

The New York Times

Headliner

DOMINIQUE ANSEL KITCHEN The creator of the Cronut has another bakery in the works, though this one will be Cronut-free. Dominique Ansel plans to open a shop in the spring that uses the techniques of a restaurant kitchen, offering all his pastries and desserts à la minute (made to order). "I've worked in restaurants and retail for Daniel Boulud and Fauchon," he said. "What you miss in a retail bakery is the freshness. So many desserts are better when not sitting around." Mr. Ansel is test-driving this in his SoHo store with the four-minute madeleines that he insists be eaten on the spot. Expect mille-feuilles (shown) and chocolate mousse. He plans a communal table for dessert tastings in the evening: *137 Seventh Avenue South (West 10th Street)*, dominiqueanselkitchen.com.



Daniel Krieger for The New York Times

Opening

DARROW'S FARM FRESH TAKEOUT This full-service restaurant has a strong nutritional focus. At its heart are what it calls Functional Plates, good for you and balanced. The chef, David Kupperberg, is sharing duties with Taylor Thorne, who worked at Jean-Georges. They are guided by a nutritionist, Julie Starr. (Opens Friday): *115 East 18th Street*, 212-321-0997, darrowsnyc.com.

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