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OFF THE MENU | FLORENCE FABRICANT



Matt Abdo, the chef at Pig Blecker, is making barbecue with high-end flourishes.
Andrew White for The New York Times

Headliner

PIG BLECKER How about a newcomer with a striking approach to put on your list for 2017, a year that may match 2016 for good dining options? At his new Greenwich Village restaurant, opening in mid-January, Matt Abdo, the former chef de cuisine at Del Posto and the chef and partner in the rustic, mostly outdoor Pig Beach in Gowanus, Brooklyn, is making barbecue with high-end flourishes. He'll be serving ravioli filled with smoked brisket in red-wine sauce and truffle butter, silky cod cheeks with crispy country ham and vinegar peppers, smoked duck confit with a sweet-and-sour glaze, a tomahawk chop and that must-have at cocktail events, pigs in blankets. "I wanted to elevate what I was doing at Pig Beach," he said. "Smoke is a theme here, but it's more refined." To make it clear that this light and airy restaurant, decorated with some midcentury modern elements, is not just about barbecue, he's also serving seafood and vegetable dishes. Wines come from around the world, and there's a clever winter julep with rye on the cocktail list. As at Pig Beach, his partners are the chefs Ed McFarland and Shane McBride, but they are not in the kitchen. Pig Beach will close in February to add more indoor space, and will reopen in May (Opens Jan. 17): *155 Bleecker Street (Thompson Street), 646-756-5115.*