

Corton ❀❀

Contemporary



B2

239 West Broadway (bet. Walker & White Sts.)

Subway: Franklin St

Phone: 212-219-2777

Web: www.cortonnyc.com

Prices: \$\$\$\$

Dinner Mon – Sat



Richard Pare/Myriad Restaurant Group

Hot, hot, hot. Despite opening on the cusp of an economic meltdown, Drew Nieporent and Paul Liebrandt's new venture, Corton, opened to a thunderclap of critical praise in the fall of 2008, and hasn't looked back since.

Over a year later, it's still living up to the hype, and you can expect lots of bang for your bite when you settle in for Liebrandt's modern French fare, which can be sampled à la carte, as a three course prix-fixe or as an extensive, multi-course tasting menu. The sleek TriBeCa haunt is effortlessly elegant—with an airy downtown vibe washed in soft lighting and sleek, modern lines, tended to by a perfectly warm and polished staff.

But good looks aside, what really sets the foodies hearts afire is the food, which rotates daily but might include dishes like the popular "from the garden" series, a mind-blowing composition of at least 20 different vegetables, each deftly prepared using an entirely different, albeit equally complex, execution; a plate of vibrantly fresh shrimp and scallops paired with silky sea urchin; or a stunning rendition of crayfish *vol-au-vent*, laced with morel mushrooms, wood sorrel, decadent foams, and crispy circles of *pâte feuilletée*.