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NEW YORK'S GAY GUIDE

NEXT

HERO WORSHIP

GAY COMICS TO THE RESCUE



Oddly enough, we didn't have Steak Frites at the eponymously titled bistro. Instead we had a sumptuous meal of chef Adam Greenberg's fresh oysters, filet mignon, crab cakes and Bolognese. But I can attest to the classic hanger steak and fries combo that I enjoyed several years ago at the bistro's former Union Square location. Thankfully, the cozy mainstay has re-opened near exciting newcomers such as Market Table and Barfry, and in an earnest pun, the steaks have been raised.

Great *French Onion Soup* (\$6) and exquisite, reasonably priced *Blue Point Oysters on the Half Shell* (\$12/dozen) started us off, after we armed ourselves with a few glasses of a well-appointed *La Guiberte Sancerre* (\$13/glass, \$24/bottle). The appetizer portion of *Jumbo Lump Maryland Crab Cakes* (\$11/\$21) followed with autumn succotash and dried cranberries; when it came to the luscious *Steak Tartare* (\$12/\$22), we went for the larger portion.

Our pasta course was a highlight, featuring *Meatpacking District Bolognese* (\$20) with truffle essence and fresh Parmesan. Taking a brilliant cue from carbonara, where egg is

incorporated, this culinary plate of ingeniousness was topped with a sunny-side-up organic egg instead that we mixed in with the other ingredients ourselves. *Chef's Pasta of the Day* (M/P) was an excellent *Lobster Ravioli* (\$19) with fresh peas.

The red *Chilean Syrah* (\$12/glass, \$45/bottle) recommended by our waiter was incredibly complex, robust and just

plain gorgeous. Though we contemplated dishes such as *Pan Seared Sea Scallops* (\$23) with lobster and spring vegetable risotto, the wine was a natural for our excellent *Petite Porcini Crusted Filet Mignon* (\$28)—medium rare, with wild mushroom potato purée and caramelized Cippolini onions. The fantastic cinnamon-brined *Pork Chop* (\$23) fared just as well, accompanied

by Greenberg's fanciful side of red cabbage with caraway, lardons and extraordinary inclusions such as plum and currant. There wasn't room for dessert, but who could blame us?

So what if Steak Frites is no longer a staple in its old 'hood; it's better than ever and a great place to "meat up." **N**

—Peter Sherwood

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FRITES**
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NEXT

GAY TAKE-AWAY

JIM COLUCCI

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Next Magazine's celebs of New York reveal their favorite take-out joints.

about...

In 2004, writer Jim Colucci went to "gay fantasy camp" when he went inside *Will & Grace* to research *Will & Grace: Fabulously Uncensored*. He topped that, interviewing icons for his *Q Guide to The Golden Girls*. Jim has been a contributing editor at CBS' *Watch* magazine, and delivers his "Must-Hear TV" report weekly on partner Frank DeCaro's show on Sirius OutQ. When he's not brunching with Bea, where does Jim grab his own slice of cheesecake?

"My favorite gay take-away is The Shake Shack (Madison Ave @ 23rd St, 212-889-6600.) Everything there is loaded with fat and carbs, but still the boys come out to Madison Square Park at night for an amazing *Double Shackburger* (\$7.25), *Cheese Fries* (\$3.50) in a house-made sauce, or a *Concrete* (\$5) of soft-serve ice cream mixed with chunks of pie. As

an excuse to indulge, Frank and I bring our Boston terrier Herman along for *The Pooch-ini* (\$3.25), a cup of custard and peanut butter swirled around two Milk Bones. The wait can be over an hour, so before you make promises to your pet, check out the live "Shack Cam" at ShakeShackNYC.com." **N**

Visit JimColucci.com for more info.



PHOTO: ERICA BERGER