to start the evening (but don't worry—couples won't feel out of place). When it comes to dinnertime, it's tough to top the northeast corner where a glass floor reveals an illuminated koi pool. Some older diners might enjoy the ambient Euro house tunes spun by DJs throughout the night, but the scene is really geared toward slightly younger jet-setters. *Tue-Sat 6pm-2am.* \$\$\$ 📍 25 Little W. 12th St. (Washington St.), 212-647-7314, [buddhabarnyc.com](http://buddhabarnyc.com)

**Buddakan • Meatpacking District • Asian Fusion**

Even in a city of superlatives, the palatial, Asian-accented Buddakan stands apart. For starters, it's spectacularly massive, commanding a whopping 15,000 square feet—and has the giant chandeliers to go with it. Getting to your table is an adventure in itself: To reach the sumptuous dining room, you're almost forced to make a grand entrance, descending a long staircase in full view of all. Buddakan's over-the-top décor has not, thankfully, rubbed off on the solid Asian fusion fare, which includes fragrant steamed sole in ginger scallion oil and superb tea-smoked chicken. If you'd like a more intimate setting, try the "library" sections off to the side. For the full effect, come on the weekend, when Buddakan shimmers like a nightclub—and the night seems forever young. *Sun-Mon 5:30-11pm, Tue-Wed 5:30pm-midnight, Thu-Sat 5:30pm-1am.* \$\$\$ 📍 75 9th Ave. (between 15th and 16th Sts.), 212-989-6699, [buddakannyc.com](http://buddakannyc.com)

**El Quinto Pino • Chelsea • Spanish**

In the spirit of a true Spanish tapas bar, El Quinto Pino has no tables—simply stools that you can pull up to a white-marble bar that's backed by Moorish tiles and a smiling, wine-savvy staff. As the sassy (and even tinier) sister to the perpetually packed petite tapas joint Tia Pol, this spot has been buzzing since opening day: Sleek Chelsea couples gay and straight mingle with fashionable foodies with a penchant for Spanish cuisine. The menu's simple, as is the presentation—hot pork cracklings arrive in a paper bag—but each nibble bursts with heat and flavor. Chickpeas float in a ginger-garlic broth flecked with spinach, while the sea urchin sandwich is an intoxicating blend of the briny sea and olive oil. For an unusual sweet finale, try the fried eggplant drizzed in honey. To snag a coveted counter seat, come earlier in the evening (around 7pm) so that you can be lazily tucked into tapas and Spanish vino as the crowd pushes in. *Sun-Thu 5pm-midnight, Fri-Sat 5pm-1am.* \$ 📍 401 W 24th St. (Ninth Ave.), 212-206-6900, [elquintopinonyc.com](http://elquintopinonyc.com)

**Gemma • East Village • Italian**

Dripping candles, aged chandeliers, and dangling copper pots form the boho-rustic backdrop for Tuscan-tinged cuisine—and the hipper-than-thou Downtowners who flood this sizzling restaurant in the Bowery Hotel once the sun sets. Shareable, crowd-pleasing small plates—very much *de rigueur* these days—include yellow-fin tuna sprayed with citrus, crostini smeared with chicken liver

pâté, and robust mortadella studded with pistachios. If you want to sit in the thick of it, opt for the lively front room or, in the balmy months, the outdoor sidewalk tables. Otherwise head to the back, where you can nuzzle with your s.o. surrounded by rows of gleaming wine bottles. *Mon-Sat 6pm-midnight.* \$\$ 📍 The Bowery Hotel, 335 Bowery St. (E. Third St.), 212-505-9100, [theboweryhotel.com](http://theboweryhotel.com)

**Gordon Ramsay at the London NYC • Midtown • Asian**

For a chef, successfully cracking New York's cuisine scene is the actor's equivalent of making it on Broadway. British chef Gordon Ramsay recently crossed the pond to do just that, with the debut of his eponymous restaurant at the London Hotel. Though still in its infancy, the restaurant is off to a healthy start, drawing a varied crowd of suits with fat expense accounts, curious foodies, and fans of Ramsay's various TV programs (including the Fox reality show *Hell's Kitchen*). The hushed restaurant, with its oak panels and green-leather chairs, seems at odds with the chef's blustery TV persona, but the splendid menu is classic Ramsay—Continental and French cuisine with Asian accents, including caramelized sweetbreads with creamed artichokes, roasted striped bass with pak choi, and succulent roast lamb with candied onions. It's pricey, so if you're looking to spend less—and favor a more informal vibe—try the adjoining London Bar with its tapas-style menu. *Wed-Sun 6-10:30pm.* \$\$\$ 📍 151 W. 54th St. (between 6th and 7th Aves.), 212-468-8888, [gordonramsay.com](http://gordonramsay.com)

**La Esquina • Soho • Mexican**

Everyone loves a secret, and New Yorkers perhaps most of all, especially in the after-dark arena, where exclusivity is a byword for hip. La Esquina has managed to maintain an elusive air since it opened, which has naturally kept its coolness quotient high. At first glance, La Esquina ("the corner" in Spanish) appears to be nothing more than a Mexican takeout joint. Peer around, though, and you'll spot a door marked with the words "Employees Only," and usually fronted by someone with a clipboard. It's through here that the stylish Soho types descend, to an underground, candlelit, goth-tinged restaurant and lounge. Not surprisingly, there's a savvy nightlife guru behind La Esquina: Serge Becker, of Bowery Bar, among other New York nightspots. While the aim of most revelers is to get sauced on the premium cocktails and over 100 specialty sakes, the food is far from an afterthought. The superb Mexican fare includes chorizo-and-onion quesadillas, whole shrimp doused in chipotle, and tender pulled pork. The door policy fluctuates: On busy weekend nights, you may not get in downstairs without a dinner reservation; otherwise, looking the part—chic and clubby—usually garners entry. *Taqueria: Daily noon-5am; Restaurant: Daily 6pm-2am.* \$\$ 📍 106 Kenmare St. (LaFayette St.), 646-613-7100, [esquinanyc.com](http://esquinanyc.com)

**La Zarza • East Village • Spanish**

Buenos Aires meets Ibiza at this loungey, low-lit restaurant where DJs spin pulsing beats for cocktail-swilling South American model-types and all their hangers-on. An ambient mood pervades, with soft lights that cast a glow onto chocolate-hued banquettes, and brick shelves flickering with candles. The Spanish-influenced Argentine eats, courtesy of chef Jorge Rodriguez (formerly of Chimichurri), include octopus unfurled on a bed of white beans, and citrusy ceviches like sweet lobster studded with diced mango, and charmingly accompanied by a bowl of popcorn. The juicy Patagonian rib eye satisfies, as do the crocantitos, crispy calamari with lashings of honey. La Zarza has an impressive

pedigree, with four owners, including Spaniard Mario Larrea and Argentine Tomas Antelo, who have storied backgrounds in the club industry, and hence this place really gets going later in the night, especially with the help of the make-your-own sangrias, spiked with coconut rum and peach puree. *Mon-Thu 6-11:45pm, Fri-Sun 6pm-12:45am.* \$\$ 📍 166 First Ave. (10th St.), 212-477-1111, [lazarzany.com](http://lazarzany.com)

#### Rayuela • Lower East Side • Latin

Come for the sassy, Latin-inspired cocktails (gracias to master mixologist Junior Merino, who was handpicked from The Modern), and stay for the “freestyle” Latino eats, like tart ceviches—try the red snapper soaked in a ginger soy citrus topped with eye-smarting jalapeños—and a crispy pork heaped with grilled pineapple. Skip the ho-hum desserts, and instead top off the meal with one of the signature sweet drinks, like the perennially popular “Coming Up Roses,” of rum and rose petals, with a spritz of champagne. The airy, *au naturel* dining room—witness the olive tree rising grandly in the center, and the gauzy white curtains floating between booths—plays host to a natty Downtown crowd, from gals out on the town to club-hoppers. The boisterous weekend brunch heats up with live Latin music. *Sun 10am-5pm and 5:30-midnight, Tue-Thu 5:30pm-midnight, Fri 5:30pm-2am, Sat 10am-5pm and 5:30pm-2am.* \$\$\$ 📍 165 Allen St. (Rivington St.), 212-253-8840, [rayuelanyc.com](http://rayuelanyc.com)

#### STK • Meatpacking District • American/Steak

This is not your daddy's steakhouse. Sleek and chic, STK sits, appropriately enough, in the heart of the Meatpacking District, and features white-leather banquettes, a sexy bar presided over by grand—if surreal—plaster tusks, and a trendy, cocktail-swilling, carnivorous crowd. Purists will dig the menu, where hefty slabs of dry-aged beef are listed by size—small, medium, and large. If you're in the mood for a sceney night out, come by on the weekends when STK is in full swing. Choose from the retro-with-a-twist cocktail menu, including a tasty cherry cosmo, a gin fizz, and a “not your daddy's” Manhattan. *Daily 5:30pm-2am.* \$\$\$ 📍 26 Little W. 12th St. (between Washington St. and 9th Ave.), 646-624-2444, [stkhouse.com](http://stkhouse.com)

## Hot New York Nightlife

#### Club Touch • Midtown • Nightclub

You have to hand it to the promoters of Club Touch. For months before the (oft-delayed) opening, they managed to build a huge buzz around this massive nightclub. Club Touch finally flung open its doors (well, to those who look the part) in late 2007, and the occasion was celebrated with a splashy party attended by Snoop Dog. The interior is swank in that glittery, nightclub sort of way: Plush, purple couches; a top-notch sound system booming tunes; a wrap-around balcony; and a second-floor “solarium” (their words), essentially a large window with views over 52nd Street. And that brings us to what is perhaps the biggest draw: Club Touch is proof that not all dance clubs must be in the Meatpacking District. It's actually near Times Square. If your aim is to drink top-shelf (and top-money) cocktails and dance the night away surrounded by a club-savvy crowd that's (scantily) clad in designer duds, then Touch is for you.

Do note, though: The big bouncers are out in force on the weekends, so be prepared to flirt your way in or to arrive with a crowd where the female quotient is high. Want to add some Euro-style to your night? Come by on French Tuesdays, when the champagne flows, as do the international pop tunes-and pick-up lines. *Touché! Thu-Sat 10pm-4am.* 📍 240 W 52nd St. (Broadway), 212-489-7656, [touchnewyorkcity.com](http://touchnewyorkcity.com)

#### Kiss & Fly • Meatpacking District • Nightclub

At the Meatpacking District's latest nightspot, the crowd's Euro (think Ibiza at the height of summer), the decor's Roman with an over-the-top jolt of Vegas (gold columns, a ceiling fresco), the dance floor's sweaty and swinging, the strobe lights are on (and off, and on...), the music's thumping house, the drinks are potent and pricey and, yes, the door's strict. But that's par for the course in this part of town, and come weekends you'll see a long line of hottie guys and gals trailing down the sidewalk. Looking chic and clubby usually garners entry, as does committing to bottle service, which is offered to the 28 tables surrounding the dance floor. *Wed-Sat 11pm-4am.* 📍 409 W 13th St. (9th Ave.), 212-255-1933

#### D'Or\* • Midtown • Lounge

A low-lit taste of Downtown in Midtown, D'Or reveals creamy leather seats, an elegant, vaulted ceiling, and glittering chandeliers, spiced up by clubby, DJ-spun tunes. The nights to come here are Friday and Saturday, when D'Or swells with a sexy, club-hopping crowd, who get fueled on cocktails and graze on the splendid small plates of Mediterranean fare from the upstairs restaurant, Amalia before moving on to a dance club. Try and snag a banquette near the entrance so you can kick back and observe the revelers piling in. Thankfully, D'Or has a less tiresome velvet rope policy than most nightspots, because this is, after all, Midtown and not the Meatpacking. Do, though, call ahead, because D'Or sometimes plays host to private soirees, and is closed to the public. *Tue-Wed 6pm-2am, Thu-Fri 6pm-4am, Sat 9pm-4am.* 📍 204 W. 55th St. (Broadway), 212-245-1234, [amalia-nyc.com](http://amalia-nyc.com)

#### The Randolph at Broome • Soho • Lounge

Looking for the latest downtown hangout for that boisterous breed of “bankers-by-day, boozers-by-night”? Head for the hopping lounge Randolph at Broome. Soho's newest cocktail lounge started out slow, but has recently hit its stride, and weekends see it swarming with financial types who like to inject some downtown cool into their nighttime sojourns, along with a sizeable arty Soho contingent who make it no secret that they actually live around here. Once the cocktails start flowing, the mood turns decidedly flirty, especially around the buzzy bar and in the low-lit corners. Drinks range from the golden oldies, like a potent Dark and Stormy, to a house special of vodka, beer, and and lemon concentrate. The Randolph's twist is their weekly theme nights, like the thumping '80s night on Thursdays and a Tribute to Prince (yes, that one) on Sundays. *Daily 9:30pm-4am.* \$0 📍 349 Broome St. (Elizabeth St.), 212-274-0667, [randolphnyc.com](http://randolphnyc.com)

**Rose Bar and Jade Bar • Chelsea • Hotel Bar**

There are three ways of gaining entrance to these late-night sister spaces in the Gramercy Park Hotel. 1. Be rich and famous. 2. Be really lucky on a slow night. 3. Be a hotel guest. Yes, the easily admitted weekend-package crowd's quick skip of otherwise tough velvet ropes makes the pay-to-play formula pretty obvious at this hotel's bar-lounge combo. Rose Bar, the right hook of this one-two punch, is a stylish lounge where high-powered publicists, fashion magazine editors, and random nouveau-riche businesspeople squander their disposable incomes on \$18 specialty cocktails prepared by expert bartenders. The Jade Bar is more or less a VIP adjunct to the Rose Bar, and here reservations are required after 10pm when celebrities and socialites start rolling in requesting their "usual" tables. Scene-seekers love the see-and-be-seen feel pervading both rooms. For the full show, go around Fashion Week (in February and September) and request one of the corner tables farthest from the bar or pool table, as those areas tend to get crowded. Seating by the fireplace isn't so shabby either. *Daily 10pm-4am.* \$0 ☞ [Gramercy Park Hotel, 2 Lexington Ave. \(21st St.\), 212-920-3300, gramercyparkhotel.com](http://Gramercy Park Hotel, 2 Lexington Ave. (21st St.), 212-920-3300, gramercyparkhotel.com)

**Smith & Mills • Tribeca • Bar**

This retro-chic Tribeca cocktail bar, housed in a former horse stable, is mighty snug—but for many New York studio dwellers, it'll feel just like home. With Matt Abramcyk (of Employees Only) at the helm, the classic cocktails are superbly mixed, and are well matched by the notable eats, from cured salmon to an addictive cold chicken. Come in the early eve to snag a seat as the moon rises. The coveted leather booths swell with Downtown hipsters, but most end up standing cheek by jowl around the small bar, behind which hangs an impressive pair of mirrors framed in drainpipe molds. Do pay a visit to the bathroom, which is located in the building's original freight elevator, amid opaque glass splendor. *Daily 5pm-4am.* \$0 ☞ [71 N. Moore St. \(Greenwich St.\), 212-219-8568, smithandmills.com](http://71 N. Moore St. (Greenwich St.), 212-219-8568, smithandmills.com)

**Socialista • West Village • Lounge**

Papa Hemingway sipping a highball and puffing on a stogie wouldn't be out of place in this languid bilevel Cuban lounge—and that's exactly what creator Armin Amiri, former doorman of Bungalow 8, intended. Socialista evokes Havana in its heyday: Distressed leather couches spill over with a sexy, cocktail-fueled crowd, as sunlight (or moonlight, on a clear night) filters in through the wooden shutters of the tall windows; antique fans spin lazily; and dynamic Cuban bands—à la Buena Vista Social Club—rouse revelers to their feet in between rounds of tropical tipples like the mint-infused mojito. Getting in, however, is hardly a socialist process: On Friday and Saturday nights, the stern door policy can be tougher than gaining entry to Cuba, unless you're buddies with one of the backers, which include the Ciprianis, Harvey Weinstein, and Sting. It's usually easier to slip in and nab a seat early in the evening during the week. *Daily 11:30am-4am.* \$0 ☞ [505 West St. \(Jane St.\), 212-929-4303, socialista.us](http://505 West St. (Jane St.), 212-929-4303, socialista.us)

**Star Lounge • Chelsea • Hotel Bar**

There may not be another hotel-bar union as unlikely as this one: Inside this classically shabby hotel, a pre-rock star Bob Dylan got married and Sid Vicious killed his girlfriend. The hot new subterranean VIP lounge below, however, is geared

toward a crowd that hadn't even been born when the rooms upstairs were checking into Manhattan lore. Owned by the proprietors of one of the Hamptons' most established boîtes, Star Lounge is celebrity oriented, which means the velvet ropes may suddenly tighten on nights when a motorcade of limos rolls up and guests like Sienna Miller and Diddy make appearances. Your best bet is to arrive early (around 11pm) and, if you're staying in the hotel, see if you can get the concierge to put in a good word. The best parties here seem to fall on Thursdays—again, arrive early to increase your chances of getting in. Star Lounge is divided into three rooms; the space to the far right of the entrance is the most secluded and most desirable. Visitors who opt for the room to the left of the entrance may feel a bit cut off. *Thu-Sat 10pm-4am.* [Chelsea Hotel, 222 W. 23rd St. \(7th Ave.\), 212-255-4646, starlounge.nyc.com](http://Chelsea Hotel, 222 W. 23rd St. (7th Ave.), 212-255-4646, starlounge.nyc.com)

**Suzie Wong • Meatpacking District • Nightclub**

A sultry Asian parlor vibe pervades this nightclub, which is bathed in red light, and features swinging red lanterns, chandeliers, heavy curtains, and back-lit Chinese characters. Fittingly, Suzie Wong is the city's first club with sake bottle service (from \$150), which you can slowly sip while sunk into the plush banquettes. Go for the sake straight-up, or try one of the Orient-fetishizing cocktails, like the Geisha, a sassy mix of plum sake, Asian pear, and vodka. Nibbles include spicy dim sum, like a tasty crab in a ginger-soy glaze. If you're in a group, go for the "Love u Long Time" dim-sum platter. Suzie Wong is more intimate than most of the neighborhood's nightclubs, with plenty of dim nooks, and a smallish dance floor that fills up, but not to sweaty, exhausting capacity like other nearby nightspots. The DJ-spun tunes are a refreshing mix: Yes, there's deep house and hip-hop, but also plenty of pop-oriented 80s beats and Euro tunes. *Thu-Sat 7pm-4am.* ☞ [547 27th St. \(Tenth Ave.\), 212-268-5105, suziewongnyc.com](http://547 27th St. (Tenth Ave.), 212-268-5105, suziewongnyc.com)

**Tenjune • Meatpacking District • Club**

Blink and you just might miss one of the young Hollywood types crossing this coveted threshold amid long lines of gawkers who may get in or may simply end up as background fodder in a celebrity glossy. Lindsay Lohan has deejayed in this subterranean space where the usual suspects nestle in VIP sections overlooking the small dance floor. You know the drill here: table reservations (that means \$300 bottles of booze) are all but required, and even then, showing up before midnight is a good idea for guaranteed entry. Your best bet is to reserve seating in the VIP sections surrounding the dance floor, as the isolated VIP room in the far back is a bit alienating. Weekends can be a bit over the top, making Thursday the best night to be here. The pretty standard hip-hop and '80s music is fast, loud, and meant to keep bodies in motion. The owners here have a hand in the steakhouse upstairs (STK), where it isn't uncommon for regulars to pre-game at the bar while waiting for the club scene below to get started. We suggest a stuffed olive martini up there for starters. *Tue-Sat 10pm-4am.* ☞ [26 Little W. 12th St. \(Washington St.\), 646-624-2410](http://26 Little W. 12th St. (Washington St.), 646-624-2410)

**205 Club • Lower East Side • Dance Club**

Rock stars snorting coke, civilians snorting coke, rock stars doing nothing much at all, civilians and rock stars together either doing or not doing whatever... the stories around this bilevel club are generally a lot more exciting than what's found inside. That's not to say this true Downtown gem isn't fun, it's just shrouded in a bit more mystery than others of its caliber. Modeled after Andy Warhol's famed Factory, with what appears to be tin foil covering some walls, 205 looks as though

it were designed by kooky artists. The soundtrack—fusing rock, funk, and dance music and spun at a less-than-frenetic pace—is conducive to either grooving or just hanging out. The downstairs area stays closed on slower nights, but it's where you want to be when things get busy. Hang out near the bar if you're single. Grab a banquette if not. *Daily 10pm-4am.* ☎ 205 Chrystie St. (Stanton St.), 212-477-6688

## Cool New York Hotels

### Night • Midtown • Trendy (72 rms)

Gothic meets high-thread-count sheets at Night, the latest in Vikram Chatwal's trio of haute-concept hotels in Manhattan. Chatwal's hotels may be too much style over substance for some, but if that's your goblet of wine, then Night makes for a memorable night. The black-and-white theme is applied obsessively—if a bit dizzyingly—throughout, from the sleek stone-black façade to the too-cool lobby, which is hung with arty photographs of angular models with lots of black eyeliner casting smoldering glances at each other. The rooms are smallish, with black furnishings, but feature all the boutique hotel indulgences—plush beds, Wi-Fi, Bose stereo, and Molton Brown toiletries. The hotel sits in Times Square territory, so ask for an interior room if you're a light sleeper. As you might expect, Night attracts a stylish crowd with cash to burn—think music execs in sunglasses. The Nightlife lounge—done up in black and white, of course—serves pricey cocktails and decent finger foods like mini burgers, calamari, and a “One Night Stand”—a Kobe beef hot dog dressed with truffle peach mustard. \$\$\$\$ 132 W. 45th St. (between 6th and 7th Aves.), 212-835-9600, nighthotelny.com

## Cool New York Restaurants

### BLT Market • Midtown • French

French chef Laurent Tourondel's epicurean empire continues to expand, with his latest venture BLT Market—in the Ritz-Carlton Hotel, no less—paying homage to seasonal produce and local purveyors. The impressive result is rustic fare with a twist française, from stuffed Amish chicken with shoestring potatoes to black cod with a butternut squash puree. Of the appetizers, don't miss the zucchini blossoms oozing cheese. If you can forget bleating NY cabs outside, you might think you were in a French farmhouse: The ample, light-flooded restaurant features vases of big sunflowers, heavy wood tables, and colorful paintings of fruits and vegetables. The crowd's less homespun: As you might expect of the ritzy Ritz, you'll spot plenty of moneyed tourists alongside well-heeled residents popping in from their posh nearby addresses. Come balmy weather, the breezy outdoor patio is the place to sit. *Mon-Fri 11:45am-2pm and 5:30-10pm, Sat Sun 5:30-10pm.* \$\$ ☎ 1430 Sixth Ave. (58th St.), 212-521-6125, bltmarket.com

### Grayz\* • Midtown • French

Gray Kunz, a New York culinary guru and creator of the buzzy Cafe Gray and former Lespinasse, is known for his superb fusion fare, which you can nibble on here, from a menu showcasing French-influenced small plates, as well as entrees, such as tender baby-back ribs. Housed in what was once a Rockefeller mansion, Grayz exudes an effortless elegance, from the gleaming wood bar, soft leather banquettes, and fireplaces to a lovely, high-ceilinged atrium. Kunz fans

number many, and Grayz fills nightly with a sophisticated, gourmet-leaning crowd, many of whom start off their night here and then linger 'til closing. *Mon-Fri 11:45am-2pm and 5pm-midnight, Sat 5pm-midnight.* \$\$ ☎ 13-15 W. 54th St. (Fifth Ave.), 212-262-4600, grayz.net

### Gusto Organics • Chelsea • Argentinean

Taxi-clogged Sixth Avenue, lined with fast-food eateries, may seem an unlikely spot for the city's first organic restaurant, but the sky-lit Gusto Organics has successfully found its footing, pulling in droves of savvy, green-friendly New Yorkers. Owner Alberto Gonzalez draws inspiration from his native Argentina to emerge with robust dishes that turn the tofu-and-wheat germ stereotype on its head: Steak sandwiches are layered with smoky filet mignon, and thin-crust pizzas bubble with mozzarella and tangy tomato sauce. Gusto's airy interior hints at a South American eco-lodge, with a high ceiling and rough-hewn tables fashioned out of wood recovered from barns. The soy ink-printed menu is on recycled paper (as is the tp), and takeout utensils are made of corn. For a meal's-end indulgence, try the baked goodies, including *alfajores*, flaky biscuits smeared with dulce de leche. *Sun-Thu 8am-midnight, Fri-Sat 8am-2am.* \$\$ ☎ 519 Sixth Ave. (14th St.), 212-242-5800, gustorganics.com

### Islero • Midtown • Spanish

When entering the ring of competitive Manhattan restaurants, it helps to be named after Islero, the 1000-pound bull who gored and killed the matador Manolete in 1947. This Midtown, honey-hued Spanish hideaway is everything that the surrounding frat-boy pubs are not. A DJ spins ambient dance tunes; classic black-and-white photos of cape-wielding matadors hang over embossed leather banquettes. The liveliest nights to be here are on Fridays and Saturdays, when a flirty thirty- and forty-something crowd gathers around white Carreramable tables. Owner Chris Bianchi carries out the Latin theme with flair: The chatty waitstaff sports ruffled red shirts, and the cocktails are fruity and potent. His finest move was to woo Chef Jessica Floyd, a Boulud apprentice, who brings a whimsical spin to Spanish dishes. Quivering pork belly is dotted with candied pine nuts and olive oil-poached apple; black rice is enveloped in winter truffles and goat cheese, with aromatic traces of curd and earth; and plantains are drizzled in sea-salt caramel. *Daily 11:30am-2am.* \$\$ ☎ 247 E. 50th St. (Second Ave.), 212-752-1414, isleronyc.com

### Merkato 55\* • Meatpacking District • African

Ethiopian-Swedish chef Marcus Samuelsson, who made his mark with Aquavit, turns his sights to Africa with Merkato 55, inspired by outdoor Ethiopian markets. The spacious, multi-story interior reveals African portraits on silk screens, soft leather banquettes, and gleaming dark wood. Samuelsson proves himself once again with an inspired pan-African menu, which includes spiced hummus; warm injera bread; tender venison skewers; and plump meatballs with couscous. This being the Meatpacking District, Merkato 55 straddles the culinary and cocktail worlds, and the clubby crowd comes as much for the drinking as the dining. Enjoy tipples like date-infused rum and Ding Ding (named after an African dance), made with cachaça, ginger beer, and lime, in the low-lit downstairs lounge with a stone well in the center. *Mon-Fri, 5:30pm-midnight, Sat-Sun 11:30am-3pm and 5:30pm-midnight.* \$\$ ☎ 55 Gansevoort St. (Washington St.), 212-255-8555, merkato55.com

**Mermaid Inn • Upper West Side • Seafood**

Have a hankering for fresh fish? Make for the Mermaid Inn's latest Manhattan outpost on the Upper West Side. Just like its East Village sibling, this UWS seafood palace showcases fresh fruits from the sea, from a superb raw bar (oyster lovers will swoon) to a charred monkfish with crushed hazelnuts. Happy, too, you'll find plenty of crusty favorites straight from a New England chowder house, like cod cakes and Old Bay fries. The name fits, as the warm-toned restaurant feels like a seaside inn, with wood floors, nautical posters, and an easygoing staff. The amiable mood rubs off on the all-ages diners, from silver-haired couples to gaggles of post-work gal pals, many of whom are UWS locals. *Mon-Thu 5:30-11pm, Fri-Sat 5:30-11:30pm, Sun 5:30-10pm.* \$\$\$ ☒ 568 Amsterdam Ave. (87th St.), 212-799-7400, [themermaidnyc.com](http://themermaidnyc.com)

**Morandi • West Village • Italian**

Restaurateur Keith McNally's culinary empire continues to expand—but nobody's complaining. His latest outpost, Morandi in the West Village, offers just what we've come to expect from McNally—good food, a hip crowd, and plenty of buzz (which started long before opening day). While his other hotspots (Balthazar, Pastis, et al) skew French, this time around he's going Italian, with offerings like baccala al latte (cod cooked in milk with raisins and anchovies) and a delicious risotto with mushrooms, sage, and blueberries. In keeping with the rustic trattoria theme, the dining room features brick arches, wood-beamed ceilings, and aged mirrors. Come balmy weather, the sidewalk tables are sure to be the most coveted seats in the Village. *Daily 8am-midnight.* \$\$\$ ☒ 211 Waverly Pl. (Charles St.), 212-627-7575, [morandiny.com](http://morandiny.com)

**Omido • Midtown • Japanese**

The culinary wasteland of Times Square received a much-needed boost with the arrival of the glossy, dark-wood Japanese joint Omido. Forget the neon-lit TGIF and its brethren, and treat your tastebuds instead to beautifully crafted sushi and sashimi, cold fish plates like organic salmon with citrus miso, and sizzling Kobe steak, courtesy of Chef Eiji Takase, formerly of Sushi Samba, among other Asian hotspots. The sleek candle-lit interior is eye-catching for good reason: It was designed by the firm AvroKO, who also created the stylish interiors at Public and Stanton Social. As you might expect, Omido sees lots of playbill-clutching tourists, along with a smattering of sushi-savvy locals who've stopped by to sup before jumping in a cab to party elsewhere. They're off to a good start, with over fifteen sakes by the glass to choose from, along with inventive cocktails, like the sake sangria. *Mon-Fri noon-midnight, Sat-Sun 5pm-midnight.* \$\$\$ ☒ 1695 Broadway (53rd St.), 212-247-8110, [omidonyc.com](http://omidonyc.com)

**Suba • Lower East Side • Spanish**

"If you don't succeed the first time, try (and try) again" might well be the guiding principle at the chic Spanish Suba, which has limped through various permutations to emerge, finally, with a sassy—and satisfying—small plates menu, thanks to tapas guru Seamus Mullen. The subterranean dining room is surrounded by a lit-from-below moat, which evokes the soothing sensation of floating on water. Whet your appetite with the "broken" potatoes topped with apple-glazed eel and a quivering egg, and a trio of croquetas—Spain's comfort food—here creatively tweaked by Mullen with such fillings as sweet crab and roasted peppers. Suba heats up on Flamenco Sundays, with plenty of hand-clapping

and skirt-swishing as the sangria-swilling scenesters look on. *Sun-Thu 5:30pm-midnight, Fri-Sat 5:30pm-2am.* \$\$\$ ☒ 109 Ludlow St. (Delancey St.), 212-982-5714, [subany.com](http://subany.com)

## Cool New York Nightlife

**Beatrice Inn • West Village • Restaurant/Dance Club**

Oh, it's hip alright. Just ask co-owner Paul Seigny, whose Oscar-nominated sister Chloë drops by with all her celebrity friends. It's warm and neighborhoody during the dinner hours, but really comes to life only after midnight when the popular kids show up. Despite the low-key façade that Beatrice Inn has maintained almost since its days as an alleged speakeasy, this restaurant-cum-small-club isn't your grandpa's hangout. Once the burgers and steak platters are bussed away and rockin' DJs become the main course, the thrifty furnishings shake, the oil paintings rattle, and the fashion-forward crowd rolls in a setting two parts kitsch and ten parts stylish. The extremely low ceilings and the black-and-white diner-style floor add to the dizzying effect. Add to that a lack of size and a surplus of partygoers, and it's easy to understand how the unpredictable doorman might be doing the faint of heart a favor in turning them away. Red leather sofas line the walls, but those who remain seated too long run the risk of being mistaken for a coat rack. *Sun-Mon 5-11pm, Tue-Sat 5pm-4am.* ☒ 285 W. 12th St. (W. 4th St.), 212-243-4626

**Death & Co. • Lower East Side • Bar**

The classic cocktail trend has modern-day Manhattanites jitterbugging for joy, and Death & Co. mixes them as well as anyone in the business. Sidecars, Dark and Stormies, and gin martinis set the stage for jazzy, low-lit, low-key imbining Prohibition-era style at this clever date spot. Even now, the place is completely soundproofed so as not to attract passersby, the dark wood doors seem better suited to mark the entrance of a church, and until the city made the owners post a sign, the bar was unmarked. Inside, hardwood walls bear dim sconces, which, along with glass chandeliers, illuminate suede furnishings, the likes of which might have graced Al Capone's rec room back in the day. The kitchen turns out better-than-average share plates (aka appetizers) that are big on crabmeat, steak strips, and truffles. Tables can be reserved during after-work hours, but after that, a greeter only admits visitors when seating is available, taking the cell-phone numbers of those who are waiting. Our advice: Head 20 feet east to the divey Cherry Tavern, drink for cheap, and keep your cell phone on. *Sun-Thu 6pm-1am, Fri-Sat 6pm-2am.* \$0 ☒ 433 E. 6th St. (Ave. A), 212-388-0882, [deathandcompany.com](http://deathandcompany.com)

**Felice Wine Bar • Upper East Side • Wine Bar**

It's about time that a welcoming little wine bar washed up on the shores of the Upper East Side. The intimate space, with flickering candles, exposed brick walls, and tufted leather seats, is presided over by an eye-catching chandelier of wine jugs and rope. The Tuscan-style menu includes robust pastas, roast chicken, and grilled salmon, but it's the more than 100 Italian wines (over fifteen by the glass) that packs in the vino-sipping uptowners. Pair the aromatic house wine, which comes from a Tuscan vineyard owned by the family of partner Giustiniani, with the small plates of tasty crostioni and fragrant cheeses, and your evening is set. *Mon-Fri noon-midnight, Sat-Sun 10am-midnight.* ☒ 1166 First Ave. (65th St.), 212-593-2223, [felicewinebar.com](http://felicewinebar.com)

**Gottino • West Village • Wine Bar**

Plunked down on a quiet stretch of Greenwich Avenue, this petite wine bar offers a soothing alternative to the crammed West Village and Meatpacking nightspots. The Italian vino flows freely, as does the casual banter at the marble bar, where sexy patrons enjoy each other's company and the complimentary nuts served in rustic baskets. Brick walls, flickering candles, piles of blood oranges and pomegranates, and a breezy garden that opens in warm weather add to the country-Italian vibe. The menu, while simple, offers seasonal riches that pair beautifully with the wines—butternut squash, brussel sprout salad, chicken liver pâté, and pungent cheeses and prosciutto. You may find yourself coming by for one glass, and staying for five. *Daily 4pm-2am.* ☒ 52 Greenwich Ave. (Perry St.), 212-633-2590, [gottinonyc.com](http://gottinonyc.com)

**Grayz\* • Midtown • Restaurant Lounge**

This sleek new lounge brings nighttime pizzazz to Midtown. Settle into a soft leather banquette, and try such delicious concoctions as Passion for Ginger, made with vodka, ginger syrup, and passion fruit puree. *See Cool Restaurants, p. 11, for details. Mon-Fri 11:45am-2pm and 5pm-midnight, Sat 5pm-midnight.* ☒ 13-15 W. 54th St. (Fifth Ave.), 212-262-4600, [grayz.net](http://grayz.net)

**Merkato 55\* • Meatpacking District • Restaurant Bar**

This being the Meatpacking District, Merkato 55 straddles the culinary and cocktail worlds, and the clubby crowd comes as much for the drinking as the dining. Enjoy tipples like date-infused rum and Ding Ding (named after an African dance), made with cachaça, ginger beer, and lime, in the low-lit downstairs lounge with a stone well in the center. *Mon-Fri, 5:30pm-midnight, Sat-Sun 11:30am-3pm and 5:30pm-midnight.* ☒ 55 Gansevoort St. (Washington St.), 212-255-8555, [merkato55.com](http://merkato55.com)

**230 Fifth • Midtown • Bar**

One glimpse of the eye-popping vistas at the perennially popular rooftop bar 230 Fifth—the Empire State building looks close enough to touch—and you'll forgive the inflated cocktail prices and nightly swarms, from Midtown bankers in loosened ties to gaggles of bachelorettes. Happily, though, you'll have no problem staking out a spot for you and your crew. What club-meister Steven Greenberg's latest nightspot has is space—and lots of it. In the balmy months, head for the vast wraparound terrace, shaded with tropical foliage filled with wooden benches and cushioned patio chairs. The rest of the year, kick back in the plush indoor lounge, which features splendid 1940s furnishings, including low sofas and sleek glass cocktail tables designed by luminaries such as René Drouet and Petra Blaisse. If you're angling for a more intimate evening, come by mid-week, when you and your honey can nuzzle in one of the many romantic nooks. *Daily 4pm-4am.* \$0 ☒ 230 Fifth Ave. (27th St.), 212-725-4300, [230-fifth.com](http://230-fifth.com)

**Xai Xai • Midtown • Wine Bar**

New York City's first South African wine bar is much like the country's signature Pinotage: earthy and bold, with lush traces of the African bush. With cypress tree trunks rising grandly to the ceiling and candles flickering on dark-wood tables, Xai Xai offers a refreshing departure from the beery taverns in this wedge of town, and is an inviting spot for a pre- or post-dinner cocktail. The stylish

crowd leans towards oenophiles, first-date couples, and coworkers out for a celebratory drink. The wine list is short but superb: The Southern Right Pinotage flaunts all that's excellent about the wine, with a muscular, dark-berry bouquet, and a smoky finish reminiscent of a fine whiskey. Chenin Blanc has long been the dominant white grape of South Africa, and it yields some excellent vintages, including the brisk Teddy Hall. Baby bites include the droe wors, dried sausage sticks; bilton, or beef jerky, which is feathery with a meaty tang; and a plump coil of farmer's sausage pressed onto a quivering mound of pap, a mild, maize porridge that tastes a little like Cream of Wheat. But the biggest personality at the table is the wine, which imbues the night with all the heat and flavor you'll need. *Daily 5pm-midnight.* ☒ 365 W. 51st St. (Ninth Ave.), 212-541-9241, [xaixaiwinebar.com](http://xaixaiwinebar.com)

## Original New York Restaurants

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**Centro Vinoteca • West Village • Italian**

Spiky-haired Anne Burrell may have gotten her 15 minutes as sous chef to Batali on the TV show *Iron Chef*, but it's her justly lauded West Village Italian restaurant that'll bring her the lasting recognition. Ease into the evening over piccolini, baby bites like fried cauliflower in a parmesan crust, and then dig into the meaty fare, from lamb bolognese with gnocchi to rabbit stuffed with sausage and pine nuts. The superb, and remarkably well-priced, Italian wines arrive in quartinos, which bring a rustic cheer to the breezy bilevel space, with its white-washed brick, honey lighting, and large picture windows looking over Seventh Avenue. For the buzzy scene, park yourself downstairs—solo diners will enjoy the lovely curved bar. The intimate, black-and-white upstairs dining room fills with stylish couples (think third date) clinking glasses against a backdrop of leafy, rustling treetops. *Daily noon-2am.* \$\$ ☒ 74 Seventh Ave. (Bleecker St.), 212-367-7470, [centrovinoteca.com](http://centrovinoteca.com)

**Dovetail • Upper West Side • New American**

Chef-owner John Fraser brings whimsical New American cuisine to the UWS at his cozy, brick-walled townhouse restaurant. Dovetail, defined as “to join together harmoniously,” is an apt description of the dishes, which blend seemingly disparate ingredients with finesse, like clam chowder studded with chorizo, and rich pork belly with kale and a sherry broth. If you'd like the works, come for the prix-fixe Sunday supper, when you can graze on a wide range of Fraser's finest offerings. While the dining room leans toward sparse, the closely positioned tables lend a lively, familiar vibe, as does the chummy crowd, from neighborhood couples out for a weekend splurge to savvy foodies who happily take a detour from their usual downtown haunts. *Mon-Thu 5:30-11pm, Fri-Sun 11:30am-11pm.* \$\$ ☒ 103 W. 77th St. (Columbus Ave.), 212-362-3800, [dovetailnyc.com](http://dovetailnyc.com)

**Elettaria • West Village • International**

The eclectic Elettaria is named after the Latin word for cardamom, which makes an aromatic appearance (along with a rainbow of other Far East spices) in the inventive, India-influenced dishes. Chef-partner Akhtar Nawab, who honed his craft at Gramercy Tavern and Craft, among others, challenges diners with

unique—and in many cases, genius—combinations, like sweetbreads with pineapple and peppercorns; fried quail topped with pomegranate molasses, bacon, and fried egg; “Saag Paneer” of ricotta gnocchi, spinach, and cloves; and tender wild boar. Elettaria’s arty interior and patrons are well-matched: The rustic dining room reveals wooden floors, brick walls, and a gleaming zinc bar, around which gather West Village creative-types, well-heeled gourmands, and ethnically diverse groups of friends en route to the nearby Meatpacking clubs. Elettaria can also lay claim to its own slice of Greenwich Village history: The open kitchen occupies the spot where Jimi Hendrix used to rehearse. In that spirit, the tasty cocktails are named after spirited legends, like the Ginger Rogers, a sultry mix of dark rum, cognac, and ginger. *Daily 5:30-11:30pm. \$\$\$* ☐ 33 W 8th St. (MacDougal St.), 212-677-3833, [elettarianyc.com](http://elettarianyc.com)

#### **Kingswood • West Village • Australian/International**

The Aussie creators of the rollicking Ruby’s in Nolita are making inroads in the West Village with Kingswood, a big-hearted pub-restaurant with oddly charming outdoor garnishes like butterflies stuck to the ceiling, a stuffed peacock, and a display case of branches and greenery. The potent cocktails and impressive selection of imported beers (with an emphasis on those from across the pond and Australia) ensure that the hipster crowd of Brits and Aussies (and the locals who love them) is well-juiced, while the hearty food does a good job of soaking up the alcohol. The menu boldly zigzags across the globe, and includes a Goan curry of monk fish and coconut, a fragrant couscous tabouleh, duck with a chunky fig chutney, and a juicy burger. If you’re flying solo for dinner, pull up to the copper-topped bar, where the gregarious bartenders hold court; otherwise, sink into one of the leather banquettes, which are intimate enough for first-daters, but can also accommodate Fosters-fueled groups, who get progressively louder as night descends. *Mon-Wed 6-11:30pm, Thu-Sat 6pm-midnight, Sun 11am-4pm and 5-11:30pm. \$\$\$* ☐ 121 W. 10th St. (Greenwich Ave.), 212-645-0018

#### **Mercat • Soho • Spanish**

The sleek, tile-walled Mercat, with its lively open kitchen, is named after the Catalan word for market—and features feisty takes on old-school Catalan cuisine, like an aromatic “fisherman’s stew” floating with red shrimp, tender noodles with cuttlefish in its own ink and soft potatoes enveloped in a spicy aioli. Douse the flames with a healthy swallow from a *porron*, a traditional long-spouted decanter filled with wine, which is passed around between the Uptown foodies and Downtown fiesta-seekers as the night revs up. *Mon-Sat 6pm-midnight. \$\$\$* ☐ 45 Bond St. (LaFayette St.), 212-529-8600, [mercatnyc.com](http://mercatnyc.com)

## Original New York Nightlife

#### **Solex • East Village • Wine Bar**

With two other sophisticated Manhattan wine bars under his belt, it’s no surprise that Frederick Twomey’s third and latest venture is also a hit, swelling nightly with stylish oenophiles. Amid the scruffy bars of the East Village, Solex stands apart for its sleek interior-blonde-wood furnishings, honey lighting, a vaulted ceiling, and a long bar backed by rows and rows of gleaming wine bottles. These are matched by its sleek crowd, happily sipping their way through

the Loire Valley and the Alsace, among other regions of France, which are particularly well represented on the wine menu. Pair a hearty red with a warmed quiche or cheese plate. *Daily 5pm-2am.* ☐ 103 First Ave. (6th St.), 212-777-6677

## Classic New York Restaurants

#### **Borough Food and Drink • Chelsea • American**

Prolific restaurateur Jeffrey Chodorow, along with chef Zak Pelaccio, turn to multi-culti New York for culinary inspiration, offering diners the chance to sample goodies from the five boroughs without ever having to step on the subway. Sink your teeth into warm matzo balls from Katz’s, slabs of springy mozzarella from Joe’s Dairy, and sweet Italian sausage from Calabria Pork Store in the Bronx. Top it off with a hearty wine from Long Island, or a local microbrew. Inside, it exudes a neighborly vibe—think wood-paneled library meets local pool hall—with the casual, Chodorow-loving crowd to match. *Daily 11:30am-3:30pm and 5:30pm-2am. \$\$\$* ☐ 12 E. 22nd St. (Broadway), 212-260-0103, [chinagrillmgt.com](http://chinagrillmgt.com)

#### **Cookshop • Chelsea • Traditional American**

Cookshop’s country-chic dining room—heavy oak tables, high-backed chairs, large windows—complements the homegrown American menu. If there are stars on the menu, they’re the regional farms and purveyors who supply Cookshop with its organic, hormone-free ingredients. Choose from Montauk grilled squid, Hudson Valley venison sausage, Catskill duck breast, and Berkshire pork chops, along with not-to-be-missed “snacks” like the fried, chili-spiced hominy and anchovy deviled eggs. The evening draws a mixed-age crowd, from young foodie couples to locals out for a casual meal. On the weekends, enjoy brunch surrounded by friendly diners as unpretentious as the warm jelly donuts on offer. *Mon-Fri noon-midnight, Sat 11am-midnight, Sun 11am-10pm. \$\$\$* ☐ 156 10th Ave. (20th St.), 212-924-4440, [cookshopny.com](http://cookshopny.com)

#### **Del Posto • Chelsea • Italian**

The culinary dream team of Batali and the Bastianichs (mother and son Lidia and Joseph) further expand their empire with Del Posto, an opulent (if a bit self-consciously so) Italian dining palace with soaring ceilings, burnished mahogany, tinkling tunes emanating from the piano bar, and even purse stools for the ladies. Amid this splendor, you might think Batali’s signature “peasant” fare would be gentrified, but thankfully that’s not the case. Except for the haute presentation—think silver chafing dishes—the dishes are as boldly rustic as ever: warm bread smeared with house-cured lardo (pork fat), offal every which way, and succulent lamb shoulder. The crowd can tend towards corporate (read: those who can write off the bill), but a bonus for the budget set: Dine in the more casual Enoteca, where the menu is smaller than in the main dining room, but then so are the prices. *Tue-Thu 5:30-10:30pm, Fri-Sat 5:30-11pm. \$\$\$* ☐ 85 10th Ave. (16th St.), 212-529-8600, [delposto.com](http://delposto.com)

#### **L’Atelier de Joël Robuchon • Midtown • French**

To the delight of New York foodies, globe-hopping chef Joël Robuchon has at last alighted in Manhattan with the debut of his eponymous L’Atelier, or “workshop.” As in his restaurants in Paris, Tokyo, Las Vegas, and London, the place to plant yourself is at the plush counter that wraps around the open kitchen.

Here, just as Robuchon would like to have it, the divide between chef and diner seems to melt away—much like the signature truffled potato puree in your mouth. The best approach to the extensive menu is to order tapas-style, for a wide sampling of Robuchon's casual French cuisine laced with exquisite Asian accents, like plump scallops with seaweed butter, crispy frog legs in a garlic puree, and caramelized quail stuffed with foie gras. *Daily 11:30am-2pm and 6-11pm.* \$\$ ☐ Four Seasons Hotel, 57 E. 57th St. (Madison Ave.), 212-350-6658, joel-robuchon.com

#### Market Table • West Village • American

These days, any restaurant worth its (sea) salt peddles in market-fresh cuisine. The boho-chic West Village restaurant Market Table (by the same creators of the ever-packed Little Owl) takes this a step further: The front entrance is an actual market, where you can pick up everything from fresh gnocchi to organic beef patties. Beyond lies the rustic space, with floor-to-ceiling windows, brick walls, heavy wooden tables, and old-fashioned cutlery drawers. And while it can be tough to get a reservation, the vibe within is decidedly pretension-free, filling up with West Villagers who like their nights low-key: long-time couples with discerning palates, locals out for a solo bite, and amiable groups of foodies. Chef Mike Price harks from the seafood haven Mermaid Inn, and he carries that tradition out with gusto here: The fruits of the sea are excellent, from bacon-swathed scallops to the fragrant crab cakes. As for getting a table, book a couple of weeks in advance, or if you decide to try dropping in, come by early in the week, right after it opens. *Mon-Fri 11:30am-2:30pm and 5:30pm-midnight, Sat-Sun 5-10pm.* \$\$ ☐ 54 Carmine St. (Bedford St.), 212-255-2100, markettablenyc.com

#### Olana • Flatiron • New American

The spacious Olana pays homage to the Hudson Valley with striking landscape murals of the leafy region, which hang on mirrored walls that ring a dining room of red velvet chairs, leather banquettes, linen-topped tables, and striking flower arrangements. The New American seasonal fare lives up to its surroundings, revealing creative Italian and French touches, like cauliflower soup with cheddar flan and flounder poached in armagnac and blood orange, with olive oil mashed potato. Here in the Flatiron—a neighborhood that's not-quite-downtown, and not-quite midtown—the diners are an eclectic bunch, from business associates and sophisticated older couples to celebratory groups of friends splashing out on dinner before hitting the clubs. If you're just in the mood to imbibe, the gleaming, circular bar makes for a pleasant pit spot for cocktails and conversation. *Mon-Fri 11:45am-11pm, Sat 5:30-11pm.* \$\$\$ ☐ 72 Madison Ave. (27th St.), 212-725-4900, olanany.com

#### The Waverly Inn and Garden • West Village • Traditional American

The quaint name belies the social scene inside, which on any given night might include a celebrity or three, fashion editors in stilettos, and *Vanity Fair* editor Graydon Carter himself, who owns the place. Stars notwithstanding, it's a cozy, low-lit, low-ceilinged restaurant, with fireplaces, banquettes, and an Edward Sorel mural of famous New Yorkers. The homespun, well-priced American menu features classics like clam chowder, pork chops with roasted apples, an excellent organic salmon filet with lentils, and the much-talked-about \$55 mac and cheese with shaved truffles. As for reservations? It's simple—it doesn't take

them (unless you're a personal friend of Carter's, that is). Your best bet is to just walk in (preferably right before it opens at 6pm). If you're not averse to telling the occasional white lie, just say you're a West Village local—it works every time. *Sun-Mon 6-11:45pm, Tue-Sat 6pm-12:45am.* \$\$ ☐ 16 Bank St. (Waverly Pl.), 212-243-7900

## Changes (please make a note in your Night+Day guide.)

#### Attractions:

Momenta Art (p.132) is now located at 359 Bedford Ave., ground floor.  
The Museum of Television & Radio has changed its name to the Paley Center for Media (p.77).

## Closures (please make a note in your Black Book.)

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#### Restaurants:

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