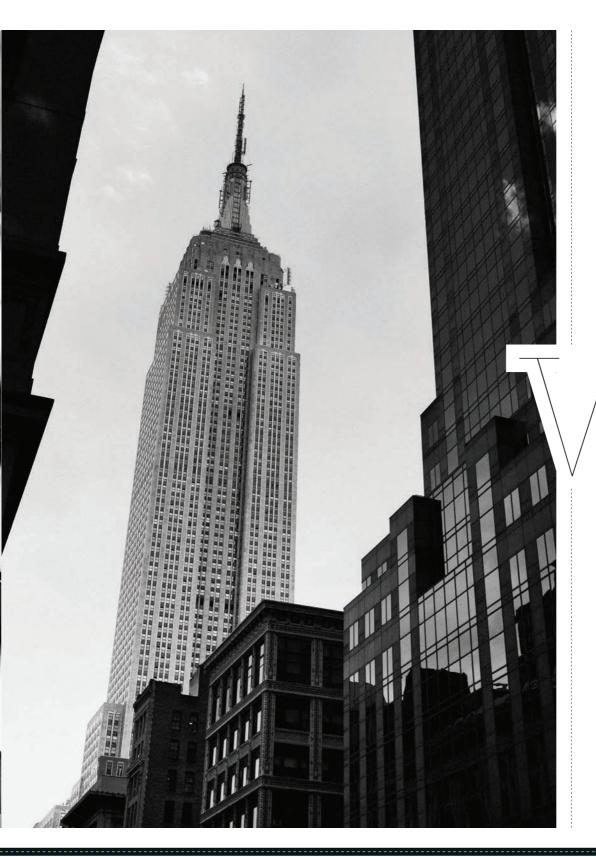




NEWYORK



IF THERE'S ONE
DESTINATION
THAT DEMANDS
PRE-DEPARTURE
RESEARCH, IT'S
NEW YORK CITY.
BUT FORGET THE
SIGHTSEEING - YOU'LL
STRUGGLE TO FIT IN
ALL 34 OF THESE
TRIED-AND-TESTED
HOTSPOTS.

WORDS SARAH LEWIS

riting a definitive guide to the New York dining scene is dangerous business.

Everything is up for debate in this food-focused city, from who's dishing out the best wood-fired pizza to which speakeasy is pouring the finest negroni. To help you navigate the neighbourhoods, we've broken it down into the cheap-and-cheerful eateries, enduring fine diners, and a cherry-picked selection of exclusive bars and boutique hotels.

BARBECUE AND BURGERS

We're surprised there isn't a permanent pork fog hovering over Manhattan, such is New York's barbecue obsession. In the East Village, Mighty Quinn's turns out brioche buns piled with pulled pork and slaw, and ribs that have been treated to a Texas-style salt-and-pepper rub. To drink, there's sweet iced tea and a tight edit of craft beers from across the US. It's no-fuss service at this cool canteen: order at the counter and clear your tray away once you're done. →

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PICTURED

(below, top to bottom)
Snacks are never far away in New York; for the burger of your drive-through dreams, head to Shake Shack: Fette Sau in Brooklyn serves up barbecue, growlers of beer and cocktails in jars.





FOR BARBECUE ON THE GO, SEEK OUT SMOKELINE FOR PULLED PORK ROLLS AND BRISKET SANDWICHES, WITH OLD-FASHIONED SODÁS MADE TO ORDER.

In the Flatiron District, Hill Country may look like a honky-tonk banquet hall, but the food here is the business. Grab a tray, step up to the kitchen and take your pick of smoked sausages, marbled brisket and sauce-slathered ribs, all wrapped up in a brown paper parcel like a meaty Christmas gift. Next, select sides of collard greens, mac' and cheese, or baked beans studded with burnt ends (charry brisket leftovers). Take an extra handful of wet wipes too. You'll need them.

At nearby Blue Smoke, pit-master Kenny Callaghan presents a broad sweep of the south with North Carolinastyle pulled pork, Texan beef brisket and Kansas City spare ribs, all smoked "low and slow" over a mixture of hickory and apple woods. The extensive drinks list sports bourbon flights, boutique brews and all-American wines.

For barbecue on the go, seek out Smokeline on the High Line at West 15th Street. Pitmaster Daniel Delanev presents highlights from his Williamsburg diner, BrisketTown, including pulled pork rolls and brisket sandwiches, with old-fashioned sodas made to order.

Over in Brooklyn, Fette Sau draws a hipster crowd to its raucous warehouse for top-notch barbecue, growlers of beer and whisky cocktails that are served in mason jars. Line up to choose from the daily menu of meats, which might include black-rimmed Angus brisket, Berkshire pork cheeks and St Louisstyle ribs. Teutonic-leaning sides include sauerkraut, potato salad and half-sour pickles.

After barbecue comes burgers in the must-eat stakes. Top of your hitlist should be April Bloomfield's West Village gastro-pub, The Spotted Pig, where the pink-centred burger comes piled with Roquefort cheese. Here, also order the signature *qnudi*, feather-light ricotta dumplings in a sage-butter sauce.

A soft, slightly sweet bun, yellow cheese and tangy-creamy sauce are the hallmarks of Shake Shack's ShackBurger, the American-style burger of your drive-through dreams. There are six outposts around town, including the original at Madison Square Park. Order a side of cheese fries if you dare.

While we're on the topic of meat between bread, for any first-timers, Katz's Delicatessen is a must. Yes, it's a tourist haunt, and yep, couples still get their picture snapped at the table made famous in When Harry Met Sally, but all is forgiven once you bite into the mountainous pastrami on rye. Slather on the mustard and soak up the kitsch surrounds - this is old-school NYC at its best.

COOL AND CASUAL

New York excels at casual dining. In the Asian stakes, anything from super-chef David Chang is sure to wow, but we were most smitten by Momofuku Ssäm Bar in the East Village. Gather a group of six to order the whole rotisserie duck (seriously, corral strangers on the street if you need to drum up numbers). The lacquered bird comes sliced and ready to be stuffed into shallot pancakes with lettuce, herbs and Korean chilli sauce. ->

Photography // Alamy, Robyn Lee // (previous page) Alamy





PICTURED (clockwise from above)

Rooftop bars or speakeasies – take your pick across New York; on the menu at The Spotted Pig; and entry to the gastro-pub; linger over a drink and people-watch; pulled pork and steam buns from Momofuku Ssäm.







Round things out with an order of the pork belly bau (steamed buns) for the full Chang experience.

Utterly unassuming from the street, Mission Chinese Food fans out into a basement-level dining room festooned with paper lanterns and a giant dragon puppet. Its boundary-pushing regional fare challenges NYC's Cantonese status quo, with dishes such as hot and spicy beef tendon, pork and eel dumplings, and thrice-cooked bacon with chilli oil. To drink, take your pick of lycheeinfused cocktails or perhaps shots of Fernet Branca.

On the Mexican front, head to Alex Stupak's West Village Empellón Taqueria for tortillas filled with grilled lamb, skirt steak and zingy salsas. At his chic East Village restaurant, Empellón Cocina, discover mod re-imaginings of Mexico's cuisine, such as razor clam ceviche with guava and horseradish, or sweetbreads with tomatillo salsa.

For your Italian fix, take your pick of two vastly different offerings. On the one hand is Mario Batali's behemoth, Eataly. Opposite Madison Square Garden, this gleaming marketplace features stalls of cheese, cured meat, pasta and oil, alongside seven eateries serving pizza, panini and rotisserie meats. In sharp contrast is Torrisi Italian Specialties, a petite Nolita dining room that delivers stunning \$65 seven-course menus from an impossibly small kitchen.

In Brooklyn, pizza wars are being waged under the bridge as tourist fave Grimaldi's dukes it out against neighbouring newcomer Juliana's, headed by 81-year-old pizzaiola Patsy Grimaldi. Skip the queue at the former in favour of Juliana's and you'll be rewarded with fabulous thin-crust pizzas topped with milky pools of mozzarella and fennel-spiked sausage. In East Williamsburg, Roberta's doles out charry wood-fired pies strewn with prosciutto, bitter greens and stretchy Italian cheeses.

Other Brooklyn highlights include the fried chicken at down-and-dirty diner The Commodore, and the fish tacos and sangria at Rosarito Fish Shack.

OLD FAITHFULS

Be prepared to make some midnight calls to secure reservations at New York's top restaurants. Have your dialling finger at the ready for NoMad, the sleek ground-floor restaurant in the hotel of the same name. The darkly seductive decor and polished service are matched by stellar cuisine and a heavy-hitting wine list. A must-try here is the roast chicken for two, basted with butter and stuffed with foie gras and black truffle. It's even better than it sounds

NoMad's executive chef, Daniel Humm, spends most of his time at Eleven Madison Park, known for its exquisite multi-course menus that showcase pristine ingredients from New York State. Sporting three Michelin stars and the number-five spot in the S.Pellegrino Best Restaurants list, this is splurge-worthy dining at its best.

Decidedly more low-key, but equally enchanting, is Balthazar. Promising a Parisian bistro experience, this grande dame is decked out with pressed-metal ceilings, tarnished mirrors, ruby-hued booths and paper-topped tables. The menu, too, is textbook French, with duck confit and steak frites the standouts. Other local legends include Mario Batali's Italian icon, Babbo, Thomas Keller's degustation-only Per Se, Eric Ripert's French-leaning seafood restaurant Le Bernardin, and the eponymous eateries of Daniel Boulud and Jean-Georges Vongerichten.

THE HIGH LIFE

New York's most alluring bars are split between lofty rooftops and seductive speakeasies. We suggest starting at the Top of the Standard and working your way down. Located on the 18th floor of the Standard High Line Hotel, this intimate lounge boasts art deco interiors, sultry jazz and sweeping skyline vistas. Kick off with the Honey Boom Boom cocktail of rum, lemon and leatherwood honey, or splash out on a magnum of 1952 Krug. After 11pm, this luxe lair morphs into the Boom Boom Room, a private club for the city's style set.









PICTURED

(below, top to bottom)
Le Bain rooftop bar is on top of
The Standard Highline Hotel;
head to Brooklyn's Wythe Hotel
for drinks; or a stay overnight.

On the other side of the communal bathrooms (home to those infamous look-at-me cubicles) lies Le Bain, a cool rooftop bar with astro turf, deck chairs and a steamy Jacuzzi.

Also working a garden vibe is Gallow Green, a vine-shrouded bar atop the McKittrick Hotel. Retire here after experiencing the McKittrick's interactive theatre performance, Sleep No More – think Macbeth meets Eyes Wide Shut.

One of Manhattan's best-kept secrets, in summer The Metropolitan Museum of Art opens its rooftop for afternoon cocktails. Sip vodka-spiked iced teas while taking in the views of the city and Central Park.

In Brooklyn, hightail it to the Wythe Hotel for smart martinis and Americanos on the view-blessed terrace, or nab a picnic table at Berry Park for local brews and frozen Arnold Palmers sloshed with rum.

On the speakeasy front, Chelsea's Bathtub Gin has the prohibition vibe down pat: the entrance to this party den is hidden behind Stone Street Coffee Company. Settle into a leather booth for a barrel-aged negroni, matured for 60 days in American oak. Similarly secluded, Death & Co boasts a serious cocktail list of gin, rum, whisky and agave tipples, served shaken, stirred or straight up.

To nab a seat at Please Don't Tell, phone in your booking at 3pm that day, then follow the 'Eat Me' hotdog sign into subterranean Crif Dogs.

Entrance to the snug bar is through a vintage phone booth to the left. Sure, it's gimmicky, but the drinks stand up to scrutiny, with atomisers, hand-cut ice and bitters enhancing the brews. Sit at the copper-topped bar and enjoy a Paddington of gin, Lillet and marmalade, served in a cut-glass beaker. Stay for too many and you may be reaching for the Crif Dogs menu. →

PICTURED

(opposite, top to bottom)
Dining in the Meatpacking District;
Eleven Madison Park uses state-grown produce; the popular ribs at Hill
Country; the public space, the
Highline, is a must-see.





Stay in style

FOR A stylish mid-Manhattan stay, check into The NoMad Hotel. Set in a turn-of-the-century Beaux-Arts building, this French-inspired retreat features vintage furnishings, clawfoot baths and mahogany writing desks. A clutch of high-end restaurants, bars and low-lit lounges add to the refined ambience

Indulge amid the action

IF YOU'RE after a more hedonistic scene, book a room at the Standard High Line hotel, home to Top of the Standard cocktail lounge, rooftop Le Bain and street-level Beirgarten. The suites work a pared-back Scandi aesthetic, showcasing impressive views over the river and city.

Industrial-chic

IN BROOKLYN, bed down at the Wythe Hotel, a converted warehouse on the Williamsburg waterfront. Industrial-chic rooms boast exposed bricks, custommade wallpaper and handcrafted furniture.

