



Gage & Tollner

372 Fulton St between Jay and Smith Sts,
Downtown Brooklyn (718-875-5181).
Subway: A, C, F to Jay St-Borough Hall.
Mon-Fri 11:30am-3:30pm, 5-10pm; Sat 3-11pm.
Average main course: \$22.
AmEx, DC, Disc, MC, V

Peter Aschkenasy, of Peter Luger fame, bought this 123-year-old landmark in 1989 and hired Edna Lewis, acclaimed Southern chef and doyenne of Low Country cooking, to retool the menu. The place earned rave reviews but not enough patrons and, by 1995, was faced with foreclosure. Enter Brooklyn restaurateur Joseph Chirico, who purchased G&T and worked with the New York Landmarks Conservancy to refurbish the long mirrored dining room, restoring its red-velvet-brocade walls, vaulted ceiling, mahogany tables and brass gas-lamp chandeliers, as well as its Italianate exterior. Although Lewis retired in 1992, current chef Luis Garces continues to serve her she-crab soup and Maryland crab cake recipes, along with contemporary dishes (grilled salmon with asparagus and mustard-dill sauce, grilled yellow fin tuna over balsamic onions), classics (seafood mixed grill, T-bone, rack of lamb) and a few throwbacks (oysters Diamond Jim Brady, lobster Newburg). Such top-notch surf and turf, paired with incredible service (sleeve insignias indicate how long waiters have worked here), makes this Pullman-dining-car-inspired restaurant worth the trip to Kings County.