

# LOCAL ARRANGEMENTS HOSPITALITY GUIDE: Restaurants

## RESTAURANTS

### WITHIN EASY WALKING DISTANCE

#### **The Modern Bar** \$\$

MoMA district. Dinner is less expensive than the Modern Restaurant\*\* \$\$\$\$. The bar area is better than the fancy expensive restaurant. (W53rd, 5th-6th Aves)

#### **Molyvos**

Good Greek food & wines. \$\$ (7th Ave & W55th)

#### **Carnegie Deli** \$\$

Need we say more? (7th Ave & W55th)

#### **Le Bernardin** \$\$\$\$ \*\*\* (see "Very Best Restaurants")

#### **Aquavit** \$\$\$\$ \*\* (see "Very Best Restaurants")

#### **Remi** \$\$\$

Italian, decent, reliable. (W53rd & 7th Ave)

#### **Aldo Sohm Wine Bar** \$\$

Small plates; managed by Le Bernardin (W51st & 7th Ave)

#### **Back Room at One57** \$\$\$

Nice quiet restaurant and a small plates bar area in the Hyatt Hotel, 3rd floor, directly across from Carnegie Hall.

#### **BASSO56** \$\$\$

Italian trattoria; pleasant, decent food. (W56th & Broadway)

#### **Benoit** \$\$\$

Alain Ducasse's French bistro, great roasted chicken, enough for 2. (W55th & 6th Ave)

#### **Brasserie Cognac** \$\$\$

French bistro; simple, good food. (Broadway at W56th)

#### **Brasserie 8 ½** \$\$\$

A beautiful, very civilized, quiet place with good food and art work all around. (W57th & 5th Ave)

#### **Má Pêche** \$\$\$

A David Chang (Momofuku) restaurant; Asian fusion with his iconic steamed pork buns at the take-out bar. (W56th & 5th Ave)

#### **Momofuku Milk Bar** \$

(see *Desserts* below) (W56th & 5th Ave)

#### **Sushi Damo** \$\$

Good quick sushi & other Japanese entrees. (W58th & 8th Ave)

#### **Toloache** \$\$\$

Modern Mexican, very loud and crowded. (W50th & 8th Ave)

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**KEY:** \$ = *cheap*; \$\$ = *moderate*; \$\$\$ = *expensive*; \$\$\$\$ = *extremely expensive*

\* = number of Michelin stars    Comments are from NYC Council members.

Chain restaurants are not mentioned in this guide.

Check [timeout.com/newyork](http://timeout.com/newyork) for the best up-to-date listings

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**APPS available: Open Table, Yelp**

**Open Table:** <http://www.opentable.com/new-york-city-restaurants>

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## MODERATE TO HIGH-END RESTAURANTS

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### **Nougatine** \$\$\$ \*\*\*

The bar area of Jean-Georges. Excellent food and less expensive. (Trump International Hotel & Tower, Columbus Circle)

### **Aureole** \$\$\$ \*

The Liberty Bar is more reasonable than the expensive restaurant. (W42nd & 6th Ave)

The bar area is very expensive, but very good. (Broadway & W42nd)

### **db Bistro Moderne** \$\$\$

A Daniel Boulud restaurant. (W44th & 6th Ave)

### **Boulud Sud** \$\$\$

Another Daniel Boulud restaurant, Mediterranean focus with small plates and tapas style entrees. (Broadway & W64th)

### **Triomphe** \$\$\$

Very civilized French bistro, quiet, fresh imaginative cuisine. (W44th & 6th Ave)

### **Leopard at des Artistes** \$\$\$

North Italian; beautiful; the murals have been restored; wonderful ambiance. (W67th & Central Park West)

### **Becco** \$\$\$

Lidia Bastianich's less expensive place; great all-you-can-eat pasta deal, convenient in theatre district. (W46th & 9th Ave)

### **Artisanal Fromagerie & Bistro** \$\$

Great wines by the glass and extensive cheese selections and fondues. (E32nd & Park Ave)

### **Esca**

Great fish, Italian style. A Mario Batali-Felidia Bastianich-David Pasternak show. (W43rd & 9th Ave)

### **Babu Ji** \$\$

Inventive Indian food, very popular, small & noisy but worth it. Tell them it's your birthday! (Ave B & E11th)



## CHEAP EATS (all \$)

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### **Bouchon Bakery**

Great for lunch, light (early!) dinner and the bakery products are wonderful; by Thomas Keller (French Laundry & per se). (3rd floor, Time Warner Center, Columbus Circle)

### **Food Carts**

All around town for easy eats – most are mediocre at best.

### **Dumpling Man**

For \$10 or less you can get a great dumpling meal. Particularly recommend the "cool monster" sauce. (St. Mark's Place between 1st Ave & Avenue A)

### **Maison Kayser**

Terrific bakery with a small cafe small plate area for dining; the Plié au Chocolat is a must. (many locations, including Columbus Circle)

### **Ivan Ramen Slurp Shop**

Highly acclaimed ramen by the Jewish guy who learned the craft living in Japan; with vegetarian versions. (11th Ave & W44th; Clinton at Stanton)



## VEGETARIAN & VEGAN

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*(some places do nice vegetarian plates but these are the best)*

**Daniel** \$\$\$\$ \*\*

**Agern** \$\$\$\$

**Kajitsu** \$\$\$ \*

The utmost in refined Japanese vegan dining, very special and austere. (E39th & Lexington)

**Candle 79** \$\$\$

A stalwart of high-end vegan cuisine. (E79th & Park Ave)

**Blossom** \$\$\$

Another high-end vegan standard. (9th Ave & W21st; Columbus & W84th; Carmine & Bedford)

**Hangawi** \$\$\$

Gracious & beautiful Korean vegan specialties; rare teas, excellent porridges. (E32nd & Madison)

**Franchia** \$\$

Excellent Korean vegan food. (Park Ave & E35th)

**Vatan Indian** \$\$

Prix fixe dining in a village. \$\$ (3rd Ave & E29th)

**Avant Garden** \$\$\$

Creative and trendy vegetarian with good wines by the glass. (E7th & Ave A)

**dirt candy** \$\$

Wildly popular, trendy & fun vegetarian food; rather loud and crowded, always a scene; reserve far ahead. (Allen & Broome)

**by Chloe** \$\$

Crazy popular, trendy, vegetarian burgers at communal tables if you can find a place to sit amongst hordes of "starving" NYU students; loud and crowded, always a scene (Bleecker & Macdougall; W22nd & 6th Ave).

**Nix** \$\$\$

Impressive & creative vegetarian dishes. (University Place & E11th)

**Buddha Bodai** –

The best of the Chinese vegan & Kosher places; have the soup dumplings. \$ (Mulberry & Bayard, not the one by the same name on Mott)

**Superiority Burger**

Tiny, prize-winning superior veg burgers & sides, try everything; almost no place to sit (take yours outside but be watchful in nearby Thompkins Square Park for hungry rodents) (E9th at Ave A)

## PIZZA

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*(no agreement on the best but these are the greats)*

**Co.** \$\$

Fantastic pies with thin charred (unraised) crusts by master bread maker & James Beard Award winner Jim Lahey. (9th Ave & W24th)

**Kesté Pizza** \$\$

Neapolitan pizza with 24-hour raised dough. (Bleecker & Jones)

**Bruno** \$\$

Heirloom red wheat flour milled on site makes a wonderful crust; farm-fresh toppings. (E13rd & 3rd Ave)

**OTTO**

Grilled pizza by Mario Balali, superb desserts – get olive oil gelato. \$\$ (E8th & 5th Ave)

**Others**

John's, Joe's, Patsy's, Lombardi's, Grimaldi's. All quite good. \$1 slices in some take-out shops around mid-town & Hell's Kitchen. You get what you pay for.



## BEST FOOD COURTS

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**Eataly**

Mario Batali's extravagant food venue has multiple stations for different foods - pizza, seafood, pasta, vegetables, cheese & wines, gelato, a Nutella bar, plus a roof top beer garden (5th Ave & W23rd, Madison Square Park)

**Brookfield Place**

Many food options in an upscale mall including shops & restaurants off the Hudson River (Battery Park City)

**Chelsea Market** \$

Numerous food stalls inside, some very good, very touristy. (9th Ave & W15th, in the old Nabisco factory and home of the Food Channel)

**The Great Northern Food Hall**

Fun Nordic cuisine. (Grand Central Terminal)

**Gotham Food Market**

Trendy stalls. (11th Ave & W45th)

## VERY BEST RESTAURANTS

(All \$\$\$\$) (reservations in advance)

### Le Bernardin \*\*\*

Superstar chef Erik Ripert's seafood temple; make reservations at least 6 weeks in advance - very expensive but you will have a top notch dining experience. (W51st & 7th Ave)

### Daniel \*\*

Exquisite French from celebrity chef Daniel Boulud; a separate vegetarian tasting menu is always available and is superb. Jackets required for men. (E65th & Park Ave)

### Jean-Georges \*\*\*

JG Vongerichten's signature restaurant. One of the best NY dining experiences. (Trump International Hotel & Tower, Columbus Circle)

### Eleven Madison Park \*\*\*

A several-hour tasting menu experience; unique & clever presentations. (Madison & E24th, Madison Square Park)

### per se \*\*\*

Thomas Keller (French Laundry) in his super-refined NYC post; fabulous & fabulously expensive; reserve 2 months to the day ahead at 10:00AM or hope for cancellations. (4th floor, Time Warner Center, Columbus Circle)

### Masa \*\*\*

Some say this is the best sushi in the Americas, by Masayoshi Takayama. \$600 per person, not including drinks or tax. (4th floor, Time Warner Center, Columbus Circle)

### Agern

Very new (too new for Michelin stars), with wonderfully inventive & delicious Nordic cuisine including a vegetarian tasting menu, from Gunnar Gíslason. Go! (In Grand Central Terminal)

**Del Posto\*** – luxury Italian, by star chefs Mario Batali & Lidia Bastianich. (W10th Ave & 16th)

### Aquavit \*\*

Chic Scandinavian fare; the infused aquavits are a must. \$\$\$\$ (E55th & Park Ave)

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## DESSERTS ONLY

### ChikaLicious Dessert Bar

A must; 3-course prix fixe dessert menu created before your eyes by Chika Tillman (sit at the counter & always have the wine pairings). No reservations; be prepared to wait outside for a spot. \$\$ (E10th at 2nd Ave)

### Momofuku Milk Bar

A David Chang (Momofuku) dessert place; iconic cereal ice cream & crack pie. \$ (W56th & 5th Ave)

### Serendipity 3

Yes, it serves food but only go for dessert, and you must get their frozen hot chocolate! An old Andy Warhol hang-out – you may sense his ghost. Often mobbed with tweenie girls, no matter. \$\$ (E60th between 2nd & 3rd Ave)

### Ladurée

The ultimate French macarons, imported from France daily. \$\$ (Madison & E70th, West Broadway & Spring)

### La Maison Du Chocolat

Exquisite French chocolates. \$\$ (Madison & E78th)

### Dominique Ansel Bakery

Line up outside by 6AM for any hope of getting a famously infamous delicious Cronut, max 2 per person. \$\$ (Spring & Thompson)

### Dominique Ansel Kitchen

Very creative desserts & some savory dishes too. But no Cronuts here. \$\$ (7th Ave & W10th)

### Cones

Remarkable ice creams & gelato; try the corn or mate if available. \$ (Bleecker & Jones)

### Big Gay Ice Cream

Insanely popular, packed with all sorts of locals & tourists all year 'round; try the Bea Arthur and the Salty Pimp. \$ (E7th & Ave A; 7th Ave & Grove)

