



MAY 2012

Prime Cuts



Diner, Marlow & Sons, Reynard

• Andrew Tarlow

The Restaurants

Tarlow oversees the bustling collective that has come to define the current wave of Brooklyn cuisine. Think of him as the embodiment of the local gentleman-farmer archetype: In intimate settings that rely heavily on salvaged wood, his kitchens serve sustainable parsnips and grass-fed beef. And then his wife makes footballs out of the leftover cowhides and sells them out of the mini grocery store

inside Marlow & Sons. In April, he followed up Reynard, an airy hotel brasserie, with Achilles Heel, a tiny new turn-of-the-century shipyard bar.

The Suit

At these prices, you've got license to experiment—and expand. Maybe that means getting all resplendent in a light gray number like Andrew's here. Just remember: At a good restaurant, the menu's always evolving, and now the same can be true of your suiting wardrobe.

—JESSICA GLAVIN