

BBQ



Nothing comes between Adam Perry Lang and his grill.

BBQ BLISS

Master chef Adam Perry Lang wants to get to know you. But he doesn't want you to stay. At his mouth-watering new comfort-food mecca in Hell's Kitchen, **Daisy May's BBQ USA**, he'll greet you at the door with a handshake and a smile—but there's nowhere to sit. "I take my inspiration from the greatest: Gray's Papaya," he remarks in all seriousness, which is saying a lot, since the man has earned his reputation for pleasing palates at haute spots like Daniel and Guy Savoy in France. So why does a man with enough five-star experience under his belt to populate the night sky relegate himself to slinging ribs and rice in a seemingly hidden storefront on Eleventh Avenue? We showed up for dinner to find out.

"I got a frantic call from a movie-studio executive personal assistant the other morning. Her boss had to have Daisy May's for dinner that night. I made a complete spread, and it flew to California on a private jet that afternoon." Lang registers our surprise even though our mouths are full of dry-rubbed pork ribs and brandied apples. "We cater and deliver everywhere," he shrugs. "That's where most of the business is." Everywhere is right.

So why doesn't he move the operation to a more prominent location, put out some tables, and revel in being overbooked every night? "I'm a chef, not a restaurateur. I'm not interested in any of that. I'm just interested in making incredible barbecue." And bless him for that. *Daisy May's BBQ USA*, 623 Eleventh Avenue, 212-977-1500.—N.P.S.