

AT THE TABLE | ALTA LINEA

A Courtyard Idyll

TENTH AVENUE IN THE 20S is not usually thought of as an idyllic spot, but Alta Linea, in the tree-lined courtyard of the High Line Hotel (itself once part of the General Theological Seminary), makes it work with al fresco tables under white umbrellas, strings of white lights and lanterns in the trees and a bubbling fountain. The frozen Negronis (\$14) might help, too.

The restaurant, which is the latest run by the Epicurean Group, opened in early June and takes only a limited number of same-day reservations. On any night, about a quarter of the tables are taken up by hotel guests, said Sadie Roncelli, the restaurant's general manager. Some number of the rest have quite likely wandered down from the nearby park, from which the eatery has taken its Italianized name.

ILEANA NAJARRO

IN THE SEATS Natalie Andriano, 23, an administrator for a liquor brand, and Shannon Lucas, 24, who works in finance; they met six years ago, during their freshman year at the College of Charleston in South Carolina. "We were never roommates but we are best friends," they said in unison, and without even needing to look at each other for a cue.

Their subsequent laughter was also in sync.

"We're besties," Ms. Andriano said with a smile.

WHY THEY CAME The get-together Tuesday evening was Ms. Andriano's idea. She had first planned to meet Ms. Lucas at the newly opened Untitled, the restaurant at the Whitney Museum of American Art, but soon remembered that it was closed on Tuesdays. Alta Linea became Plan B after a recommendation from a friend.

First, Ms. Andriano worried about getting a seat, given the restaurant's reservations policy. Then she worried about the weather. With seating entirely al fresco,



CHRISTOPHER LEE FOR THE NEW YORK TIMES

Shannon Lucas, left, and Natalie Andriano, best friends since their college days, at Alta Linea.

the restaurant closes when it rains. "I've never in my life paid so much attention to the weather," Ms. Roncelli, the manager, said.

Luckily for Ms. Andriano and Ms. Lucas, rain earlier in the day cleared up in time for them to get a table a few steps away from the covered bar.

Ms. Andriano praised the relaxing atmosphere of the courtyard. Ms. Lucas nodded. "I'm happy here," she said of how the evening meet-up panned out.

ON THE PLATES The pair shared an order of crispy artichokes (\$12) and grilled flatbread served with homemade spreads of romesco, homemade ricotta, roasted eggplant and cannellini (\$17). Ms. Andriano

liked the sea salt she tasted in the flatbread.

They topped the meal off with a glass of rosé each, Chiacetto Rosato San Giovanni 2014 (\$14 a glass).

WHAT THEY TALKED ABOUT In addition to general catching up, the pair discussed Ms. Andriano's coming trip to Los Angeles. Not business, "just something I needed to do for myself."

When a server stopped by to pour two more glasses of rosé, the two women thanked her, looked at each other and chuckled.

Part of their earlier conversation had been about whether to order a second round. The answer was revealed.

Link to story: <http://www.nytimes.com/2015/07/19/nyregion/a-courtyard-idyll-beside-the-high-line.html>

The New York Times

FOOD

Outdoor Bars and Restaurants to Visit for a Summer Bite

JUNE 29, 2015

Front Burner

By FLORENCE FABRICANT


In the summer, for a dinner of rib-eye and cabernet, I want air-conditioning. Otherwise, I prefer to sip my rosé with some cool vitello tonnato at a table on a patch of pavement — or better, in a quiet verdant garden or on some breezy rooftop. Here are some possibilities.



The spacious tree-lined front courtyard of the High Line Hotel has an Intelligentsia coffee truck by day. But after 5 p.m., a team from the group that owns L'Apicio is in charge

with a bar set up to dispense aperitifs, including frozen negronis. A must on the nice Italian menu are shatteringly crisp fried artichokes that taste like pastry: *High Line Hotel, 180 10th Avenue (20th Street), 212-933-9735, altalinenyc.com.*

Link to story: http://www.nytimes.com/2015/07/01/dining/outdoor-bars-nyc.html?_r=0



Fluffy. Tasty. Tricky.

RIKKI SNYDER FOR THE NEW YORK TIMES

Making great rice never came easy to a home cook raised on pasta and potatoes. So she set out to learn the secrets.

By KIM SEVERSON

ATLANTA — Of the many ways I can be humbled in the kitchen, rice is at the top of the list. I'm not a bad cook but, oh, the pots of rice I have driven to a gummy, scorched grave.

I blame both heritage and inattention. An Italian mother raised me largely in the Midwest. Pasta I can nail in my sleep. The potato is my wingman. But rice? It's my

kryptonite.

Centuries of family history do not inform every handful of rice I rinse. I hold no natural rice culinary agility. Rice just wasn't very rewarding for me to cook, so I hadn't invested much time trying to learn. Cooking is like that sometimes.

This didn't cause me much concern until I moved to the South, where rice was king before cotton. The entire culinary canons of South Louisiana and the Lowcountry of

It seemed a simple quest, but firm instructions were hard to come by.

the Carolinas and the Georgia coast rest on a bed of tender rice, each individual grain happy to be part of a gentle, supportive backdrop to whatever it touches.

My rice failings only became more apparent, so I embarked on a simple culinary quest: learn to cook a good pot of long-grain rice.

My first call was to Pableaux Johnson, 48, a food writer who often refers to himself as "your Cajun grandma with a beard."

Show up in New Orleans on any given Monday and he may invite you to sit at the long table in his house, where he puts out red beans and rice for an ever-changing band of writers, musicians and other outcasts. A few years ago, he even took his red beans and rice show on the road, cooking the classic Monday washday dish in several states essentially from the back of his car. I came at it from the flank, acting

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Off the Menu FLORENCE FABRICANT



PIOTR REDLINSKI FOR THE NEW YORK TIMES

HEADLINER Champagne Charlie's

This new cafe, above, on an expansive, leafy terrace in front of the High Line Hotel, is a felicitous setting for an evening of sipping. Named for a song written in 1866, it is the work of Nick Hatsatouris and Lincoln Pilcher, who have restaurants in the Hamptons. There are about a dozen kinds of champagnes, along with oysters, plates of fish crudo, salads, burgers and grilled swordfish. By day, an Intelligentsia Coffee truck is parked in the courtyard. The hotel is in a building that was originally part of the General Theological Seminary, dating from 1895, which still fills the block behind it. The tables are sometimes shaded by large umbrellas, and there will be heat lamps for cooler days and nights: 180 10th Avenue (20th Street), 212-929-3888, thehighlinehotel.com.

OPENING

Copper & Oak Flavien Desoblin, who opened Brandy Library in TriBeCa 10 years ago, has a new bar with a similar focus on brown spirits. The name refers not only to materials used in the production of Scotch, Cognac and the like, but also to the décor: 157 Allen Street (Rivington Street), 212-460-5546.

Crimson & Rye Charlie Palmer has taken over the lobby restaurant in the Lipstick Building with this new venture in which rye dominates: 198 East 54th Street, 212-687-6692, crimsonandrye.com.

Washington Market Tavern A vintage tavern look is captured on the lower level, while the spacious upstairs dining room is lighter and brighter: 41 Murray Street (Church Street), 646-964-4860, washingtonmarkettavern.com.

CLOSING

Pig Heaven This popular long-running Upper East Side Chinese

spot will close at the end of July and will most likely move to 78th Street and First Avenue: 1540 Second Avenue (80th Street), 212-744-4333, pigheavennyc.com.

Yugi Ramen Yuji Haraguchi will close his ramen counter in the Bowery at the end of the month to focus on his Okonomi in Brooklyn: Second Floor, Whole Foods, 95 East Houston Street (Bowery), 646-262-1358.

LOOKING AHEAD

George Mendes of Aldea plans to tap into his heritage to open a rustic Portuguese restaurant in December: 835 Avenue of the Americas (29th Street).

CHEFS ON THE MOVE

Kevin Chojnowski, who was at Public, is the new executive chef at Willow Road in the meatpacking district.

Thomas Raquel, who was at L20 and Acadia in Chicago, is the new pastry chef at Le Bernardin.

Knickerbocker's St. Cloud Comes With a Serving of History

By FLORENCE FABRICANT JUNE 2, 2015



Sam Hodgson for The New York Times

Headliner

ST. CLOUD The name of this stunning rooftop bar at the Knickerbocker hotel did not come from some brainstorming session, but from history. Originally, a hotel called the St. Cloud, built in 1868, was at the site of the Knickerbocker. John Jacob Astor IV bought it in 1892 and eventually tore it down and replaced it with the Knickerbocker, which was completed in 1906. The top-floor terraces, with Beaux-Arts details, and the indoor areas were open to hotel guests, but food and drink were not served. (Enrico Caruso's wedding was held there.) Now, with the renovation of the hotel, it is an indoor-outdoor bar and lounge run by In Good Company Hospitality, with the chef Charlie Palmer doing light food like tuna tacos and a Cuban sandwich. (Opens Monday): *the Knickerbocker*, 6 Times Square (42nd Street and Broadway), 212-204-4984, theknickerbocker.com.

Opening

ALTA LINEA The leafy front courtyard of the High Line Hotel has become an oasis for rustic Italian fare and drinks like aperitivi, spritzes and negronis. The Epicurean Group (which has restaurants like L'Artusi and Anfora) is running it and has installed a gelato cart for scoops and sandwiches. (Friday): *High Line Hotel, 180 10th Avenue (20th Street), 212-933-9735, altalineanyc.com.*

FOUR HORSEMEN [James Murphy](#), usually associated with the band LCD Soundsystem, has plenty of company on the list of restaurateurs from the music business: Questlove, Moby and Justin Timberlake, to name a few. Mr. Murphy's wine bar, with small and large plates from Nick Curtola, formerly of Franny's, is shaped to his personal tastes, as is the wine list, the playlist and the reservation policy. (Yes, at a wine bar!) (Sunday): *295 Grand Street (Havemeyer Street), Williamsburg, Brooklyn, fourhorsemenbk.com.*

KINGS OF KOBE Step right up for American wagyu hot dogs on brioche buns (\$6.50), served all summer from noon to 3:30 p.m. weekdays at a pop-up window at Pounds & Ounces, a gastro pub: *160 Eighth Avenue (18th Street), 646-449-8150, poundsandouncesnyc.com.*

LOIS The specialty here: wines on draft for freshness, and they come at a reasonable price. There are 16 of them from various countries to accompany dishes like sausage rolls with purple slaw, pork rillettes with apple butter, and arepas with duck confit: *98 Avenue C (Sixth Street), 212-475-1400, loisbarnyc.com.*

THE MALT HOUSE Three floors and 250 seats are ready for the Wall Street drinking and eating crowd at this jumbo branch of the West Village craft brew pub: *9 Maiden Lane (Broadway), 646-682-7577, themalthousefidi.com.*

STATION LIC EATERY AND BAR An international bar food menu is the highlight of this spot just steps from the Vernon-Jackson station for the No. 7 line: *10-37 Jackson Avenue (50th Avenue), 347-832-0056, stationlic.com.*

WILDAIR The Contra team (Jeremiah Stone, Fabian von Hauske and Thomas Martin) has collaborated on this spot, a few doors from the mother ship, for à la carte dining and drinking, not just tasting menus. The brief food lineup goes from small plates like radishes with seaweed butter and beef tartare, to more substantial fare, including a \$75 steak for two. Biodynamic wines are poured. (Wednesday): *142 Orchard Street (Rivington), 646-964-5624.*

Looking Ahead

70 PINE STREET April Bloomfield and Ken Friedman, the team behind the Spotted Pig, the Breslin and the John Dory Oyster Bar, [will open a complex of restaurants](#) on four of the top floors of this Art Deco skyscraper. The former AIG building is being converted into apartments. They intend to install a gastro pub, a fine-dining restaurant and, in the ground-floor lobby, a bar, but they have not made any definite decisions on how they will use the space. "We don't have a name, nothing, yet," Mr. Friedman said. As for why they've taken on this project, he said: "April and I would have been really jealous if someone else had gotten it. It will be a huge challenge to live up to the stunning setting. We love challenging and torturing ourselves." The project is slated for completion next summer.

FREDRIK BERSELIUS The Swedish chef, who last year closed his Michelin-starred new Nordic restaurant, Aska, has found a new location to hang his toque and [plans to open this year](#): *47 South Fifth Street (Wythe Avenue), Williamsburg, Brooklyn.*

INDIAN ACCENT With a portfolio of 40 varied restaurants in India and one in London, Old World Hospitality will open a branch of its flagship, Indian Accent, in New York this fall. Manish Mehrotra,

the executive chef for the company, was in town last week and said his restaurant's cooking is "more evolved" than the Indian fare generally served in New York. "It's quite traditional here with dishes like rogan josh, vindaloo and chicken tikka masala that you wouldn't find in a good restaurant in India," he said. Kashmiri morels and pork ribs with mango are among the specialties he plans to bring to New York in a space, formerly Seppi's, in the Parker Meridien hotel: *123 West 56th Street*.

Closed

PISACANE MIDTOWN The family that has owned this fish market for more than 50 years sold the building, so the market is gone: *940 First Avenue (51st Street)*.

http://www.nytimes.com/2015/06/03/dining/knickerbocker-st-cloud-comes-with-a-serving-of-history.html?_r=0