



ADDED-VALUE BRUNCHES

Get more bang for your buck with live music, hands-on classes and other entertainment.

By Sarah Bruning

Roll a few frames

at *Brooklyn Bowl*
Rally some friends and reserve a daytime lane at the popular alley, where you can fuel your technique with Blue Ribbon food. Noshing on the Jim Morrison—a fluffy buttermilk pancake served with fried chicken (\$18–\$22)—and sipping a well-spiced Bloody Mary (\$7) should help you take any gutter balls in stride. 61 Wythe Ave between North 11th and 12th Sts, Williamsburg, Brooklyn (718-963-3369, brooklynbowl.com). Sat, Sun noon–4pm; shoes \$4.95, lane \$25 per half hour.

Prepare a Thai breakfast

at *Ngam*
Brunchers who've tried it all can expand their horizons with a tutorial from chef-owner Hong Thaimée. While relaxing with Thai tea or coffee, you'll gather round the kitchen's stove to watch the Chiang Mai-born toque prepare a few of her childhood favorites—*khao tom* (rice porridge with

brussels sprouts, spicy sausage and egg) and *sangkaya* (grilled bread with custard sauce) have both appeared during previous iterations of the event. Wash down the family-style plates with a pomegranate-chili Bellini (\$8) and plot how you'll impress your pals with these new additions to your recipe arsenal. 99 Third Ave between 12th and 13th Sts (212-777-8424, ngamnyc.com). Next class date TBA; visit website for details. 11am–1pm; \$90.

Learn about bubbly

at *Corkbuzz Wine Studio*
For the monthly "Bubbles and Brunch" seminar, chef Hayan Yi crafts a seasonal four-course menu to pair with a variety of day-drinking-friendly sparkling wines and champagnes selected by master sommelier Laura Maniec. By the end of Maniec's guided tasting, you'll be able to discern the nuances between champagne, cava and prosecco, and you'll have the chance to try your hand at creating pairings of your own

with a selection of the restaurant's wines. 13 E 13th St between Fifth Ave and University Pl (646-873-6701, corkbuzz.com). Sun 3 noon–2pm; \$75.

Watch flapjacks get flipped

at *David Burke Kitchen*
Chef-restaurateur David Burke adapts the traditional carving-station format to his Saturday Pancake Social. Guests watch cooks assemble creative variations such as a black-and-white pancake with vanilla and chocolate fondant (\$10), and a savory pastrami-salmon twist that tops three buttermilk discs with thin slices of smoked fish, pickled onions and horseradish crème fraîche (\$15). The James New York, 23 Grand St at Sixth Ave (212-201-9119, davidburkekitchen.com). Sat 10am–3pm; prix-fixe option \$29.

Get soulful

at *Sylvia's*
If you head to this uptown institution's famed Gospel Sunday Brunch, be prepared to party: The exuberance is infectious, even if you're not the churchgoing type. Husband-and-wife duo the Simpsons belt out song after song, pausing to chat with the crowd and bring everyone into the celebration. Don't worry about your rhythm (or lack thereof) and join in the clapping and foot tapping—if you can tear yourself away from the smothered chicken and waffles (\$14.95). 328 Malcolm X Blvd (Lenox Ave) between 126th and 127th Sts (212-996-0660, sylviasrestaurant.com). Sun 11am–2pm.

Shout "L'chaim!"

at *City Winery*
A rotating lineup of musicians brings a lively spirit to this Soho spot's weekly Klezmer Brunch. On Sunday 3, Boston's Chai Notes grace the stage with Yiddish tunes, plus medleys that combine classic Shabbat songs with American pop-rock-disco hits. The menu reflects a similar blending of cultures with pastrami-speckled scrambled eggs (\$15) and challah French toast (\$12). 155 Varick St at Vandam St (212-608-0555, citywinery.com). Sun 11am–2pm; \$10 cover.

Mix your own Marys

at *Ger-Nis Culinary & Herb Center*
Gastronomes can learn how to create their own savory dishes and Bloody Mary interpretations during the classes at this Kings County space. Among the dishes you might attempt are huevos rancheros with smashed beans or a spicy tomato salad. The cocktail portion tends to be a bit more freewheeling, with guests utilizing a range of liquors, spices and garnishes to personalize their drinks. Don't stress if you prefer to follow a recipe; you'll have instructions for tipples like the Beet Bloody Mary at your disposal. 540 President St between Third and Fourth Aves, Gowanus, Brooklyn (347-422-0337, culinaryherbcenter.ger-nis.com). June 23 11am–1:30pm; \$65.

Great riffs on... pancakes



1 Empellón Cocina

Masa (ground cornmeal) from Tortillera Nixtamal replaces most of the traditional flour in chef Alex Stupak's variation on the morning classic. Maple syrup—smoked on-site—and ancho-spiked mole-poblano butter lend savory, spicy richness to the dish. 105 First Ave between 6th and 7th Sts (212-780-0999, empellon.com/cocina). Available Sat, Sun 11am–3pm; \$13.

2 The Bowery Diner

Laced with thinly sliced gala apples and rich house-made caramel sauce, this dense, buttery behemoth tastes like the love child of an upside-down cake and a Dutch-style flapjack. The pancake is baked in a cast-iron skillet, which gives it edges a crisp, golden-brown crust. 241 Bowery between Rivington and Stanton Sts (212-388-0052, bowerydiner.com). Available daily 6am–5pm; \$14.

3 Char No. 4

These pliant discs—rendered extra-fluffy thanks to whipped egg whites folded into the buttermilk batter—are currently crowned with a thick, tart jam made in-house with Satur Farms blueberries. Two pats of creamy butter mixed with toasted almonds and clover honey are the final luscious touches. 196 Smith St between Baltic and Warren Sts, Carroll Gardens, Brooklyn (718-643-2106, charno4.com). Available Sat, Sun 10am–3:30pm; \$12.

4 Maialino

Sheep's-milk ricotta from Di Palo pops up twice in this Italian pancake riff: Chef Nick Anderer works the cheese into his batter along with lemon zest, then tops each short stack with an additional scoop. A scattering of seasonal fruit (right now it's macerated strawberries) makes a bright and sweet syrup alternative. Gramercy Park Hotel, 2 Lexington Ave at 21st St (212-777-2410, maialinonyc.com). Available Mon–Fri 7:30–10:30am; Sat, Sun 10am–2:30pm. \$15.—SB

BRUNCH ONLINE!

For even more affordable meals, eye-opening cocktails and variations on iconic brunchtime fare, visit timeout.com/newyork.