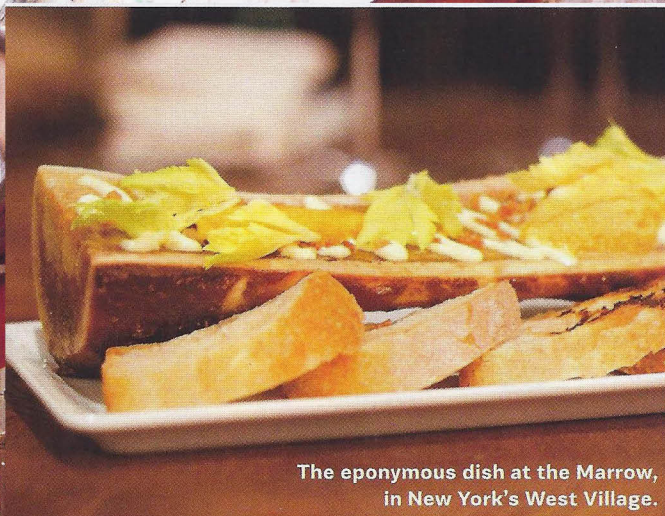


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# TRAVEL+ LEISURE



The eponymous dish at the Marrow, in New York's West Village.



## WHERE TO EAT NOW IN...

### London

The long-awaited Covent Garden outpost of **Balthazar** (44-20/3301-1155; \$\$) is a near-replica of the New York original, down to the distressed mirrors, *steak frites*, and media bigwigs in the booths.

+ Pollen Street Social chef Jason Atherton promises to further dismantle fine-dining conventions at **Social Eating House** ([socialeatinghouse.com](http://socialeatinghouse.com); \$\$), in Soho, while respecting the refined cooking he learned from Gordon Ramsay. + Multicultural Brixton Market is enticing hipsters south of the Thames. The biggest draw: fried chicken with Thai tamarind sauce at **Wishbone** ([wishbonebrixton.co.uk](http://wishbonebrixton.co.uk); \$).

+ **The Clove Club** ([thecloveclub.com](http://thecloveclub.com); \$\$\$), a pop-up supper club that was one of the toughest tickets in town, has settled down. The permanent restaurant, located in the Victorian Shoreditch Town Hall, is sure to play Pied Piper to East London foodies.

—CHRISTINE AJUDUA

### New York City

Natty couples channel their grandparents in a supper-club setting at **Carbone** ([carbone.newyork.com](http://carbone.newyork.com); \$\$\$\$), with upgraded Italian American classics—linguine with clams; chicken *scarpariello*—by the duo behind the ever-popular Torrisi. + Two big names are vying for West Villagers' affections. *Top Chef* alum Harold Dieterle explores his German and Italian roots at the **Marrow** ([themarrownyc.com](http://themarrownyc.com); \$\$\$), while Gabriel Stulman—whose retro neighborhood joints Joseph Leonard and Fedora have a cult following—veers into new territory with the Frenchified sushi at **Chez Sardine** ([chezsardine.com](http://chezsardine.com); \$\$\$).

+ At **Lafayette** ([lafayetteny.com](http://lafayetteny.com); \$\$), his all-day NoHo brasserie, Andrew Carmellini returns to his French training (he cooked under Daniel Boulud), serving country-style dishes to the fashion set. + Across the river in Brooklyn, the culinary intelligentsia clamor for tables at **Aska** ([askanyc.com](http://askanyc.com); \$), a New Nordic spot in Williamsburg. —JAY CHESHES

# THE FOOD ISSUE

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