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Beautique Opens Next to the Paris Theater

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Rainbow Quinoa Salad With Mixed Nuts, Herbs and Dried Fruit

RECIPES FOR HEALTH

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Beautique Opens Next to the Paris Theater

By FLORENCE FABRICANT APRIL 8, 2014

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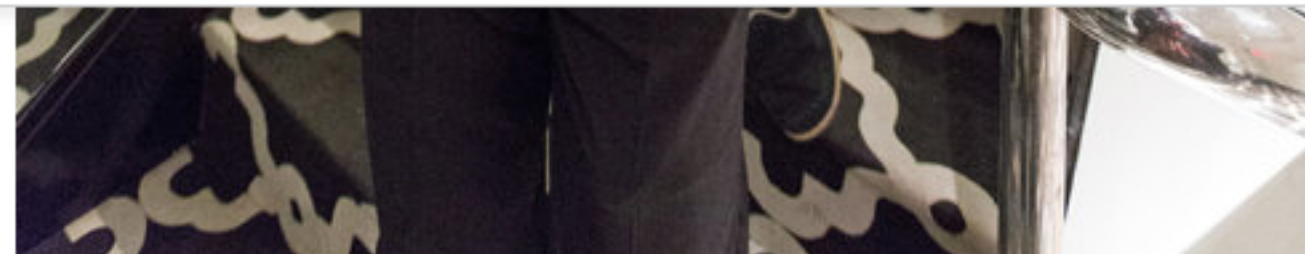
It’s easy to miss. The discreet doorway next to the Paris Theater leads to a mirror-lined staircase and suggests a nightclub (even if the name suggests a nail salon). But it’s a restaurant with an inventive American menu that includes dishes like spring pea soup with Comté cheese dumplings, salmon with buttermilk vinaigrette and a banana bread pudding. There are nods to the English background of the chef, Craig Hopson: the olive-mint relish with a mixed grill of lamb, or the malt caramel garnishing crab flan and crisp pork belly. Mr. Hopson, who was at Le Cirque, has teamed up with Frank Roberts, who was the manager of Rose Bar in the Gramercy Park Hotel, to be the managing director, though neither is an owner. Jiho Kim, the pastry chef, comes from Gordon Ramsay at the London. The space was originally Shezan, a dramatic-looking Indian restaurant. The drama is back, this time with striking fashion-forward décor by Marc Dizon and Valerie Pasquiou Interiors. Jean Paul Gaultier fabric covers the bar stools, and the servers wear Elie Tahari. Mr. Hopson describes the restaurant’s look as “sort of French and kind of luxe, fancier than I expected.” (Opens Wednesday): 8 West 58th Street, 212-753-1200, [beautiquedining.com](#).

A man in a white chef's coat is standing on a staircase with a glass railing. He is smiling and looking towards the camera. The staircase has a black and white patterned carpet. The background shows a modern interior with large windows and a glass railing.



Opening

RED HOOK LOBSTER POUND Susan Povich and Ralph Gorham started in a Red Hook, Brooklyn, storefront in 2009, selling lobsters bought directly from lobstermen in Maine. When they began serving lobster rolls, the business took off. They added trucks and a summer outpost in Montauk, N.Y., and have now opened a bright outpost in Manhattan. There's a big counter, high-top tables and (soon) outside seating. It's at the end of an odd little alley in the East Village, off First Street and the Bowery, in an area that is becoming quite a food hub: *16 Extra Place (East First Street), 212-777-7225, redhooklobsterpound.com.*



Craig Hopson, the chef at Beautique. Marilyn K. Yee/The New York Times

SOPRA James Mallios has turned the floor above his restaurant, Amali, into this separate dining room with an open kitchen and communal tables. Family-style dinners are served Wednesday to Saturday, with five courses. Wines, for those who want them, are poured generously. Dinners are \$95, \$150 with wines. There is one seating at 8 p.m., with a chance to meet the chef and have an aperitif at 7:30: *115 East 60th Street, 212-339-8363, amalinyc.com.*

Looking Ahead

GURNEY'S RESORT George Filopoulos and Lloyd Goldman, the new owners, will reopen this sprawling hillside complex overlooking the ocean in late May. They have hired Jennifer LeRoy, formerly an owner of Tavern on the Green and the Russian Tea Room, to create several dining options and a retail bakery: *290 Old Montauk Highway, Montauk, N.Y.; 631-668-3365.*

LE COQ RICO Antoine Westermann, the Alsatian chef who has a Paris restaurant of the same name, plans to open a branch in New York by the end of the year. The Paris restaurant serves only poultry (including squab and duck) and his New York menu will follow that format, using American birds: *32 East 20th Street.*