

Arvine - The New York Times (10/29)



● ARVINE

Despite the sommelier Adrien Falcon's roots in the Savoie region of France and the chef Joe Anthony's experience at Gabriel Kreuther and Daniel, the partners in this brick-walled bistro have not taken recipes from "Larousse Gastronomique" for their wide-ranging modern fare. The menu showcases bison tartare with chiles, duck liver hush puppies, black bass with chorizo sauce, chicken fried in whole wheat batter and kingfish with chiles and garlic.

19 Greenwich Avenue (10th Street), 212-901-5700, arvine.com.