

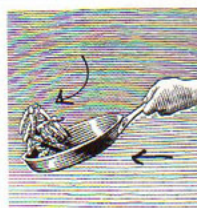
IT'S **SPRING**... FINALLY! bon appétit

1 Yes, You Should Give a Flip

> You know the move: a flick of the wrist, food suspended midair, then a soft landing back in the pan. The pan-flip serves a simple purpose, and it's not (just) to make cooks look cool. It ensures that food cooks evenly over high heat, it's what marries pasta to sauce—and it does it all sans pesky spoons. Master the technique, then make Jonathan Wu's dish. —ANDY BARAGHANI & MERYL ROTHSTEIN

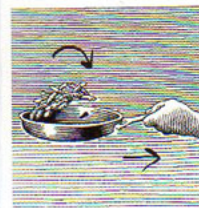
** Practice with something dry like nuts or beans. We'd suggest starting over a sink!*

[PRO MOVE]



[1]
THE PUSH FORWARD

Despite what it looks like, you are not seesawing the pan in an up-and-down motion. Instead, you're propelling it forward and back in a tight elliptical orbit, with a little jolt of the wrist for necessary lift. With your elbow locked in to your side, push the pan away, tilting the far edge of the pan slightly downward so the food slides away from you.



[2]
THE SNAPBACK

With intensity, and keeping your elbow in, angle the handle upward as you pull the pan right back toward you. It's the pull—not the push—that will cause the food to roll against the far rim of the pan, catch air, and land back down. And yes, it's totally okay to raise the pan off the burner so that you can move it freely without rattling the stovetop.

Stir-Fried Asparagus with Bacon and Crispy Shallots

- ¼ cup black vinegar
- ¼ cup sherry vinegar
- 2 small shallots, thinly sliced into rings
- 4 oz. slab bacon, cut into 1x¼" pieces
- 1 Tbsp. vegetable oil, plus more for frying (about 3 cups)
- ¼ cup all-purpose flour
- ¼ cup fine-grind cornmeal
- Kosher salt
- 1 lb. asparagus, trimmed, thinly sliced on a diagonal
- 1 Tbsp. white soy sauce

SPECIAL EQUIPMENT: A deep-fry thermometer

Combine both vinegars in a medium bowl. Add shallots and let sit, tossing occasionally, 1 hour. Drain and pat dry.

Meanwhile, cook bacon in a large skillet over medium heat, stirring occasionally, until most of fat is rendered and bacon begins to brown, 5–7 minutes. Transfer to paper towels. Pour off fat; reserve for another use. Wipe out skillet; reserve.

Fit a medium pot with thermometer and pour in oil to come 2" up sides of pot. Heat over medium-high until thermometer registers 300°. Whisk flour and cornmeal in a shallow bowl. Dredge shallots in flour mixture, shaking off excess. Fry, tossing occasionally, until golden and crisp, about 3 minutes. Transfer to paper towels; season with salt. (See Prep School, page 113, for visuals on this sequence.)

Heat reserved skillet over medium-high. Swirl remaining 1 Tbsp. oil in pan to coat; pour out excess. The oil should be shimmering—if it's not hot enough, the asparagus will steam not caramelize. Add asparagus, season with salt, and cook, tossing, until almost cooked through, about 1 minute. Add bacon and 1 Tbsp. water; cook, tossing, until asparagus is cooked through, about 30 seconds. Add soy sauce; toss to coat. Serve topped with shallots. 4 servings

TIME = FLAVOR

Scrambled eggs!



THE PRO
JONATHAN WU
CHEF / FUNG TU
NYC

This keeps food from sticking.



APRIL

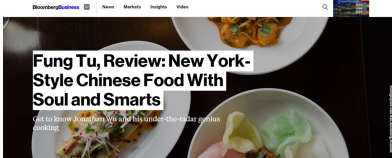
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Fung Tu, Review: New York-Style Chinese Food With Soul and Smarts

Call to know how to cook it up under the star spangled cooking.

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By The Star

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Restaurants eating out in New York can be together in a state of long...
Fung Tu is serving Beijing To is a great and a half old Chinese...
Jonathan Wu is the chef. There he opened the eat, and dining...
Last week, during Passover, Wu was a...
Wu, who is 40, was born in the Bronx and raised in suburban...
The chef has a sense of humor, but his hybridization is complex, both with thought and...

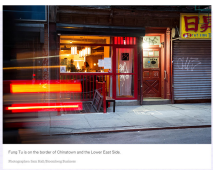


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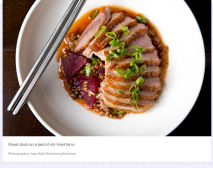
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The hyphenate 'Chinese-American' is totally insufficient when it comes to describing this rare, intelligent, modern American restaurant

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Edited by Dana Varinsky

dana.varinsky@timeout.com / @dgvvarins

The Week
New York



Monkeying around town

Celebrate the Lunar New Year with music, parades and, of course, gobs of grub. By Tolly Wright

The year of the monkey begins Monday 8, which means you might be in for bad luck if you were born a monkey (previous years were 1956, 1968, 1980, 1992 and 2004). Whatever your sign, the holiday is an invitation to celebrate all month long. Here's how to ring in the Chinese New Year in style.

Get arty

China's prestigious Central Academy of Fine Arts teams up with the U.S.-China Cultural Institute for the second annual "Fantastic Art China" exhibit at the Javits Center. The free five-day show features work from famed contemporary artists like Pan Gongkai and Duan Haikang, as well as pieces from promising



students at art institutes in China and the U.S. The festivities kick off Saturday 6 at 5pm with a concert by Academy Award-winning composer and conductor Tan Dun (*Crouching Tiger, Hidden Dragon*), followed by fireworks over the Hudson. 655 W 34th St (nyclunarnewyear.org) Sat 6, 10am-6pm; free. Through Feb 10.

Have a bazaar time

Throughout China, local temples host festivals to celebrate the national holiday. The Flushing Town Hall re-creates this experience with its second annual Temple Bazaar, where you can enjoy music, martial arts and dance performances. Under the red paper lanterns, learn crafts like paper cutting and calligraphy as you munch on traditional food from Shandong, China, and Taiwan. 137-35 Northern Blvd,

Queens (718-463-7700, flushingtowhall.org) Feb 20 at 11am, 2pm; \$5, children \$3.

Party at the parade

Drummers, acrobats, ornate floats and iconic dancing lions and dragons snake through Chinatown for the 17th annual Chinese New Year Parade. More than half a million people usually attend, hailing from the many nations that celebrate the holiday, including Korea, Japan and Vietnam. To start the celebration early, stop by Sara D. Roosevelt Park on Monday 8 to see 600,000 rounds of colorful firecrackers. Begins at Mott and Hester Sts. (betterchinatown.com) Feb 14 at 1pm; free.

Chow down

Most holidays are excuses for feasting, and this is no exception. Chinese-American restaurant Fung Tu's special holiday menu includes scallop-and-wonton soup (\$15), which symbolizes wealth, as well as chestnut mooncakes, which

represent togetherness, and cashew ice cream (\$7). Drink to your future prosperity and relationships by clinking cocktails like the Money Tree (Fino sherry, Cynar and various bitters) and Baijiu Bijou (China's national spirit baijiu, green Chartreuse and sweet vermouth). 22 Orchard St (212-219-8785, fungtu.com). Special menu available Mon 8-Feb 13.

Catch a concert

The New York Philharmonic is known for its exceptional New Year's concerts, and for a fifth year, the symphony kicks into high gear for the Lunar New Year too! The concert features guest violinist Maxim Vengerov and the New York premiere of Tan Dun's ethereal composition "Nu Shu—Secret Songs of Women," which uses harp and video projections to capture a secret language spoken by Hunan women. David Geffen Hall, 10 Lincoln Center Plaza (212-875-5656, nyphil.org) Tue 9 at 7:30pm; \$35-\$110.

Condé Nast Traveler

NOVEMBER 2014
TRUTH IN TRAVEL

MICRO-NEIGHBORHOOD

Lower Chinatown

There's a swath of town where the Lower East Side meets Chinatown—a haven between the tourists hunting for knockoff handbags on Canal Street and those lining up for a slice in Little Italy—that reminds us that an authentic, just-gritty-enough New York still exists. With a slew of new restaurants (and rumblings of hotels to come), we doubt this area will remain off the beaten path for long. Here, a few of our favorite neighborhood pioneers:

Fung Tu Chef Jonathan Wu honed his skills at Per Se before opening this haute take on a neighborhood Chinese restaurant last fall. Small plates like the silken tofu with lobster broth shine, but the cocktails—we love the Apium Den, with Dorothy Parker gin, house-made Szechuan syrup, and celery juice—are the real stars (22 Orchard St.; fungtu.com).

Dimes This tiny sun-splashed café serves up healthy, mostly meatless dishes like black rice with kale and grapefruit-and-ginger ponzu dressing. Late risers will love that breakfast, with four different acai bowls, is served until 4 P.M. (143 Division St.; dimesnyc.com).



Cochinita Dos L.A. native Adam Frank brought that city's famed Mexican staples (including a variety of tacos—try the *rajas* with mushrooms and tomatillo) to Brooklyn and has just opened this Manhattan outpost. Grab a seat at a wooden picnic table and sip a hibiscus iced tea while you wait (49 Canal St.; tacoscochinita.com).



An Innovative Take on One Chinese Restaurant's Drinks Menu

By Sari Kamin | June 1, 2015 | 1 Comment | 22 Orchard St. New York, NY 10002

On the Lower East Side, Fung Tu creates eclectic and unique Chinese food and drink pairings.



Their "White Tiger" cocktail makes use of the kitchen's surplus cashews with a house made cashew orgeat. Photo credit: Michael Tulipan

The task of creating a drink menu for a Chinese restaurant is not straightforward. In most restaurants, regardless of the cuisine, there is a certain pairing method that most diners adhere to: heavy dishes go with full-bodied reds, and seafood works with white wine, for example. But what do you drink when the roasted duck comes with sauerkraut and Chinese cardamom? Or when fava bean curd terrine mingles with chili oil and bacon?

Chef Jonathan Wu has created an eclectic seasonal Chinese food menu at [Fung Tu](#) on New York's Lower East Side. Unwilling to settle for a Riesling-heavy list that so often prevails in Asian restaurants, Wu tapped ace beverage director Jason Wagner to create a drink program that was as original as the food.

While creating the drink list, Wagner and Wu's first course of action was to taste a variety of traditional Chinese rice wines known as Shaoxing wine. While none of the Shaoxing wines they tried matched their quality expectations, Wagner was inspired to find a beverage with a similar flavor profile.



An experienced sommelier by way of Chicago, Wagner knew he couldn't rely on conventional pairing methods because of the food's spice factor. "Heat plus tannins equals Armageddon in your mouth," he quipped. Instead, Wagner recalled certain sheries that hit the same nutty and saline notes as Shaoxing wine. Amontillado sherry, for example, steps in for Shaoxing wine in the cooking as well, like with their dish featuring egg noodles and Chinese sausage in a black bean sauce. Amontillado also makes its way into the pork chop and every meatball that comes out of the kitchen.

With sherry as a starting point, Wagner branched out into natural wines and other esoteric beverages that pair well with exotic ingredients. Chef Wu remarked that the natural wines "philosophically align with the food because they are trying to express a place and a time." This harkens back to the restaurant's name, which implies the idea of terroir since "fung tu" literally translates to "wind" and "soil." When used together, they refer to a concept that Wu's father calls "Chinese home-style culture."

The seasonally-inspired cocktails are sometimes the result of upcycled kitchen ingredients. For instance, leftover celery became the inspiration for "Apium Den," a blend of [New York Distilling Company's Dorothy Parker gin](#), Sichuan syrup and celery juice. In a similar vein, the "White Tiger" uses a house made cashew orgeat: an innovative way to utilize surplus cashews.

Chef Wu says he is grateful that Fung Tu has remained a neighborhood spot while still being a destination restaurant, insisting that offering a price point proportional to the neighborhood is integral to bringing in locals. The hardest part of it all, says Wagner, is constantly coming up with fresh pairing ideas. His philosophy when it comes to matching a beverage with a dish? First, do no harm. "The number one rule... is don't fuck up the food," he says chuckling. Based on the response to the restaurant so far, he's doing just fine.

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May 31 - June 14



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PEOPLE'S BEST NEW CHEF

The People's Best New Chef: New York Area Contenders

BY F&W EDITORS | POSTED APRIL 1, 2015 AT 5:55AM EDT



*At F&W, we name America's 10 most brilliant up-and-coming chefs every year. Now we want to know who **you** think is the most talented new chef in America.*

Regions:

California, Great Lakes, Gulf Coast, Mid-Atlantic, Midwest, New England, New York Area, Northwest & Pacific, Southeast, Southwest



Photo © Michael Tulipan

Jonathan Wu

Restaurant: [Fung Tu](#)

Location: New York City

Why He's Amazing: Because he's helping to rebrand Chinese-American cooking by amping up traditional recipes with unexpected flavors: For his take on the old-school Chinatown dim sum parlor Nom Wah's egg roll, he opts for a filling of cumin-and-coriander-spiced pork belly and Picholine and Niçoise olives marinated with pickled Thai bird chiles.

Background: Per Se, Geisha (New York City)

Quintessential Dish: Soy-poached dates stuffed with shredded duck meat

On the Origins of the Date Dish: "I have relatives from Shanghai who grew up pre-Cultural Revolution. I used to ask them about what they ate growing up, and they described a dish with black Chinese dates [jujubes] that are smoked and stuffed with red bean paste, coated with egg wash and fried. It sounded so intriguing and unusual, so I knew that I would riff on that concept."

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Good Day Cafe: savory egg custard



Executive Chef and restaurant partner Jonathan Wu of Fung Tu restaurant prepared savory egg custard with fried yuca chips. FUNGTU.COM

TOP VIDEO



Good Day Cafe: savory egg custard

04:57



Laverne Cox

06:49



Weather Update

02:01



Good Day Book Club: Even This I Get to Experience

11:02



Rob Astorino

05:51



David McCallum

08:18

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Christopher Meloni
September 30, 2014

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PERFECT WINE LIST
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OF SODA MAKERS

The LIST

CRAFTING
THE MODERN
WINE MENU

Story by
JENNIFER FIEDLER

Opinionated wine lists can also help diners think differently about the food side of the menu, such as that of Fung Tu, a seasonal American-Chinese restaurant on the Lower East Side of Manhattan. When people hear “Chinese,” says beverage director and partner Jason Wagner, “a lot of people think cheap

take-out or Szechuan.” But the menu at the almost two-year old restaurant, which earned two stars from the *New York Times*, is anything but, with clever remixes of familiar Chinese-American flavors such as masa scallion pancakes and fava bean curd terrine.

When conceptualizing the wine list, Wagner, who has stints at New York’s L’Atelier de Joel Robuchon and Chicago’s Nellcôte on his resume, first wondered if he might do an all-Riesling list, the traditional type of catch-all pairing for Chinese food, but quickly scrapped that idea as a “cop-out.”

Instead, he pivoted to a small list populated with whites that have a nutty or salty component, sherry, and natural wines fermented with indigenous yeast. “If I had a ton of Riesling, people would go in with the wrong expectations,” says Wagner, explaining that few of the dishes on the menu have that sort of mind-meltingly spicy component that call for an off-dry white. Having a list that has no Riesling helps patrons “think about what we’re doing in a different context,” he says.

For a small list—around 50 bottles—the roster is dense with cult picks that one might expect from a trendy new American restaurant, such as Jean-Francois Ganevat or Olivier Cousin, because importer contacts Wagner developed from previous jobs help him to secure hard-to-get allocations. “If you look at a restaurant like Contra,” he says of the buzzy restaurant in the same neighborhood that serves a set menu of new American food, “our wine lists have more in common than they don’t. [Our wine list] changes people’s perceptions of what the food is going to be.”

If Wagner has regrets about leaving the leather-bound wine binders of the fine-dining world behind, he disguises it well. Championing the low-overhead, high-turnover dynamic of his list, he says the ability to frequently tweak the list—usually twice a week—keeps both him and regular customers from getting bored. “I’ve had hundreds of different labels in the time that we’ve been open,” he says. Next on his goals for the program: getting a small roster of aged wines that he feels will complement the food.

And this push for change and reinvention while staying grounded in a concept is part of what keeps customers coming back to the restaurant. In three months, both the food menu and the wine list will have been overhauled, Wagner says, but customers will place faith in the quality. ■



DAILY NEWS

14 Sunday, November 30, 2014

DAILY NEWS NYDailyNews.com

Christmas cheer leader



Nico de Soto gets in the spirit at Miracle on Ninth Street.

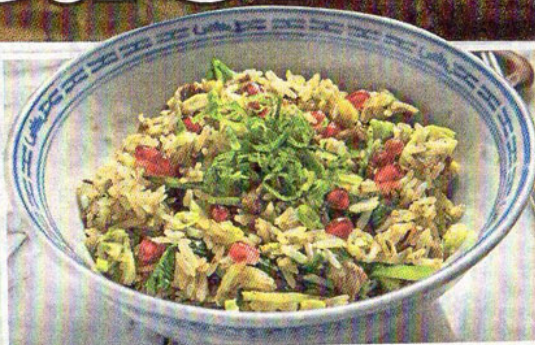
EATS BEAT

BY GINA PACE



New to the scene...

Yes, Virginia, there is a Santa Claus, and he needs a drink. **The Miracle on Ninth Street** (649 E. 9th) is a Christmas-themed pop-up bar open now through Dec. 23 in the East Village. The space is decked out with Christmas décor, and holiday music plays. There's also a blue-and-white decorated "Hanukkah Hideaway." Drinks created by Nico de Soto, formerly of Experimental Cocktail Club, include the Jingle Ball Nog with hay and butter fat-washed cognac, almond milk, spices, eggs and cream; and



The Brisket Brussels Sprouts Fried Rice from Fung Tu

the Dreidel Dreidel Dreidel (Not Made of Clay) with chocolate-gelt infused reposado tequila, maple syrup, Pedro Ximenez sherry and black walnut bitters. All cocktails cost \$14, and there are homemade Chex Mix and cookies to snack on.

After extensive renovations,

De Gustibus Cooking School by Miele has reopened on the eight floor of Macy's Herald Square (151 W. 34th St.). Chris Cipollone, the chef at Piora, will kick off opening night Monday with a demonstration of his Korean-Italian cooking. Other upcoming classes include Prune's

Garbielle Hamilton (Dec. 8), Gramercy Tavern's Michael Anthony (Dec. 11) and Toro's Jamie Bissonette (Feb. 4). For prices and tickets, visit degustibus-nyc.com.

Brooklyn-based chocolate maker **Nunu Chocolates** has opened a second location, this time in Park Slope at 179 5th Ave. Nunu Chocolates Café & Tap Room will sell their handmade confections but also Blue Bottle Coffee, 10 craft beers on tap, wine, a variety of non-alcoholic drink including egg creams and frozen hot chocolate, and small plates, including pastries, cheese and charcuterie platters.

After a decade in business, East Village restaurant **The Bourgeois Pig** is closing its original location at 111 E. 7th St. in February due to rising rent. Before it closes, though, it will

open in its new location Monday at 127 MacDougal St. in the West Village. The West Village spot will feature a new menu, with dishes like the Pumpkin Spice Fondue (\$38, serves 2 to 3) with Emmental cheese and fresh pumpkin served with roasted vegetables, fruit and baguette.

Happening this week...

Chinese-American restaurant **Fung Tu** (22 Orchard St.) is celebrating its one-year anniversary with a blowout party on Wednesday at 7 p.m. Try the Chinatown spot's signature dishes that will be passed and served family style, including smoked and fried dates stuffed with duck; spicy mustard chicken wings; and brisket and Brussels sprouts fried rice. Tickets are \$35 and include all food and are available at brownpapertickets.com.



NEW YORK POST

FRIDAY, JANUARY 16, 2015 / Gusty, 40° / Weather: P. 22 ★ ★

LATE CITY FINAL

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pulsefood

Warm up with these hot — and haute — takes on the comfort food classic

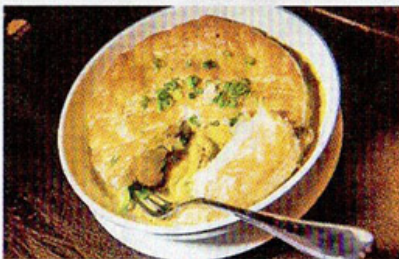
Smokin' POTS



POTS

By JOANNA PRISCO

THE season's chill demands wholesome grub. Luckily for New Yorkers, what's old is new again, as chefs around the city inject flaky crocks of pot pie with gastronomic flair far beyond your basic chicken-peas-and-carrots filling. Here are six new variations to warm your bones.



Gabi Porter (4)

VEGGIE DELIGHT!

Vegetable Curry Pot Pie, \$19 at Fung Tu 22 Orchard St.; 212-219-8785

Chef Jonathan Wu's spicy, vegetarian version is inspired by the Chinese curry puffs called gali-jiao. "It's a snack that I fell in love with when I lived next door to Fay Da Bakery on Centre Street," says Wu. For his riff, he simmers a coconut-milk curry stew with "a bunch of cold weather vegetables: Yukon gold potatoes, celery root, cauliflower, onions and Chinese broccoli."

MIDDLE EASTERN PROMISE!

Lamb Terracotta, \$29 at Bustan 487 Amsterdam Ave.; 212-595-5050

Chef Efi Nahon serves a delicious Mediterranean version at his Upper West Side eatery. A flaky bread dome conceals a piping hot stew of spiced Colorado ground lamb kebab, charred onion, tomato, tahini and pistachio. Peel back the bread and enjoy!



EXTRA COMFORTING!

Fried Chicken Pot Pie, \$8 at Hill Country Chicken 1123 Broadway; 212-257-6446

"I gave it a little spin," says Hill Country Hospitality's corporate chef Charles Grund Jr. of his pie, which combines two beloved comfort foods into one. The restaurant's famous fried chicken serves as the base of a filling that includes the usual veggies along with spicy Ro-Tel tomatoes, which, Grund says, add "a kick at the end."



Bill Milne

FANCY BIRD!

Chicken Pot Pie, \$36 at NoMad Bar 10 W. 28th St.; 347-472-5660

Chef Daniel Humm's pie is haute — it's the pub version of the \$82 roast chicken dish served at the NoMad restaurant. Morel mushrooms and sherry wine up the ante on the filling, and the pie is served with black truffle cream and a foie gras skewer to break through the crust. It's "very satisfying," Humm says.



Zandy Manopod

LUXE LOBSTER!

Lobster Pot Pie, \$175 per person as part of the Monday night dinner and dancing prix-fixe at the Rainbow Room 1221 Sixth Ave.; 212-632-5100

Think pot pie can't be decadent? Think again. Chef Jonathan Wright's pie is filled with rich lobster sauce, root vegetables and fresh lobster, and served with black truffle Chantilly cream. "We wanted to offer familiar, rustic comfort food but more luxurious than what you'd typically make at home," says Wright.

EMPIRE STEAK HOUSE

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3 A STAR CHEF'S DEATH

Suicide and the stresses of the kitchen. BY KIM SEVERSON

6 WINE SCHOOL

A modestly priced ticket to Burgundy. BY ERIC ASIMOV



4 RESTAURANTS

Benoit, Alain Ducasse's Midtown bistro. BY PETE WELLS

2 A GOOD APPETITE

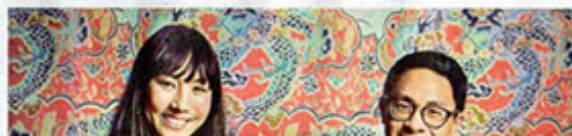
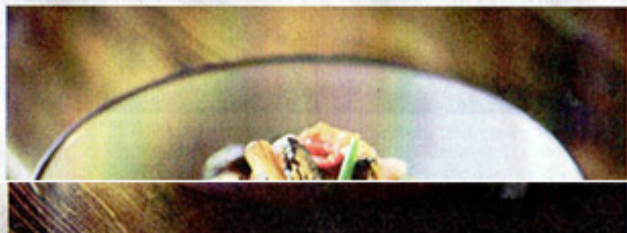
Pasta, mushrooms, bubbling cheese. BY MELISSA CLARK

RESTAURANTS | RECIPES | WINE | SPIRITS

Food

The New York Times

WEDNESDAY, FEBRUARY 3, 2016 D1



PHOTOGRAPHS BY FRANCESCO SAPIENZA FOR THE NEW YORK TIMES

In Ancient Footsteps

For some Chinese-American chefs, tracing their ancestors' culinary path forges a new cuisine.

By JULIA MOSKIN

One was working as an accredited C.P.A. Another had just completed the requirements for a pre-med degree at the University of Chicago. Yet another, a junior employee at Morgan Stanley, walked down 75 flights in the World Trade Center's South Tower and back into the family food business on Sept. 11, 2001.

These New Yorkers — Thomas Chen, Jonathan Wu and Wilson Tang — are among a few dozen Chinese-Americans who have recently surfaced as influential chefs, determined to begin a new culinary conversation with the food of their ancestors. Independently, they arrived at the same goal: to invent a kind of Chinese-American food that is modern, creative and delicious instead of sweet, sticky and bland.

But they took similar routes to get there. Despite their advanced academic degrees, these chefs started over as culinary students, usually against their families' wishes.

"No Chinese parent sends their child off to college hoping they'll work in a kitchen," said Mr. Chen, 31, whose parents owned a restaurant in Mount Vernon, N.Y., while he was growing up. "That's what you go to

college to escape from."

They worked their way up in high-end global kitchens like Noma, Guy Savoy, Eleven Madison Park and Jean-Georges. And then, having defied their parents, they defied their culinary training as well.

They left the luxurious places where they had mastered *foie gras* and morels to open storefront restaurants where they can mess

From top, Thomas Chen of Tuome, and his deviled egg; Erika Chou and Doron Wong of Yunnan BBQ, and their monkey mushroom and ham stir-fry; and Jonathan Wu of Fung Tu, and his China-ques.

CONTINUED ON PAGE D5

Weddings

THE Reception

BOOZE

Smoky Cocktails

Five drinks with mezcal, Scotch, and tequila that will make your guests feel warm and fuzzy.

BY MARY JANE WEEDMAN



Tamarindo Margarita

at POKITO
by ALEX KLEINBERG

Sour plays with smoke in an updated staple from this Asian- and Latin-inspired restaurant.

FOR THE SIMPLE SYRUP:
Demerara sugar

FOR THE COCKTAIL:

- 1 oz. lime juice
- 1 oz. simple syrup
- 1½ oz. organic tamarind concentrate
- 1 oz. Unión mezcal
- 1 oz. Corralejo tequila
- ½ oz. Cointreau

- (1) Make simple syrup using a 1-to-1 ratio of sugar to water.
- (2) Combine all ingredients in mixing tins and shake with ice.
- (3) Strain over fresh ice into a salted glass. Garnish with a lime wheel.



Scotch Stirred

at FUNG TU

Sweet floral notes tame the Scotch's boldness in this fairly strong number.

- 2 oz. Wemyss "Spice King" blended Scotch
- ½ oz. chrysanthemum honey
- ¼ oz. Cardamaro
- 2 drops saltwater
- 3 spritzes chrysanthemum tincture (available online or in specialty stores)

- (1) Combine all ingredients in a mixing glass. Stir.
- (2) Strain into a coupe.



Alamar

at LOOSIE ROUGE
by ARNAUD DISSAIS

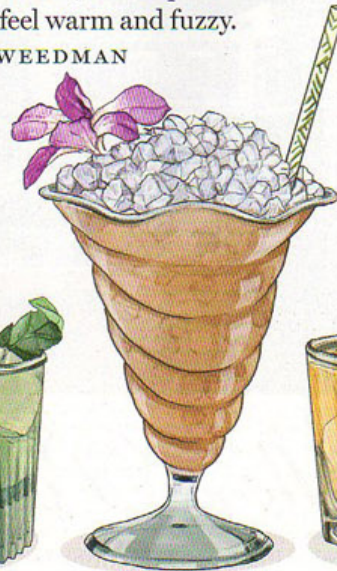
Dissais uses pesto to give this spicy drink an herbal aftertaste.

FOR THE SYRUP:
Muscovado sugar
Ground Espelette pepper

FOR THE COCKTAIL:

- ¼ oz. smoky mezcal
- 1 oz. tequila blanco
- ½ oz. verjus
- ¼ oz. Espelette-infused muscovado syrup
- 1 bar spoon pesto
- 3 dashes Jamaican bitters

- (1) Make syrup using a 2-to-1 ratio of muscovado sugar to water. While heating, add a bar spoon of pepper for every 6 oz. of sugar to infuse the chile flavor and heat.
- (2) Add mezcal, tequila, verjus, bitters, syrup, and pesto (your favorite homemade or store-bought basil-based pesto) to tins with ice. Shake.
- (3) Strain into a glass.



Tide Is High

at MOTHER OF PEARL
by JANE DANGER

This tiki-style drink tempers the tequila and mezcal with cashew syrup.

FOR THE CASHW SYRUP:
1 lb. Demerara sugar
½ lb. cashews
¼ tsp. salt
3 cups water

FOR THE COCKTAIL:

- ½ oz. lime juice
- ½ oz. pineapple juice
- 1½ oz. cashew syrup
- ¼ oz. mezcal, such as Del Maguay Vida
- ¼ oz. Pueblo Viejo reposado tequila

- (1) Mix cashew-syrup ingredients and cook in a deep pan over medium heat for 10 to 15 minutes. Remove from heat and cool for 15 to 20 minutes. In a blender or food processor, purée the mixture on high. Push mixture through a sieve to strain. (2) Dry shake all ingredients to blend. (3) Strain over crushed ice, preferably into a tiki glass.



Shaddock & Smoke

at THE UP & UP
by CHAIM DAUERMANN

Ardbeig Scotch, produced in Islay, provides a peaty intensity to this stiff drink.

- ¼ oz. lemon juice
- ½ oz. Amaretto
- 1 oz. Pompelmocello (grapefruit limoncello)
- 1½ oz. Ardbeg Scotch Seltzer
- Grapefruit peel, for garnish

- (1) Shake all ingredients with ice.
- (2) Strain over fresh ice into a rocks glass.
- (3) Top with a splash of seltzer and garnish with a grapefruit peel.

The New York Times

RESTAURANTS | PETE WELLS

Emerging From a Lengthy Shadow

Fung Tu has found its footing after an uneven beginning.

IT CAN'T HAVE been much fun for Jonathan Wu, the chef and an owner of Fung Tu, when Mission Chinese Food set up shop virtually around the corner in December. For his first year in business down in the headwaters of Orchard Street, just off East Broadway's warren of Fujianese places, Mr. Wu was the only Asian-American chef plundering Chinese traditions to weave a modern cuisine of his own imagining. Then Danny Bowien showed up a couple of blocks away with his kung pao pastrami and his Mylar rainbow wall and his "Twin Peaks" hallway, and fanboys and fangirls turned cartwheels on the sidewalks.

Sure, in theory, the more the merrier, a rising tide lifts all boats, and so on, but Fung Tu was now in the shadow of the only hipster-Chinese restaurant that anybody wanted to talk about. As a friend who likes both places put it, there must be moments when Mr. Wu feels like Donovan in "Don't Look Back."

Fung Tu didn't help its own cause by getting off to a tentative start in 2013. A dinner about a month in held as many timid nonstarters (sunchokes and mushrooms unevenly inhabiting a steamed bun) as eye-opening treats (the egg roll of pork belly and juicy olives stuffed into a delicately fried garlic-chive crepe). Some early reviews fell between nonplused and underwhelmed. Ligaya Mishan, in a *Hungry City* column, was more taken with the food than other critics were, but she thought some flavors never quite showed up.

The sound of heads being scratched must have carried to the kitchen, because Mr. Wu has adjusted. Over three meals since the late winter, I rarely had any doubt what he was getting at. Mr. Wu is a two-year veteran of *Per Se*, and his cooking has always relied on nuance. It still does, but now the accents have been filled in. When something is supposed to be salty or spicy, it is. When salt and spice aren't on the dance card, farmers' market vegetables and other main ingredients step up. Dishes that were great from the start, like the duck-stuffed Medjool dates that drink up smoke until they taste like date bacon, are at least as good now. Some may be better. And many of the new dishes are a reason for anybody who wrote off Fung Tu after the early days to put a return visit at the top of the calendar.

See, for instance, the China-quiels, which was devised for brunch but stays in its pajamas until dinner. The template is ma po tofu, but the bean curd has been replaced by a smoky egg custard so smooth and silky it almost parts itself when your spoon gets close. Over that goes a Sichuan pork sauce that makes your mouth hum and burn, studded with transparently thin yucca chips for crunch. On the opening menu, a similar but more fainthearted pork sauce was ladled over a white pile of doughy, bland dumpling knots. The sauce

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PHOTOGRAPHS BY JAMES POMERANTZ FOR THE TIMES



on the China-quiels is so much more delicious that you couldn't call it an evolution; it's more like an intervention.

The Sichuan two-step occurs again in a vinaigrette that dresses cured Spanish mackerel, carved into elegant slices that almost look like small anchovies. With tart little buttons of pickled hon shimeji mushrooms, Mr. Wu shows that he can pluck the hot, sour and salty notes as cleanly and precisely as Jean-Georges Vongerichten. He can also bend classic European spring flavors in his direction, tossing asparagus, morels and peas with ricotta gnocchi that receive a whiff of Gorgonzola from doufu ru, fermented tofu.

Fried soft-shell clams appeared on the menu when spring got into gear. Their breading was a shade too thick, but Mr. Wu surrounded them with flavors that could make a clam rake taste good. First, he dusted them with dehydrated tomatoes, dried ginger and ground chiles, a blend that is a staple of Indian curries but becomes newly exciting in powdered form. Fermented black beans echoed the blend's



Top, the dining room at Fung Tu, which opened in 2013 on the Lower East Side; middle left, the chef Jonathan Wu; middle right, lion's head meatballs; above, China-quiels.

sour-salty theme. Fried clams want tartar sauce; Fung Tu's is seasoned with star anise, charred ginger and other aromatics from a bowl of pho.

The snack menu at Fung Tu does more than pad the check; it lets Mr. Wu come out and play. There are chips and dip, in the form of shrimp chips, shiny with hot oil, and a soft, rich, angry-red 'nduja. A sweet throat-burning mustard sauce was a little too intense for simple chicken wings, but the pairing of gently briny smoked mussels with scallion oil was so fresh and lively that I would like to take back what I said about smoked mussels at my parents' cocktail parties. That doesn't mean you're in the clear yet, smoked oysters.

Many wines would butt heads with such delicate, oblique cooking. Sommeliers overprescribe Gewürztraminer for Chinese food, while laypeople tend to self-medicate with Tsingtao. Jason Wagner, Fung Tu's drinks overlord and general manager, has better ideas. His very affordable list is packed with cryptic names like

FUNG TU **

22 ORCHARD STREET (CANAL STREET), LOWER EAST SIDE; 212-219-8785; FUNGTU.COM

Atmosphere A spare, attractive, narrow dining room that exudes downtown chill without the at-titude.

Service Quick to provide recommendations and explanations on the longish menu.

Sound level Moderately loud without obliterating conversation.

Recommended Smoked and fried dates; lion's head meatballs on you tiao bread; cured Spanish mackerel and ma la vinaigrette; Sichuan 'nduja with shrimp chips; China-quiels; crepe roll stuffed with braised beef; egg roll; fried pork chop with pickled mustard greens; roasted duck with stir-fried farro and vegetables.

Drinks and wine The cocktails, beers and wines are extremely well chosen for food that can be tricky to pair off.

Prices Appetizers \$5 to \$15; main courses \$22 to \$29.

Open Tuesday to Sunday for dinner. (Sunday's menu is limited.)

Reservations Accepted.

Wheelchair access There is a step up into the dining room, and the accessible restroom has a handrail.

What the stars mean Ratings range from zero to four stars and reflect the reviewer's reaction primarily to food, with ambience, service and price taken into consideration.

gladly decode. An enthusiastic partisan of sherry, he is worth listening to when he suggests a Gran Barquero amontillado that tastes like toasted hazelnuts dipped in caramel for the thin-cut fried pork chops with fermented mustard greens, a Chinatown classic here given a tangy, syrupy sherry-maple soy glaze.

The service in the beginning was a little tightly wound for a restaurant that sat between Success Hosiery and Yat Sing Trading Inc. Now the staff has relaxed into the setting, where handsome wood booths and straight-backed banquettes are illuminated by bare chrome-dipped bulbs caged in polyhedral glass webs made by Mr. Wu's wife, the jewelry designer Jane D'Arensborg. The bar up front provides an unhectic cove where you can decompress with cocktails that locate the middle ground between tradition and invention.

Not usually the grandest of finales in Chinese restaurants, desserts, under Mr. Wu and his chef de cuisine, John Matthew Wells, are given a little more thought at Fung Tu, though they still seem like stepchildren to the rest of the menu. There are fried buns with fruit; a white chocolate mousse, not too sweet, with smooth, firm rhubarb slices; and peanut butter-chocolate truffles rolled in sesame seeds.

When I first tasted one of those truffles, in 2013, it was chalk-dry and bitter, and went back to its plate after one small nibble. Like many things about Fung Tu, it

Foreground KITCHEN 411



Fung Tu's ricotta gnocchi

THE RECIPE

Modern Chinese for the home wok

(Serves 4 as a main course)

- 2 lbs. wide rice noodles, cut into 1-inch strips
- 2 links Mexican chorizo, taken out of the casing and broken up into pinky-nail-sized pieces
- 4 rhubarb ribs, cut on a bias 2 mm thick
- 4 celery ribs, cut on a bias 2 mm thick
- ½ lb. soybean sprouts, washed
- 3 tbsp. chili oil pulp
- 2 tbsp. soy sauce
- 3 tbsp. black vinegar

In a wok, heat 1 teaspoon of canola oil on high until it smokes. Add the chorizo. Add noodles after the chorizo is browned. Toss thoroughly. Add the rhubarb, celery, sprouts, and chili oil pulp. Season with soy sauce and black vinegar. Serve in a bowl, garnished with sliced scallion greens and cilantro.

Chinese New Wave

Kung pao gets a much-needed kick.

GO TO MOST Chinese restaurants in the U.S., and you'll find slight variations on the old standbys. (How many different ways can someone interpret chicken and broccoli? Turns out, not a lot.) But with a new batch of chefs giving a modern spin to dishes we're used to consuming on our couches, it's looking like General Tso's reign may soon be over.

Jonathan Wu, who runs the hot spot **Fung Tu** (*FungTu.com*) in New York City's Lower East Side, serves a menu he describes as "seasonal American Chinese." He makes tired staples fresh by channeling his upbringing. "It's an expression of my identity, my heritage, and Chinese culture, but I'm most definitely an American," he says of his egg roll stuffed with succulent pork belly, one of Fung Tu's signatures.

More than anything, it's Wu's time spent in the kitchens of restaurant royalty like Blue Hill and Per Se that allows his cross-cultural vision to succeed on the plate. The young talent coming out of lauded venues like these is the driving force behind Chinese cuisine's

renaissance. "There's a generation of chefs who've worked around fine dining, gained experience with techniques, and now have the opportunity to open their own places," says Wu.

That means the fried chicken at San Antonio's **Hot Joy** (*HotJoySA.com*) is spiked with Sichuan peppercorns and chili oil; the dumplings at **Mimi Cheng's** (*MimiChengs.com*) in Manhattan come filled with local baby bok choy; and the lines are out the door for the Kung Pao Pastrami at **Mission Chinese Food** (*MissionChineseFood.com*) in San Fran and New York.

Sure, specials like Fung Tu's ricotta gnocchi (yes, gnocchi) are tasty. However, Wu thinks the major reason the New Chinese trend will soon make its way into takeout containers around the country is simple: It preserves old traditions while inventing new ones. "I didn't create it just to create it," Wu says of the menu at Fung Tu. "It's at once original and soulful. There are stories and connections throughout the cuisine."

—JEFFREY URQUHART



eat right
fresh & fast

Try it now... Mustard greens



Think naturally peppery and earthy—that's the dynamic flavor of these leafy greens and what makes them work so well in a variety of dishes. Another reason to get on board: Mustard greens are full of cancer-fighting glucosinolates as well as calcium and vitamin K, which help keep your bones strong. And unlike many other greens, they even contain some protein (more than three grams per serving). We have three delicious recipes here, but feel free to experiment by sautéing or stewing the hearty vegetable or even tossing it raw with a vibrant dressing.

MAKE MUSTARD MAGIC

Braise them. Sauté some chopped onions in olive oil with a little bacon or pancetta. Then add washed and chopped mustard greens and just enough chicken stock to cover. Cook over medium-low heat for a few minutes, until the greens are wilted and tender. Add a splash of vinegar, some red pepper flakes, salt, and pepper, and serve.

—Donatella Arpaia, chef and partner at Prova in New York City

Dress them. Sauté two pounds of mustard greens over high heat with a little olive oil, salt, and pepper, for about 30 seconds. Lay the greens on a tray to cool. Meanwhile, sauté three garlic cloves, thinly sliced, and two shallots, finely chopped, in olive oil until caramelized. Add a half teaspoon of red pepper flakes, a teaspoon each of whole-grain mustard and honey, and a quarter cup of champagne vinegar; whisk together, cool slightly, and pour over greens.

—Justin Shoultz, chef at Brine in Newburyport, Massachusetts

Pickle them. Bring two parts rice wine vinegar, one part sugar, and one part water to a boil. Clean and slice mustard greens into two-inch strips and place them in mason jars. Pour liquid over greens and seal jars; refrigerate. (They'll keep for a month.) Eat with sausage or rice dishes.

—Jonathan Wu, executive chef and partner at Fung Tu in New York City



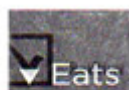
Food news

Spring (menu) cleaning



Buds are blooming, the temperature's rising, and restaurants across the city are loading their menus with ramps and rhubarb—yes, spring has *finally* sprung in New York. To welcome the season, chef-partner Jonathan Wu, of Chinese-American spot **Fung Tu** (22 Orchard St; 212-219-8785, fungtu.com), has rolled out a brand-spanking-new menu this month, offering light-and-bright dishes like smoked oysters with green-scallion oil, kohlrabi

noodles dressed with sesame-peanut sauce and a wild-vegetable stir-fry loaded with fiddlehead ferns, shiitake mushrooms and sugar-maple blossoms. At French-Japanese tavern **Bara** (58 E 1st St; 917-639-3197, bararestaurantnyc.com), along with his rosé-paired Welcome Spring dinner on April 30, Ian Alvarez introduces new dishes such as salt-and-pepper prawns with grilled lemon and honeycomb tripe with glazed baby carrots. Uptown at two-Michelin-starred Nordic staple **Aquavit** (Park Avenue Tower, 65 E 55th St; 212-307-7311, aquavit.org), executive chef Emma Bengtsson has ushered in a new tasting menu featuring high-minded seasonal numbers, including scallop ceviche with spring-onion foam and puffed buckwheat, braised suckling pig with fermented radicchio, and smoked arctic char with green-pea-and-nettle puree, pickled white onion and mussel foam. Now *that's* what we call season's eatings.



Wu-Tang Magic

Fung Tu's Jonathan Wu reflects on a year of restaurant ownership **BY LAURA SHUNK**

Glance over the current menu at Fung Tu and it may be hard to wrap your mind around what you're about to eat. Dishes have a Chinese touchstone — you'll spy fried rice and scallion pancake, duck with plum sauce and a whole steamed fish. But they also incorporate ingredients from all over the global and cultural spectrum: brisket in that rice, a chicken spaetzle served with Sichuan pork sauce, and shrimp toast dotted with trout roe.

The menu is a meld of chef Jonathan Wu's Chinese background and fine-dining training, but it's also reflective of a certain flexibility in the kitchen that's been instilled in him since he was young. "I grew up with an eclectic pantry, and I still have an eclectic pantry," he says, citing a childhood home filled with ingredients from American, Asian, Middle Eastern, and Indian markets.

Wu fell in love with cooking early, but when he went to college at the University of Chicago, he majored in English, mostly because he was uncertain about the career path his parents hoped he'd follow, toward a law degree or medical school.

He tried cooking professionally between his third and fourth years of college, and felt pulled toward it, so his career adviser began trying to help him meet chefs in the Windy City. He sought out Charlie Trotter, who let him come in and observe, and Wu remembers being awestruck at the attention to detail: "The waiters had double-stick tape on their shoes so they could clean lint off the carpet while they walked."

He landed a job behind the burners in a friend's restaurant in Steamboat Springs, Colorado, after graduation, figuring if he didn't like cooking, he could stick around and ski before deciding on his next move. As it turns out, he liked it a lot. "I caught the bug," he says. "I thought, 'This is it. I've found what I love, and I'm going after it aggressively. I'm not staying to ski.'"

He moved to New York and enrolled in the French Culinary Institute, working brunch at Brooklyn restaurant Enid's to pay the bills. He did an externship at Blue Hill, which opened his eyes to seasonal cooking and the then-nascent farm-to-table movement. "I hadn't experienced that ever," he says. He decided to go to France, where he learned pastry and fish butchery, and Spain.

Back in New York, Wu says, he

started "chasing an imaginary peer group — people who had worked in Europe and were completely food-obsessed." He spent a year climbing the ropes at Geisha, a restaurant from Le Bernardin's Eric Ripert and chef Michael Vernon, before becoming fixated on winning a position at Per Se. He got his chance after the Per Se fire, and he won over Corey Lee and Jonathan Benno with a grouper dish. "It was a formative experience," he says. "We worked with a huge variety of ingredients. There was so much learning in terms of the cooking knowledge and skill. And I gained precision and speed — I learned how to be super mentally strong, and how to be fast. And how to multitask."

After two years, Wu burnt out, and he hit the road again, this time to Italy, where he worked in restaurants where "there were no tweezers in sight," he says. That's when he began to form a vision for his own restaurant, and he continued to suss that out

'I GREW UP WITH AN ECLECTIC PANTRY, AND I STILL HAVE AN ECLECTIC PANTRY.'

after he returned to the city. "I knew I wanted to open a restaurant from the get-go, but I didn't know what I would do," he says. "Right after Per Se, I probably would have

done a clone of Per Se with Asian influences. Once I made a decision to cook a certain type of Chinese food, it fell into place."

He began hosting pop-ups, which is how he met Wilson Tang, owner of legendary Chinatown restaurant Nom Wah Tea Parlor. Tang injected the capital Wu needed to get going, and, with partners John Wells and Jason Wagner, they began looking for spaces, eventually settling on an address that had housed a handmade-noodle shop on the border of Chinatown and the Lower East Side. "We built it out together, which was a hell of an experience," says Wu. Fung Tu debuted in November 2013.

Wu says he's learned a lot of lessons over the intervening year, and he's incorporated criticisms from eaters while sticking to his vision. "This restaurant is better than it was a year ago, but we've maintained the integrity and spirit," he says. "The flavors are bolder, but not artificially so."

He's also still making headway in convincing diners to lay out a little more cash for Chinese food. "True poststickers are really handmade pasta, but you can't charge \$30 for them," he says. "Yet Mario Batali and Michael White can charge a lot for tortellini. It's frustrating."

In the immediate future, Wu would like to shoot for more balance. "I'm married and I have a three-year-old," he says. "One goal is to get the restaurant on its legs enough so I can spend more time with the family." After that, he might start thinking about a fast-casual concept, and he'd like to have a lab where he can play with food — and keep expanding his pantry.

Fung Tu

22 Orchard Street; 212-219-8785
fungtu.com

Wine & Spirits

The Little Nell, B
 IRON GATE, Gjelina
 Nopa, Unkittled
 Lenoir, Spat
 Bjo, Pina's
 Del Frisco's Double Eagle
 Wild Fire, YANGI
 THE TRUFFLE TABLE, selden Sta
 Farallon, Bouc
 L'Espalier,
 Jean-Georges
 Le Bern
 AUTRE MONI
 Delfina, A Cote, AB
 Michael's Genui
 The American Restau
 RACINES, Lind



Fung Tu

For Jonathan Wu, John Wells and Wilson Tang, *Fung Tu* is their playground to explore just what "Chinese-American" food might be. Why not stuff steamed buns with smoked mushrooms, or curry your vegetable pot pie? Or season 'nduja—the spreadable sausage of the moment—with Sichuan peppercorns? For that matter, why not drink Vouette et Sorbée Fidèle Champagne with it, or dry Pedro Ximenez from Equipo Navazos? If this is Chinese-American, we're all in. 22 Orchard St.; 212-219-8785, fungtu.com

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 il, DANIEL, AQ
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