

What to Eat at Toro, Ken Oringer and Jamie Bissonnette's First New York Restaurant

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Paella de zanahoria, rutabaga y nabos (vegetable paella).
Photo: Elliot Black

If you're not already aware, James Beard Award-winning chef Ken Oringer is a huge freaking deal in Boston: He runs Clio, Uni, Toro, Coppa, and La Verdad, as well as Earth in Maine. Oringer announced plans with chef-partner Jamie Bissonnette to expand his empire and bring Toro to New York well over a year ago, and now it's finally opening in Chelsea on Monday. The 100-seat Spanish restaurant, which is adjacent to Colicchio & Sons and Del Posto, is housed in the old Nabisco factory building, and it overlooks the water. Don't expect a typical tapas menu: There's rabbit paella, pig's-ear terrine with king crab and yuzu, and hard-to-find percebes (goose-neck barnacles) cooked on an open plancha. Take a look at the space and a few of the dishes, straight ahead.



Erics con caviar: a spoon of caviar, sea urchin, and quail egg with crispy Iberico jamón.
Photo: Elliot Black



Jamón blanco: lardo with pickled pumpkin, fried garlic, and fleur de sel.
Photo: Elliot Black



Cepes: mushrooms with farm egg, olive oil, and parsley.
Photo: Elliot Black



Gambas al ajillo: grilled garlic shrimp with cascabel chiles.
Photo: Elliot Black



Goat's-milk yogurt mousse with licorice caramel and heirloom apples.
Photo: Elliot Black



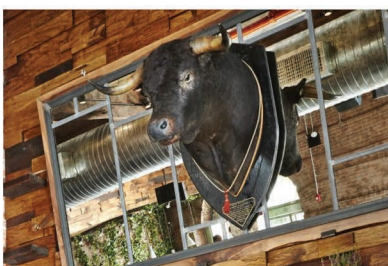
One of Toro's seasonal gin-and-tonics. Nuestra Casa, with Oxyley, silpice, and pear.
Photo: Elliot Black



Sangria on tap.
Photo: Elliot Black



Scenic.
Photo: Elliot Black



No big deal, just a mounted fighting bull's head from Mexico.
Photo: Elliot Black