

IN THE MAGAZINE

Adam Platt on Fatty 'Cue Manhattan; the Underground Gourmet on Winter Squashes



Fatty 'Cue Manhattan.

In this week's *New York*, Adam Platt considers **Fatty 'Cue** Manhattan, a flashier rendition of the funky Brooklyn meat shack. Our critic finds that "the most inspired creations ... have a ... tangy, spicy-sweet Southeast Asian kick to them," including chile-and-ginger-infused "bacon and clams," Trippa Malaysiana "(soft strips of tripe in a smoky tomato curry)," and "a properly fiery Northern Thai duck laab." New large-plate dishes are less successful, but the ribs and brisket are just as good as they are in Williamsburg. The restaurant earns **two stars**.

Since we're now in the midst of full-on fall, Robin Raisfeld and Rob Patronite take on squash, thirteen varieties of it, to be exact, in a **handy primer**. Not to be single-veggie-centric, the Robs also turn their eye to **fennel**, which, when roasted, pairs nicely with raisins, walnuts, and parsley, as in this recipe from Daniel Holzman of **the Meatball Shop**. And fall is also the time for boozy apple cider, which is having a New York moment now through October 23, for **Hard Cider Week**.

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