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Food & Drink News

The Rainbow Room Reopens; David **Burke Brings Brunch to fabrick**

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What can guests expect at the newly reopened Rainbow Room, and how will David Burke put his signature spin on brunch at fabrick? That and more in this week's dining news....



One of The Rainbow Room's breathtaking views

The Rainbow Room Reopens With Brunch, Dinner, and a Cocktail Lounge The iconic Rainbow Room in Rockefeller Center has reopened with Sunday brunch, Monday dinner service, and SixtyFive, a new cocktail lounge. Over the years, luminaries like Elizabeth Taylor, Cole Porter, and more have wined, dined, and danced at the 65th-floor restaurant. The classic American menu (think Oysters Rockefeller and herb-roasted lamb) by Executive Chef Jonathan Wright is only the beginning of the experience here as the dining room is filled with soaring views of the city's skyline, strands of crystals, and live music. Meanwhile, SixtyFive will offer old and new cocktails during the

Marc Vidal Brings Boqueria to the UES

week. 30 Rockefeller Plaza, 212-632-5000

Fans of Boqueria can now head to the tapas favorite on the Upper East Side. The third location will be similar to the SoHo and Chelsea outlets with a modern, warm vibe and Chef Marc Vidal's cooking. Besides the popular dishes like gambas al ajillo (shrimp, garlic, and Guindilla pepper) and pulpo a la Gallega (seared Spanish octopus), Vidal also offers seasonal "market menus" perfect for sharing. 1460 Second Ave., 212-343-2227

Wylie Dufresne's Alder Launches a Fall Brunch

While Wylie Dufresne's pioneering restaurant WD-50 is closing this fall, the chef's more casual eatery, Alder, is still going strong. A new brunch menu for fall features dishes perfect for the coming months: a ham and cheese éclair; hanger steak and eggs with vadouvan rice tots; and bacon, egg, and cheese on an English muffin with sweet-chili sauce. 157 Second Ave., 212-539-1900

Stephen Starr's Pop-Up at the New York Botanical Garden

If the flowers alone can't convince you to make the trek to the Bronx for the New York Botanical Garden, consider Stephen Starr Events' pop-up Japanese restaurant. Open on Fridays, Saturdays, and Sundays from 11 a.m.-6 p.m. through October 26 (as well as Monday, October 13 for Columbus Day) in the new Garden Terrace Café, the restaurant celebrates the exhibit "Kiku: Art of the Japanese Garden." From fresh sushi to soba noodles, the menu reflects the subtle beauty of Japanese cuisine. 2900 Southern Blvd., Bronx, 718-817-8700

David Burke's fabrick Does Brunch

David Burke's latest restaurant, fabrick, in the stylish Archer New York hotel, now offers brunch. Executive Chef Adin Langille has designed a menu with a modern twist and Burke's trademark creativity. French toast is served as little nuggets laced with maple bourbon dipping sauce, and candied bacon comes with black pepper maple glaze. Brunch is available on the weekends from 10:30 a.m.-3:30 p.m. 47 W. 38th St., 212-302-3838

PHOTOGRAPHY BY BART BARLOW

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