THE DOOR
AN IDEA HOUSE

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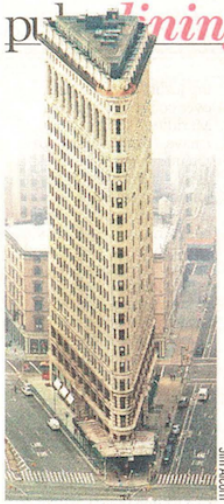


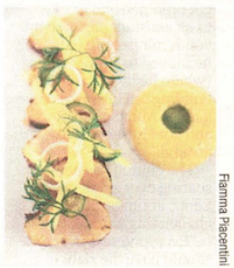
Jim Alcorn

A once dull dining neighborhood is heating up

The Flatiron SIZZLES

Overstressed restaurateurs have been trickling out of Manhattan for lower rents in the outerboroughs for years now. But in the relatively quiet Flatiron District, the foodies have begun flocking. With recent openings by long-beloved chefs like Nick Anderer, Jesse Schenker and Justin Smillie (of Maialino, Recette, and Il Buco Alimentari, respectively), it seems it's time to head back to the city.

— *Claudine Ko*



Fiamma Piacentini

Cosme

35 E. 21st St., 212-913-9659

1 Acclaimed Mexico City chef Enrique Olvera opened this highly anticipated Mexican restaurant last month. The airy, plant-lined space evokes a bit of 1950s Acapulco, but the menu, with dishes like a husk meringue with corn mousse ($12), is thoroughly modern and delicious.

"I don't want people to say, 'This is really creative.' I want them to say, 'This is really tasty.'" says Olvera.

Cafe El Presidente

30 W. 24th St., 212-242-3491

2 Popular NoLita spot Tacombi has brought its street-style tacos north, with former Peels chef Jason DeBriere at the helm. The new space evokes the traditional taquerias of Mexico City and adds authentic breakfast dishes to the menu, including eggs tinga ($14) and huevos rancheros ($11).

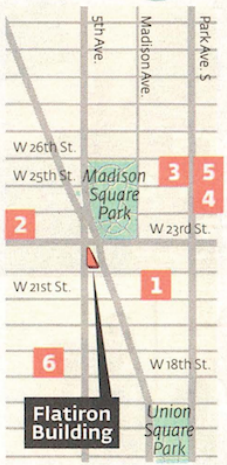
Tacombi

Park Avenue

360 Park Ave. S., 212-951-7111

3 After 22 years on the Upper East Side, Park Avenue — the elegant restaurant that changes its menu, décor and name with each season — has moved 40 blocks south. It's currently in Park Avenue Autumn mode, but Winter is coming Dec. 2.

Atsushi Tomioka



Ken Goodman Photography

The Little Beet Table

333 Park Ave. S., 212-466-3330

4 This spinoff of popular Midtown fast-casual spot the Little Beet has similarly healthy, flavorful fare, but both the plating and the atmosphere is far more upscale.

"At Little Beet [at 135 W. 50th St.], you order a base protein with different sides, so you'd get chicken breast with a side of broccoli," says managing partner Josh Morgan. "Here, we have a great pan-seared roasted chicken with heirloom carrots. We have a lot of opportunities to put composed dishes together."

Corry Arnold

Upland

345 Park Ave. S., 212-686-1006

5 Just a couple weeks in, beloved chef Justin Smillie's Upland has already become a neighborhood favorite — even model Gigi Hadid and entourage graced the restaurant with their nubile presence on opening night. Smillie serves stunning California-inspired Italian dishes like estrella pasta with chicken liver, sherry and sage ($16), as well as surprising, Asian-accented plates, such as chilled farro noodles with Maine sea urchin, scallions and sesame ($23).

The Gander

15 W. 18th St., 212-229-9500

6 Earlier this year, popular Recette chef Jesse Schenker expanded into this sprawling space, serving up some of the dishes he's known for, like "Buffalo" sweetbreads ($12), as well as homemade pasta and hearty but creative mains like suckling pig porchetta with apple mustard ($32). Before you go, do some background reading and check out Schenker's recently released tell-all autobiography, "All or Nothing."