

RED DOT NYC: Le Bernardin's Casual Wine Bar; Space Ibiza in U.S.
2014-09-08 18:50:01.574 GMT

By Arie Shapira

Sept. 8 (Bloomberg) -- Openings include Le Bernardin's nearby wine bar, an Asian bistro w/ chefs from Jean Georges and Rhong-Tiam, a wine-focused Italian restaurant in the Meatpacking, a Brazilian "clubhouse" in Union Square from the owners of 15 East and Space Ibiza's expansion to the U.S.

Sachi Asian Bistro in Murray Hill (opens Sept. 8)

* 100-seat Asian bistro from chef Andy Yang, who opened Rhong-Tiam, the first Thai restaurant in the U.S. to be awarded a Michelin Star, and chef Pichet Ong, of Jean Georges and Spice Market

* Chef de Cuisine Ma-Lé Au was part of the opening team for Michelin-starred Marea and also previously cooked at Má Pêche

* Menu offers dim sum options (char siu duck buns), creative sushi rolls ("Breakfast Futomaki" w/ salmon, tamagoyaki, cream cheese and red onion in soy paper wrapper) and noodle/rice dishes (fried black rice w/ pork belly, Chinese sausage and bacon)

* Entrees: "Bo Luc Lac" is a Vietnamese stir-fry w/ ribeye and blistered shishito peppers; lemongrass poussin slow-cooked in a combi oven w/ Asian greens and black rice; Asian-influenced lobster roll w/ miso brown butter, crispy bacon and yucca fries

* Specialty cocktails created by Jason Walsh, an alum of Monkey Bar and Bouley, include a "Gun Powder Bramble" served smoky w/ Lapsang souchong tea-infused bourbon, blackberry liqueur and lemon juice over ice

* Open daily for lunch and dinner; takeout, delivery and weekend traditional dim sum brunch w/ pushcarts coming soon

* 713 Second Ave. at 38th St (previously Aquamarine);
212-297-1883

* Website: <http://bit.ly/1vYUDT6>