

# Time Out New York

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## Eating

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### Good dinings we bring



From a Jewish-Chinese spread to a modern Feast of the Seven Fishes, save yourself a night in the kitchen with these NYC holiday dinners. By **Dan Q. Dao** and **Christina Izzo**

#### FOR A HYPERSEASONAL SPIN ON ITALY'S CHRISTMAS EVE VIGIL: **FARO**

Taking inspiration from the Italian-American tradition of the Feast of the Seven Fishes, chef and co-owner Kevin Adey is serving his own seafood bounty on December 24 at his rustic "New Brooklyn" restaurant. Served from 6 to 10pm, the holiday menu will showcase nine varieties of fish and shellfish, including a Kumamoto oyster with African lemon peppers and a warm brandade with American paddlefish caviar. 436 Jefferson St, Brooklyn (718-381-8201, [farobk.com](http://farobk.com)). \$100.

#### FOR ELOISE AT CHRISTMASTIME TEA SERVICE: **THE PALM COURT**

Make like the Plaza Hotel's youngest sophisticate with Christmas high tea in the hotel's iconic dining room. Available from December 24 through 27, the three-tiered repast includes scones with Devonshire cream and lemon curd, festive pastries (gingerbread macaron, Bûche de Noël) and sandwiches like Christmas ham with hot-buttered rum glaze on a ficelle baguette. Toast the season with a glass of Moët & Chandon rosé or Veuve Clicquot Brut. The Plaza, 768 Fifth Ave (212-546-5300, [thepalazany.com](http://thepalazany.com)). \$125.



The Palm Court

#### FOR A CHINESE FEAST TO BRING YOUR COOL BUBBLE TO: **BLACK TREE B.K.**

Chef Sandy Dee Hall has your Chinese-and-a-movie tradition taken care of this year—well, the food part, at least. On December 24 and 25, the farm-to-table Williamsburg outfit will issue trussed-up à la carte Chinese dishes such as beef spring rolls with ricotta and honey (two for \$9), duck fried rice with brussels sprouts and pickled kale (\$17), and four steamed chicken dumplings with habanero sauce and garlic confit (\$8). As for the movie? That's up to you. 261 Metropolitan Ave, Brooklyn (718-387-7611, [blacktreenyc.com](http://blacktreenyc.com))

#### FOR BUBBLER BOTTLES AND BUBBLIER CHEESE: **LE PHILOSOPHE**

The French Noho charmer is sparing no indulgences for the holiday with its Christmas Eve raclette. Chef John Paquette will do the honors, scraping gooey ribbons from a wheel of cheese onto your plate alongside house-baked bread, vegetable crudite and a glass of champagne. For an additional price,

guests can pad out their meal with à la carte specials (\$18 foie gras terrine, a \$45 couronne d'agneau rack of lamb), but save room—in the spirit of giving, all parties will receive a complimentary Austrian marbled kugelhupf cake with mulled wine or coffee for dessert. 55 Bond St (212-388-0038, [lephilosophe.us](http://lephilosophe.us)). \$29.

#### FOR A TREAT-YOURSELF ALTERNATIVE TO TRADITIONAL HOLIDAY EATS: **TEMPURA MATSUI**

With much of the city's transplant population flown to faraway towns, the holidays pose an opportune time to score usually tough seats at recently opened spots, like chef Masao Matsui's eponymous, Michelin-starred omakase counter. The restaurant will be open on both Christmas Eve and Day with its usual six-course, 12-piece tempura tasting menu, an indulgence for the belly as much as the bank; when else but the holidays can you get away with feasting on course after course of battered-and-fried food? Happy holidays, indeed. 222 E 39th St (212-986-8885, [tempuramatsui.com](http://tempuramatsui.com)). \$200.

