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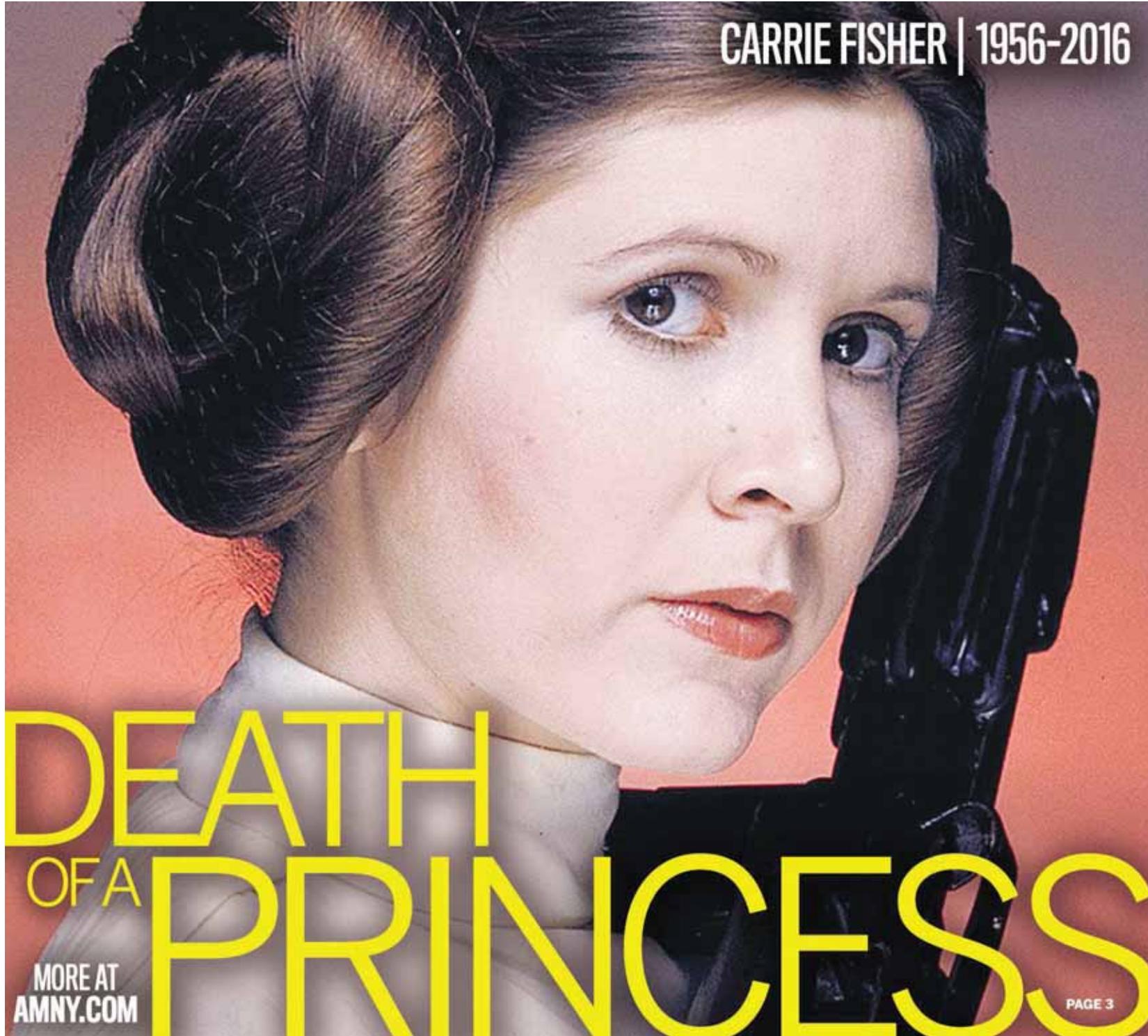
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Rob Newton breaks from tradition at Black Walnut

One of New York's leading Southern chefs, Robert Newton, is known for his small, homey restaurants in Carroll Gardens, from Wilma Jean to Smith Canteen. His new spot is the opposite of all that.

Black Walnut (140 Schermerhorn St., Downtown Brooklyn, 929-337-1280, blackwalnutbk.com), located inside a Hilton, has a larger footprint, with space for more than 100 seats in a fancier setting.

Newton's restaurants usually lean either Southern or Asian, but Black Walnut draws from both, showcasing down-home dishes like fish muddle (\$22) alongside Japanese ingredients like togarashi.

The dinner menu begins with snacks, the most interesting of which is the



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chicken liver mousse with caramelized cocoa nibs (\$10). From there, more substantial starters include grilled shishito peppers with fried sunchokes (\$13).

Entrees are all over the map, from chicken with crispy shallots, coconut milk and chili oil (\$22) to pan-roasted fluke with chanterelles and parsley root puree (\$24). For something singular, try the whole-grain mustard spaetzle with braised pork (\$22).

Black Walnut may be a major departure for Newton, but it retains the chef's signature charm to satisfy his usual crowd.

YOUR LAST MEAL OF 2016

Enjoy a feast this New Year's Eve

BY MEREDITH DELISO
meredith.deliso@amny.com

Send out 2016 on a full stomach with a special New Year's Eve dinner. Here's where you can still make reservations as of press time, whether you're looking for something on the cheaper end or to splurge.

UNDER \$100

Nom Wah Nolita

Fill up on dumplings this New Year's Eve, as Nom Wah's fast-casual location hosts an all-you-can-eat dim sum and open bar with beer and sparkling wine. *First seating \$35/person from 6:30-9 p.m., second seating \$45/person from 9:30 p.m. to midnight; 10 Kenmare St., 646-478-8242, RSVP at eventbrite.com*

Caffe Buon Gusto

The Brooklyn location of the Italian restaurant is offering a three-course menu with dishes such as grilled octopus, seafood ravioli and filet mignon wrapped with pancetta. *Seatings at 7:30 and 9:30 p.m., \$50/person; 151 Montague St., Brooklyn Heights, 718-624-3838, cbgny.com*

Left Bank

Find festive décor like streamers, noisemakers and hats alongside the bistro's three- or four-course tasting menu. And look out for the 3-foot-tall croquebouché as it's paraded around. *First seating \$65/person from 5-7:30 p.m., second seating \$85/person from 8 p.m. to late; 117 Perry St., 212-727-1170, leftbanknewyork.com*

Seamores

Send out the year with seafood. The restaurant will be serving a four-course menu with wine pairings that includes oysters, cured fluke and miso monkfish. *Seatings at 8 and 10 p.m., \$75/person; 390 Broome St., 212-730-6005, seamores.com*

Faro

This year was a big one for the Bushwick restaurant, which earned a Michelin star. Its four- or five-course New Year's Eve menu will feature signature dishes like agnolotti with crab and porridge with sunchokes and truffles. *Four-course early*



Have an Italian-American dinner at Mamma Guidara's at The NoMad Bar.



Head to Union Fare for a family-style feast.

tasting \$85/person, five-course later tasting \$95/person; 436 Jefferson St., 718-381-8201, farobk.com

White Gold Butchers

April Bloomfield and Ken Friedman's new restaurant/butcher shop is fittingly serving a beef-themed menu, with oyster and beef tartare, trout roe with beef jus, grilled beef short rib and more. *Call to RSVP. \$65/person, dinner starting at 5:30 p.m.; 375 Amsterdam Ave., 212-362-8734, whitegoldbutchers.com*

OVER \$100

The NoMad

The hotel spot is busy this New Year's Eve with four different packages. You can still score seats for its four-course dinner in its main dining room and the prix-fixe feast at the Italian-American dinner Mamma Guidara's at The NoMad Bar (the rooftop party and The Magician are sold out). *Dinner \$165/person from 5 to 9 p.m. and \$225/person from 9 to 11 p.m., 1170 Broadway; Mamma*

Guidara's \$125/person from 5 to 9 p.m. and \$175/person from 9 to 11 p.m., 10 W. 28th St., RSVP at thenomadnyc.tocktix.com

Union Fare

Enjoy a five-course family-style meal, with dishes like oysters Rockefeller, lobster Newburg and Delmonico steak, followed by an open bar with a live DJ and champagne toast at midnight. During the latter, go all out and add unlimited Dom Pérignon champagne. *Dinner and party \$150/person starting at 9 p.m., All Night Dom an extra \$250/person during open bar from 11 p.m. to 1 a.m. (must have dinner at the restaurant); 6 E. 18th St., 212-633-6003, RSVP at unionfare.tocktix.com*

Gabriel Kreuther

Don your cocktail attire for a Copacabana-themed prix-fixe dinner in the main dining room or bar. The second seating includes entertainment, party favors and a champagne toast at midnight. *First seating \$150/person from 5 to 6:30 p.m., second seating \$495/per-*

son (wine pairing an extra \$175/person) from 8:30 p.m., bar seating \$115/person from 5 to 6:30 p.m.; 41 W. 42nd St., 212-257-5826, gkny.com

Massoni

At Chef Dale Talde's new restaurant, in the Arlo NoMad Hotel, enjoy a playful prix-fixe menu with dishes like Tater Tots with mascarpone and caviar, white truffle and egg pizza, and sundaes for two, plus drink pairings. *Call to RSVP. First seating \$150/person 6-7:30 p.m., second seating \$250/person 8-10 p.m. (includes champagne toast on the roof at midnight and open-bar dance party until 2 a.m.); 11 E. 31st St., 212-951-1141, massoninyc.com*

Le Coq Rico

Enjoy a six-course menu at this heralded French restaurant, which includes a stuffed Erden heritage goose and black truffle shaved over each course. *\$135/person from 8 p.m. to midnight, 30 E. 20th St., 212-267-7426, lecoqriconyc.com*

Threes Brewing

Sit down for a family-style feast prepared by The Meat Hook, with meat, seafood, pasta, a whole roasted pig and champagne. Then stick around for drinks and dancing at the bar, which will be open to the public with no cover for those just looking to party. *\$125/person from 7 p.m. on; 333 Douglass St., Gowanus, 718-522-2110, RSVP at brownpapertickets.com*

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