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## Yeah, Top This

What do you do if you've been crowned the next celeb chef — complete with Page Six mentions and outsize expectations? Open a 300-seater in Vegas, pose for *GQ*, and hawk knives on QVC?



Nope. Apparently, you go home and open a local joint with an old friend.

So it goes for Harold “Top Chef” Dieterle, who today opens Perilla in the Village with Alicia Nosenzo, a front-of-the-house colleague from *The Harrison*. (Red Cat-diasporic regulars will recognize a lot of the staff here.)

Dieterle's menu is American with Asian touches: skate wing with watermelon pickles, Thai basil, and hibiscus broth; roast chicken with tatsoi and Chinese sausage. It's one of those all-too-rare menus on which everything looks good.

Wines and glasses are mixed on bar shelves and three orange circular banquettes sit under big pendant lights. But Perilla is considerably more understated than you might expect.

Especially, you know, from a TV star and all.

*Perilla, 9 Jones Street, between Bleecker and West 4th Streets (212-929-6868).*