

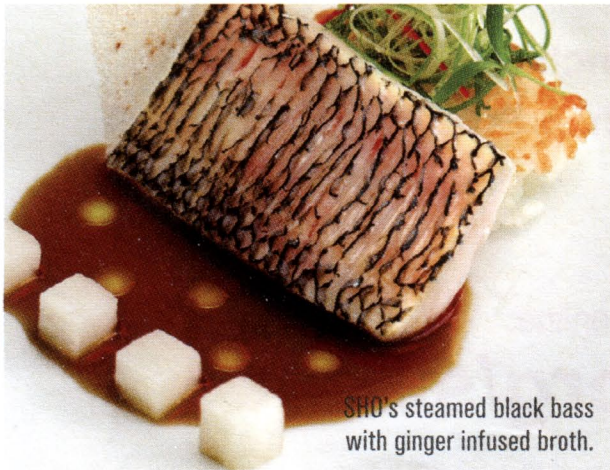
# MANHATTAN

1ST ANNIVERSARY ISSUE

MODERN LUXURY™

SEPT/OCT 2009

## New Restaurants



SHO's steamed black bass with ginger infused broth.

### SHO Shaun Hergatt **N**

We know—nobody goes to the FiDi for fine dining. Nobody except all the people having mind-blowing meals at SHO Shaun Hergatt in The Setai. The atmosphere is serious within the overall Asian aesthetic of the hotel, but the cuisine from the young Australian chef is downright playful. They've just rolled out a \$30, three-course prix fixe lunch menu that rotates weekly, or start early, and have a breakfast of almond crusted French toast with orange blossoms. *40 Broad St., second level, 212.809.3993, shoshaunhergatt.com \$\$\$\$*