

GOTHAM

Michael White Does French Food at Vaucluse; Carla Hall Previews Her Resto

By Bao Ong | September 8, 2015 | [Food & Drink](#)



Try the escargots à la bourguignonne at chef Michael White's new restaurant, Vaucluse.

What can diners expect from chef Michael White's take on French food at Vaucluse, and where is Carla Hall previewing her upcoming restaurant, Carla Hall's Southern Kitchen? That and more in this week's dining news....

Vaucluse is Chef Michael White's Foray into French Food

While Altamarea Group's chef Michael White is known for hit Italian eateries such as Marea and Osteria Morini, his new resto Vaucluse on the Upper East Side focuses on classic French cuisine with some modern touches. Executive chef Jared Gadbow, who heads the kitchen here, collaborated with White on the menu. Favorites like canard à l'orange and boeuf bourguignon are served in a sprawling 12,000-square-foot space that really makes you feel like you're dining in France. *100 E. 63rd St., 646-869-2300*

What's in Store for Park Avenue Autumn

Candy apple crostata, pork chop schnitzel, and roasted butternut soup on the menu are sure signs that Park Avenue Summer has transitioned for fall with the seasonal reopening of Park Avenue Autumn on September 8. Besides the comforting fall dishes we crave in cooler weather, the interior will feature new flowers, lighting, soaps used in the restrooms, and much more. Be sure to check out head bartender Bryan Schneider's new cocktail menu with drinks like the Autumn Daiquiri—which gives you a taste of summer if you're not quite ready to let go. *360 Park Ave. S., 212-951-7111*

George Mendes Reimagines ALDEA With New Menus

It's been a busy 2015 for chef George Mendes with the debut of Lupulo earlier this year. Now Mendes has revamped ALDEA, his Portuguese restaurant that opened nearly six years ago, with an expanded bar and new menus. Guests can still order popular dishes like sea urchin toast at the bar on an a la carte menu. And in the main dining room, Mendes is cooking a four-course prix-fixe menu (\$79) and a nine-course tasting menu (\$135). *31 W. 17th St., 212-675-7223*

Carla Hall Previews Her Upcoming Resto at Root & Bone

Carla Hall, a popular contestant on *Top Chef* season five, will give a preview of sorts on September 9 with a pop-up dinner at Root & Bone (*200 E. Third St.*) featuring dishes you can expect to find on her menu at Carla Hall's Southern Kitchen. She's teaming up with Root & Bone's Jeff McInnis, a fellow *Top Chef* alum, and Janine Booth for the evening affair, which has seatings at 6 and 8 p.m. Tickets are \$60 per person (with an optional \$25 additional for cocktail pairings).

Hotel Hugo's NYFW Food & Drink Specials

If you're hopping in between all the New York Fashion Week shows and need a break, Hotel Hugo is setting up a pop-up Fashion Week Lounge at its restaurant Il Principe. The indoor-outdoor space will serve food from the restaurant and you can get complimentary WiFi. There's also coffee on the house between 8 a.m. and 4 p.m., and happy hour prices on cocktails 4 p.m. through the evening if you Instagram a selfie using the hotel's social handles. *525 Greenwich St., 212-608-4848*

Hotel Chantelle Introduces a Fall Dish

At Hotel Chantelle, which opened a London location over the summer, executive chef Seth Levine is rolling out a series of new fall menu items. The latest is a perfect bridge between summer and fall: a lobster pot pie that's filled with a creamy mix of Maine lobster, pearl onions, peas, and carrots, and finished with a baked puff pastry on top. New items are expected in the coming weeks. *92 Ludlow St., 212-254-9100*

Dirt Candy Launches Can't-Miss New Brunch Options

With the bounty of produce rolling in, it's the perfect time of the year to try some vegetarian dishes. At Dirt Candy, chef Amanda Cohen is launching a new brunch menu on September 12. Her creative use of vegetables includes a Green Huevos No Ham using chard as tortillas topped with salsa verde, cotija cheese, and tempura-poached eggs. Other whimsical dishes include zucchini pancakes with a squash blossom jam and tomato biscuits topped with basil butter and green tomato jam. The cocktails are just as inventive and fun for brunch, which is served on weekends from 11:30 a.m.-2:30 p.m. *86 Allen St., 212-228-7732*

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