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The News

Madaleine Mae

At the moment, Jonathan Waxman is best known for Barbuto and the now shuttered Washington Park, but before hitting the Village three years ago, he worked alongside Alice Waters at Chez Panisse, was the chef at Michael's in Santa Monica during its glory days, and brought the best chicken in the world to New York City with Jams. And this year he's been busier than ever. After opening West Country in Sebastopol in the Spring of '07, he's written a cookbook (*A Great American Cook: Recipes From the Home Kitchen of One of Our Most Influential Chefs*, Houghton Mifflin 2007), and this week he opens Madaleine Mae, an urban Upper West Side eatery featuring Southern-styled comfort food that's open for breakfast, lunch, and dinner. The menu is one of those that practically screams EAT ME! Breakfast is calling me at the moment—eggs with grits, country ham and biscuits (\$12.95), extra fluffy soufflé omelets stuffed with choices like cheddar, goat cheese, roasted tomatoes, smoked salmon, and wild mushrooms (\$10-\$12.95), fat slices of cinnamon French toast with vanilla syrup (\$11.95), and hot Carolina corn porridge with brown sugar (\$7.95). But lunch sounds good, too. There's a seafood gumbo (\$12.95), Hot Carolina Shrimp on the NY Post (\$16.95), and a crab cake sandwich with roasted pepper sauce (\$16.95). Dinner shows off even more of his New York City down home cookin' style with cracklin' smoked Berkshire pork salad (\$17.95), buttermilk fried chicken with Rhum mashed sweet potatoes (\$18.95), pecan crusted redfish with succotash (\$25.95), and low country paella with chicken, andouille sausage, gulf shrimp and Texmati rice (\$22.95). Madaleine Mae is located at 461 Columbus Avenue, 212-496-3000, www.madaleinetae.com.

-Andrea Strong