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FALL 2012



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in French to the United States. It has been returned to its former glory in its stately landmark premises in the Financial District, with dark mahogany and period murals that evoke the restaurant's legendary days as the favorite haunt of the city's power brokers. Private dining rooms available. *56 Beaver St. (William St.), 212-509-1144; delmonicosny.com*

One If By Land, Two If By Sea - Consistently rated one of the most romantic restaurants in New York. Located in a converted carriage house, with two fireplaces and a pianist playing in the background, it's like dining in an aristocrat's extravagant living room. *17 Barrow St. (Seventh Ave.-W. 4th St.), 212-255-8649; oneifbyland.com*

DELIS

Carnegie Deli - For the truly robust appetite in search of the quintessential New York City eating experience, the Carnegie has been offering delicious gigantic sandwiches in the hotel and Theatre District since 1937. One of the world's most famous and busiest delis, and a required culinary stop on any visit, they specialize in over-sized portions of the whole range of scrumptious deli food—from Jewish-style meats to smoked white fish and cheese blintzes. *854 Seventh Ave. (55th St.), 212-757-2245; carnegiedeli.com*

Katz's Delicatessen - Sometimes it's best to leave a classic alone, as in the case of the famous Katz's Deli. This near-mythic legendary restaurant located on the Lower East Side has been serving half-pound sandwiches of hot pastrami and corned beef, plump grilled franks, knishes, matzoh ball soup, and other favorite deli fare since 1888. Open late Thurs. and all night Sat. and Sun. *205 E. Houston St. (Ludlow St.), 212-254-2246; katzdeli.com*

FRENCH/FRENCH BISTRO

Balthazar - A magnetic dining scene, filled to the brim with luminaries from the art, movie, theatre, and fashion worlds and stalwart nightlifers in a transplanted Parisian-brasserie-like atmosphere. Traditional bistro fare is served from breakfast through late-night dinner, with an extensive wine list, a raw seafood bar, and breads and pastries from Balthazar bakery. *80 Spring St. (Broadway-Crosby St.), 212-965-1414; balthazarny.com*

Brasserie 8 1/2 - A delicate fusion of creativity and comfort, featuring a world-class art collection, haute French cuisine, and a plush atmosphere, complemented by Latin- and Asian-influenced dishes and raw bar. *9 W. 57th St., 212-829-0812; patinagroup.com*

Corton - Legendary chef Drew Nieporent has reinvented and re-imagined his long-adored Tribeca mainstay with new decor, a new name, and a new chef, Paul Liebrandt, who brings his revolutionary molecular-gastronomy skills to reinvent French classics. *239 West Broadway (Walker and White Sts.), 212-219-2777; cortonny.com*

Daniel - With a four-star rating by *The New York Times*, Daniel marries neighborhood hominess with a contemporary French menu inspired by the seasons and the market, in a Renaissance-inspired dining room. Pre-theater prix fixe, 3 courses and paired wines \$125 Mon-Thurs 5:30-6pm. *60 E. 65th St., 212-288-0033; danielnyc.com*

DB Bistro Moderne - Daniel Boulud's casual yet trendy midtown spot -- NYC's top French bistro according to *Zagat* -- is known for their DB Burger, a sirloin burger filled with braised short ribs, foie gras, and black truffles that's earned its reputation.

55 W. 44th St., 212-391-2400; danielnyc.com/dbbistro.html

Jean Georges - Contemporary French works of art created by chef Jean-Georges Vongerichten. There is both a formal dining room and the more casual Nougatine Room. Reservations are generally taken one month in advance. Jacket and tie required. Trump International Hotel, *1 Central Park West (60th-61st Sts.), 212-299-3900; jean-georges.com*

La Silhouette - The casually sophisticated La Silhouette's very creative bill of fare is not *nouveau*, *nouvelle*, or traditional, but modern French of a sort encountered every day in Paris. With a 26 *Zagat* rating, whether you select from the world-class 5-course tasting menu or dine a la carte, you won't be disappointed. Winner of the 2011 Concierge Choice Award for Best New Restaurant in NYC. *362 W. 53rd St. (8th-9th Aves.), 212-581-2400; la-silhouettenyc.com*

Le Périgord - Long regarded as one of New York City's superb old-school French dining rooms (it just turned 45 in April, 2012), this refined and luxurious gem is one of the longest-running four-star operations under the same management. The menu blends classical French techniques with a lighter contemporary touch, natural flavors, sauces and spices, and high-quality produce. Jacket and tie required. *405 E. 52nd St., 212-755-6244; leperigord.com*

Minetta Tavern - This Greenwich Village landmark—opened in 1937 and frequented by the likes of Ernest Hemingway, Ezra Pound, Eugene O'Neill, e. e. cummings, and Dylan Thomas—was renovated in 2008 as a Parisian steakhouse meets New York City tavern. *113 MacDougal St. (Bleecker St.), 212-475-3850; minettatavernny.com*



JAZZ AT KITANO

Jazz clubs often occupy dark, cave-like dwellings, but now there's an elegantly refurbished townhouse with a 30-foot glass ceiling around the corner from the Kitano Hotel on Park Avenue, where you can enjoy some of the best jazz in town. Aficionados may be familiar with the nightly performances in the hotel's mezzanine lounge, but now jazz has its own permanent space, with a daily schedule of music along with contemporary American and Asian cuisine.

Top jazz acts appear each evening, and on Sunday there's a jazz brunch, with the first set at 11am and the second at 1pm. Mondays feature a jam session backed by the three-piece house band, and on Tuesdays the spotlight is on young jazz pianists such as Jeremy Siskind, 25, a Cole Porter Fellow who recently performed there. Marquee jazz acts appear Wednesday through Saturday nights, when there is also a modest cover charge.

Open for breakfast, lunch and dinner. Lunch and dinner menus feature small and large plates, as well as several fixed-price sushi and sashimi selections. Sunday jazz brunch includes a \$35 fixed-price buffet menu of pastries, cheeses, egg dishes, and other breakfast staples, as well as desserts. *The Kitano New York, Park Ave. at 38th St., 212-885-7000; kitano.com* — Marian Betancourt