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KATIE HOLMES
BEHIND THE CAMERA

EAT HERE NOW

Laser Wolf in Williamsburg is celebrated chef Michael Solomonov and his restaurateur partner Steve Cook's first sit-down restaurant in New York City. Located on the rooftop of The Hoxton hotel, the restaurant showcases uninterrupted views of the Manhattan skyline, and the Israeli skewer-focused menu of vegetables, fish and meat, all cooked over a charcoal grill, is served alongside a variety of salatism including hummus, babaganoush, gigante beans and pita. Swoon-worthy bites include date-harissa wings with tehina ranch, shawarma-spiced cauliflower, tuna tartare with pickled ginger and scallion schug and a whole branzino with ginger and tomato. The decadent brown sugar soft serve topped with pistachios, cherries and rice crispies is worth every calorie.

laserwolfbrooklyn.com

Una Pizza Napoletana has reopened on the Lower East Side thanks to Neapolitan-style pizza pioneer Anthony Mangieri. From freshly made dough using a mix of flours to buffalo mozzarella flown in from Italy, the best tomatoes, basil, olive oil, garlic and salt make their way into Una's kitchen. As with the dough, everything is made fresh each day and nothing gets held over to the next. Recently, the restaurant was awarded the Best Pizzeria in the USA award by the Top 50 Pizza organization. "We've been so blessed to be able to do this and continue to learn and grow as a pizzeria and as pizza makers," says Mangieri. unapizza.com

Michelin-starred French chef Daniel Boulud (Restaurant Daniel, Café Boulud,

Le Pavillon) has opened **Le Gratin** inside The Beekman hotel. Le Gratin offers cuisine inspired by Boulud's French roots growing up in Lyon, France. With an elegant and inviting dining room paired with a lively, energetic bar, the entire space reflects Boulud's signature style and encourages celebratory dining experiences. Menu specialties include a crab, avocado and grapefruit salad, Dover sole, steak tartare and escargots. From grand chandeliers, warm lighting and delicious cuisine, Le Gratin flawlessly marries fine French dining with an approachable sensibility. legratinnyc.com

Avra, from owners Marc Packer, Nick Tsoulos and Nick Pashalis has opened at Rockefeller Center. The new Aegean-inspired seafood restaurant features an open kitchen and market-style seafood display with design elements reminiscent of the Greek islands. For a luxurious dining experience that offers the laid-back energy of a picturesque taverna, this will be your spot. The 16,500-square-foot eatery boasts floor-to-ceiling windows that wrap around the building, chic marble finishes and crisp white accents. theavragroup.com

Second-generation restaurateurs Alex and Miles Pincus have opened **Holywater** in Tribeca. Serving crowd-pleasing New Orleans-inspired dishes like trout roe tater tots, charbroiled oysters with caviar and creamed spinach, BBQ shrimp cooked in a High Life Creole butter sauce with garlic toast and lobster frites, the subterranean bar, lounge and restaurant has something for every diner and imbibor. "Over the last decade we've opened a



ROOM REQUEST

CHELSEA, LATELY

The iconic **Hotel Chelsea** has debuted 155 restored guest rooms after a years long renovation. Owners Sean MacPherson, Ira Drukier and Richard Born (The Jane, The Bowery, The Maritime) sought to enhance the artistic legacy the hotel has garnered over the years. From the original marble mosaic floors in the lobby bar to the lively atmosphere of **El Quijote**, the on-site restaurant and bar, a reinvigorated Hotel Chelsea welcomes guests with vibrancy, glamour and a quintessential New York City flare. The restaurant and bar has reopened under the operations of Sunday Hospitality and partner Charles Seich serving Spanish cuisine like seafood paella, a selection of jamón and shareable pitchers of sangria. hotelchelsea.com



handful of nautically-inspired restaurants, but we've always wanted to make a proper bar, a place we could go after we leave work for the night," says Alex Pincus. crewing.com

Michelin star chef, restaurateur and author Joe Isidori has opened **Arthur & Sons** in the West Village, transporting guests back to the 1990s with "old school" New York Italian-American red sauce classics. Standout dishes include mussels fra diavolo and gnocchi sugo di carne, and the wine list features a variety of Italian wines. Bushwick's Bolt Design Group realized Isidori's vision for the space and incorporated black-and-white Art Deco subway tiled floors, deli counter seating, and an open kitchen alongside nostalgic photos of Dean Martin and Frank Sinatra. arthurandsonsnyc.com

FROM LEFT:
Laser Wolf at The Hoxton hotel;
the Cosacca pizza at Una Pizza Napoletana; Avra Rockefeller Center