## nycpicks »



**Neil Giraldo and Pat Benatar** 

## music

## **PAT BENATAR** & NEIL GIRALDO

WHAT Let's hope that love is not a battlefield for this happily rocking couple. Leg warmers optional. WHEN | WHERE Tonight at 8. Irving Plaza, 17 Irving Plaza **INFO** \$62.50, 800-745-3000, - KEVIN AMORIM livenation.com

## drink

### **WINE EXPO**

**WHAT** Here's your chance to tour the North Fork and Napa — along with France, Italy and more — all without leaving New York. Taste more than 600 wines from around the world and learn how they're made at this grape extravaganza. **WHEN|WHERE** Today from 6 to 10 p.m., tomorrow from 2 to 6 p.m. The Jacob K. Javits Convention Center, 655 W. 34th St. **INFO** \$85 (today) and \$95 (tomorrow), 800-544-1660, newyorkwineexpo.com



Master Haitian drummer "Bonga," right, with his troupe

## kids

## **CARIBBEAN-AMERICAN FESTIVAL**

WHAT Learn about mask-making traditions, hear folk tales, learn how to drum and see a performance by Haitian drummer Gaston Jean-Baptiste, known as "Bonga," at this children's museum in SoHo. WHEN | WHERE Tomorrow at 1 p.m. Children's Museum of the Arts, 103 Charlton St. INFO \$10, 212-274-0986, cmany.org

## comfort food

# Bring your appetite

BY MARIE ELENA MARTINEZ Special to Newsday

ew York City is a playground for food lovers. Everyone has a favorite spot and a beloved dish. Before spring menus are

unveiled at restaurants around the city, we offer one last look at the comfort food favorites that took us through the heart of winter - and satisfy any time of year.

#### MAC AND CHEESE

WHAT The gooey pleasure of macaroni and cheese has remained a constant through the decades, and the East Village's S'Mac pays homage to this simple dish. With generous nosh-size portions starting at under \$5 to massive party platters, the four-cheese and buffalo chicken combinations rank as favorites. Looking to try more than one? Come hungry and opt for the S'Mac Sampler (\$16), with tastes of eight decadent pasta concoctions. WHERE S'Mac, 345 E. 12th St. INFO Open daily until 11 p.m. 212-358-7912, smacnyc.com

#### FRIED CHICKEN

WHAT Each perfect, crispy bite of Blue Ribbon's celebrated fried chicken will leave you wanting more. Served with collard greens, mashed potatoes and gravy, it's the city's ultimate Southern comfort food plate. Rumor has it, there's a dedicated fried chicken restaurant in the works. We sure hope so. **WHERE** Blue Ribbon Brasserie, 97 Sullivan St., and Blue Ribbon Bakery, 35 Downing St. **INFO** Both open daily. 212-274-0404/212-337-0404, blueribbonrestaurants.com

#### **GRILLED CHEESE**

WHAT Situated inside the trendy Ace Hotel, this sister establishment to the beloved Spotted Pig serves the grilled cheese of all grilled cheeses. Ovenbaked, oozing with three cheese varieties, it is served with a side of tangy onion marmalade and spicy mustard that guarantees a return trip. Add ham for ultimate enjoyment.

WHERE The Breslin Bar & Dining Room in the Ace Hotel, 16 W. 29th St. INFO Open daily. 212-679-1939, thebreslin.com



The trendy Breslin offers oven-baked, oozing grilled cheese with tasty sides.



## **BISCUITS**

**WHAT** At Peels — a bright, bilevel temple to home cooking — you can top your buttermilk biscuit (\$3) with a variety of ingredients including bacon, sausage, fried chicken, cheese and, of course, gravy. Shot of hot sauce

WHERE Peels, 325 Bowery. INFO Open daily from 7:30 a.m., biscuits served at breakfast and lunch. 646-602-7015, peelsnyc.com



Crispy fried chicken at Blue Ribbon. Left, build a buttermilk biscuit with avocado slices and bacon at Peels.

#### **MEAT LOAF**

WHAT There's a reason this spot's called Mama's. The bacon-wrapped meat loaf at this no-frills Lower East Side joint evokes Norman Rockwell-style Sunday dinners. For \$12.50, the dinner plate comes with one side. On weekends, it's served as an open-face sandwich.

WHERE Mama's Food Shop, 200 E. Third St. (between Avenues A and B) **INFO** Closed Mondays. 212-777-4425, mamasfoodshop.com