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Nieporent's assembled an all-star team.
Photo: Patrick McMullan

Drew Nieporent Opening Bâtard in Former Corton Space

2/12/14 at 6:15 PM

Here's a blockbuster: Restaurateur Drew Nieporent tells the *New York Times* he's joined forces with former [Daniel](#) front-of-house man John Winterman and ex-[Gordon Ramsay](#) at the [London](#) chef de cuisine Markus Glocker on the next incarnation of the [Corton](#) space in Tribeca, which will [open as Bâtard](#), if all goes as planned, in late spring.

Opening Corton chef and partner Paul Liebrandt, you may remember, [left the restaurant abruptly last summer](#) to focus on channeling his energies into [the Elm](#), the Williamsburg restaurant he operates with other business partners.

Bâtard is yet another wine-reference name, keeping with the historical tradition of appellation-derived restaurant names at the address, which was once home to Nieporent's innovative [Montrachet](#). Few details about the food or service at Bâtard have been disclosed, but it's a safe bet to expect a fine-dining atmosphere, as well as a new interior designed by Glen Coben. "It will be more user-friendly than Corton," Nieporent says.

[Drew Nieporent to Open Bâtard in Corton's Former Space \[NYT\]](#)

Earlier: [Paul Liebrandt on Leaving Corton and the Future of the Elm](#)

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