

**Twenty-Fifth Annual
Duberstein Bankruptcy Moot
Court Competition**



Welcome Guide

Competition Logistics

New York City Area Information

St. John's University School of Law
American Bankruptcy Institute Law Review
Moot Court Honor Society

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Hotel Information

Sheraton New York Times Square Hotel

811 7th Avenue, at 53rd Street
New York, NY 10019
T: (212) 581-1000

CHECK IN: 3:00 PM
CHECK OUT: 12:00 PM

Closest Subway: B, D, E
(corner of 7th Ave & 53rd Street)



Transportation

Directions from Local Airports to Hotel

JFK to Hotel	LaGuardia to Hotel
<ol style="list-style-type: none"> 1. Head northeast on Van Wyck Expy / I-678 N (7.4 mi) 2. Take exit 12B for I-495 W/ Long Island Expy toward Midtown Tunnel (0.5 mi) 3. Merge onto I-495 W (partial toll road) (7.7 mi) 4. Take the exit toward Tunnel Exit St (0.1 mi) 5. Turn right onto Tunnel Exit St (0.2 mi) 6. Turn left onto E. 41st St 7. Take the 1st right onto 3rd Ave (0.3 mi) 8. Turn left onto E. 47th St (0.3 mi) 9. Turn right onto Madison Ave (0.3 mi) 10. Turn left onto E. 53rd St (0.5 mi) 11. Turn left onto 7th Ave Destination will be on the left 	<ol style="list-style-type: none"> 1. Head northeast on Grand Central Pkwy (0.9 mi) 2. Take exit 4 for I-278 W/Brooklyn Queens Expy W (0.2 mi) 3. Merge onto Brooklyn Queens Expy (1.0 mi) 4. Continue onto I-278 W/Brooklyn Queens Expy (2.2 mi) 5. Take exit 35 W for I-495 W toward Midtown Tunnel/ Manhattan (0.4 mi) 6. Merge onto I-495 W (partial toll road) (2.7 mi) 7. Take the exit toward Tunnel Exit St (0.1 mi) 8. Turn right onto Tunnel Exit St (0.2 mi) 9. Turn left onto E. 41st St 10. Take the 1st right onto 3rd Ave (0.3 mi) 11. Turn left onto E. 47th St (0.3 mi) 12. Turn right onto Madison Ave (0.3 mi) 12. Turn left onto E. 53rd St (0.5 mi) 13. Turn left onto 7th Ave - Destination will be on the left

Directions from Hotel to Local
Airports

*directions provided by Google Maps
maps.google.com*

Hotel to JFK	Hotel to LaGuardia
<ol style="list-style-type: none"> 1. Head southwest on 7th Ave toward W 52nd St. (0.2 mi) 2. Turn left onto W 48th St. (0.9 mi) 3. Turn right onto 2nd Ave. (0.6 mi) 4. Turn left onto I-495 E ramp (0.1 mi) 5. Merge onto I-495 E (partial toll road) (7.1 mi) 6. Take exit 22A-E toward I-678/Grand Central Parkway/Van Wyck Expy (0.2 mi) 7. Keep left at fork, follow signs for I-495 E/Van Wyck Expy (0.4 mi) 8. Continue toward I-678 S/Van Wyck Expy (0.1 mi) 9. Keep right at fork, follow signs for I-678/Van Wyck Expy/Kennedy Airport and merge onto I-678 S/Van Wyck Expy (7.6 mi) 10. Continue onto Van Wyck Expy (0.3 mi) 11. Take exit toward Terminal 4 (0.2 mi) 12. Keep right at fork, follow signs for 4 Terminal (0.2 mi) 13. Continue straight (0.2 mi) 	<ol style="list-style-type: none"> 1. Head southwest on 7th Ave toward W 52nd St. (0.2 mi) 2. Turn left onto W 48th St. (0.9 mi) 3. Turn right onto 2nd Ave (0.6 mi) 4. Turn left onto I-495 E ramp (0.1 mi) 5. Merge onto I-495 E (partial toll road) (2.5 mi) 6. Take exit 17E-17W for I-278 E toward Bronx (0.5 mi) 7. Take exit 17E to merge onto I-278 E toward LaGuardia Airport/Bronx (2.7 mi) 8. Keep right to continue on Bklyn Queens Expy E (0.8 mi) 9. Take the Grand Central Pkwy E exit on the left toward Terminal B, C, D (0.2 mi) 10. Merge onto Grand Central Pkwy (0.9 mi) 11. Take exit 7 toward LaGuardia Airport/Terminals B, C, D (0.2 mi) 12. Keep left at fork and merge onto Central Terminal Drive (0.2 mi) 13. Slight left to stay on Central Terminal Drive (0.1 mi)

Subway and Taxi Information

Subway and Bus Information

- *Website:* <http://www.mta.info>
- *Directions:* http://tripplanner.mta.info/MyTrip/ui_web/customplanner/TripPlanner.aspx

Taxi Information for N.Y.C.

- *Website:* <http://www.nyc.gov>.

Taxi Information for Queens

- *Arrow Transportation:* (212) 431-1900
- *Car Line Transportation:* (718) 729-2222
- *NYC Airports Limo:* (718) 766-6666

Restaurant Guide

New York has a rich heritage in culinary cuisine. Listed below is a sampling of some favorite restaurants chosen by the staff of the *American Bankruptcy Institute Law Review* and the St. John's University School of Law Moot Court Honor Society.

All restaurant reviews have been provided by New York Magazine, <http://nymag.com>

Classic Tourist Spots

Carnegie Deli

854 7th Ave

Phone: (212) 757-2245

Website: www.carnegiedeli.com

Review: Since it first opened in 1937, this deli-cum-schmaltz-fest has become a tourist's answer to the "authentic" New York experience. Order from a menu big enough to line a birdcage and munch on complimentary half- and full-sour pickles while the likes of Mario Van Peebles and Vicki Laurence smile at you from the headshot bedecked walls. The corned beef and pastrami—staples at any self-respecting deli—rest on some pretty old laurels (New York magazine named them best in the city...in 1975!), but they've still got legs.

Katz's Delicatessen

205 E. Houston St

Phone: (212) 254-2246

Website: www.katzdeli.com

Review: The oldest delicatessen in New York City (established 1888), Katz's is also the only place in town that still carves all its pastrami and corned beef by hand—and it makes a huge difference. It doesn't hurt that

these products are the best available, as are the frankfurters, knockwurst, knishes and other Jewish deli staples. The ritual of interacting with the counter men is one of the great New York experiences. One table in the middle of the dining room bears an inconspicuous paper sign taped to its surface: "You are sitting at the table where Harry met Sally."

Serendipity 3

225 East 60th St.

Phone: 212-838-3531

Website: www.serendipity.com

Review: There aren't many places left that make you want to blow bubbles through an ice-cream-soda straw. Serendipity 3 is proof that life isn't always a cabaret -- sometimes it's a sweet-sixteen party. Half Provincetown antique-queen attic, half Mad Hatter tea party, it's one of the few spaces kids like that doesn't have a ride. And stupid drinks like apricot smushes, big burgers, and towering sundaes mean that they might even shut up and eat. But 3 has one chilly bowl of magnificence that would render the place a must-visit if it was served atop a Dumpster. Frozen Hot Chocolate -- please don't try to make sense of it, just sip it, slowly -- is what Cristal might taste like if it came in a flavor called fudge brownie. It's like riding the Cyclone and giving a hickey: You have to do it at least once in your life.

Fun and Trendy

Artisanal

2 Park Ave

Phone: (212) 725-8585

Website: www.artisanalbistro.com

Review: If cheese is a religion, this is its bustling, Balthazar-gone-midtown house of worship. After an olfactory assault at the door,

where you're hit with the pungent aroma of Muenster, Taleggio, and 200 other varieties aging gracefully in the boutique cheese cave, indulge in full-fromage festivities from appetizer (gougères) to dessert (a splendid tarte Tatin with a cheddar cheese crust). If you manage to resist four different fondues, there's a full menu of bistro classics like boudin blanc. If not, feed your Appenzeller addiction at the retail cheese counter, which also carries crusty loaves of Amy's Bakery and Balthazar Bakery bread.

Balthazar

80 Spring Street

Phone: (212) 965-1414

Website: www.balthazarny.com

Review: Schiller's may be Keith McNally's newest nightlife nexus, but Balthazar is his masterpiece, an evocation of a Paris brasserie that out glows anything within Brie-tossing distance of the Seine. Yet for all its visual impact and despite McNally's uncanny skill at creating a place that remains hot longer than most of its patrons' relationships, Balthazar's tender braised short ribs, shepherd's pie made with duck or grilled dorade ringed by roasted eggplant and peppers is exactly the kind of brasserie fare you would like to remember having had the last time you strolled the Boulevard St-Germain.

Dos Caminos

825 3rd Ave

Phone: (212) 336-5400

Website: www.doscaminos.com

Review: These high-concept Mexican spots are the festive links in Stephen Hanson's B.R. Guest chain. Stylized South-of-the-Border food created by chef Ivy Stark and flavorful margaritas (sage and plum, anyone?) appeal both to after-work hordes and weekend tourist throngs. Though the dining rooms at the massive midtown outlets and the relatively diminutive Soho location make token gestures at Mexican themes – wooden crosses, carved wall panels – sleek latticed walls and mood lighting are more hotel

lounge than hacienda. With big mortars of guacamole made fresh tableside and those tasty cocktails (plus more than 100 tequilas), meals can be an afterthought for some patrons. It follows suit that the most satisfying orders are hearty appetizers like generously-stuffed plantain empanadas.

Megu

355 West 16th Street

Phone: (212) 885-9400

Website: www.meguworldwide.com

Review: Having spent three months prior to the restaurant's opening studying the intricacies of each dish, Megu's servers are some of the most graciously knowledgeable folks ever to guide you through a menu. So, you don't have to work, as long as you're willing to relinquish control. Hard as that is, follow their lead and you'll soon discover the ornate menu descriptions aren't idle boasts. Megu offers so much distinctively magnificent food, often presented with such staggering beauty, that, though your initial disorientation never fully subsides, you wind up too exhilarated to care.

Rosa Mexicano

9 East 18th Street

Phone: (212) 533-3350

Website: www.rosamexicano.com

Review (from *Citysearch*): The latest outpost of New York's pioneering Mexican includes the requisite bright color scheme, festive vibe and designer David Rockwell's distinctive water wall that continually draws oohs and ahs. Old fans will be happy to know that the famous guacamole also comes prepared tableside here, and entrees like tortilla pie with chicken, cheese and poblano chile sauce; chile relleno stuffed with spinach; and slow-roasted achiote marinated pork make the translation from the midtown original.

SushiSamba

87 7th Avenue S

Phone: (212) 691-7885

Website: www.sushisamba.com

Review: Part churrascaria, part sushi restaurant, SushiSamba offers unique food re-combinations and overwhelmingly energy at both of its downtown locations. The West Village eatery lies at the heart of the district's loudest dining drag, so you'll have to give up important conversations at the door as you sidle past all the suits and overgrown frat boys for a Japanese-inspired cucumber "chutini." Once you sit down, try the tart yellowtail seiche.

The Stanton Social

99 Stanton Street

Phone: (212) 995-0099

Website: www.thestantonsocial.com

Review: Popular since opening in 2005, Stanton Social knows the secret to Lower East Side popularity: Appeal to the transplanted A-listers without alienating the neighborhood's scruffier long-timers. The posh first-floor dining room is a romance of dark wood with semicircular chocolate-suede banquettes, flickering votives, and cylindrical glass lamps suspended from a soaring ceiling; the upstairs lounge is a shrine to wine. Yet any hint of pretense vanishes once the food arrives. Chef-owner Chris Santos's globe-spanning tapas menu is as quirky as it is nouveau. Some plates are delicate (tuna tartare in dainty phyllo; French-onion-soup dumplings); other choices are adamantly messy (Kobe-beef sliders; crunchy red-snapper tacos). The snack cakes for dessert include a bite-size version of the Twinkie and a cream-filled chocolate cupcake. Now isn't that sweet?

Expensive

Babbo

110 Waverly Place

Phone: (212) 777-0303

Website: www.babbonyc.com

Review: This Italian restaurant serves food you'll never find in Little Italy. A staff as smart as you want your kids to be helps. So do two uncomplicated floors suffused in

honeyed amber light, as easy to get comfy in as a calf-skin slip-on. But what will stun, fool, bewitch, and ultimately obsess you is chef Mario Batali's staggeringly original yet startlingly airy Italian cooking. Ever try goat-cheese tortelloni dusted in dried orange and wild-fennel pollen? Or spicy lamb sausage romanced by mint love letters and a paste of sweet peas? Get ready. Ingredients you didn't expect or have never heard of are about to become unforgettable. Hot-chili-flecked linguine and clams will make you lose your composure.

Craft

43 E. 19th St

Phone: (212) 780-0880

Website: www.craftrestaurant.com

Review: Tom Colicchio is a fanatic for the integrity of fresh ingredients and simplicity in cooking, and this much-discussed, much-imitated restaurant is the extreme, almost priestly expression of his views. You may not like the conceit of building your meal one spare ingredient at a time (many food aristocrats actively hate it), but there's no denying the quality of Colicchio's sweet day-boat scallops or bluefoot mushrooms lovingly foraged in the piney forests of Oregon. Craft gets four stars for its huge influence on the way restaurant meals are conceived, presented, and eaten in this new Greenmarket era, and also for Karen Demasco's impeccable desserts—toffee-steamed pudding bombed with fresh-made rum-raisin ice cream—which are the best in town.

Daniel

60 East 65th Street

Phone: (212) 288-0033

Website: www.danielnyc.com

Review: How sad that the word special has been denatured to sound more specious than praiseworthy. Because Daniel Boulud really is special. He's been blessed with the glorious gift of being able to mix familiar flavors into the most stunning of summations. He routinely triumphs in why-didn't-anyone-else-think-of-it feats such as the seasonal paupiette

of sea bass in a crisp potato shell.

Del Posto

85 10th Avenue

Phone: (212) 497-8090

Website: www.delposto.com

Review: As dinner unfolds at Del Posto, the new addition to the Mario Batali–Bastianich-family fine-dining empire, it's hard to know whether you've entered restaurant nirvana or some strange, slightly comical pastiche of what an opulent five-star restaurant should be. The plush, darkly glowing room has towering columns and tall curtained windows like those you'd find in

the lobby of a grand Roosevelt-era New York hotel. The menu is stuffed with \$60 dishes of lobster risotto for two, and old Batali favorites like bollito misto, a medley of rustic Italian offal products that are carved, with elaborate ceremony, tableside. With Mark Ladner (formerly of Lupa) in the kitchen, the cooking is generally superb.

Felidia

243 East 58th Street

Phone: (212) 758-1479

Website: www.felidia-nyc.com

Review: In between writing cookbooks and taping segments of Lidia's Italian Table for PBS, Lidia Bastianich, the matriarch of the clan responsible in part for Lupa, Esca, and Becco, oversees this elegant bastion of Italian cooking. But chef Fortunato Nicotra deserves credit for a new breath of energy at the range. Sauces are lighter, pastas still wonderful, and entrees get deftly tweaked. The wine list always impresses, and olive oil connoisseurs can spring for a \$7 comparative tasting. Felidia's first-ever bar menu features a selection of paninis and complimentary sorbet. Available for lunch and pretheater dinner.

Le Cirque

151 East 58th Street

Phone: (212) 644-0202

Website: www.lecirque.com

Review: Conflicts between old and new are evident on the menu. It's been pared down from its previous baroque, Eurocentric form and is dotted now with chic Greenmarket references to "vine-ripened organic" tomatoes and bluefin tuna caught, in the proper Slow Food manner, on "hook and line." Nouveau delicacies like langoustines doused with curried ginger and Kaffir lime coexist with elderly favorites like sole meunière. The best entrées at the new Le Cirque tend to be the safe and stolid ones as well, the dependable kind of big-ticket items favored by elderly plutocrats with settled tastes and fat pocketbooks.

Nobu

3 E 57th Street

Phone: (212) 219-0500

Website: www.myriadrestaurantgroup.com

Review: The great fusion chef Nobu Matsuhisa has done enough innovating to span several culinary lifetimes, and, more than most things cooked up during the nineties, his miso-marinated black cod, rock shrimp with spicy mayonnaise, and tuna tartar with a bed of crushed avocado all have stood the test of time.

Moderately Priced

AMERICAN

Blue Smoke

116 E. 27th St

Phone: (212) 447-7733

Website: www.bluesmoke.com

Review: Forget what the 'cue quibblers say—Blue Smoke is an ingenious Manhattan barbecue joint with a woody barroom full of red-vinyl booths, a sky lit dining room, and a hot jazz club downstairs. True, some of the barbecue isn't there yet, but each visit shows improvement, as pit master Kenny Callaghan breaks in those Missouri-made smokers. Salt-and-pepper beef ribs are terrific; so are sides and desserts, and as far as pit-smoked foie gras and salmon goes, what's the problem? This

ain't East Treestump, Texas, after all.

Heartland Brewery

1285 6th Ave

Phone: (212) 582-8244

Website: www.heartlandbrewery.com

Review (from NY Times): Throw one back at your local Heartland Brewery. One of the city's best-known breweries, Heartland now offers Beer 101, a crash course in suds appreciation taught by Heartland's own brew master, Kelly Taylor, followed by happy hour with crowd-pleasing fare, like buffalo-chicken spring rolls and Summertime Apricot Ale.

Shake Shack

Madison Ave at 23rd St

Phone: (646) 747-2606

Website: shakeshack.com

Review: Everyone has a favorite Danny Meyer restaurant; ours is Shake Shack. A weekly visit could cause you to rethink the necessity of having to get out of town during the summer. The park is that lush, the all-American snack-bar grub that good. Yes, the line at lunchtime is as bad as your local Duane Reade. But go late in the afternoon, when the crowds have thinned, sit at one of the regulation-green Parks Department tables, and have one of everything on the menu—perfect, smallish L.A.-style burgers that have no equal in New York; dressed to the nines Chicago-style dogs with authentic Day-Glo-green relish; a purple cow made with Grape Crush from the bottle; and frozen custard that tastes like a dream. You can even gulp beer or have a good half-bottle of wine inside a designated quaffing zone, no brown bag required.

Virgil's Real Barbecue

152 W 44th St

Phone: (212) 921-9494

Website: www.virgilsbbq.com

Review: The burgundy hand towel you get instead of a linen napkin is the tipoff. Don't

do Virgil's with your pinkie up. This is bar-b-q—food you're supposed to suck off your fingers and dribble down your chin. But is it authentic? Faced with a plate of Memphis pork ribs and red beans, this big guy from Tulsa looks up and says, "Who gives a crap? It tastes fine to me!" That should be good enough for you.

CHINESE

Jing Fong

20 Elizabeth St, 2nd Floor

Phone: (212) 964-5256

Website: www.jingfongny.com

Review: You must ascend an extra-long escalator to get to Jing Fong's massive second-floor dining room where, in the mornings, Jing Fong's specialty, dim sum, is served from wheeled carts by waiters in spiffy yellow jackets. During weekends the restaurant gets so busily chaotic that you might have to chase down the steamed dumpling or egg roll of your choice.

Peking Duck House

236 East 53rd Street

Phone: (212) 759-8260

Website: www.pekingduckhousenyc.com

Review: In the heart of Chinatown, you expect uncompromised, robust flavors, and Peking Duck House doesn't disappoint. Duck, naturally, is the signature dish here, and the big attraction drawing in mainly crowds of non-Chinese folks pleased not to be sitting under fluorescent lighting. The gorgeous, tawny brown Peking duck is a spectacle: Masterfully carved into thin slivers of tender meat and crispy, maltose-basted skin, it's fun to roll it up into the accompanying pancakes, along with scallions, cucumber strips, and hoisin sauce. The wide-ranging menu offers some adventurous fare, like sea cucumber with shrimp roe and Peking-style shark's fin, but the crowds seem content with standards like sliced beef with broccoli.

FRENCH

Café d'Alsace

1695 Second Ave

Phone: (212) 722-5133

Website: www.cafedalsace.com

Review: Several of the familiar staples of the French-American brasserie canon are on display here (charcuterie platter, foie gras terrine, a fine hanger steak and frites), but mostly Roussel (who is also a partner in the venture) peppers his menu with rib-sticking Alsatian specialties such as a tarte flambé (slightly weathered and over crisped on the night I tried it); crocks of potée Alsatian swirling with white beans, cabbage, and nuggets of bacon; and big, heavy-artillery items like the famous Alsatian casserole called baeckoffe.

Orsay

1057 Lexington Ave

Phone: (212) 517-6400

Website: www.orsayrestaurant.com

Review: The remake of *The Exorcist* isn't nearly as chilling as what Jean de Noyer must have gone through ridding the demons from this place. But from the ash of Mortimer's musty chicken hash, Orsay has risen, a brasserie swirling with seductive arches and good cheer, giving the Upper East Side the French tickle it sorely needs.

ITALIAN

44 SW Ristorante & Bar

621 9th Avenue

Phone: (212) 315-4582

Website: 44southwest.com

Review (from Citysearch): Deep red walls and furnishings give this two-room restaurant a slightly formal air, while its corner location and big windows allow for lots of light and a view of the theater district bustle. The dining rooms are populated by a middle-aged crowd of playgoers and locals. The menu features pastas, pizzas, a grilled salmon filet, and chicken breasts served half a dozen ways.

Carmine's

200 W. 44th St.

Phone: (212) 221-3800

Website: www.carminesnyc.com

Review: Using the same formula that's kept its Upper West Side sibling cooking on all burners, it's a roaring success, with a high-spirited old-time atmosphere, mammoth portions that demand to be shared, and uncomplicated Southern Italian cooking that delights the palate and fills the belly. Best, Carmine's cooking is primal and adept. Shrimp scampi is a veritable school of plump crustaceans dusted with breadcrumbs and broiled with scads of butter, garlic, and clam juice. Ravioli are formidable rectangular pasta pillows puffed up with creamy ricotta cheese and doused with ragù. This place reminds you that red sauce, garlic, and good times will never go out of style.

John's Pizzeria

278 Bleecker St

Phone: (212) 243-1680

Website: www.johnsbrickovenpizza.com

Review: What's better than sitting down with your friends for cheap red chianti, pizza, and salad? Spending less than \$30, perhaps? The brick oven thin-crust pizza is legendary; the basic Margherita should be the standard on which all other pizzas are judged.

Otto Enoteca Pizzeria

One 5th Avenue

Phone: (212) 995-9559

Website: www.ottopizzeria.com

Review: Mario Batali's most casual Italian restaurant is part buzzing wine bar, part glorified pizzeria, with an always appealing selection of fresh salads and smartly seasoned vegetable antipasti that arrive in small ceramic bowls on a snappy tray. True, we pine for the fritti Molto yanked from the menu to make room for the pasta people clamored for, but the pizza is indeed delish—thin-crust, creatively topped, and cooked, ever so controversially among the Pizza Police, on a griddle. The gelati creations are

sophisticated grown-up sundaes, anchoring this fun neighborhood hangout firmly in four-star territory.

Trattoria Trecolori

254 W 47th St

Phone: (212) 997-4540

Website: www.trattoriatrecolori.com

Review (from Citysearch): Popular Theater District destination for homey Italian fare.

Uva

1486 2nd Avenue

Phone: (212) 472-4552

Website: www.uvany.com

Review: Uva is a cozy little collaboration from the owners of neighboring Lusardi's, Due, and Luke's. The wine list is international (give the earthy Lusardi Sangiovese a shot), but the menu is distinctly Italian and casually snacky. Chisolini are Emilian-style focaccia, stuffed with robiola and black truffles or whipped tuna with capers and chives. Cured meats and cheeses come on cutting boards. Best of all, in a neighborhood that needs it, nothing is truly expensive.

JAPANESE

Momofuku Ko

163 First Ave

Phone: (212) 500-0831

Website: www.momofuku.com

Review: 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.

Sushi Yasuda

204 E. 43rd Street

Phone: (212) 972-1001

Website: www.sushiyasuda.com

Review: Between the rarified air of Masa and the party-never-stops scene at Sushi

Samba is a whole world of sushi dens servicing New Yorkers' raw-fish cravings. The variety and freshness of its food, both raw and cooked, puts Sushi Yasuda in the top ranks of these restaurants.

KOREAN

Kang Suh

1250 Broadway

Phone: (212) 564-6845

Website: www.kangsuh32.com

Review: In the city that never sleeps, Kangsuh, a Koreatown staple since 1983, never closes. The bi-level restaurant is open 24/7, including Christmas and New Year's, and is generally jammed with Korean and Japanese businessmen, as well as tourists. The first floor is dominated by a sushi bar, offering the usual raw fish permutations. Better to head upstairs, where traditional Korean cuisine dominates.

Kun Jip

9 W. 32nd St

Phone: (212) 216-9487

Website: www.kunjip.net

Review: For every three massive, two-floor, fluorescent-lit eateries in Koreatown, there is one restaurant like this. Small and outfitted in wood from floors to tables, it teems with mostly twenty-somethings, either standing in a long, amorphous line or crammed elbow-to-elbow at tables; the scene is as raucous as its food is satisfying. The lively little dishes—cubes of tangy, spicy pickled turnip, for instance, and strips of chewy, sweet-dried catfish—that appear when you sit down are an auspicious beginning and suggest that any of the stews, noodles, and casseroles listed on the extensive menu will also make a fine meal. Most do: Seafood pancakes are crispy and laced with tender squid; gobdol bibimbap (a hodgepodge of rice, beef, and vegetables in a sizzling stone bowl) achieves a properly crunchy bottom. The disorientation that sets in after a few bottles of soju might even steer you

away from standard fare and toward a bubbling-hot stew of oxtails floating with purplish chunks of blood. Embrace it—it's fiery and fabulous.

MEXICAN/SPANISH/CUBAN

Cuba

222 Thompson Street

Phone: (212) 420-7878

Website: www.cubanyc.com

Review: The suckling pig has a crackling crust that drips with garlic-sauce marinade, and yucca con mojo, boiled cassava in garlic sauce, is pungent enough to cut any date short. Typical ropa vieja (skirt steak), empanadas, chorizo with plantain chips, and Cuban sandwiches take their place alongside less common dishes like potatoes filled with picadillo meat sauce, braised oxtail, and red snapper with green plantain crust.

Sala One Nine

35 W. 19th Street

Phone: (212) 229-2300

Website: www.salaonenine.com

Review: (from *Citysearch*) The bright space is lit by colorful jeweled chandeliers and features rustic arches above prints of Pamplona. The Valencian chef is inspired by the foods of all 17 Spanish regions. Choices extend from paella and gambas al ajillo (shrimp in garlic oil), to tortillas Espanola and corbero a la segoviana (roasted lamb). The full menu is served at the granite bar, where Spanish cherries and wines, such as Oloroso and Rioja, are poured.

KOSHER

Ben's Kosher Delicatessen

209 W 38th St

Phone: (212) 398-2367

Website: www.bensdeli.net

Review: This casual delicatessen—the Art Deco-ish Manhattan offshoot of a Long Island chain—brings a full roster of pastrami, corned beef, sour pickles, potato latkes, and other highlights of kosher cooking to the garment district. All baking is done on the premises, and for those who hanker for something a little stronger than Dr. Brown's, there's a full bar.

Prime Grill

60 East 49th Street

Phone: (212) 692-9292

Website:

www.theprimegrill.primehospitalityny.com

Review: Joey Allaham opened Prime Grill in 1999 with a lofty goal: a kosher steakhouse with the chops to compete with the best restaurants in town. This was no small order: Kosher meat, due to its rigorous slaughter and preparation processes, often risks being less flavorful than its ritual-free counterparts. Despite these restrictions, Prime Grill churns out juicy, flavorful steaks from its dry-aging room, including prime rib, chili-rubbed hanger, a 16-ounce "Ladies' Cut," and the house's own interpretation of a T-bone. There's also fish, veal, and duck entrées, and a full sushi menu.

THAI

Tijuana Picnic

151 Essex Street

Phone: (212) 219-2000

Website: <http://www.tijuana-picnic.com>

Review (from *Zagat Review*): Modern Mexican fare gets an Asian spin at this “**flavorful**” Lower Eastsider via Acme alums, offering tapas, skewers and family-style plates alongside “**inventive**” cocktails; fans like its late-night hours, “**cool**”, vaguely retro look and hopping downstairs tequila bar, Tico's.

Spice

236 8th Avenue

Phone: (212) 620-4585

Website: www.spicethainyc.com

Review: Another branch in a burgeoning Thai chainlet challenges the conventional wisdom that the authenticity of an ethnic restaurant can be measured by its grubbiness (the more worn the Formica, the better the food). The deft kitchen here overcomes a strikingly mod décor, a persistent electro soundtrack, and fancified presentations to turn out well-seasoned, extremely tasty versions of classics like soft, wide rice noodles in an addictive black-bean sauce; and a roster of fresh-seafood specials.

VEGETARIAN

Candle Café

1307 Third Ave

Phone: (212) 472-0970

Website: www.candlecafe.com

Review: A vegan restaurant that doesn't feel like one, and the perfect place for a date. Try the tempeh lasagna, or the club sandwich with grilled tofu, sprouts, and a very convincing tempeh bacon.

Vatan Indian Restaurant

409 Third Ave

Phone: (212) 689-5666

Website: www.vatanny.com

Review: You leave your shoes at the door, and pad to your cushioned booth to sit cross-legged. Then you forget about menus, because you'll be presented with a thali – a prix fixe tapas-like spread of small dishes. Even the surprises are delicious.

Zen Palate

115 East 18th Street

Phone: (212) 387-8885

Review: Zen Palate is for when you're feeling virtuous: The vegetarian fare is tasty and relentlessly healthy. There's no bar—just tea, juices and soymilk for kicks. The scene tends to be young and student-heavy, especially since the bounty here comes

cheap. Much of the menu has familiar Asian staples such as noodle soup, spring rolls and steamed vegetables; some corners are hardcore veggie, or just plain strange (moo-shu Mexican style?). Whether you go out on a limb or not, it's a reliable bet for simply prepared, tasty food.

STEAKHOUSES

Bobby Van's Steakhouse

135 West 50th Street (b/w 6th and 7th Aves)

Phone: (212) 957-5050

Review: Bobby Van's serves some of the city's best steaks and lobsters to a loyal, local, and low-key clientele. While there are several other Manhattan steakhouses in the same quality range (not as good as Peter Luger, but better than most of the rest), few provide an overall experience as satisfying as Van's, thanks to the combination of choice cuts of meat and attentive service.

Delmonico's

56 Beaver Street

Phone: (212) 509-1144

Website: www.delmonicosny.com

Review: Pompeian columns flank the entrance of this stately Wall Street steakhouse, open since 1837 (no typo!) on a shadowy, wind-blown corner. This historic meatery is the birthplace of the Delmonico's steak, a juicy cut of rib eye that's perfectly charred and bloody good, served topped with a single, golden onion ring that could double as an edible bangle. Lobster Newburg, also created here, blankets lumps of the succulent crustacean in an unctuous brandy-cream sauce, top-sprinkled with caviar and accompanied by a crisp triangle of fried bread.

Del Frisco's Double Eagle Steak House

1221 Avenue of the Americas

Phone: (212) 575-5129

Review: Want to see what mahogany

fashioned by testosterone looks like? This is without question the most urbanely elegant steakhouse you will ever see, its meat locker filled with terrific beef. Now if they can only figure out how to get their staff up to the level of their surroundings and kitchen.

Peter Luger Steak House

178 Broadway (*Brooklyn*)

Phone: (718) 387-7400

Website: www.peterluger.com

Review: The staff goes about its nonstop business with cordial if mechanical efficiency, serving onion-and-tomato salads, creamed spinach, and pasty fried potatoes. So why is it always more crowded than Toys 'R' Us on the weekend before Christmas? Because there are few gastronomic sensations that confirm the good life better than a hunk of a spectacular steak. And Peter Luger can broil and deliver one magnificently aged and marbled two-finger-thick porterhouse after another with the unfailing certainty of Dustin Hoffman adenoidally reciting baseball scores. So don't even ask for a menu. Get big. Eat beef.

Wolfgang's Steakhouse

4 Park Ave

Phone: (212) 889-3369

Website: www.wolfgangsteakhouse.net

Review: After four decades of faithful service to Peter Luger, its former headwaiter, Wolfgang Zwiener, has opened a restaurant of his own. The elegant room with its striking Guastavino-designed vault ceiling, a bigger menu with more seafood, and the credit-card policy (they take them) distinguish Wolfgang's from Peter Luger. The meat, though, is prime, dry-aged for about 28 days in a basement locker and cut into porterhouse steaks for two, three, or four, just the way they do it in Brooklyn.

Activities

Theater

TKTS Booth - Theater Development Fund (TDF)

Duffy Square – 47th St and Broadway

Phone: (212) 912-9770

Website: www.tdf.org

Description: TKTS Discount Booths offer tickets to Broadway and Off-Broadway musicals and plays at up to 50% off. With dozens of productions on sale every day, there's something for everyone! TDF operates two TKTS Discount Booths in New York City:

1. The Times Square Booth sells day-of-performance tickets only.
2. The South Street Seaport Booth sells tickets to evening performances on the day of the performance, and matinee tickets the day before.

TKTS accepts Visa, MasterCard, American Express, and Discover cards, as well as cash, and TKTS Gift Certificates. A small number of Off-Broadway shows may require cash only. Both locations sell tickets at 20% to 50% off full-price (plus a \$4.50 per ticket service charge, which helps support other TDF services and programs). Availability and ticket inventory change throughout the day and at the discretion of individual productions.

Playbill.com

Website: www.playbill.com

Weekly schedule of current Broadway shows
While most of Broadway runs on a traditional Tuesday through Sunday schedule - with Sunday and Monday evenings off - a handful of productions diverge slightly and offer performances at nontraditional times. This affords potential theatergoers a number of options should they wish to take in a Broadway show on a

night when much of the Great White Way is “dark.” Additionally, some productions perform one or more 7 PM evening performances to allow an earlier night out for family audiences and other early birds.

Museums

Listed below is a sampling of some great museums that cannot be missed.

All descriptions have been provided by New York Magazine, <http://nymag.com>.

American Museum of Natural History

Central Park West (at 79th Street) **Phone:** (212) 769-5100

Website: www.amnh.org

Hours: Daily, 10am – 5:45pm **Prices:** Suggested donation \$22, \$17 students and seniors

Description: Established in 1869, the American Museum of Natural History covers four blocks between West 77th and 81st Streets and—with its enormous galleries of dinosaurs, aquatic life, fossils, and meteorites—is one of the city's most appealing museums for children. There are usually two special exhibits on view at any given time. Past shows have ranged from detailed explorations of the genome to cultural overviews of Vietnam to wildly popular displays of live frogs and butterflies. Leave some time to explore space. The glassy Rose Center for Earth and Space, hailed as an architectural masterpiece, adds the equivalent of another museum.

Guggenheim Museum

1071 Fifth Avenue (at 89th Street)

Phone: (212) 423-3500

Website: www.guggenheim.org

Hours: Sun-Wed and Fri, 10am – 5:45pm;
Sat, 10am – 7:45pm

Prices: \$25, \$18 students and seniors

Description: Since 1988, director Thomas Krens has irritated and enlivened the art world with showy, populist exhibits from motorcycles to Mapplethorpe, and from video artists Bill Viola and Nam June Paik to the interdisciplinary conceptualist Matthew Barney. But traditional modernists need not avoid this dynamic, tilt-and-twist space—there's still plenty of art by well-known types, like Klee, Brancusi, and Matisse, and round-ups of 20th century artists or the Russian avant-garde.

Metropolitan Museum of Art (MET)

1000 Fifth Avenue (at 82nd Street)

Phone: (212) 535-7710

Website: www.metmuseum.org

Hours: Sun-Thurs, 10am – 5pm; Fri, Sat: 10am – 9pm

Prices: Suggested donation \$25, \$17 seniors, \$12 students

Description: The Met Fifth Avenue presents over 5,000 years of art spanning all cultures and time periods. Since the Museum opened its doors to the public in its current location in Central Park in 1880, its footprint has expanded to cover more than two million square feet. Today, art comes alive in the Museum's galleries and through its exhibitions and events, revealing both new ideas and unexpected connections across time and cultures.

The MET Breuer

945 Madison Ave

Phone: (212) 535-7710

Website: www.metmuseum.org/visit/met-breuer

Hours: Tue - Thurs: 10am - 5:30pm; Fri, Sat: 10am - 9pm; Sun 10am - 5:30pm;
Closed Mon

Prices: Suggested donation \$25, \$17 seniors, \$12 students

Description: The Metropolitan Museum of Art's modern and contemporary art program

includes exhibitions, performances, artist commissions, residencies, and educational initiatives in the landmark building designed by Marcel Breuer [BROY-er] on Madison Avenue and 75th Street. The Met Breuer provides additional space for the public to explore the art of the 20th and 21st centuries through the global breadth and historical reach of The Met's unparalleled collection.

Museum of Modern Art (MoMA)

11 West 53rd St (between 5th and 6th Avenues)

Phone: (212) 708-9400

Website: www.moma.org

Hours: 7 days a week, 10:30am – 5:30pm;

Fri until 8pm (free 4:00pm – 8:00pm)

Prices: \$25 adults, \$18 seniors, \$14 students

Description: In its early days, the museum's celebrated garden was a place of retreat--not just from the hurly-burly of the city but from the metaphysical racket within the museum. Now, in this new building, Taniguchi has imbued the entire museum with the spirit of the garden, creating a light-filled temple.

Museum of the Moving Image

36-01 35th Avenue at 36th St, Astoria, Queens

Phone: (718) 777-6888

Website: www.movingimage.us

Hours: Weds-Thurs, 10:30am – 5:00pm; Fri, 10:30am – 8:00pm (free 4:00pm – 8:00pm); Sat-Sun, 11:30am – 7:00pm

Prices: \$15 adults, \$11 students and seniors

Description: Inhabiting a landmark building that once belonged to Astoria Studio (Paramount Pictures' bustling East Coast production center during the 1920s), the Museum of the Moving Image was established to educate the public about the art and science of film, television, and digital images. Aside from the galleries, the museum's major draw is its film program, presented in the Riklis Theater, where cineastes are treated to a wide spectrum of works, from silent-era gems to international films rarely distributed in the U.S.

P.S.1 Contemporary Art Center

22-25 Jackson Ave at 46th Avenue,
Long Island City, NY

Phone: (718) 784-2084

Website: momaps1.org

Hours: Thu-Mon, 12pm – 6pm

Prices: \$5, \$2 students and seniors

Description: For those accustomed to the burnished surfaces of Manhattan's legendary fine art institutions, MoMA affiliate P.S. 1 is both a geographic and esthetic departure. Housed in a castle-like brick Renaissance Revival structure dating back to 1893, Long Island City's showcase for edgy, contemporary work takes an aggressive curatorial approach in which placement is as crucial as the content itself.

150 West 17th Street

Phone: (212) 620-5000

Website: www.rmanyc.org

Hours: Mon and Thu, 11am – 5pm; Wed, 11am – 7pm; Fri, 11am – 10pm; Sat-Sun, 11am – 6pm

Prices: \$10, \$7 seniors and students

Description: The Rubin opened in October 2004 and houses about 2000 works in 25,000 square feet of exhibition space, with a central six-story spiral staircase. Though he admires scholarship, Donald Rubin does not want his museum to become forbiddingly academic. He emphasizes the living quality of Buddhist art, its ability, he says, to stimulate an "emotional rush" in viewers. The floor-wide exhibitions around the staircase are therefore organized by theme rather than by particular time or place.

Rubin Museum of Art

Whitney Museum of American Art

943 Madison Avenue (at 75th Street)

Phone: (800) 944-8639

Website: www.whitney.org

Hours: Wed-Thu and Sat-Sun, 11am – 6pm;
Fri, 1pm – 9pm

Prices: \$18, \$12 students and seniors

Description: This Madison Avenue gem is undoubtedly the place to go to view truly eclectic contemporary art. The Whitney's permanent collection now holds about 18,000 pieces, including works by Georgia O'Keeffe, Andy Warhol, Charles Sheeler and Jackson Pollock.

Sightseeing

Whether you are a first time visitor to New York or a repeat visitor the sights listed below are excellent places to visit.

All descriptions have been provided by New York Magazine, <http://nymag.com>

Central Park

5th Ave to Central Park West, 59th-110th St

Phone: (212) 360-3456

Website: www.centralparknyc.org

Description: Stretching from Midtown to Harlem, Central Park's green hills, rocky bluffs, and dense woodlands annually host countless free diversions, from concerts and protests to tai chi and tennis. 58 miles of pedestrian pathways lead 25 million visitors around such cinematic scenes as the placid reservoir, perpetually fringed with joggers; skaters speeding through cones or wheel-dancing near the band shell; couples and families paddling the lake by the Loeb boathouse; youngsters tossing Frisbees and soaking up rays in Sheep Meadow; and baseball fans shagging flies in two dozen ball fields.

Empire State Building

350 Fifth Avenue

Phone: (212) 736-3100

Hours: Daily, 8am – 2am

Website: www.esbnyc.com

Description: The 86th-story observation deck has long been a hit with flocks of tourists willing to brave long lines for the spectacular views. On a clear day visibility extends eighty miles, with sightlines running as far as Massachusetts. The glitz of New York nights ups the glamour quotient for late shift visitors. Colored lights, introduced in 1976, provide their own allure as they

illuminate the tower for various commemorations.

Grand Central Terminal

87 East 42nd Street

Phone: (212) 340-3404

Website: www.grandcentralterminal.com

Description: With its majestic vaulted Sky Ceiling depicting constellations, a series of Roman-inspired ramps designed to keep pedestrians on the move from the street to their trains, and 60-ft. arched windows that streamed sunlight into a grand concourse that has become an enduring symbol of perpetual motion, the Beaux Arts terminal soon became the busiest train station in the nation.

Ground Zero, World Trade Memorial and Museum

Website: www.911memorial.org

Phone: (212) 312 - 8800

Location: 200 Liberty Street

Description: The National September 11 Memorial is a tribute of remembrance and honor to the nearly 3,000 people killed in the terror attacks of September 11, 2001 at the World Trade Center site, near Shanksville, Pa., and at the Pentagon, as well as the six people killed in the World Trade Center bombing in February 1993. The Memorial's twin reflecting pools are each nearly an acre in size and feature the largest manmade waterfalls in the North America. The pools sit within the footprints where the Twin Towers once stood. Architect Michael Arad and landscape architect Peter Walker created the Memorial design selected from a global design competition that included more than 5,200 entries from 63 nations. The names of every person who died in the 2001 and 1993 attacks are inscribed into bronze panels edging the Memorial pools, a powerful reminder of the

largest loss of life resulting from a foreign attack on American soil and the greatest single loss of rescue personnel in American history. Admission is free to the 9/11 Memorial. However, visitor passes are required. The easiest and quickest way to make a reservation is online. Museum admission is \$24 for adults, \$18 for seniors, and \$18 for college students.

Rockefeller Center

Rockefeller Plaza at 50th Street

Phone: (212) 332-6868

Website: www.rockefellercenter.com

Description: The 14 buildings that complete this sprawling landmark all share the same design vocabulary—limestone cladding, sparing Deco flourishes, and a liberal sprinkling of art works to relieve the otherwise sober effect. Beyond its architectural merits, the center is also a major transit center, a thriving public square, and one of midtown's most concentrated shopping districts. Stores, mainly of the mall-chain variety, can be found at street-level as well on the concourse below. Other tenants include the famed auction house Christie's, the premiere concert venue Radio City Music Hall, and the NBC studios for The Today Show, Saturday Night Live and Dateline.

Statue of Liberty

Battery Park and Liberty State Park (Ferry to the Island)

Phone: (212) 363-3200

Website: www.nps.gov/stli

Hours: Daily, 9am – 5pm

Prices: \$18, \$14 seniors, \$9 children

Description: Standing 305 feet from the ground to the tip of her torch, Lady Liberty has welcomed immigrants and visitors to New York for well over a century with the lofty words carved into the base: "Give me your tired, your poor, Your huddled masses yearning to breathe free, The wretched refuse of your teeming shore. Send these, the homeless, tempest-tossed to me, I lift my lamp beside the golden door!" Following the

terrorist attacks of September 11, 2001, the Statue closed and underwent a massive overhaul, reopening in early August 2004 with a more secure and visitor-friendly version of the familiar landmark. The vastly improved lighting makes it possible to see all the way up to the crown without huffing and puffing up the narrow flights of stairs. Liberty Island remains accessible from Battery Park in Manhattan and Liberty Park in New Jersey. While the ferry ticket still covers admission to the park and nearby Ellis Island, additional tickets are needed for the new observatory and promenade tours. There's no ticket fee, but calling to reserve a spot is highly recommended as they fill up rapidly.

Times Square

Location: Broadway and 7th Avenue (at 42nd Street)

Description: Over a century ago, Thomas Edison juiced what is now the oldest surviving Broadway theater, the Lyceum; ever since, the Great White Way has been known both for its playhouses (around 20 are landmarked) and as the place where night becomes day. In the words of one of its many chroniclers, it has also been a "crossroads of class and race," a microcosm that has been everything to everyone, from the employees of top media, legal, advertising, and financial companies to the billions around the world who tune in once a year to watch the ball drop from the former headquarters of the New York Times.

Top of the Rock

30 Rockefeller Plaza (at 49th Street)

Phone: (212) 698-2000

Website: www.topoftherocknyc.com

Hours: Daily, 8am – 12am

Prices: \$32, \$30 seniors, \$26 children

Description: To attain the spectacular panorama afforded by this 1933 landmark, visitors must wind through a multimedia exhibit on the mezzanine level then take a 50-second shuttle elevator to the top while watching a quick history projected onto the transport's glass ceiling. Discharged to the 67th

floor (which also doubles as a private event space), thrill-seekers then ascend to the 69th floor, which although outdoors, is surrounded by transparent glass safety panels to allow unobstructed views with protection against strong winds.

Wall Street, New York Stock Exchange

18 Broad St

Phone: (212) 656-3000

Website: nyse.com

Description: On what has come to be the most recognizable Wall Street exterior, six massive Corinthian columns (draped today by a giant American flag) are topped by a pedimental sculpture entitled *Integrity Protecting the Works of Man*. Inside, the cluttered stock floor sits beneath marbled walls and 95-foot windows, which splash the entire trading area with light.

Nightlife

Upscale / Trendy Bars

Cellar Bar @ the Bryant Park Hotel
40 West 40th Street

Underbar @ W Hotel (Union Square)
201 Park Avenue South

Manahatta
316 Bowery

Casual Bars

Ava Lounge
210 West 55th St.

B Bar (aka – Bowery Bar)
40 E. 4th Street

Blind Tiger Ale House
281 Bleecker St

Brother Jimmy's
1485 2nd Avenue

Calico Jack's
802 2nd Ave. (42nd & 43rd St.)

Crime Scene Bar
310 Bowery St. (East 1st St.)

The Delancey
168 Delancey St. (Clinton St.)

Fontana's
105 Eldridge St

Irish Rogue
356 West 44th St.

Joshua Tree
513 3rd Avenue

P.S. 450
450 Park Avenue

Public House
140 East 41st Street

Village Pourhouse
64 3rd Avenue

The Copper Still
151 Second Ave. (btw. 9th & 10th Sts.)

The Flying Cock
497 Third Ave. (btw. 33rd & 34th)

Irish Pubs

11th Street Bar
510 E. 11th St. (btw. Avenues A and B)

P.J. Carney's
906 7th Ave

Clancy's
978 2nd Ave. (btw. 51st & 52nd Sts.)

Cullen Restaurant
118 St. Marks Place (btw. 1st Ave & Ave. A)

Desmond's
433 Park Ave South (btw. 29th & 30th Sts.)

Failte
531 2nd Ave. (btw. 29th & 30th Sts.)

Flannery's
14th St. & 7th Ave.

Judge Roy Bean
39 W. 56th St. (btw. 5th & 6th Aves.)

Kate Kearney's

251 E. 50th St. (btw. 2nd & 3rd Aves.)

Katy Gallagher's Inc.

1267 1st Ave. (at 68th St.)

McSorley's Ale House

15 E. 7th St. (btw. 2nd & 3rd Sts.)

Muldoon's Irish Pub

692 3rd Ave. (btw. 43rd & 44th Sts.)

Murphy's Pub

977 2nd Ave. (btw. 51st & 52nd Sts.)

Mustang Sally's

324 7th Ave (at 28th St.)

Mustang Harry's

352 7th Ave (at 28th St.)

O'Neill's

729 3rd Ave. (btw. 45th & 46th St.)

O'Reilly's Townhouse

21 W. 35th St. (Near 5th Ave.)

Parnell's Restaurant

350 E. 53rd St. (at 1st Ave.)

Patrick Conway's

40 East 43rd Street

Shades of Green

125 East 15th Street (btw. 3rd & Irving)

Trendy Clubs / Dance

Buddha Bar

25 Little West 12th Street

Lavo

39 E 58th Street (btw. Madison & Park)

R-Bar

218 Bowery

Comedy Clubs

Comedy Cellar

117 MacDougal Street

Phone: (212) 254-3480

Website: www.comedycellar.com

Hours: Sun-Thu, 8:30pm – 1:30am; Fri, 7:30pm – 2am; Sat, 7pm – 2:30am

Carolines Comedy Club

1626 Broadway

Phone: (212) 757-4100

Website: www.carolines.com

Hours: Mon-Thu, 6pm – 11pm; Fri-Sat, 6pm – 2am; Sun, 6pm – 12am

Dangerfield's Comedy Club

1118 1st Ave

Phone: (212) 593-1650

Website: www.dangerfields.com

Show Times: Sun-Thu, 8:45pm; Fri, 8:30pm, 10:30 pm; Sat, 8pm, 10:30pm, 12:30am

Music

Brooklyn Academy of Music (BAM)

30 Lafayette Ave, Brooklyn, NY

Phone: (718) 636-4100

Website: www.bam.org

Description: BAM's seven-story Beaux-Arts building houses a cavernous, 2,109-seat theater, which has been the site of legendary performances from Enrico Caruso, Isadora Duncan, John Cage, Vanessa Redgrave, Mark Morris, and Bill T. Jones. The house's 46-foot proscenium has accommodated elaborate sets, like Robert Rauschenberg's fabric sculptures and Pina Bausch's mountain of colorful Chinese flowers. The remainder of the building houses BAM's multifaceted operations, including BAMCafé (a restaurant-music venue), BAM Rose Cinemas (a multiplex for both first run and art-house films), a Brownstone Books outpost, and a small, first-floor gallery.

Smalls Jazz Club

183 W. 10th St

Phone: (646) 476-4346

Website: www.smallslive.com

Hours: Daily, 7:30am – 4:00am

Prices: \$20

Description: This subterranean hot spot is the quintessential jazz dive—a tiny, dark dungeon of a room with walls of brick and cobblestone, a few dozen ragtag wooden chairs, and of course, formidable music makers who play round midnight.

Weekend Sporting Events

Saturday March 4th

New York Rangers vs. Montreal Canadiens
Madison Square Garden
New York, NY
Start Time: 7:00 pm

Sunday March 5th

New York Knicks vs. Golden State Warriors
Madison Square Garden
New York, NY
Start Time: 3:30 pm