

RECOMMEND TWITTER

SIGN IN TO F-

LINKEDIN

PRINT

SHARE

REPRINTS

ALEXANDER PAYNE

SIDEWAY

Off the Menu

By FLORENCE FABRICANT

Opening



Glenn Harris, left, and Jeffrey Lefcourt have opened The Smith Midtown.

THE SMITH MIDTOWN With 150 seats in the main dining room alone, this uptown branch of Glenn Harris's and Jeffrey Lefcourt's successful place on the edge of the East Village is more deserving of their description of it as an American brasserie. Mr. Harris's straightforward menu of pastas, burgers, steaks, dishes like trout Milanese, and a list of daily specials including fish and chips, now has a

raw bar selection, too, from plates of clams to seafood

towers: 956 Second Avenue (51st Street), (212) 644-2700.

BLOSSOM DU JOUR Pamela Elizabeth has opened another of her <u>vegan</u> fast-food spots: 165 Amsterdam Avenue (67th Street), (212) 799-9010.

KOBEYAKI Rolls, bowls, burgers and buns are the lunchtime specialties at this new place, a cut above fast food, which turns into an izakaya restaurant in the evening. (Opens Tuesday): 293 Seventh Avenue (26th Street), (212) 242-5500.

LA CERVECERIA This place for Latino small plates emphasizes Peru, New York's hot cuisine. Yuca fries with Peruvian dips, ceviches and patatas huancaína share the menu with tacos and quesadillas. The lists of beers and wines are global: 65 Second Avenue (East 4th Street), (212) 777-6965.

Looking Ahead

ANDY RICKER This award-winning chef and owner of Pok Pok in Portland, Ore., is dipping his toe in our waters with this takeout "wing joint," as he put it. He is *not* leaving Pok Pok, but he plans to spend more time in New York. He has rented Eddie Huang's Baohaus space, so Mr. Huang will have just one Baohaus now, at 238 East 14th Street. Mr. Ricker's place, as yet unnamed, is set to open by year's end. It will specialize in Vietnamese fish-sauce wings: *137 Rivington Street (Norfolk Street)*.

THE MARROW For this new project, to open early next year, Harold Dieterle will step away from the Asian kitchen for which he has become known (Perilla, Kin Shop). "I'm going to be looking more at my family background," he said. "There's Italian and German." Ostrich schnitzel with quark spaetzle, braised cuttlefish with garlic bread, and steaks are some of the items he has planned for this 90-seat restaurant. His partner, as at his other restaurants, is Alicia Nosenzo: *Hotel 718, 231 Duffield Street (Willoughby Street), downtown Brooklyn*.



Ads by Google The Art Institutes

Have an Appetite for Cooking? Find a Full Menu of Degrees & Programs!

www.artinstitutes.edu

LUNAFEST Film Festival

NYC LUNAFEST Film Festival October 26, 2011. Buy Tickets Now.

www.LUNAFEST.org

TCI College of Technology

866.370.9197 Call TCI New York Now Specialized Career Training Degrees

TechnicalCareersNewYork.com/TCI

NYC Back Pain Specialists

Cutting-edge methods and expertise Midtown location. Glowing reviews.

BackandBodyNY.com

Neck Lift Expert, NYC

New York Plastic Surgeon Minimizes Downtime. As Seen on Fox5, Times

www.DrSamRizk.com

Facial Plastic Surgery NY

Dr. Levine performs expert facial plastic surgery. Free consultation!

JenniferLevine.com/facelift

Advertise on NYTimes.com

what's this?

TicketWatch: Theater Offers by E-Mail

Sign up for ticket offers from Broadway shows and other advertisers.

See Sample | Privacy Policy

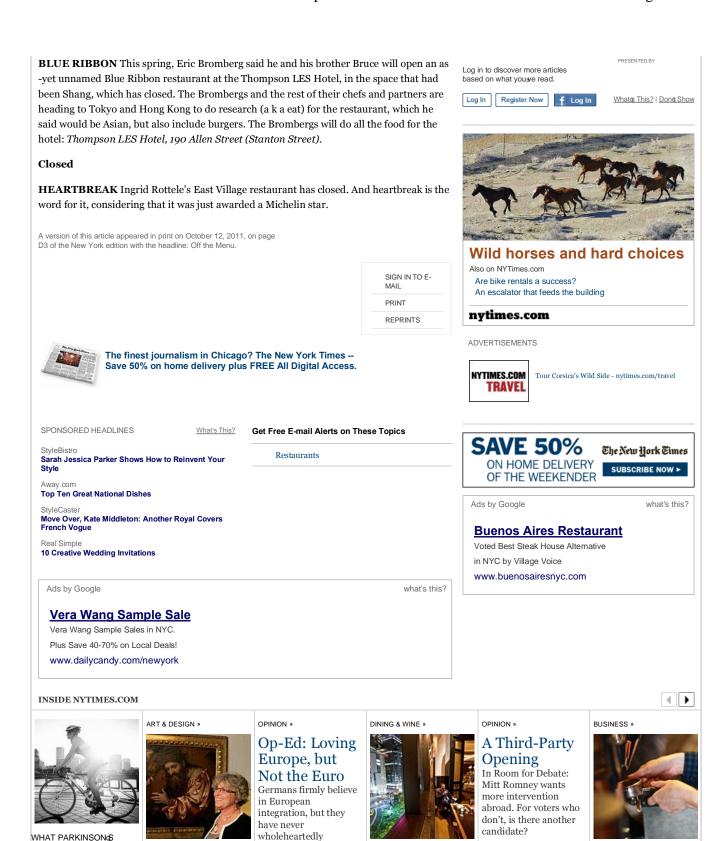
MOST E-MAILED RECOMMENDED FOR YOU

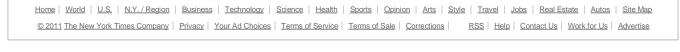
1. Off the Menu

2. RESTAURANT REVIEW
A Critic Selects a Last Meal

3. DINING BRIEFS | RECENTLY OPENED
Masten Lake

Fuel for the City That Never





embraced the euro.

A Critic Selects a Last Meal

Museum Welcomes Dispute

Over Work

TEACHES US ABOUT THE

BRAIN