

Weekend Fare

By Bao Ong March 29, 2013 2:09 pm

While many Easter workshops may be for children, Neuhaus, the luxury Belgian chocolatier at 500 Madison Avenue in Midtown, is offering one for adults, from 7 to 9 p.m. Friday and 9 to 11 a.m. Saturday. Guests will decorate their own chocolate Easter egg shells and choose pralines to take home in a houndstooth-wrapped package. The class is \$75 a person and includes all materials and beverages. Call (212) 644-4490 to make a reservation.

The Les Salonnieres supper club's latest event on Sunday at Pulqueria, 11 Doyers Street in Chinatown, will be based on the theme of "The Seven Deadly Sins." The evening starts with a dinner at 7 p.m., followed by a party with live music. Tickets, available online, are \$60.

For National Grilled Cheese Day next month, Artisanal Fromagerie, Bistro and Wine Bar, at 2 Park Avenue in Murray Hill, is organizing a grilled cheese contest for nonprofessional chefs. The deadline to enter a recipe is 11:59 p.m. on Sunday. A panel of judges will choose the best sandwich, which will be featured on the restaurant's menu, during an event on April 12. The winner will receive prizes, and 10 percent of proceeds from the sandwich will be donated to charity.

Orso Restaurant, 322 West 46th Street in Midtown, will bring back certain items from its 1983 menu to celebrate its 30-year anniversary. The \$36 prix-fixe menu, which features items like thinly sliced roast veal and grilled swordfish, is available through Sunday. Call (212) 489-7212 for reservations.

A number of restaurants across New York are starting weekend brunch service in time for spring: Tacombi, 267 Elizabeth Street in NoLiTa, kicks off a Mexican brunch menu Saturday that will be served every weekend from 9 a.m. to 1 p.m. There will be fresh-pressed juices, chilaquiles and breakfast cocktails.

Antica Pesa, at 115 Berry Street in Williamsburg, Brooklyn, which has a popular sister restaurant in Rome, begins brunch service with a special lamb menu for Easter, available from noon to 3 p.m. on Sunday. Subsequent brunches will be served from 11 a.m. to 3 p.m.

The newly opened Rogue & Canon, at 128 West Houston Street in Greenwich Village, will now serve brunch from 11 a.m. to 4 p.m. Adam Slamon, the executive chef, cooks American fare, with more inventive dishes like "duck, duck, pig" (a medley of poached duck egg, duck prosciutto and chorizo) and more traditional dishes like eggs Benedict.