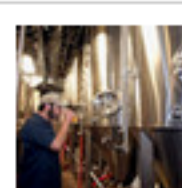




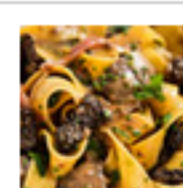
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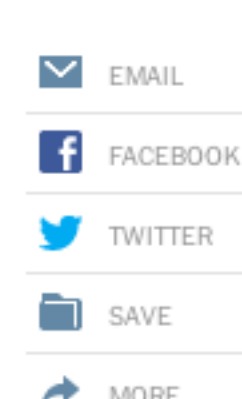
DINING & WINE | OFF THE MENU

Bacchanal and Bâtard Open

By FLORENCE FABRICANT MAY 20, 2014



Scott Bryan of Bacchanal. Nicole Tung for The New York Times



Headliner

BACCHANAL

A generous U-shaped bar done in copper and leather, with wine storage cases at each end, dominates this restaurant. Not surprisingly, given the name, libations are an important element here. But food will also share the stage, with Scott Bryan as the chef. “But it has to be wine-friendly food,” he said. And the wines, said Peter Poulakakos, who will own the place with Dave Oz, are mainly food-friendly Old World varieties. The dining room has a subdued, vintage look, with some rough plasterwork and iron details. (Opens Wednesday): *146 Bowery (Broome Street), 646-355-1840, bacchanalnyc.com.*

BÂTARD

The restaurateur Drew Nieporent has created a less sit-up-straight setting in the space that used to be his more formal Corton, with Paul Liebrandt in the kitchen. The embossed plasterwork on the walls has been burnished to pale copper, the tables are bare and the floor is wood. The less-demanding menu nudges the concept closer to Montrachet, another of Mr. Nieporent’s restaurants in this same space. The name of the new restaurant is short for the Burgundy wine Bâtard-Montrachet. The chef, Markus Glocker, who is also a partner, brings touches of his native Austria to bear, with a savory linzer made with roasted beets, a stunning octopus terrine garnished with pig’s trotters, ocean trout graced with cured cucumber and sour cream, and baked turbot strewn with salted pumpkin seeds. Mr. Glocker said his rabbit “bouillabaisse” was inspired by an Alsatian chef, Eckart Witzigmann. John Winterman, a former maître d’hôtel at Daniel, is another partner. (Wednesday): *239 West Broadway (White Street), 212-219-2777, myriadrg.com.*



Markus Glocker of Bâtard. Tina Fineberg for The New York Times

Opening

BAR PRIMI Named for the Italian midcourse, this two-story restaurant has more than a dozen pastas on the menu, seasonal and made in-house. It’s Andrew Carmellini’s latest, with Sal Lamboglia, 29, as the chef and a partner: *325 Bowery (Second Street), 212-220-9100, barprimi.com.*

BLLENHEIM Morten Sohlberg has turned one of his Smorgas Chef restaurants into this rustic showcase for products from the 150-acre farm near the town of Blenheim in the Catskills that he owns with his wife, Min Ye. Justin Hilbert, formerly of Gwynnett St. in Brooklyn, is the chef: *283 West 12th Street (West Fourth Street), 212-243-7073, blenheimhill.com.*

CLAUDETTE Provençal with a whiff of North Africa is the approach taken by the chef, Koren Grieson, formerly of Avec in Chicago. The restaurant is the third for Carlos Suarez, who owns Bobo and Rosemary’s nearby, this time with a partner, Mark Barak. The space is adorned with hand-painted tile work. (Sunday): *24 East Ninth Street, 212-868-2424, claudettenyc.com.*

CONTRADA The bistro Calliope has become this trattoria, with Jason Audette, who worked at Del Posto and Maison Premiere, placing some emphasis on seafood Italian-style: *84 East Fourth Street (Second Avenue), 212-260-8484, contradanyc.com.*

FONDA Roberto Santibañez has added a third location for his Mexican mini-chain: *189 Ninth Avenue (21st Street), 917-525-5252, fondarestaurant.com.*



John Karangis. Nicole Fanzen

RED STIXS The chef at this high-end Beijing-style restaurant, Skinny Mei, worked at Philippe in Manhattan. It features satays and Peking duck. (Friday): *1020 Montauk Highway, Water Mill, N.Y., 631-726-6200, redstixs.com.*

SIENNA RESTAURANT & ULTRALOUNGE Donatella Arpaia has set up shop in the Hamptons, opening this Italian restaurant in a clubby location that was home to a steakhouse last season: *44 Three Mile Harbor Road, East Hampton; 631-604-6060, siennahamptons.com.*

SWEET CHICK This spot in Williamsburg, Brooklyn, for fried chicken and waffles is opening a Manhattan restaurant, with chicken-fried short ribs, mashed potatoes and beer gravy, and even Greek yogurt cheesecake and peach iced tea with bourbon. Reclaimed and vintage stuff fills the rustic space. (Thursday): *178 Ludlow Street (East Houston Street), sweetchicknyc.com.*

Looking Ahead

THE PAVILION CAFE Union Square Events will open a small restaurant inside the National September 11 Memorial Museum this summer with about 80 seats and a subdued, seasonal, mostly vegetarian menu. “We know that to be restored,” said Danny Meyer, chief executive of Union Square Hospitality Group, the parent company. The menu, developed with John Karangis, executive chef for Union Square Events, incorporates comfort foods like tomato soup, grilled cheese and brownies; ingredients from local farms; and appetizers designed to be shared, like ricotta with peas; salmon confit; and red lentil hummus. There will also be breakfast pastries, New York-made draft beers and American wines on tap. — JULIA MOSKIN

Chefs on the Move

EMILY ISAAC, who owned Trois Pommes bakery in Park Slope, Brooklyn, will be the chef at Zucker’s Bagels & Smoked Fish stores and Murray’s Bagels in Chelsea.

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