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THE FEEDBAG

New York Edition

EST. MMVIII

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A GASTRONOMIC GAZETTE

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Mr. Snitch 09/23/2009

Abe & Arthur's Kitchen Setup is Unreal

The indefatigable Laurie Pila Horowitz is in the process of preparing one of her wildly popular podcasts, you'll be glad to hear, but in the meantime, a few words of appreciation for Abe & Arthur's. The afterparty for the Rising Star Chefs Revue was held in the former Lotus space, and, boy, did they put one over on us! The place is tricked out and turbocharged to the Nth degree, with all the kitchen firepower needed to earn a three-star review. Planchas, wood-burning grills, three or four walk-ins, a custom cheese refrigerator...it was like being at NORAD. And I can guarantee you that the owners didn't build it so that they could sell hamburgers and turkey sandwiches, as was implied in all the early press. Chef Franklin Becker has been quivering with ambition, sometimes visibly, and this is his best chance to establish himself as a top New York toque. He has the talent and now he has the tools; God knows, he always had the energy and desire. I'll be interested in seeing some of the food that comes out of this place. I ate a lobster salad at the party that made me say, "I haven't eaten anything like this since Gray was at Spice Market when it first opened." And then I was introduced to the sous chef who created the dish, who was in fact a Gray Kunz alumni. It'll take a couple of weeks to work out the kinks, but I think this is going to be a much bigger opening than anybody was led to believe.

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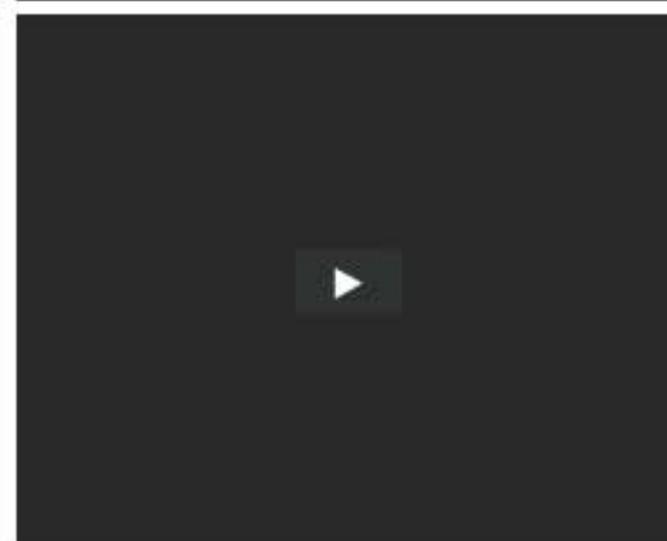
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Last Meal: Rib steak at Primehouse NY. 6 hrs ago

Josh Ozersky is the Restaurants Editor for Citysearch and author of *Meat Me In Manhattan: A Carnivore's Guide to New York* and *The Hamburger: A History*.

VIDEO



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