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From the Editors

Veteran restaurateur, John Tunney III (owner of Blue Honu) is at it again with this Mexican restaurant and swanky cocktail lounge. Tunney spent six months in Mexico distilling the essence of the country's cuisine, so that every detail would be authentic, from the imported spices, to the cocktails, to the handmade Mexican linens. The menu has been put together by Matthew Lake, voted one of Food & Wine Magazine's 10 Best New Chefs in America, and features jaw-dropping plates, like the seared beef tenderloin with a tortilla and queso fresco crust, with chipotle pipian, wild mushrooms and fingerling potatoes. Don't miss the tres ceviches of lobster in mango, yellow fin tuna in coconut and red snapper in roasted tomato. Blue Honu is one reason not to drive into Manhattan for the weekend -- now you have two reasons. -- *Simon Van Booy*



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Page 1 of 1