

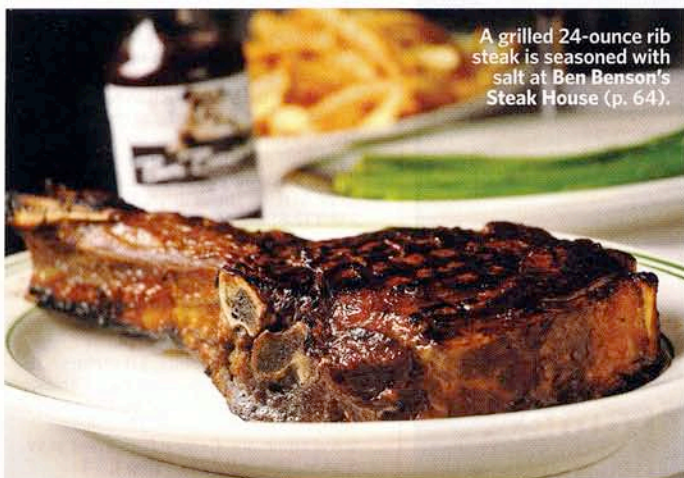
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SPECIAL
RESTAURANT
ISSUE

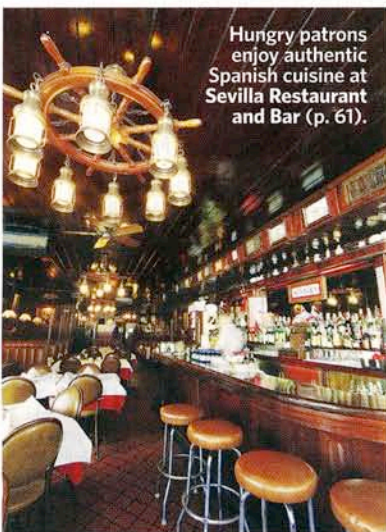
→ DINING



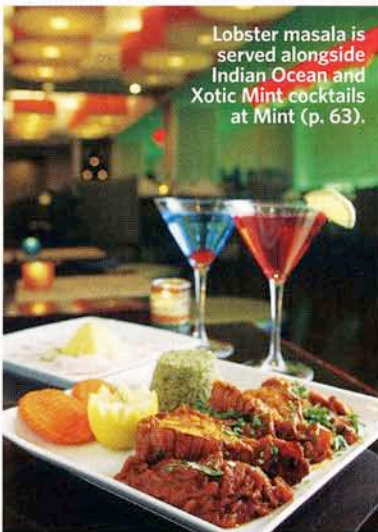
A grilled 24-ounce rib steak is seasoned with salt at Ben Benson's Steak House (p. 64).



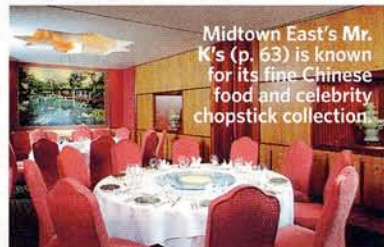
Il Punto Ristorante (p. 58) cooks up Italian seafood and homemade pastas.



Hungry patrons enjoy authentic Spanish cuisine at Sevilla Restaurant and Bar (p. 61).



Lobster masala is served alongside Indian Ocean and Xotic Mint cocktails at Mint (p. 63).



Midtown East's Mr. K's (p. 63) is known for its fine Chinese food and celebrity chopstick collection.



Da Rosina (p. 64) has been serving quality Italian specialties since 1933.

RECENT OPENINGS

ON THE FLIP SIDE

Aside from shopping for designer clothes, patrons at Bloomingdale's can head to **Flip** (p. 67), an in-store burger joint that serves several kinds of burgers (short ribs, Wagyu, brisket and lamb/merguez, among others) with such toppings as chili, fried eggs and cheeses.

ITALIAN ACCENTS

Scuderia (p. 61) focuses on rustic Northern Italian fare, including pizza, panini and pasta, and also offers specialty cocktails and an extensive list of Italian wines.

GRILL MASTERS

Chefs at **Inakaya New York** (p. 65) shout greetings in unison to diners while theatrically preparing fish, meat and vegetables on a Japanese grill and passing the dishes across counters with long wooden panels. Sushi, sashimi and nongrilled options are also available.

TO THE TEA

An ode to 19th-century tea salons, **Tracy Stern SALONTEA TeaBar** (p. 67) features teas crafted from rooibos, passion fruit flowers and other pure botanicals, as well as lattes, hot chocolate and pastries.

SOUTH OF THE BORDER

At **Favela Cubana** (p. 61), live musicians serenade diners while they savor Brazilian and Cuban specialties—salt cod fritters, Bahia-style shrimp, *arroz con pollo*, *ropa vieja*—along with potent mojitos and fresh-fruit caipirinhas.

HUNGER PANG

The Cambodian sandwiches at **Num Pang Sandwich Shop** (p. 58) are served on freshly toasted semolina flour baguettes with pickled vegetables, chile mayonnaise and various fillings, from Duroc pork to peppercorn catfish to grilled cauliflower and eggplant puree.

HEALTHY CHOICE

Chef Hugo Trinquier uses natural, organic ingredients to make foods that are high in protein, fiber and vitamins at his Mediterranean hummus bar **Nanoosh** (p. 67).



Plain, sesame seed, cinnamon raisin and everything bagels are among the five top-selling varieties at iconic New York City store, H & H Bagel.

Guidelines

This directory is arranged by neighborhood. For further details and more restaurant choices, visit us online at www.wheretraveler.com. All phone numbers begin with the prefix 1, before the area code.

MAP LOCATIONS

Note that the references at the end of each listing (Map 1, A1; Map 2, B5, etc.) are coordinates for the street maps on pages 76-78.

RESERVATIONS

Making advance reservations for most restaurants is highly recommended.

THEATER DINING

If dining before an 8 p.m. curtain, it is advisable to make dinner plans for around 5:30 p.m. to ensure a relaxed meal and sufficient time to arrive at the theater (traffic in the Broadway Theater District is particularly heavy beginning about one hour before curtain time).

PRICE SYMBOLS

Price range is noted by dollar signs and refer to the approximate cost of an appetizer and main course, usually at dinner. All major credit cards are accepted, unless noted otherwise.

\$	20 and below
\$\$	21-35
\$\$\$	36-50
\$\$\$\$	51 and above

OTHER SYMBOLS

FF	Family-friendly restaurant
PD	Private dining room
Ⓞ	Open late (2 a.m. or later)
♿	Wheelchair accessible

The Boroughs

ABIGAIL CAFÉ & WINE BAR—American. Small plates and live music. B, L & D (daily). 807 Classon Ave., at St. John's Pl., Brooklyn, 718.399.3200. FF \$\$ Map 3, E9

CASA PEPE—Spanish. Diners indulge in paella, tacos, margaritas and more. L & D (Mon, Wed-Sun). www.casapepe.com. 114 Bay Ridge Ave., btw Colonial Rd. & Bliss Terrace, Brooklyn, 718.833.8865. \$\$

RAMBLING HOUSE—International. Shepherd's pie is a specialty at this pub/restaurant. L & D (daily). 4292 Katonah Ave., at 236th St., Bronx, 718.798.4510. \$

Central Park South

BLT MARKET—American. Dishes highlight local ingredients. B & L (Mon-Sat), D (nightly), Brunch (Sun). Ritz-Carlton New York, Central Park, 1430 Sixth Ave., at Central Park So., 212.521.6125. \$\$\$ Map 1, E6

MICKEY MANTLE'S—American. Comfort food is on offer at this baseball-themed restaurant and bar. L & D (daily). 42 Central Park So., btw Fifth & Sixth aves., 212.688.7777. \$\$ Map 1, D6

SARABETH'S CENTRAL PARK SOUTH—American. Fluffy frittatas. B (Mon-Fri), L, D & afternoon tea (daily), Brunch (Sat & Sun). 40 Central Park So., btw Fifth & Sixth aves., 212.826.5959. \$\$ Map 1, D6

Chelsea

BLUE GINGER—Asian. Pan-Asian cuisine is served in a chic space. L (Mon-Fri), D (nightly). 106 Eighth Ave., btw W. 15th & W. 16th sts., 212.352.0911. \$ Map 1, I5

CRAFTSTEAK—Steak. Chef/owner Tom Colicchio serves steak in a variety of preparations. 85 10th Ave., btw W. 15th & W. 16th sts., 212.400.6699. \$\$\$ Map 1, I4

ENERGY KITCHEN—American. Healthy foods under 500 calories. B, L & D (daily). 307 W. 17th St., btw Eighth & Ninth aves., 212.645.5200. FF \$\$ Map 1, I4

ROGUE—American. This sports bar features specialty cocktails and an eclectic menu of classic eats. L & D (daily), Brunch (Sat & Sun). 757 Sixth Ave., btw W. 25th & W. 26th sts., 212.242.6434. PD \$ Map 1, I6

Chinatown

JING FONG—Asian. Traditional dim sum items are on the menu. B, L & D (daily). 20 Elizabeth St., 2nd fl., btw Bayard & Canal sts., 212.964.5256. FF \$-\$\$ Map 1, M7

PEKING DUCK HOUSE—Chinese. Peking duck is served crispy with hoisin sauce. L & D (daily). 28 Mott St., at Pell St., 212.227.1810. \$\$ Map 1, M7

PHO VIET HUONG—Asian. Barbecue beef rolls are offered in a casual atmosphere. L & D (daily). 73 Mulberry St., btw Bayard & Canal sts., 212.233.8988. \$\$ Map 1, M7

Clinton/Hell's Kitchen

CHIMICHURRI GRILL—Latin American. The cozy Argentinean hideaway serves tender meats and grilled seafood. L (Mon-Fri), D (nightly). www.chimichurrigrill.com. 609 Ninth Ave., btw W. 43rd & W. 44th sts., 212.586.8655. FF \$\$ Map 1, F4

IL PUNTO RISTORANTE—Italian. Pastas, breads, veal and poultry dishes are made from fresh ingredients imported every day from Italy. L & D (daily). www.ilpuntoristorante.com. 507 Ninth Ave., at W. 38th St., 212.244.0088. \$\$ Map 1, G44

UNCLE NICK'S—Greek. Diners can choose from dips, meat kebabs and the restaurant's specialty—grilled sardines. L & D (daily). 747 Ninth Ave., btw W. 50th & W. 51st sts., 212.245.7992. \$ Map 1, E4

East Village

ATLAS CAFÉ—International. Diners enjoy vegan and nonvegan menu options. B, L & D (daily). 73 Second Ave., btw E. 4th & E. 5th sts., 212.539.0966. \$ Map 1, K7

NUM PANG SANDWICH SHOP—Asian. See "Recent Openings," p. 56. L & D (Mon-Sat). 21 E. 12th St., btw University Pl. & Fifth Ave., 212.255.3271. \$ Map 1, K8

SUNDAES AND CONES—Dessert. Sweet-lovers indulge in unique ice cream flavors such as wasabi and black sesame. Daily 11 a.m.-10:30 p.m. 95 E. 10th St., btw Third & Fourth aves., 212.979.9398. \$ Map 1, J7

AS SEEN IN "NO PROOF REQUIRED," (p. 20)—Indochine, 430 Lafayette St., btw E. 4th St. & Astor Pl., 212.505.5111. \$\$ Map 1, J6 ... **Noho Star,** 330 Lafayette St., at Bleecker St., 212.925.0070. \$\$ Map 1, K7 ... **Stand,** 24 E. 12th St., btw University Pl. & Fifth Ave., 212.488.5900. \$ Map 1, J6

NORTH STARS

While Italian specialties such as pizza and tortellini are served throughout Italy, the country's regional cuisines are quite distinct. Southern cooks rely heavily on olive oil and rich, spicy tomato sauces in their pasta dishes, while Central Italians focus on grilled, roasted and cured meats. Meanwhile, Northern Italian fare incorporates more butter, risotto, polenta and cheese and can be found at several authentic eateries in Manhattan. Rossini's (p. 63) offers classic Northern favorites, including buffalo mozzarella and vegetable risotto, along with live piano music Sun thru Fri and live opera every Sat. Chef Pietro Mosconi at Monte's (p. 61) was born in Emilia-Romagna and prepares stuffed mushrooms, veal pizzaiola and other rustic, earthy dishes. In Midtown, Montebello (p. 63) highlights the upper region's seafood in octopus salad, roasted branzino and *zuppa di pesce* (seafood in a tomato and herb broth) and also makes fresh pasta in-house daily. Diners at Remi (p. 65) enjoy soft polenta with mixed mushrooms and fresh tuna ravioli in a dining room modeled after the romance and elegance of Venetian design and architecture.—ESC