

SHO Shaun Hergatt Contemporary 

B2

40 Broad St. (bet. Beaver St. & Exchange Pl.)

Subway: Broad St

Phone: 212-809-3993

Web: www.shoshaunhergatt.com

Prices: \$\$\$

Lunch Mon – Fri

Dinner Mon – Sat



Lucy Schaeffer

Opened in the summer of 2009, this welcome addition to the Financial District arrives courtesy of Chef Shaun Hergatt, a talented Aussie and stone cold veteran of the Ritz-Carlton's legendary Dining Room restaurants. At his newest venture, Hergatt plays off his classical training, pulling notes from his Australian heritage and infusing a wealth of Asian accents (think kaffir lime, galangal, and lychee) into his contemporary cooking.

It can be a little tricky to find the place—tucked into the second floor of The Setai tower which rests along a section of Broad Street closed to traffic—but when you do, the rewards are rich. The sleek, enormous space features an infinity pool, a wine gallery, and a smattering of private dining rooms, each one more impeccably appointed than the next.

The restaurant serves breakfast, lunch, and dinner—the last available in a \$69 three-course prix-fixe option that might include a beautifully arranged seafood salad composed of chilled baby octopus, bay scallops, diced lobster tail, and tender uni; or succulent rounds of rabbit loin cooked sous-vide and dressed table-side with a creamy, pale beige sauce flavored with Picholine olives.