

# ZAGAT

October 25, 2013  
NEW YORK CITY

## Day One: Bo's Brings NOLA to the Flatiron District

By: Beth Landman



Steven Kristel and chef Todd Mitgang, who made South Edison in Montauk one of the East End's hottest restaurants, are teaming up again for a very different concept. While the beachside spot and Mitgang's Crave Fishbar are focused on seafood, Bo's, which borders Eatly, is the chef's meatier take on New Orleans/New York fusion.

**The Decor:** Southern spirit is conjured with palms and ferns, while colorful handmade tiles light up the entrance, and the zinc-topped bar sits under a wood-beamed ceiling. The main room is elegant, with herringbone wood floors, weathered oak chairs and blue velour banquettes.

**The Food:** This is a menu for the more adventurous diner - you don't find crispy alligator with chile aioli and curried goat with jasmine rice, spiced cauliflower and Brussels sprouts on most New York menus. Oysters, a New Orleans staple, come on the half shell with green tomato pepper jelly, as well as roasted with creamed dinosaur kale and Grana Padano cheese; and Mitgang's famous crudo appears in the form of torched red snapper with southern hot sauce, crispy okra and pickled chanterelle. Other appetizers include Low Country ham with buttermilk biscuits and cara cara marmalade, and spiced butternut squash and lentil soup with fresh cranberry, toasted pumpkin seed, crema and andouille. Among the entrees are grilled heritage pork chop with savoy cabbage, pearl barley, housemade Creole mustard, apple and pork jus; blackened redfish with parsnip, Sharon fruit (a persimmon variety), okra and butter-crab sauce; and roasted beef short rib with smoked potato purée, French feta cream and roasted honey-glazed carrots. Appetizers range from \$11 to \$18, and entrees from \$22 to \$30.

**The Desserts:** Pumpkin beignets, caramelized apple cake with cinnamon ice cream and chicory coffee sauce, and chocolate bread pudding with honey lavender ice cream and bourbon sauce provide a sweet New Orleans finish (\$10-15).

**The Music:** Jazz, blues and soul.

**The Crowd:** Fans of the Big Easy, Mitgang's following and curious foodies spilling over from Eatly.  
6 W. 24th St.; 212-234-2373

