

A famous Spanish food market influences the menu at Boqueria.



# Soho Bites

NEWCOMERS FLOURISH WHILE ESTABLISHED EATERIES UP THEIR GAME. BY DALENE ROVENSTINE

## Boqueria

La Boqueria, Barcelona's famed market, provides inspiration for this restaurant of the same name. Here chefs serve up dishes and snacks, just like those you'd find in the stalls in Spain. Edibles come in tapas form, so you can sample away without indulging too much. Each week new "market fresh" items are served next to favorites like Salteado de Setas (sautéed wild mushrooms, Manchego cheese, and thyme) and Bombas de la Barceloneta (beef and potato croquettes with salsa brava and garlic aioli). **171 Spring St., 212-343-4255; boquerianyc.com**

## Chicane

Soho has a number of French restaurants, but restaurateur Jerome Solamito is the first to bring Riviera-style French to the area. He enlisted chef Andres

Grundy to help him devise a *cuisine de soleil* (food of the sun); you'll see South of France classics like the pissaladière (a caramelized onion tart, similar to a pizza, topped with niçoise olives and anchovies) and barbajuans (the Monégasque appetizer made with Swiss chard and soft ricotta). On the drinks menu, look for cocktails with well-known names like the Grace Kelly and the Monte Carlo. **430 Broome St., 212-226-5999; chicanenyc.com**

## Costata

Michael White's hot spots are known for their exquisite seafood and inventive pastas, but with Costata (which means rib eye in Italian) the renowned chef adds a new specialty to his repertoire. "It is a true downtown steakhouse, with an electric vibrant vibe," says White. For first-timers White suggests a mix of surf and

turf—scallop crudo with black truffle vinaigrette, followed by a prime dry-aged steak. Other crowd favorites: the filet mignon and veal chop with black pepper sauce. Woody Allen was spotted here. **206 Spring St., 212-334-3320; costatany.com**

## The Dutch

The Dutch has served its fair share of celebrities—Derek Jeter, Minka Kelly, Jake Gyllenhaal, and Jude Law—and for good reason: The combo of a casual chic environment and great comfort food. Chef Andrew Carmellini says about this Soho favorite, "We wanted The Dutch to feel like one of those places you could always go back to, a real corner classic where everyone has a good time." When to visit? Monday nights for an under-the-radar fried chicken dinner (otherwise only available at brunch). If you dine on any

other night, the rabbit pot pie is a surefire pick. **131 Sullivan St., 212-677-6200; thedutchnyc.com**

## L'Ecole

Although L'Ecole is a teaching restaurant of sorts, that doesn't diminish its popularity in the neighborhood. NYC's International Culinary Center students have been serving contemporary cuisine here since 1984. The rotating seasonal menu is very un-student-like, currently offering such sophisticated dishes as braised pork belly terrine with pickled pineapple and crispy crackling; sunchoke chowder with bay scallop and smoked buttermilk foam; and pan-seared duck breast with pomegranate, mustard seed shallot sauce, and winter vegetables. **462 Broadway, 212-219-3300; lecolenyc.com**

## Lure Fishbar

At the corner of Prince and Mercer streets sits the ever-popular Lure Fishbar. Although closing rumors circulated last May, a deal was negotiated to ensure the seafood spot would have a home for the next 10 years. So neighborhood regulars needn't worry; the happy hour (a citywide favorite with oysters and clams served alongside drink specials) is here to stay. Stop by for dinner, and order the lobster ravioli or the grilled whole dorade. **142 Mercer St., 212-431-7676; lurefishbar.com G**

## TAKING FLIGHT

Charlie Bird does artful locavore.

"When we set out to open Charlie Bird, we wanted to create a neighborhood spot," says chef Ryan Hardy of his nine-month old Soho restaurant. But diners from all over town flock here for the small plates made from local ingredients and presented with an artful spin. The menu leans Italian (think small plates of duck egg spaghetti, grilled octopus saltimbocca, and tripe toast), but there's also a raw section, which features razor clams and Long Island fluke.

**5 King St., 212-235-7133; charliebirdnyc.com**



Locally sourced small plates are the specialty here.