



# NEW YORK POST

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# SEASON'S EATINGS

## MORE OPENINGS FOR YOUR SEASONAL MENU

**CAFÉ DE LA ESQUINA AT WYTHE DINER:** La Esquina's modern take on Mexican street food is transported to the iconic 1950s diner space (225 Wythe Ave., Williamsburg; 718-393-5500; soft open now).

**ISA:** Tastemaker Taavo Somer (Freemans, Peels) and chef Ignacio Mattos call their aesthetic "primitive modernism," with extensive woodwork and a clean, light, oft-changing menu (348 Wythe Ave., Williamsburg; 347-689-3594; soft open now).

**FRANKIES 570 SPUNTINO:** The two Franks, Falcinelli and Castronovo, expand to the West Village with light Italian fare, served alongside more than 80 Italian wines — even some chilled reds on tap (570 Hudson St.; 212-924-0818; Sept. 6).

**LEXINGTON BRASS:** "Comfort classics" morning to night from chef Franklin Becker (517 Lexington Ave.; 212-392-5976; Sept. 6).

**LE BERNARDIN:** Chef Eric Ripert is unveiling a complete redesign of his three-Michelin-starred New York icon (155 W. 51st St.; 212-554-1515; reopens Sept. 9).

**THE BOWERY DINER:** Motorino maestro Mathieu Palombino will whip up old-school diner faves like glazed doughnuts, Reubens, burgers and soups next door to the New Museum (241 Bowery St.; 212-388-0052; mid-September).

**JUNG SIK:** Chef Jung Sik Kim offers a \$125 tasting menu of "sci-fi Korean," blending haute techniques, flashes of molecular gastronomy and a dash of the flavors he first perfected cooking for Korean army officers, in the former home of Chanterelle (2 Harrison St.; 212-219-0900; mid-September).

**LA PROMENADE DES ANGLAIS:** Stroll inside the London Terrace Gardens for French Riviera- and Italian-inspired cuisine from chef Alain Allegretti (461 W. 23rd St.; mid-September).

**CROWN:** John DeLucie of The Lion leads his hip pride uptown to an elegant brownstone that was christened by the likes of Sir Paul McCartney and Gwyneth Paltrow at an infamous Met Gala after-party last spring (24 E. 81st St.; 646-539-4880; September).

**PARM:** Sandwich faves and Italian-American classics such as chicken francese will be dished out at this spinoff of Torrisi Italian Specialties (48 Mulberry St.; 212-993-7189; September).

**TALDE:** Top Chef Dale Talde offers casual Asian-American fare (think Korean-style fried chicken with chili, fish sauce and lime-dressed mint peaches) and Brooklyn-sourced ingredients... of course (369 Seventh Ave., Park Slope; September).

**MAS (LA GRILLADE):** The Mas (farmhouse) team heats things up with this grill-focused venture, cooking over white oak planks to sear sophisticated specialties (28 Seventh Ave. South; 212-255-1795; late September).

**SAXON & PAROLE:** Chef Brad Farmerie is champing at the bit to bring traditional grill fare to this former Double Crown space (316 Bowery; 212-254-0350; late September).

**AL MAYASS:** A family-style Lebanese-Armenian re-creation of Shant and Rita Alexandrian's popular Beirut eatery (24 E. 21st St.; 212-473-3100; early October).

**COPENHAGEN/AAMANN:** Adam Aamann brings his Copenhagen cafe to TriBeCa, along with open-faced sandwiches and house-made aquavit (13 Laight St.; early October).

**PILLAR & PLOUGH:** A former Joel Robuchon toque sows the seeds of fine dining in the soon-to-open Hotel Williamsburg (160 N. 12th St.; 718-218-7500; early October).

**DON ANTONIO:** Keste's Roberto Caporuscio and his old-world mentor will fry up pizzas known as montanaras — then finish them inside a wood-fired oven (309 W. 50th St.; late October).

**KUTSHER'S TRIBECA:** Inspired by the Catskills country club, chef Mark Spangenthal presents "a playful approach to the canon of Jewish cooking" (186 Franklin St.; end of October).

**DANS LE NOIR:** It's lights off at this destination for pitch-black dining, where supper is served by visually impaired waiters and the menu is cloaked in secrecy (246 W. 38th St.; November).

**STEPHEN STARR PROJECT (NOT YET NAMED):** Venetian-style small plates head to the New-York Historical Society's Central Park West landmark building, just renovated to the tune of \$65 million (170 Central Park West; November).

**CHEF EDWIN BELLANCO (NOT YET NAMED):** Bellanco ventures to his first solo spot with local, seasonal and unfussy fare in a 170-seat Midtown multi-level dining space (4 E. 46th St.; December).

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