

Celebrating dear old dad

Father's Day options that go beyond the norm

By **Cristina Velocci**
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Stumped on where to take dad for Father's Day this June 15? In a city with such rich and diverse culinary offerings, you don't need to settle for another ho-hum steakhouse. Here are a few creative meals that will impress dad more than that monogrammed tie clip you got him.

Peruvian plates at Lima's Taste
122 Christopher St.
212-242-0010

Treat dad to a \$40 prix fixe of authentic Peruvian fare courtesy of chef Nelida Godfrey, whose traditional dishes are modeled after her Peruvian grandmother's. The four-course meal kicks off with oven-roasted bacon-wrapped shrimp served with a spicy dipping sauce and papa a la huancaína, a piquant pepper cream sauce served over mashed pota-

toes or sided with yucca fries. Though a hearty helping of lamb stew will surely fit fatherly appetites, the ceviche mixto of fish, shrimp, squid, baby octopus and mussels is a worthy departure. Cinnamon flan or alfajores sugar cookies filled with dulce de leche polish off the meal, which can be washed down with a complimentary Peruvian beer or pisco sour.

Haute vegetarian cuisine at Counter
105 First Ave.
212-982-5870

For the true steak-house antithesis, flip Father's Day on its head by taking Dad to this East Village vegetarian spot that even committed carnivores can appreciate. Using seasonal produce grown in its own rooftop garden, Counter reinterprets classic dishes into meatless versions, such as a grilled romaine with haricot vert and herb pistachio paté. Make sure to check out the wine list, which features 150 organic selections.

Exotic tasting menu at P*ong
150 W. 10th St.
212-929-0898

Your father always challenged you to try new things; now here's your chance to return the favor: the adventurous \$88 tasting menu at Pichet Ong's modern West Village spot. It fea-



Payard is offering a limited-edition "shirt cake" for dad.

tures sweet-and-savory plates like foie gras Napoleon; a milk-chocolate-and-Sicilian-pistachio terrine of blood orange, sea salt and 24-karat gold; and an organic-lamb-and-spring-pea shepherd's pie seasoned with Indian spices.

Sunday roast at Elizabeth
265 Elizabeth St.
212-334-2426

If your father is dead set on steak for his big day,

serve it to him — but with a twist. This Nolita newcomer is offering an English "Sunday roast" with rib-eye steak and fried egg, Yorkshire pudding and potato pancakes during their normal brunch hours. Though dad will likely enjoy the interior decor reminiscent of a classic English gentlemen's club, the outdoor garden under a retractable roof is also a solid space to sip "truffled" Bloody Marys made with truffle salt and garnished with horseradish, wax bean and caper berries.

'Father's Favorite Shirt' Cake at Payard Patisserie & Bistro
1032 Lexington Ave.
212-717-5252

Instead of buying Dad yet another boring shirt and tie, treat him to Francois Payard's clever take on this predictable present: the limited-run "Father's Favorite Shirt" cake (\$50). Made with sacher biscuit, Rice Krispies, mixed berry mousse and chocolate Manjari mousse and coated with fondant, the cake serves six to eight people and is available in two styles: polo shirt or dress shirt. Orders must be placed in advance for pick-up or delivery in Manhattan on the Friday and Saturday before Father's Day.

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Take a tasting adventure at P*ong.

Latin brunch at Islero
247 E. 50th St.
212-752-1414

Who says brunch is reserved for Mother's Day? This narrow Midtown East restaurant is offering a \$14.95 prix-fixe brunch with modern Latin- and Spanish-accented dishes such as a tortilla Espanola with chorizo and basquaise peppers, and huevo asado baked eggs with chorizo and Manchego cheese. Dad can watch the Mets or the Yanks play on the flat-screen TV, and he'll receive a complimentary one-week pass to Equinox Fitness on 54th Street and Second Avenue.

Briefs

■ **EAT FOR A CAUSE** Many Brooklyn restaurants will be supporting the second annual Dining Out for a Cure throughout the month of June. This week, visit any (or all) of these restaurants, which will donate a percentage of receipts to the Avon Foundation's Breast Cancer Crusade. Visit www.diningoutforacure.com for a full list of restaurants.

■ **TASTING Bottlerocket Wine and Spirits** (5 W. 19th St, 212-929-2323) hosts a wine tasting on June 7 that will feature wines from every region of Spain. Enjoy samplings from Rioja to Navarra, paired with your favorite tapas. Sign up now: There's only room for 18 participants. Runs from 4-6pm; \$85.

■ **FARMERS MARKET Stuy Town Greenmarket** (Stuyvesant Town Oval south side, 212-598-5296) begins on June 8. The outdoor market, which will be open every Sunday through November, features fresh produce, baked goods and flowers from regional farms. Take the kids and enjoy live music, organic food demos and activities about healthy eating and gardening. Runs from 9:30am-4:30pm.

■ **AWARDS James Beard Foundation Food Awards** (Avery Fisher Hall in Lincoln Center). June 8. Dubbed the "Oscars of the food world," this event honors chefs, cookbook authors, restaurateurs and a host of other people who have made their careers in the culinary arts. At \$450, tickets are not cheap, but you could make a food-obsessed loved one very happy. Call 212-925-0054 for ticket information.

■ **OPENING YerbaBuena** (23 Avenue A, 212-696-9883) opened its doors June 4. With décor inspired by old-time Havana, this restaurant boasts an extensive menu of dishes from all over Latin America. YerbaBuena has all the makings of a perfect summertime haunt.

■ **OPENING Oko's** (137 First Ave., 212-228-3321), Manhattan location opens June 11. Satisfy your sweet tooth and help the environment at the same time — Oko packages all its products in biodegradable containers and has pledged to donate a percentage of its revenue to 1% for the Planet, a group of companies that donate money to environmental organizations worldwide.



Counter serves hearty vegetarian fare.

