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GAME ON FOR 'JUMANJI'

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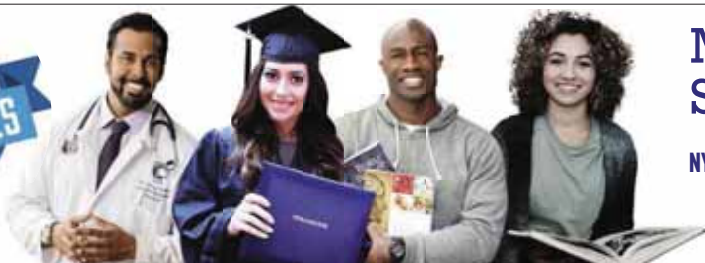
Brooklyn just shrugs as Islanders set for return to Long Island

FUHGET ABOUT 'EM!

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Islanders captain John Tavares

KATHLEEN MALONE-VAN DYKE



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OPEN

for the holiday

There's still time to book a Christmas feast

BY NICOLE LEVY
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The multicourse affairs that are Christmas Eve and Christmas Day dinner typically dirty several tall stacks of dishes, so we cast no aspersions on New Yorkers who'd prefer to take the easy way out. The city offers all kinds of options for dining out with family and friends.

Here's a look at some of the restaurants open for the holiday.

Chinese tradition at Rice & Gold

It's no surprise that chef Dale Talde's Asian-American eatery at Hotel 50 Bowery would be offering a dim sum menu on Christmas Eve. From 1 to 8 p.m., you can order dishes that riff on the Jewish tradition of eating Chinese food on the Christian holiday. Shrimp toast laktes come with Thai chili and cilantro; rabbi's ramen incorporates matzo balls into the noodle mix; and pastrami pot stickers are also stuffed with rye sauerkraut, Swiss cheese and Chinese mustard. \$45/person; 50 Bowery, 646-630-8055, riceandgoldnyc.com

Michelin-starred meal at Aureole

Dig into a three-course meal at this Michelin-starred, luxurious spot on Christmas Eve, with selections like Wagyu beef carpaccio and goat milk risotto as appetizers, beef tenderloin with creamy truffle potatoes and marinated root vegetables, and poached lobster in a coconut broth as entrees and winter squash cheesecake and chocolate torte as desserts. \$125/person, 212-319-1660, charliepalmer.com

Feast of the Seven Fishes at Davio's

If you have family taking Metro-North into the city for Christmas, the upscale Northern Italian steakhouse across from

Grand Central Station makes for a convenient meeting place. In accordance with Italian tradition, the restaurant is serving a three-course, meatless Feast of the Seven Fishes on Christmas Eve. Waiters will bring you a chilled seafood salad to start; baked clams with creamy spinach, parmigiano, anchovy gremolata and salmon roe as your second course; and Asian sea bass, mussels and Maine lobster cooked in a spicy San Marzano tomato sauce as your main course. \$75/person; 447 Lexington Ave., 212-661-4810, davios.com

Greek feast at Molyvos

Go Greek on Christmas Eve with a three-course prix-fixe dinner at the midtown restaurant. You'll have two options for each course: a jumbo lump crabcake or a marouli salad as an appetizer; grilled Atlantic salmon with a wild mushroom and roasted butternut squash rice pilaf or slow-roasted Vermont organic baby lamb in an Ionian garlic sauce as an entree; and Meyer lemon chocolate cake with vanilla yogurt whipped cream or a Greek phyllo pastry filled with semolina custard as dessert. \$65/person, \$100 with Greek wine pairings; 871 Seventh Ave., 212-582-7500, molyvos.com

Live jazz at Fine & Rare

The cocktail bar known for its selection of rare spirits is serving up a four-course fishy feast accompanied by

live jazz music from 5 p.m.-midnight on Christmas Eve. Menu highlights include: house-made tagliatelle with Maine lobster ragu and tomato cream sauce; a bouillabaisse with pan-seared striped bass, mussels, clams, and prawns in a lobster broth; and brioche bread pudding. \$95 per person; 9 E. 37th St., 212-725-3866, fineandrare.nyc

Italian specialties at Antica Pesa

The sister restaurant of a seasoned Roman eatery, Antica Pesa is taking reservations for three seatings on both Christmas Eve and Christmas Day. From a special a la carte menu, order antipasti like fish and chips romanesco (fried cod

served with waffle potato chips and chickpea cream, \$20); pasta such as house-made ravioli stuffed with beef cheek (\$34); entrees like a grilled branzino fillet finished with a dried porcini mushroom consommé; and dessert such as torrone al cioccolato, a traditional Italian confection made with dark chocolate and nuts. Seatings at 5:30, 7:30 and 9:30 p.m.; 115 Berry St., Williamsburg, 347-763-2635, anticapesa.com

Christmas goose at Le Coq Rico

What's Christmas without a Christmas goose, right? You can expect the poultry-focused French bistro to have one on its three-course prix-fixe menu for lunch and dinner on Christmas Eve and Christmas Day. The stuffed, roasted goose comes with potato gnocchi, sour cream and apple cinnamon-flavored red cabbage. Dessert is a meringue snowman that's almost too adorable to eat. \$98/person; 30 E. 20th St., Manhattan, 212-267-7426, lecoqriconyc.com

Steakhouse prix fixe at Maxwell's Chophouse

This NoMad steakhouse will offer up a special prix-fixe menu featuring options like an apricot-glazed pork chop served over walnut bread pudding and a bouillabaisse packed with pan-seared sea bass, shrimp, lobster, clams and roasted tomatoes. Desserts include hot chocolate crème brûlée with peppermint whipped cream. The full dinner menu will also be available. \$74/person, 1184 Broadway, 212-481-1184, maxwellschophouse.com

A decadent meal at Perrine

Inside the opulent Pierre hotel facing Central Park, Perrine is serving lunch and dinner on both Christmas Eve and Christmas Day. Start off your three-course prix-fixe meal with arctic char tartare or roasted beet and pear salad. For an entree, options include braised short ribs with truffle fingerling purée. Satisfy your sweet tooth with Bosc pear and almond frangipane or traditional English Christmas pudding. \$95/person; 2 E. 61st St., 212-940-8195, perrinenyc.com

Le Coq Rico's stuffed goose



LE COQ RICO



Davio's is all about fish.

DAVIO'S



Pear at Perrine

THE PIERRE



Antica Pesa is serving specials on Christmas Eve and Day.

ANTICA PESA

Yule have lots of log options

The yule log gets an upgrade with these takes on the cake. (MEREDITH DELISIO)



PIERRE MONETTA

Benoit The Alain Ducasse French bistro is known for its artistic takes on the classic yule log cake. This year's features chestnut mousse and Amarena cherry atop a coconut dacquoise, which is all coated in red glaze. Available for pickup now through Dec. 25 (must order 24 hours in advance), \$45/serves 6-8; 60 W. 55th St., 646-943-7373, benoitnyc.com

Kreuther Handcrafted Chocolate

Gabriel Kreuther's upscale chocolate side gig is naturally offering a decadent bûche de Noël. Literally called "the decadent," it features dark and milk chocolate mousse, pistachio creme brûlée and chocolate brownie. Available for pickup now through Dec. 24 (pre-order by phone), \$46/serves 8-10; 43 W. 42nd St., 212-201-1985, kreutherchocolate.com



BECCAPRI / DANIELLE ADAMS

Jacques Torres Mr. Chocolate has teamed with Francois Payard to offer the latter's pies and bûche de Noël's this holiday, including "the ultimate" bûche: layers of Jacques Torres' chocolate chip cookies, chocolate crèmeux, chocolate mousse and chocolate poundcake. Available for pickup Dec. 23 or 24 (preorder online), \$29/serves 4-6; 350 Hudson St., 285 Amsterdam Ave. or 66 Water St., DUMBO, mrchocolate.com



JACQUES TORRES