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# Time Out

## New York

RESTAURANT  
**SPECIAL!**



# THE SUPERSTAR CHEFS

At last, the ultimate guide to who's who in NYC's best kitchens!

**PLUS** Fall foliage getaways  
**AND** Chickens that die for our sins

**THE GRAND MASTERS**  
Alain Ducasse, Mario Batali, Daniel Boulud and Jean-Georges Vongerichten (from left) are among the city's 48 most influential chefs. See page 15.

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# The sugar daddies

The kings of dessert don't win over fans with mountains of sugar alone. Great pastry chefs show some restraint and redefine what sweets can be—often with the help of three other tastes: salty, bitter and sour.



**Johnny Iuzzini**

This ex-club-kid has a penchant for risk-taking desserts: He'll play with kaffir-lime leaves or lemongrass and then pair it with chocolate or rhubarb or God knows what.

<b>The River Café</b> (1992)	<b>Café Boulud</b> (1998)
<b>Daniel</b> (1994–2002)	<b>Jean Georges</b> (2002–2005)
<b>Patisserie Payard</b> (1998)	<b>Perry Street</b> (2005–)



**Jacques Torres**

Torres, who left Le Cirque in 2000 to open a chocolate empire, leaves a lasting impression with his hand-crafted chocolates.

**Le Cirque 2000**  
(1989–2000)

**Jacques Torres Chocolate**  
(2000–)

**Jacques Torres Chocolate Haven**  
(2004–)



**Jehangir Mehta**

Jehangir Mehta has developed a taste for unusual fruits and spices, which he applies at Aix and in the treats he creates for Partistry.com.

<b>Jean Georges</b> (1997–1998)	<b>Compass</b> (2001)
<b>Mercer Kitchen</b> (1998)	<b>Vivot</b> (2001)
<b>Union Pacific</b> (1999–2001)	<b>Aix</b> (2002–)



**Sam Mason**

Mason continually surprises diners with sweets that aren't so sweet, even using veggies on occasion (as in carrot-lime ravioli and parsnip cake).

**Union Pacific**  
(2001–2002)

**Atlas**  
(2002–2003)

**wd-50**  
(2003–)

# The upstarts

Few chefs get to be the boss of a place that matters before they turn 30. These are the whippersnappers, the prodigies, the rising stars.



**Zak Pelaccio**

Pelaccio wowed diners at the age of 29 when he opened Chickenbone Café, dedicated to "Brooklyn global" cuisine. When it closed, he moved to the Meatpacking District to open 5 Ninth and Fatty Crab.

<b>Union Pacific</b> (1997)	<b>Chickenbone Café</b> (2003; closed)	<b>5 Ninth</b> (2004–)
<b>Daniel</b> (1996–2000)		<b>Fatty Crab</b> (2005–)



**Shea Gallante**

In addition to opening his own pizza parlor at age 19, Gallante was chef de cuisine at Bouley before he was 30. At Cru, he's showing off his progressive palette.

**Felidia**  
(1997–2000)

**Bouley**  
(2002–2003)

**Cru**  
(2005–)



**Scott Conant**

Conant gave us a reason to go to Tudor City when he opened the upscale Italian restaurant L'Impero in 2003. This summer he upped the ante with an even more elegant Italian restaurant, Alto.

<b>San Domenico</b> (1990–1991, 1993–1996)	<b>Barolo</b> (1996)	<b>L'Impero</b> (2002–)
<b>Pino Luongo's Il Toscanaccio</b> (1996)	<b>City Eatery</b> (2000–2001)	<b>Alto</b> (2005–)