

The Best Restaurants to Open in the Past Year

Our critics' picks, in no particular order.



ADAM PLATT

CORTON

Drew Nieporent's polished little restaurant combines the best qualities of modern cooking with the vanishing world of haute cuisine, brings them together for one last curtain call, and makes them sing. *239 W. Broadway, nr. White St.; 212-219-2777.*



CONVIVIO

Michael White's stylish, gut-busting homage to the intricate, satisfying pleasures of Southern Italian cooking offers the best pastas in town, and, at \$59, the best prix fixe deal. *45 Tudor City Pl., at 42nd St.; 212-599-5045.*

MOMOFUKU KO

The reservation system is a little nutty, and the quiet, priestly vibe can be off-putting. But if you wish to taste the best in experimental down-home cooking, this is the place to do it. *163 First Ave., nr. 10th St.; momofuku.com.*

ROBIN RAISFELD

I SODI

Rita Sodi channels her Tuscan childhood (and clones her mom's lasagne) at this sleek and urbane spot, where the menu is small, simple, and utterly traditional—unlike the four inspired riffs on the Negroni. *105 Christopher St., nr. Bleecker St.; 212-414-5774.*

BEER TABLE

The most tasteful and congenial beer bar imaginable, with an inspired selection of snacks, a fun bacon-and-waffle brunch, and a \$25 Tuesday-night dinner that changes every week. *427 Seventh Ave., nr. 14th St., Park Slope; 718-965-1196.*

YERBA BUENA

A postage-stamp-size oasis of suave service, with great Pan-Latin snacks, a respectable fish taco, and topnotch cocktails by Pegu Club-trained barman Artemio Vasquez. *23 Ave. A, nr. 2nd St.; 212-529-2919.*



ROB PATRONITE

CO.

A 21st-century pizza parlor that manages to hew to tradition while simultaneously bucking it. And where else can you get a shaved-radicchio-tallegio-and-buffalo-mozzarella pie with béchamel? *230 Ninth Ave., at 24th St.; 212-243-1105.*



PORCHETTA

Not just for the porky main attraction, as infernally good as it is, but also for the beans, the greens, and the fiendishly pork-laced potatoes. Even the cabbage soup stands alone. *110 E. 7th St., nr. First Ave.; 212-777-2151.*

THE JOHN DORY

Who knew a nice fish restaurant could provide one-stop shopping for that old death-row-supper question? The answer: oyster pan roast, chorizo-stuffed squid, whole roasted John Dory, and steamed treacle pudding, with G.M. David Lynch picking the wines. *85 Tenth Ave., nr. 16th St.; 212-929-4948.*