

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)

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 for the best up-to-date listings

APPS available: Open Table, Yelp

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MODERATE TO HIGH-END RESTAURANTS

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 \$)

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

(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

(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

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)

