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Food

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Northern Essex Community College in Haverhill, Mass., is one of several community colleges that have recently opened or expanded culinary schools.

The Frugal Track To a Cook's Career

As culinary programs dwindle and restaurants hunt for help, community colleges are filling the void, at a friendly cost to students.

OFF THE MENU | FLORENCE FABRICANT

HEADLINER L'Abelle

From the start, TriBeCa's conversion from warehouse district to restaurant hub has featured opulent, high-end dining destinations. Think Chanterelle, Montrachet, Bouley, Mr. Chow and Danube. This has not changed: More recent additions include One White Street, Atera, Jungsik and now this restaurant, set in a former coffee and tea warehouse. The executive chef and a partner, Mitsunobu Nagae, is serving French fare with Japanese touches in a setting at once informal, with no tablecloths, and luxuriously appointed with plush snow-pea velvet. Mr. Nagae, 34, who is from Osaka, worked in Paris at Le Doyen before moving onto the Joël Robuchon empire, including L'Atelier in New York, and later Shun. When he wound up at loose ends once the pandemic closed down restaurants, Rahul Saito, an affluent local resident with a taste for fine food, tapped him for this new enterprise. They define it with the French term "bistronomie," meaning a bistro for elegant dining. As for the restaurant's name, it's a sly reference to the Mitsu, meaning honey, in the chef's name. ("Abelle" means "bee" in French.) Mr. Nagae's menu includes pigeon glazed with miso and grilled over binchotan charcoal, lobster marinated with vanilla vinaigrette, and a dessert of strawberries with lychee, rose and shiso. There's a six-course tasting menu, \$180, in addition to à la carte. French bottles and especially Champagnes dominate the wine list, which is curated by John Mckenna, the beverage director: 412 Greenwich Street (Laight Street), 212-542-3898, labelle.nyc.

OPENING

Momoya Soho A third location with a more upscale approach for this Japanese restaurant, which

marries classic sushi and chawanmushi with items like a tuna tortilla, has opened. It's on two floors, but a sushi omakase (\$150)



JENNAH MOON FOR THE NEW YORK TIMES

is served only at the ground-floor sushi bar, which has 12 seats. (Opens Wednesday): 47 Prince Street (Mulberry Street), 323-828-0096, momoyanyc.com.

Keys & Heels Massimo Lusardi's In Tune Hospitality has added this lounge, masquerading as a locksmith and shoe repair, to the

block where it also has Uva and Uva Next Door. The new spot, done with velvet accents, serves drinks and small plates: 1488 Second Avenue (78th Street), 917-557-0217, keysandheelsnyc.com.

Manero's The film "Saturday Night Fever" inspired this red-

saucy joint, an outgrowth of Manero's Pizza. You just might know what to order without even looking at the menu, except that there's no chicken Parm. (Wednesday): 113 Mulberry Street (Canal Street), 212-345-6789, maneros.pizza.

Darling The renovation of the Park Lane New York, in partnership with the nightlife impresario Scott Sartiano of Bond Hospitality, is complete with the opening of this rooftop lounge on the 47th floor. It's elaborately decorated indoors and has an outdoor terrace lush with greenery. Drinks include Harry's Old Fashioned, named for Harry Helmsley, whose company originally owned the hotel. There's fancy bar food, like a Wagyu sandwich and a seafood tower, and supper club entertainment. (Saturday): 36 Central Park South, darlingrooftop.com.

LOOKING AHEAD

Oily Oilly Market This new food hall from the Chicago-based

hospitality company 16" on Center will occupy 17,000 square feet on the ground floor of the Starrrett-Lehigh Building. It opens in May. Among the vendors so far are the owners of Joomak Banjara, Bar 314 and Flip Sigi in New York, and pizza by Noah Sandoval of Oriole and Kumiko in Chicago. There will be a bar, coffee by Oren's Coffee, and an exhibition space that will open with the show "Jean-Michel Basquiat: King Pleasure": 601 West 26th Street.

HAMPTONS

Sant Ambroeus The Manhattan-based Milanese-style restaurant, which is long established in Southampton, is adding an East Hampton location, to open this summer in the former Babette's space: 66 Newtown Lane (Main Street), East Hampton, N.Y.

More restaurant news is online at nytimes.com/food.

