

# Time Out

## New York

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# Eat

## awards

# 2007

The city's best  
restaurants and  
watering holes

as voted on by you, the readers!  
(A record number of you, in fact.)

### PLUS

Our critics weigh  
in on their picks.

### Body mechanics

GADGETS THAT WILL  
GET YOU IN SHAPE

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# Out

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### Best defense for Billyburg gentrification

Dressler

Even New Yorkers who never knew a brown line existed jumped on the J, M, Z to visit this South Williamsburg gem from Colin Devlin (DuMont, DuMont Burger). His latest, most upscale venture

### Year in Dish loggers' rise

Food blogging went mainstream, as *Eater*, *Grub Street* and *Levine's Serious Eats* divided dish on all things edible, while independent food bloggers such as *CNosh* and *Amateur* et added the everyman's alongside droolworthy. This was the year they gained page hits—and respect.

28

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hanger

is that alluring: Chefs Polo Dobkin, a Gramercy Tavern alum, and Cal Elliott prepare beautifully executed creative-American dishes in a space glossy enough to foster a Manhattan-in-Brooklyn vibe. Patrons nosh under elaborate, inky chandeliers in the luxe dining room, appointed with serpentine Gothic metalwork and black-and-white tiled floors.

Butternut-squash-and-ricotta ravioli flourish in a wild-mushroom broth, swollen golden onion rings resemble savory doughnuts, and we couldn't think of a single way to improve on a brunchtime dish of tart orange and grapefruit sections tossed in mint simple syrup. It's a meal that

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Onion rings  
at Dressler