

IN

NEW YORK

AUTUMNAL GEMS
BEST IN FOOD
AND FOLIAGE

**THE MONTH'S HOTTEST
SPORTING EVENTS**
PLUS, WHERE TO GO
BEFORE AND AFTER

Elizabeth McGovern

THE COUNTESS OF "DOWNTON
ABBEY" REVISITS BROADWAY

OCTOBER 2017

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where

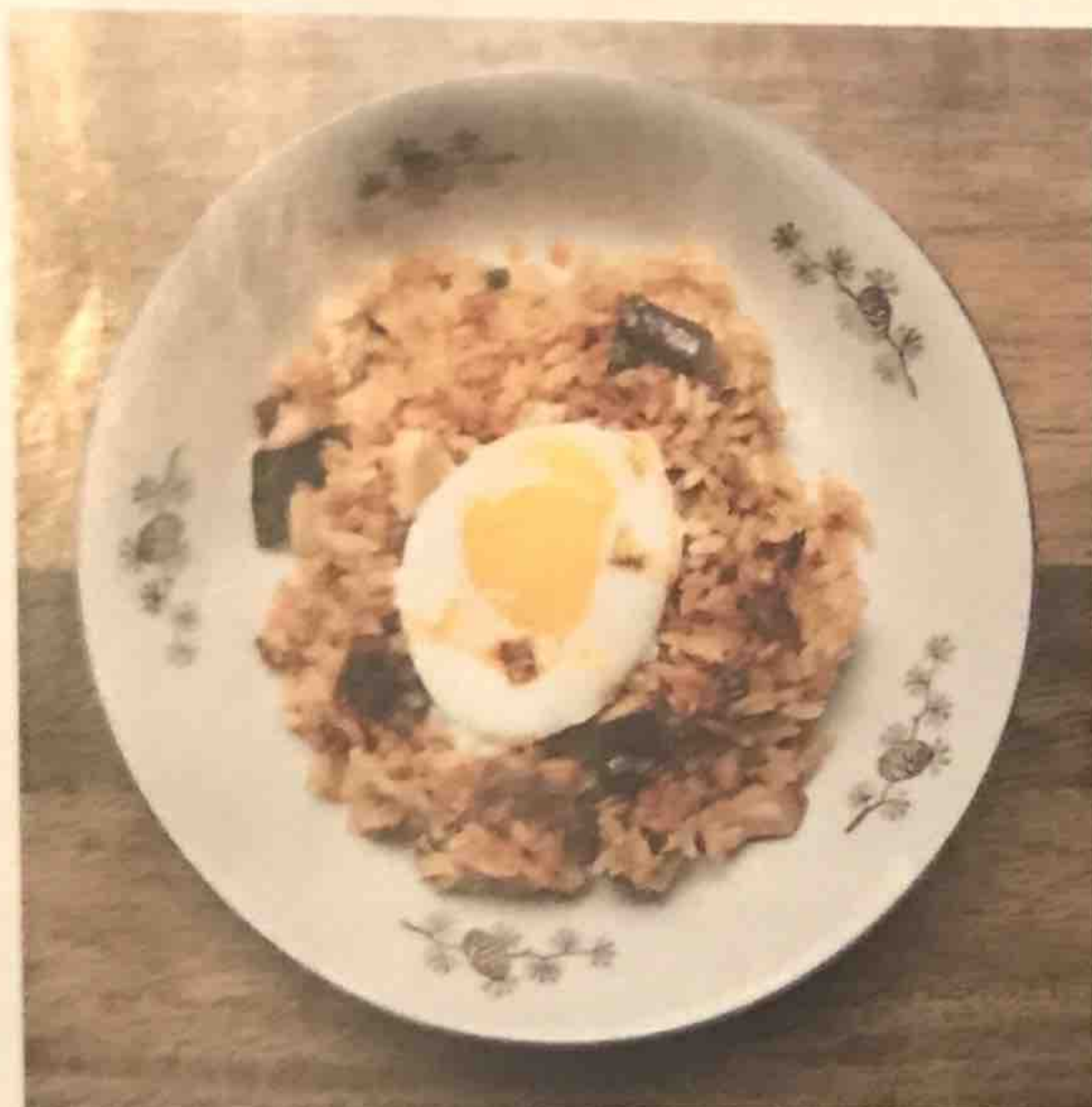
Local guides. Worldwide.

flavor of the month

WHAT'S TRENDING ON THE FOODIE SCENE by Lois Levine

BACK IN THE 1990S, I loved meeting friends after work at An American Place, owned by Larry Forgione, who was named America's Best Chef by the James Beard Foundation in 1993. Now, years later, and in true classic-American-business-storylore, his son, Marc, has followed in his footsteps, opening **American Cut** in TriBeCa in 2013 and its Midtown outpost last year (109 E. 56th St., 212.388.5277). The restos are designed for the well-heeled crowd (the Midtown locale has plush, rust-colored chairs; gleaming, dark leather banquettes; and Art Deco chandeliers), as is the menu (a New York cut is \$61, a tomahawk chop for two, \$145). But when it comes to the impeccable steakhouse experience (including irresistible, herb-flecked warm bread to start), this is the place to go. On the subject of the upper crust, **Philippe** (33 E. 60th St., 212.644.8885) is as luxe as you can get when it comes to Chinese food in NYC, with a menu

that caters to both lovers of classic Beijing cuisine (hand-pulled vegetable lo mein, spicy pepper mignon) and the diet-obsessed (tuna tartare, chicken and vegetable lettuce wraps). For those not in the least bit diet-obsessed, you owe it to yourself to check out **Belly** (219 Grand St., Williamsburg, Brooklyn, 888.777.0087). The brains behind this hip new Brooklyn eatery knew what they were doing opening a bacon-centric spot where pork-lover's faves range from a bacon omakase dinner to à la carte choices such as bacon baps (rice/bacon dishes), bacon sushi, and bacon Reuben sandwiches, among others. And, lastly, if you knew how partial I am to all things pink, you would know why I love the new casual Italian eatery, **The Sosta** (186 Mott St., no phone), whose blush-colored interior warms my girlish heart, as does its focaccia sandwich with pancetta, onion jam and mozzarella; and the zucca vodka pasta, one of the best vodka sauces I have ever tasted.



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1. Various pastas at The Sosta
2. Belly bap at Belly
3. Interior of American Cut Midtown
4. Tuna tartare at Philippe

PHOTOS: PASTAS AT THE SOSTA, MIKEY POZARSK; BELLY BAP AT BELLY, ANNALIE; AMERICAN CUT MIDTOWN, COURTESY AMERICAN CUT; TUNA TARTARE AT PHILIPPE, COURTESY PHILIPPE