



Eat A Raw Cookie Dough Sundae Because You Can

BY [NELL CASEY](#) IN [FOOD](#) ON [AUG 28, 2017 10:28 AM](#)



Chinaquiles (Photo by Paul Wagtuicz)

It's the final week to eat at [Fung Tu](#) on the Lower East Side before it closes and [reopens as a Nom Wah Tea Parlor offshoot](#). The restaurant will be serving a "Greatest Hits" menu of the most popular dishes the restaurant served in its four-year run. There will be two options, one with three courses (\$45) and another with five courses (\$60), including dishes like the "Chinaquiles" — steamed eggs with Sichuan pork sauce and yucca chips (pictured above); yellow noodles with black bean clam sauce, Lap Cheong, and garlic chives; and chocolate peanut butter sesame balls. The restaurant's last day of service will be August 31st (closed Monday).

[Gregory's Coffee](#) is opening a new location at 630 9th Avenue, and will be offering free coffee on Wednesday. For its 26th location, the coffee chain will be giving away free 12-ounce coffees and a signature "[power bite](#)" to the first 200 customers through the door.

Soli Zardosht, the chef behind London's popular [Zardosht](#) restaurant, pops up in NYC this week with a Persian-inspired dinner at [The Brooklyn Kitchen](#) in Williamsburg. The chef will serve a seven-course meal on Thursday evening, showcasing "modern flavors from the Middle East" and other points of inspiration. The dinner ([\\$125](#)) includes a welcome cocktail, and wine paired throughout.



"DÖ Ball Sundae" (Meatball Shop/DÖ)

The West Village location of [The Meatball Shop](#) will be serving a special collaborative sundae with [DÖ](#), the [raw cookie dough shop](#) that opened earlier this year. The restaurant will serve the DÖ Ball Sundae (\$10), with Mexican Chocolate Cookie Dough "Balls" — vanilla ice cream, caramel sauce, whipped cream and toasted almonds. The special sundae will be on offer through September 12th.

Maison Premiere's [newish sister restaurant](#) [Sauvage](#) in Greenpoint launched a "Golden Hour" special available at the bar daily from 4 p.m. to 7 p.m. Stop by for \$7 cocktails—there's a gin, tarragon, lime and Americano drink named for Mister Softee—and glasses of wine, plus \$5 glasses of pilsner. Small plates (\$4 - \$7) of food include blistered shishito peppers with lamb merguez sausage and raclette cheese, battered zucchini flowers stuffed with ricotta, and heirloom tomatoes with broccoli pesto on toast.