

OFF THE MENU

OPENING THIS WEEK

DOVETAIL John Fraser, right, who previously cooked at Compass, hired Richard Bloch to design this new place, a market-fresh, European-accented restaurant, with a small bar area leading to the main dining room. They've retained some of the original brick and stone of the townhouse setting. Chorizo and sourdough gougères, monkfish osso buco, cod bagna cauda and blanquette of goat are some menu highlights. A menu of sherries, weekend afternoon tea and family-style Sunday suppers will also be offered after this weekend's opening; 103 West 77th Street, (212) 362-3800.



LARS KLOVE FOR THE NEW YORK TIMES

BAR BLANC No, it is not a pun on beurre blanc. But this Greenwich Village bistro, opening Saturday, takes its name seriously with

white walls, bar, banquettes and tabletops. The chef, César Ramirez, and his partners, Kiwon Standen and Didier Palange, all Bouley alumni, have an eclectic menu, with dishes like slow-roasted rabbit and sweetbread salad, oxtail consommé, ginger-steamed daurade, slow-cooked Cornish hen and Japanese rice risotto with shrimp; 142 West 10th Street, (212) 255-2330.

POP BURGER After a three-day impromptu tryout over the weekend, Roy Liebenthal's uptown Pop Burger (with 31 Warhol Campbell's soup cans on the main level) opened on Monday. Three levels of burgers are served in rooms that become in-

creasingly lounge-like and less fast-food as they ascend. Eat in or take out, burgers (two for \$5) and hot dogs (two for \$5.75) are sold on the main floor, which is open from 11 a.m. to 4 p.m. The upstairs opens at 5 p.m. with a more elaborate menu, including lamb chops and cocktails (though the burgers remain an option). A pool table is the centerpiece on the third floor for private dining. Will this place become the canteen for shoppers at the adjacent Bergdorf's men's store? 14 East 58th Street, (212) 991-6644.

LOOKING AHEAD

BAR BOULUD Daniel Boulud's restaurant across from Lincoln Cen-

ter will open on New Year's Eve. The evening will start with a pre-theater menu, three courses, \$80, with reservations accepted for seatings from 5:30 to 6:30 p.m. After 9 p.m. a gala four-course menu with a glass of Krug Champagne at midnight will be \$150. Both menus will begin with plates of charcuterie, a specialty of the restaurant; 1900 Broadway (64th Street), (212) 595-0303.

CHANGES

CENTOVINI Nicola Marzovilla's SoHo wine bar and wine store is now a restaurant with 90 seats. Patti Jackson is still the chef. A private dining room has replaced the wine shop, which is now

online at centovinishop.com; 25 West Houston Street (Mercer Street), (212) 219-2113.

IN THE MARKET

With the approval of imports of jamón Ibérico from Spain last week, shipments are arriving at stores. Among them, in New York: Agata & Valentina, where the ham is selling for \$71.96 a pound; Grace's Marketplace, where it is \$90 a pound; Dean & DeLuca, which has it for \$87 a pound; and Blue Apron Foods in Park Slope, Brooklyn, which has it for \$95 a pound. Despaña Foods in SoHo and Jackson Heights, Queens, charges \$90 a pound sliced by machine, \$99 by hand.