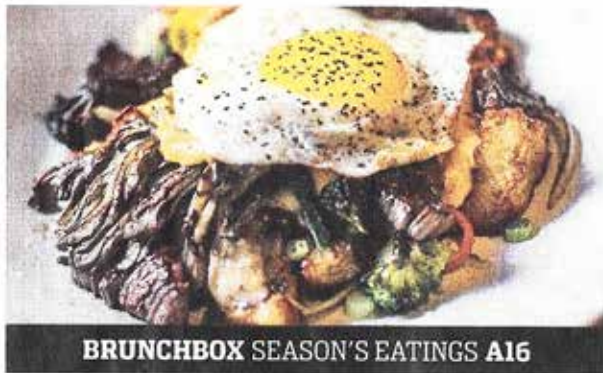


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# GREATER NEW YORK

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BRUNCHBOX SEASON'S EATINGS A16

BRUNCH BOX | Park Avenue Autumn

## Eating With the Seasons

Just as the seasons change, so do the menu and the décor at Park Avenue, the New American restaurant that resettled not long ago to the Flatiron District from the Upper East Side.

Even the name gets tweaked: Park Avenue Winter, Park Avenue Spring, Park Avenue Summer and Park Avenue Autumn.

These days, the restaurant has been transformed into a cozy, woody space serving gooey breads and cheese-laden egg dishes.

The \$32 prix fixe Sunday brunch—pastry, appetizer and entrée—is more than enough to satisfy even the heartiest appetite.

The pastry is monkey rolls, essentially a large cinnamon bun.

"I think cinnamon buns are always a fun signature brunch item, and we added seasonal toppings like rum syrup with raisins, salted pecans and this cinnamon-rosemary caramel."

says owner Michael Stillman.

From the eight appetizer choices, Mr. Stillman especially likes the buckwheat crepes. The super-thin pancakes are stuffed with orange mascarpone cheese and topped with spiced figs.

A heartier starter is the autumn haystack, a mound of crispy fried shrimp garnished with some fresh greens.

The main dish that gets the nod from Mr. Stillman is the Flatironer: steak with a poached egg, what he describes as "a delicious twist on the traditional corned beef hash."

Another warm, heavy choice is the oeuf mollet, which in French means simply a poached egg. Park Avenue's versions, though, gets dressed up with polenta and robiola, an Italian cheese.

"We add some truffle to it, some hazelnuts, and then break the egg until it's very runny," Mr. Stillman said. "So it plays into the classic French egg dish while being almost like a risotto."

As for cocktails, Park Avenue keeps those seasonal, too. Right now, the Bellini (\$9) can be flavored with clove pear, pomegranate and fig and, of course, pumpkin spice.

Autumn ends at Park Avenue on Tuesday, but dishes on the winter prix-fixe brunch menu promise to be just as tasty. Two examples: café au lait French toast with caramelized white chocolate and coconut, and smoked salmon and bucatini.

—Angela Chen



Park Avenue Autumn, 360 Park Ave. South at East 26th Street; serving brunch Sunday from 11 a.m. to 3 p.m.; 212-951-7111.

The Flatironer steak, above, at Park Avenue Autumn. Below, the monkey rolls, and, bottom, Jake Shea makes a pear Bellini.



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