

ZAGATBUZZ

NEW YORK CITY EDITION

May
07
.....
2007

Top Chefs Take on NYC



Howard Dieterle

One of the shortcomings of tuning into shows like *Top Chef* is that you're stuck watching all those dishes when what you really want to be doing is tasting them. Fortunately, now that three former *Top Chef* contestants (including one winner) are setting up kitchens in NYC, your palate no longer has to take a backseat to Tom Colicchio's.

Season one winner Harold Dieterle (pictured) opens Perilla, a New American restaurant in Greenwich Village, today (9 Jones St.; 212-929-6868). The seasonal menu will feature dishes such as roasted local duckling (\$27), fiddlehead fern ravioli (\$26) and taro-crusting fluke (\$25).

After a two-and-half-year hiatus, Lola is aiming to reopen in late May in new SoHo digs (15 Watts St.; 212-675-6700). It will showcase a Cajun-Creole menu crafted by season one finalist Dave Martin, plus live jazz and R&B music and Sunday gospel brunch.

In June, season two contestant Sam Talbot is scheduled to debut Spitzer's Corner on the Lower East Side (101 Rivington St.); its huge space will feature a menu of American small plates, two bars, late-night hours and, in a nod to its LES roots, floors constructed from wooden pickle barrels.