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THE WEATHER

Tuesday, sun early, then cloudy, high 59. Tonight, rain late evening, some heavy, breezy, low 48. Tomorrow, breezy, cooler, rain tapering to showers, high 51. Weather maps, Page A21.



Ukrainian military cadets at the Motherland Monument in Kyiv on Tuesday marked 1,000 days since the war with Russia began.

Ukraine Hits Russian Soil With U.S.-Made Missiles

NEWS ANALYSIS

Kremlin Repackages Its Nuclear Threat

By DAVID E. SANGER
On the 1,000th day of the war in Ukraine, President Volodymyr Zelensky took advantage of Washington's new willingness to allow long-range missiles to be shot deep into Russia. Until this weekend, President Biden had declined to allow such strikes using American weapons, out of fear they could prompt World War III.

On the same day, Russia formally announced a new nuclear doctrine that it had signaled two months ago, declaring for the first time that it would use nuclear weapons not only in response to an attack that threatened its survival, but also in response to any attack that posed a "critical threat" to its sovereignty and territorial integrity — a situation very similar to what was playing out in the Kursk region, as American-made ballistic missiles struck Russian weapons arsenals.

And there was another wrinkle to use: For the first time, it declared the right to use nuclear weapons against a state that only possesses conventional arms, if it is backed by a nuclear power. Voters without a college degree make up a solid majority of the electorate. Without them, the White House could be out of reach. And for a party that stands for and takes pride in its diversity, the erosion of support from voters of color calls its identity into question.

Yet interviews over the past year with hundreds of working-class minority voters revealed the challenges confronting Democrats as both clear and daunting. Continued on Page A19

Kyiv Hopes to Show More Potent Arms Will Pay Off

By MARC SANTORA and ERIC SCHMITT

KYIV, Ukraine — Ukraine's military used American-made ballistic missiles on Tuesday to strike into Russia for the first time, according to senior U.S. and Ukrainian officials, just days after President Biden gave permission to do so in a major shift of American policy.

The pre-dawn attack struck an ammunition depot in the Bryansk region of southwestern Russia, Ukrainian officials said. Russia's Ministry of Defense said that Kyiv used six ballistic missiles known as ATACMS, for Army Tactical Missile System. A senior American official and a senior Ukrainian official, who spoke on the condition of anonymity to discuss ongoing operations, confirmed the use of ATACMS.

The strike represented a demonstration of force for Ukraine as it tries to show Western allies that providing more powerful and sophisticated weapons will pay off — by degrading Russia's combat capabilities and relieving pressure on Kyiv's overstretched forces.

The attack came on the same day President Vladimir V. Putin lowered Russia's threshold for the use of nuclear weapons, a long-planned move whose timing appeared aimed at showing the Kremlin could respond aggressively to Ukraine's use of American missiles to strike Russian territory.

The Kremlin has throughout the war used the threat of deploying its nuclear arsenal to try to deter the West from providing more robust military support to Ukraine. On Tuesday, Russia's foreign minister, Sergei V. Lavrov, called Ukraine's use of ATACMS in the Bryansk region "a signal that they want escalation" — referring to the U.S. and Western allies.

Ukrainian officials and military analysts, who have long cautioned that no single weapon will change the course of the war, noted that the impact of the shift in White House policy would depend on how many missiles were supplied. President Volodymyr Zelensky of Ukraine had pleaded for months for permission to use the ATACMS to strike military targets inside Russia. The Biden administration...

NEWS ANALYSIS

Squaring Off Over #MeToo

Trump Defiant as Picks Face Abuse Allegations

By PETER BAKER

WASHINGTON — When he takes the oath of office in January, Donald J. Trump will make history as the first court-adjudicated sexual abuser to assume the presidency. But if he gets the team of his choice, he will not be the only one in the room whose conduct has been called into question.

Mr. Trump, who was found liable in a civil trial last year of sexually abusing and defaming the writer E. Jean Carroll, has selected a defense secretary, an attorney general, a secretary of health and human services and an efficiency czar, all of whom have been accused of variations of sexual misconduct and, like the president-elect, deny them.

The rise of the accused to positions of power raises new questions about the future of the #MeToo movement that swept through the country and upended societal expectations in recent years.

The kind of accusations that took down titans of Hollywood, Wall Street, Silicon Valley, Washington, the news media, sports and state capitals have proved no obstacle in Mr. Trump's selection process.

Rather than be deterred by such allegations, Mr. Trump seems determined to force a fight over them. He knew that Matt Gaetz, the renegade Republican congressman, had been accused of all manner of sordid conduct, including sex with an underage girl, but tapped him to run the Justice Department anyway.

He may not have known that Pete Hegseth, the Fox News weekend host he named to preside over the Pentagon, had paid a woman who accused him of sexual assault, but has indicated that he will stand by him.

Likewise, Mr. Trump has expressed no concern about accusations that Robert F. Kennedy Jr. continued on Page A16

JACKED A computer file is said to contain testimony from a woman who said she had sex with Matt Gaetz when she was 17. PAGE A16

Broke, Dismayed and Distrusting of Democrats

By JENNIFER MEDINA

The working-class voters Vice President Kamala Harris's presidential campaign needed were not moved by talk of joy. They were too angry about feeling broke.

For decades, Democrats had been the party of labor and of the working class, the choice for voters who looked to government to increase the minimum wage or provide a safety net for the poor, the old and the sick. But this year's election results show how thorough that idea has collapsed.

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From Hope to Cynicism For Minority Voters In Working Class

broken ranks in startling numbers. The losses up and down the ballot leave Democrats in crisis. Voters without a college degree make up a solid majority of the electorate. Without them, the White House could be out of reach. And for a party that stands for and takes pride in its diversity, the erosion of support from voters of color calls its identity into question.

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They're Big in Asia. Really Big. The Danish band Michael Learns to Rock has boomed on the other side of the world. PAGE A4.

Officials Propose 4-Year Freeze on Trump's Case

This article is by Ben Protess, Kate Christobek and Jonah E. Bromwich.

Manhattan prosecutors on Tuesday rebuffed President-elect Donald J. Trump's request to dismiss his criminal conviction in the wake of his electoral victory, signaling instead their willingness to freeze the case while he holds office.

In a letter to the judge overseeing the case, prosecutors from the Manhattan district attorney's office...

An Appeal Could Reach the Supreme Court

serve as president — the prosecutors raised the prospect of a four-year freeze so that he will not be sentenced for his crimes until he is out of office.

The judge, Juan M. Merchan, will decide in the coming weeks whether to freeze the case or dismiss it outright, a momentous ruling that will shape the outcome of the only one of Mr. Trump's four criminal cases that made it to trial. Dismissing the case would further embolden Mr. Trump as he enters

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Broadway, First Class and Spas For Realtor Group's Executives

By DEBRA KAMIN

When he became the chief executive of the National Association of Realtors seven years ago, Bob Goldberg negotiated a package of gold-plated perks.

N.A.R., the largest trade organization in the country, agreed to cover Mr. Goldberg's membership dues for private clubs in both Chicago and Washington and a country club of his choice, including an initiation fee of up to \$75,000. He would use all three clubs "primarily for business purposes," according to the contract he negotiated with the organization.

The group would also pay for first-class airline tickets when he traveled for business and, once a month, for a round-trip first-class ticket for his wife. He was given a \$1,500 monthly car allowance and \$2,250 a month to cover utilities and insurance and in his pied-à-terre in Chicago, where N.A.R. has its headquarters, N.A.R. even agreed to pay for a pet sitter to watch his dogs when Mr. Goldberg was



Bob Goldberg resigned last year from the Realtors group.

away from his home outside Washington on business. The extras came on top of his \$12 million salary that would, according to N.A.R.'s tax returns, grow to \$2.6 million in five years. The generous compensation, a New York Times investigation found, is in line with a free-spending culture at N.A.R., which for a century has dominated the American real estate industry. Continued on Page A20

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Trump Plans to Nominate Oz
Dr. Mehmet Oz, the celebrity physician, would oversee the Medicare and Medicaid programs that cover more than 150 million Americans. PAGE A21

INTERNATIONAL A4 12
New Delhi's Air Pollution Woes
India's government seems powerless to protect its citizens from an annual crisis, let alone prevent it. PAGE A7

BUSINESS B1 4
Venezuelan Prisoners Freed
Experts say their release may be a signal from President Nicolás Maduro to President-elect Trump. PAGE A6

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In Rhythm With Beethoven
The latest album from Jon Batiste represents a return to his classical music roots, on his terms. PAGE C1

OBITUARIES A24-25
Taught Traveling on the Cheap
Arthur Frommer, who expanded the horizons of postwar Americans with guidebooks that virtually invented the budget travel industry, was 95. PAGE A24

FOOD D1-10
A Fried Chicken Thanksgiving
Sure, turkey is the expected main dish. But maybe it's time for something a little crunchier: Crispy sage-fried chicken above, is a sure winner. PAGE D6

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Linda Greenhouse
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Lasagna doesn't take the day off. BY KHUSHBU SHAH

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At afternoon tea, inner peace is free. BY NIKITA RICHARDSON



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Reds, whites and ciders, and helpful tips. BY ERIC ASIMOV

5 READER'S RECIPE

To find your turkey's 'wow,' add chiles. BY ERIC KIM



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Food

The New York Times

WEDNESDAY, NOVEMBER 20, 2024 D1



CRISPY SAGE FRIED CHICKEN, HOT MUSTARD GRAVY, CHEDDAR-SMOTHERED SWEET POTATOES, SOUR CREAM AND ONION MASHED POTATOES, CRUSHED GREEN BEANS WITH CRANBERRY, QUICK DILL PICKLES AND SALTED BUTTERFLAKE ROLLS. (COURTESY OF MELISSA CLARK FOR THE NEW YORK TIMES FOOD STUDIO; SHERA SHERMAN; PHILIP DYLAN; MELISSA CLARK)

This Thanksgiving, Go for Crunch

Fried chicken is something turkey often isn't — undeniably juicy and a guaranteed crowd-pleaser. BY SOHLA EL-WAYLLY | PAGES 6-8

MELISSA CLARK | A GOOD APPETITE

A Bountiful Harvest of Color Brightens the Table

These abundant vegetarian side dishes are certain to make everyone at the holiday table happy.

THE TRADITIONAL THANKSGIVING table generally sticks to a muted, autumnal palette: bland beiges and tans, may be accentuated by ruddy orange or maroon, and mild flavors to match.

This is a great year to add vibrancy and verve, not just for the visual thrill, but because colorful ingredients also often have

the deepest, most complex flavors.

Given the stunning produce available this time of year, you don't need to go very far. As long as you don't overlook your vegetables and dull their hue, the verdant greenery of broccoli and string beans, the fuchsia purples of red cabbage and beets, the golden glow of squashes and sweet potatoes just need a little nudge.

To help the cause, I've come up with four new side dishes that are so eye-catching you won't even need flowers at the table; these beauties are centerpiece enough.

Every Thanksgiving meal needs a green vegetable to round out the carb-y mashed potatoes and stuffing, but the usual green bean casserole can seem a little sleepy. INCONTINUED ON PAGE D5

The Feed

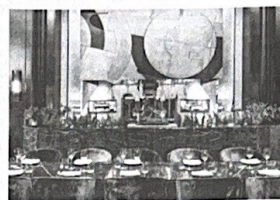
NEWS AND RECOMMENDATION

WHERE TO EAT | NIKITA RICHARDSON

Taking Time in the Afternoon To Savor Life With Some Tea



OFF THE MENU | FLORENCE FABRICANT



La Tête d'Or by Daniel has a two-level grill in an open kitchen.



Options for a warm pot and small bites that won't empty your bank account.

SINCE OCTOBER, I've been on a crepey TV show run. I zoomed through both seasons of "The Devil's Hour" on Amazon Prime, and I'm rewatching the vampire thriller "The Strain" on Hulu. Completing the trio of crepey watches is "From," a supernatural drama on MGM+ about a strange town overrun by monsters and other weird phenomena.

The situation in "From" is perpetually bleak, but no matter how bad things get, Mrs. Liu, who runs the town's diner, always believes that tea will solve it. You're hearing voices? Tea. Monsters attacked your house? Tea. Something about the ritual of sipping tea seems like a panacea, even if it's only a temporary one.

This led me on a journey to revel in a bit of afternoon tea, a ritual that consists of two key elements: your own pot of tea, and a multilevel display of finger foods. Prices can vary wildly, from the cost of two movie tickets to a few hundred dollars. Here are a few options from the affordable to the fancy.

A Nontraditional D.I.Y. Option

Though it's not a true afternoon tea, you can get pretty close to the real thing by snatching a table at the cozy West Village location of **Tea Company**, where you can enjoy tea by the pot or by the \$45 flight — I went for the Oriental Beauty, Wild Chrysanthemum and Formosa Dragon teas — over deftly executed desserts. The pineapple liner cookie is the cafe's most popular offering, but if I were to do it all again, I'd just order several slices of the impossibly moist pineapple cake, two scallion biscuits with tiny dried shrimp and the crumbly shortbread cookies. If there's a bit of a wait, pop into the Three Lives & Company bookstore across the street. You might find something to read over tea.

An Influencer Tea for Normies

For an authentic afternoon tea on a budget, try **Little Hen**, a microchain of flowery restaurants that arrived in New York this year. If you were to judge it by its Instagram presence, you might think Little Hen was designed for influencers by influencers. But the crowd it attracts at its Greenwich Vil-

Sign up to get New York City restaurant recommendations in your inbox every Tuesday. nytimes.com/where-to-eat



From top: tea service at Little Hen in Greenwich Village, the Russian Tea Room in Midtown and Te Company in the West Village.

lage location is surprisingly normal. Looking around the carefully appointed dining room, I saw mothers with young daughters and groups of girlfriends enjoying a quiet moment over bellowed china.

For \$28 to \$58 per person — the price goes up if you add a glass of Prosecco or Champagne — you'll get an individual pot of tea, a flight of finger sandwiches, including chicken salad, tuna salad and salmon and cucumber; warm scones served with jam, butter and clotted cream; and, at the very top of the tower, macarons and chocolates. If all adds up to a surprisingly cheap way to enjoy an afternoon. Just be sure to make a reservation, because walk-ins tend to be turned away.

Where You Pay for the Room

On the opposite end of affordable is afternoon tea at the **Russian Tea Room**, tucked behind Carnegie Hall since 1929. A search of the Tea Room on Getty Images pulls up portraits of Burt Reynolds, Billy Idol, Barbara Walters and Fran Lebowitz (smoking, of course), recalling a time when it was a place to see and be seen.

The Tea Room still depends on that legacy, as well as its faded opulence to legitimize the cost of afternoon tea, which starts at \$45 per person (though you're allowed to split that cost, and I highly recommend that

you do). The set menu includes a glass of Champagne, Prosecco or sparkling cider, a tall glass pitcher of hot tea to pour into a tall glass cup with a metal handle, and a mixed bag of small bites — yes to the carried chicken salad, smoked salmon and the mini croque-monsieur, never again to the rubbery steak on a baguette — followed by a dessert platter of warmed scones, cupcakes and a mini crème brûlée that is better than it has any right to be. Between the cheap framed prints, try to spot the very real Picasso, a Chagall and a Matisse. Is it an absolutely perfect afternoon tea? No. But it's certainly a chance to take in the last of a dying breed of New York City restaurants.

Te Company 163 West 10th Street (Seventh Avenue South)

Little Hen 155 Bleecker Street (Thompson Street)

Russian Tea Room 150 West 57th Street (Seventh Avenue)

CORRECTION

A brief report in the Off the Menu column last Wednesday misspelled the surname of the designer of the ceramic tabletops at **Manuela**. She is Mary Heilmann, not Heilman.

OPENING

● LA TÊTE D'OR BY DANIEL

The centerpiece in the plush, bronzed and soaring dining room of Daniel Boulud's first steakhouse is an impressive two-level grill fueled with charcoal and wood that sits in an open kitchen. Its marble counter frequently bears a display of steaks, from a tomahawk with its flying buttress bone to compact portions of densely marbled Wagyu, all to be served with choices of butters and sauces. "I've always had a steak or two on my menus, but not eight or 10 like here," Mr. Boulud said. French touches dapple the varied menu that includes sweetbreads, grilled langoustines and sundaes. The 120-seat dining room provides some intimate areas, including an elegant bar.

318 Park Avenue South (24th Street), 212-597-9155. latoledaniel.com.

● ONCHEON

Unlike the majority of restaurants, both new and old, this one at the edge of Koreatown offers an uncommonly serene dining room. (No disco beat.) It's by Glow Seoul, making its debut outside South Korea, with a focus on hot springs, healing and dining traditions. Slow-cooked ababu-shabu with various broths, sous-vide pork belly, seafood kinchi jeon and a layered chanhap meal box (\$20) are served. Soft lighting, flowing water and natural finishes provide calm, no app needed.

312 Fifth Avenue (32nd Street), 212-268-7898. oncheonnyc.com.

● CRANE CLUB

Melissa Rodriguez, 45, has been cooking in this location for 14 years. First was at the grand Dei Posto, then the short-lived Al Coro. Now, again as grand as ever,

though with fewer seats (only 200) for a little more intimacy, is this partnership between her, Jeff Katz and Tao Group Hospitality. The menu is a la carte with main ingredients like lamb chops, pork, potatoes, baked clams and more, often grilled then dressed

with vibrant seasonings from a global pantry. There's a list of housemade condiments from which to choose. As for the name, the partners said that cranes have a "positive vibe," a membership club will eventually be in the lower level. (Wednesday)

85 10th Avenue (16th Street), 212-970-2220. lagro.com/venues/crane-club-new-york.

● LEON'S

Just about five years since opening Anton's in the West Village, the husband-and-wife team of Natabe Johnson and Nick Anderer have added their light-filled all-day Italian spot to their portfolio. The name commemorates Ms. Johnson's great-grandfather, Leon Hakim, who was from Egypt, the rice pilaf on the menu is from his wife, Lucie. Other tastes of Cairo and even touches of France (halel, eggplant boulettes) inflect food that more broadly expresses Mr. Anderer's passion for Southern Italy.

817 Broadway (12th Street), 646-410-2703. leonsnyc.com.

● KINJO

An industrial space said to have been a torpedo factory under the lowering approaches to the Manhattan Bridge is the setting for omakase at a counter (11 courses for \$95), and, in a lounge, cocktails and small

plates with Asian flavors. Johnny Huang, formerly of Masa, is a partner and in charge of the sushi. 11 Adams Street (John Street) Dumbo, Brooklyn, 917-310-1532. kingjudo.com.

● KANCL

Malaysian folklore inspired the name of this new collaboration between the chef Simpson Wong and the restaurateur Sali Mehta of Fung Hospitalty Group. They've opened it in what had been Mr. Mehta's Wau. With his sous-chef, John Lim, Mr. Wong collaborates on Southeast Asia with Malaysia as co-creator. Street snacks like sticky rice with dried shrimp, plates of crispy tofu with tamarind and peanut, Malaysian clam dip, taro and pumpkin dumplings, and local striped bass with a black calamansi crust provide a sampling. The dining room has become somewhat dressier than Wau.

434 Amsterdam Avenue (81st Street), 917-261-5926. kanclnyc.com.

● B&L DINER

This season there is a proliferation of diners. Taking the trend head-on, Franklin Becker and Stephen Lofredo have converted their Press Club Grill restaurant in Herald Square into a haven for comfort food, like meatloaf, burgers, chowchow and breakfast. Milkshakes, spiked or not, go alongside.

1262 Broadway (32nd Street), 646-838-9020. blnyc.com.

BRANCHES

● TANOREEN

The first expansion of this long-established Bay Ridge, Brooklyn, Palestinian restaurant, owned by the mother-and-daughter duo Rawia and Jumana Bihara, has joined the lineup of the Time Out Market. Outstanding Middle Eastern fare is on offer. (Thursday)

15th Floor, Time Out Market, 55 Water Street (Main Street), Dumbo, Brooklyn. timeoutmarket.com/newyork.

● SARABETH'S GREENWICH VILLAGE

If you include the bakery in Chelsea Market, there are now five New York outlets of the chain notable for sweets and brunch started in 1981 on the Upper West Side by Sarah Beth Levine. Globally the total is 18. This latest is the first to serve rotisserie chicken.

100 West Houston Street (Thompson Street), 212-254-7000. sarahbethsrestaurants.com.

LOOKING AHEAD

● LEX YARD

The landmark Waldorf Astoria hotel is gearing up to reopen next year and will introduce this new restaurant, replacing Oscar's and expanding the space on the Lexington Avenue side of the building, under the aegis of the chef Michael Anthony of Gramercy Tavern. He will also oversee dining and food service for the rest of the hotel, working with its own culinary team. He is not leaving Gramercy Tavern. Billed as an American Brasserie and designed by Avroko with grandeur on two floors, it will have coffered ceilings and Art Deco lighting to honor the hotel's historic style. The name reflects the location on the Lexington Avenue side of the building and the track system from Grand Central Terminal that runs beneath it. Waldorf Astoria New York, 540 Lexington Avenue (49th Street).