## BONAPPÉTIT

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## New York's New Restaurant Row

Tenth Avenue is just a quick stroll away from the urban theme park that Manhattan's Meatpacking District has become. For a food lover's hassle-free alternative, check out some of these classic joints and hot spots on this fascinating stretch.



1 THE RED CAT This American-style bistro is the quintessential neighborhood restaurant: casual and comforting with first-rate food (e.g. tempura green beans). (227 Tenth Avenue; 212-242-1122; theredcat.com) O'OR AHN Korean staples bibimbap and kimchi get a modern makeover at this slick overachiever that's one of New York's most exciting (and unassuming) debuts in years. (207 Tenth Avenue: 212-627-7777) 6 TÍA POL One of the city's smallest restaurants also happens to be one of its most charming, thanks to a female duo that has re-created an authentic tapas bar experience that's unmistakably New York in style. (205 Tenth Avenue; 212-675-8805; tiapol.com) 4 EMPIRE DINER Long before the galleries and nightclubs moved in, this 60-year-old burger-and-eggs flipper was satisfying late-night cravings. (210 Tenth Avenue; 212-243-2736) 5 COOKSHOP With dishes like house-smoked bluefish and chicken-fried duck livers, this farm-friendly American restaurant is getting the same rave reviews as its sister, Five Points on Great Jones Street. (156 Tenth Avenue; 212-924-4440) 6 APPELLATION WINE & SPIRITS Not a restaurant, but a foodie destination nonetheless, this smart, no-frills wine shop owned by a former sommelier specializes in organic and biodynamic bottlings. (156 Tenth Gallic institution with a thick Left Bank vibe and hearty dishes like rabbit with prunes, cassoulet, and tarte Tatin. (130 Tenth Avenue: 212-675-0342) MORIMOTO Iron Chef and former Nobu star Masaharu Morimoto along with celebrity restaurateur Stephen Starr, brings yet another sceney Japanese mega-restaurant to town. (88 Tenth Avenue; 212-989-8883)

② CRAFTSTEAK Does the city need another steakhouse? Chef Tom Colicchio thinks so; he has opened his artisanal cow palace just steps away from the Meatpacking District. (85 Tenth Avenue; 212-400-6699) ② DEL POSTO When Mario Batali and Joe Bastianich open an Italian restaurant, it's big news. When Lidia Bastianich, four-star ambitions, valet parking, and homemade everything are part of the mix, the foodies of the city jam the reservations

line. (85 Tenth Avenue; 212-497-8090) —Andrew Knowlton >



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