

OFF THE MENU

Star Chef From Peru to Head Public Hotel Restaurants

A fish and chips operation from Ed Szymanski, formerly of Cherry Point; a plant-based chain's first New York location; and more restaurant news.



By Florence Fabricant

June 1, 2021

Headliner

Popular, Cantina & Pisco Bar, Louis

The global hotelier Ian Schrager has completely made over the restaurants, entry and garden at his Public hotel on the Lower East Side, which was closed as a result of the pandemic. He opened it just four years ago with Jean-Georges Vongerichten as its marquee chef. Now he is introducing a Peruvian star, Diego Muñoz, to New York to create the food at Popular, the new signature restaurant on the property, and also to oversee the adjacent Cantina & Pisco Bar. Among Mr. Muñoz's credits are the kitchens of Astrid y Gastón in Lima, Peru, and the Edition in Bodrum, Turkey, another Schrager hotel, as well as other projects in Peru. Working alongside Mr. Muñoz will be John Fraser,

another chef in Mr. Schrager's lineup, who will attend mainly to the restaurant management side of things. Mr. Schrager noted that this collaboration of two top chefs was something he has never done. Mr. Fraser will also curate the prepared grab-and-go items, including some by Mr. Muñoz, at Louis, a ground-floor market and coffee bar. The Cantina & Pisco Bar is a pair of marble counters, one with fresh fish on display for ceviche made to order, the other for cocktails starring pisco. There is also table seating. Popular has indoor and outdoor seating for a menu highlighting the multicultural traditions — African, Chinese, Incan, Italian, Japanese and Spanish — that shape Peruvian cuisine in many seafood preparations, and also in dishes like papa a la Huancaína, a classic Peruvian potato dish; filet mignon saltado, a dressier version of the staple; salmon tiradito for the Japanese influence; and wood-smoked seafood paella, plus the inevitable burger. There are three wood ovens. On the Cantina & Pisco Bar menu will be razor clams, and hearts of palm with avocado. Louis will offer a ceviche bowl, Peruvian-style sandwiches and also a loaded Chrystie Street kosher hot dog; Mr. Muñoz will be coming up with cocktails at Cantina and Popular, many based on pisco, the grape spirit of Peru. Peruvian and South American selections dominate the wine list. (Opens June 12; reservations accepted from June 5.)

215 Chrystie Street (Houston Street), 212-273-9403, popularnyc.com, publichotels.com/eat-and-drink/louis.

Opening

Dame

For nearly a year, Ed Szymanski — once the chef at Cherry Point in Greenpoint, Brooklyn — and Patricia Howard, a restaurant manager, ran a pop-up fish and chips joint, Dame Supper Club at 85 Macdougall Street. They have now opened their restaurant next door. The seafood-based menu, which looks across the pond a bit since Mr. Szymanski

grew up in London, includes grilled oysters and a green Chartreuse hollandaise, squid on skewers with shishitos, warm lobster tart, and for dessert, Eton Mess. The partners plan to continue their program of young guest chefs on Sundays with a charitable donation selected by the chef.

87 Macdougall Street (Bleecker Street), 929-367-7370, damenewyork.com.

Planta Queen

A group of global plant-based restaurants with its headquarters in Toronto is opening its eighth location and first in New York. Steven Salm, the founder and chief executive, described his concept as “a celebration of vegetables.” His co-founder and executive chef, David Lee, doesn’t use meat alternatives. The New York menu will be more Asian-inspired than at some of the other spots. Dishes coming out of the open kitchen set along one wall of the spacious, neutral-toned dining room include dumplings, pad Thai slaw, General D’s cauliflower, spicy Seoul noodles, and pineapple fried rice. Mr. Salm said he followed a plant-based diet for five years, and was pleased that it had become mainstream.

15 West 27th Street, 917-675-7700, plantarestaurants.com.

Hancock St.

The restaurateur John McDonald has turned what was his El Toro Blanco for Mexican fare into this elegant, American-style bistro that the restaurateur Serge Becker had a hand in. The chef, Ryan Schmidtberger, formerly at the Waverly Inn, will be serving oysters, charred cauliflower, squid ink linguine, veal schnitzel, vegetable potpie and roasted Dover sole. Hancock Street was once the name for this stretch of Avenue of the Americas. (Thursday)

257 Avenue of the Americas (Bedford Street), 212-645-0193, hancockst.com.

Ha's Dac Biet and Kreung at Outerspace

The outdoor event space 99 Scott is welcoming Chakriya Un and Ross Warren of the Cambodian pop-up Kreung and Anthony Ha and Sadie Mae Burns of the Vietnamese Ha's Dac Biet for the season. They have come up with a collaborative menu that reflects both cultures. Grilled corn with coconut milk and scallion, spicy vegetable curry pie, tamarind Manila clams, pork sausage satay, Kreung's stir-fried lobster, and Vietnamese grilled fish for two with banh hoi, greens and charred chile nuoc mam will be served at booth seating. (Thursday)

99 Scott Avenue, Bushwick, Brooklyn, 99outerspace.com.

El Ta'Koy

Miami comes to New York with this seasonal addition to the indoor-outdoor terrace on the seventh floor of the Dominick hotel in Hudson Square. Expect seafood bites and drinks, like a tostada with salmon, avocado, wasabi aioli and crema de limon, and a coconut bowl called Queens Bath with rums, coconut liqueurs, lime and guava nectar.

Dominick Hotel, 246 Spring Street (Varick Street), 212-842-4560, thedominickhotel.com/el-takoy.

Ample Hills at Prospect Park West

The ice cream company has opened a spacious branch right at the park's western edge with seating, a party space, rooftop seats and a children's play room. Members of the Prospect Park Alliance receive a 10 percent discount.

192 Prospect Park West (15th Street), 718-483-8199, amplehills.com.

MP Summer Dinners on Governors Island

The island will host a series of summer dinners by MP, the company run by the chef Missy Robbins and Sean Feeney, who own Misi and Lilia in Brooklyn. Each dinner, at Picnic Point on the island, will be for 12 people total — reservations are available for two, four, six and 12 — with a single seating on Wednesdays through Saturdays until Labor Day weekend. The dinners, cooked over an open fire and including wine, are \$350 per person plus tax and gratuity. Some of the price will support Food Education Fund, a city initiative helping high school students train in the hospitality industry. Round-trip transportation from Pier 25 in TriBeCa is included. Reservations, resy.com.

North Fork and Shelter Island

Food Truck at the North Fork Table & Inn

The chef John Fraser, now an owner of North Fork Table & Inn in Southold, has parked the truck alongside the inn. It has been redone and has a lengthy menu that includes two styles of lobster rolls, corn chowder, lobster and corn fritters, chopped brisket sandwich and ribs. Its hours are 11:30 a.m. until 3 p.m., Friday to Sunday through June, and Wednesday to Sunday, starting in July: 57255 Main Road, Southold. This month, Mr. Fraser will also open Southold General with produce, prepared foods, coffee and gelato.

54180 Main Road, Southold, N.Y.

Claudio's Pizza

The multifaceted Claudio's on the waterfront in Greenport has added a pizzeria for New York-style pies whole and by the slice. Hero sandwiches are also sold.

111 Main Street, Greenport, N.Y., 631-333-4144, claudios.com.

Ram's Head Inn

This venerable Shelter Island property has a new owner, Aandrea Carter, who has restored its sprawling waterside restaurant with a whitewashed dining room, bar, sunny garden room, covered veranda and an outdoor patio. The executive chef Joe Smith's American menu serves littleneck clam chowder, duck confit spring rolls, pan-seared striped bass and stuffed fluke, and features local ingredients. Ms. Carter is also working with the Cornell's Marine SPAT program for oyster beds.

108 South Ram Island Drive, Shelter Island Heights, N.Y., 631-749-0811, theramsheadinn.com.

Looking Ahead

KYU

This hugely popular restaurant known for Asian-style wood-fired cooking in Miami's Wynwood district is coming to New York in November. It's the second expansion — the first was in Mexico City — for the restaurant, which was founded in 2016 and is now in partnership with the London-based financiers Reuben Brothers. Expect mouthwatering, vibrant food in the large space that was Bobby Flay's Gato.

324 Lafayette Street (Bleecker Street).

Chef on the Move

Alain Ducasse

The French superstar chef will say goodbye to Alain Ducasse au Plaza Athénée, the Right Bank hotel restaurant that he has run since 2000. It was by mutual agreement that his contract ending June 30 was not renewed, an official statement said. Not that Mr. Ducasse wants for work. He will continue to run restaurants bearing his name at the Meurice in Paris and the Dorchester in London, both under the same Dorchester Group management as the Plaza Athénée, and at the Hôtel de Paris under the Monte Carlo SBM management. And he has new restaurants coming: Alain Ducasse au Grand Contrôle in Versailles; and in Paris, Rech at the Maison de l'Amérique Latine, Les Ombres at the Quai Branly Museum, and Sapid on Rue de Paradis near the Gare du Nord. He will soon introduce his own line of ice creams.

Follow NYT Food on Twitter and NYT Cooking on Instagram, Facebook, YouTube and Pinterest. Get regular updates from NYT Cooking, with recipe suggestions, cooking tips and shopping advice.

***A correction was made on June 2, 2021:** An earlier version of this article misstated the location of Pier 25. It is in TriBeCa, at Hudson River Park, not at South Street in Lower Manhattan.*

When we learn of a mistake, we acknowledge it with a correction. If you spot an error, please let us know at nytnews@nytimes.com. [Learn more](#)

Florence Fabricant is a food and wine writer. She writes the weekly Front Burner and Off the Menu columns, as well as the Pairings column, which appears alongside the monthly wine reviews. She has also written 12 cookbooks. [More about Florence Fabricant](#)

A version of this article appears in print on , Section D, Page 8 of the New York edition