

FIND.
EAT. DRINK.



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NEW YORK CITY
Manhattan

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CHELSEA

RESTAURANTS - CHELSEA

BOQUERIA

"The food is great and the atmosphere is wonderful."
- Chef Cesare Casella (Salumeria Rosi, NY)
Chelsea / Spanish / Tapas
53 West 19th Street
T: 212.255.4160
www.boquerianyc.com

CO.

"Jim Lahey does damn good pizza."
- Chef Jonathan Waxman (Barbuto, NY)
Chelsea / Pizza
230 9th Avenue
T: 212.243.1105
www.co-pane.com

COOKSHOP

"Marc Meyer is the most underrated chef in New York. He is humble to the point of pain, but he can out cook almost anyone."
- Chef Jonathan Waxman (Barbuto, NY)
Chelsea / American
156 Tenth Avenue
T: 212.924.4440
www.cookshopny.com

DEL POSTO

"Chef Mark Ladner cooks Italian in a different dimension than we are used to seeing."
- Chef Cesare Casella (Salumeria Rosi, NY)
Chelsea / Meat Packing / Italian
85 10th Avenue
T: 212.497.8090
www.delposto.com

EL QUINTO PINO

"Get the baguette with spicy liver porky pate, pan con tomate, and their great cheeses."
- Chef Jason Hall (Crown 81, NY)
Chelsea / Spanish / Tapas
401 West 24th Street
T: 212.206.6900
www.elquintopinoyc.com

GRAND SICHUAN

For the Schezuan food and their BYOB policy.
- Chef Harold Dieterle (Kin Shop, Perilla, NY) & Sommelier Michael Madrigale (Bar Boulud, Boulud Sud, NY)
Chelsea / Chinese
229 Ninth Avenue
T: 212.620.5200
www.the grandsichuan.com

HILL COUNTRY

"For beef ribs."
- Pitmaster Chris Lilly (Big Bob Gibson Bar-B-Q, AL)
Chelsea / Texas Barbecue
30 West 26th Street
T: 212.255.454
www.hillcountryny.com

IZAKAYA TEN

"I love that you can buy bottles of sake or shochu and they will save the leftovers for your next visit."
- Chef Jason Hall (Crown 81, NY)
Chelsea / Japanese
207 10th Avenue
T: 212.627.7777
www.izakayaten.com

RESTAURANTS - CHELSEA

SOCARRAT PAELLA BAR

"They serve paella and fideuà. I love Spain and it's the only place in NY that you can get that and it's perfect."
- Chef Jonathan Waxman (Barbuto, NY)
Chelsea / Spanish
259 West 19th Street
T: 212.462.1000
www.socarratpaellabar.com

TIA POL

"A bar where they are pouring sherry by the glass."
- Wine importer Andre Tamers (De Maison Selections)
Chelsea / Spanish / Tapas
205 10th Avenue
T: 212.675.8805
www.tiapol.com

THE RED CAT

"A very comfortable eatery and eclectic menu are very easy on the palate."
- Chef Jonathan Waxman (Barbuto, NY)
Chelsea / New American
227 10 Avenue
T: 212.242.1122
www.redcatrestaurants.com

TRESTLE ON TENTH

"A wine list where it is all winners and no fluff."
- Sommelier Levi Dalton
Chelsea / New American / French / Swiss
242 Tenth Avenue
T: 212.645.5659
www.trestleontenth.com

TXIKITO

"Txikito reminds me most of Spain, with a mix of traditional and modern preparations, all in a cozy atmosphere."
- Chef Marc Vidal (Boqueria, NY)
"Their wine list is Basque-focused, so drink Txakoli or Remelluri."
- Spanish wine Importer Andre Tamers
Chelsea / Spanish / Basque
240 Ninth Avenue
T: 212.242.4730
www.txikitonyc.com

MARKETS / SHOPS - CHELSEA

CHELSEA MARKET

"I always have Colatura di Alici on hand – Italian fish sauce. I buy mine at Buon Italia in Chelsea Market."
- Chef Michael White (Marea, Al Fiori, Osteria Morini, NY)
Also check out: The Lobster Place for fish, Lucy's Whey for artisanal American cheese, Amy's Bread, 9th Street Espresso, and Dickson's Farmstand Meats.
Chelsea / Multiple Retail Shops
75 Ninth Avenue
www.chelseamarket.com

DICKSON'S FARMSTAND MEATS

"I like Dickson's Farmstand Meats. We buy some of our meat from Jake Dickson. I like his philosophy about using the whole animal, and about sourcing meat from local farms."
- Chef Takashi Inoue (Takashi, NY)
Chelsea Market / Butcher Shop
75 Ninth Avenue T: 212.242.2630
www.dicksonsfarmstand.com

SHOPS - CHELSEA

EATALY

"For shopping and browsing."
- Chef Michael White (Marea, Al Fiori, Osteria Morini, NY)
Chelsea / Italian Food Market
200 Fifth Avenue
T: 212.229.2560
www.eatalynyc.com

LESTOILES DU SOLEIL

150 year old French Catalan company using traditional looms to manually manufacture linens.
F.E.D. Recommendation
Chelsea / French Linens Store
261 West 19th Street
T: 212.229.4730
www.lestoilesdusoleilnyc.com

DRINK - CHELSEA

COCKTAILS

RAINES LAW ROOM

"Amazing decor, excellent staff."
Bartender Maxwell Britton (Maison Premiere, NY)
Chelsea / Cocktails
48 West 17th Street
T: 212.242.0600
www.raineslawroom.com

THE TIPPLER

"For their cocktail program."
Bartender Jim Meehan (PDT, NY)
Chelsea / Cocktails
425 W 15th Street
T: 212.206.0000
www.thetippler.com

COFFEE

CAFE GRUMPY

"For their sourcing and brewing process."
- Soda producer / chef Anton Nocita (P&H Soda)
Chelsea / Coffee
224 West 20th Street
T: 212.255.5511
www.cafegrumpy.com

NINTH STREET ESPRESSO

"Owner Ken Nye's shops are stalwart advocates for espresso first and foremost, and they have exemplified dedication to quality in their craft for a decade now"
- Dallis Bros. Coffee
Chelsea (Chelsea Market)
75 9th Avenue
T: 212.228.2930
www.ninthstreetespresso.com

WINE STORES

APPELLATION WINE & SPIRITS

For their selection of organic and biodynamic wines.
- A F.E.D. recommendation
Chelsea / Natural Wines
156 Tenth Avenue
T: 212.741.9474
www.appellationnyc.com



CHINATOWN

RESTAURANTS - CHINATOWN

BIG WONG

"They have the best dried scallop congee and great smoked tripe. They do this poached chicken breast with peanut oil, scallions and ginger. It's like a factory with people going in and out, and the service is like, they throw it at you. But, it's f...ing amazing."

- Chef Marc Murphy (Landmarc, NY)

Chinatown / Chinese
67 Mott Street
T: 212.964.0540

CHATHAM SQUARE RESTAURANT

"A good under-the-radar Cantonese place for dinner or dim sum."

- Restaurateur Ed Schoenfeld (Red Farm, NY)

Chinatown / Chinese
6 Chatham Square
T: 212.587.8800

DIM SUM GO GO

"Something for everyone."

- Rosario Safina (Da Rosario Truffles)

Chinatown / Chinese
5 East Broadway
T: 212.732.0797

FULEEN SEAFOOD

"For BYOB."

Sommelier Michael Madrigale (Bar Boulud, Boulud Sud)

Chinatown / Chinese / Seafood
11 Division Street
T: 212.941.6888

GOLDEN UNICORN

"Traditional Chinese."

- Chef Joe Ng (Chinatown Brasserie, Red Farm, NY)

Chinatown / Chinese
18 East Broadway
T: 212.941.0911
www.goldenunicornrestaurant.com

JING FONG RESTAURANT

"Classic large dim sum factory place with carts and reasonable prices."

- Restaurateur Ed Schoenfeld (Red Farm, NY)

Chinatown / Chinese / Dim Sum
20 Elizabeth Street, 2nd Floor
T: 212.964.5256

JOE'S SHANGHAI

"For their juicy soup dumplings."

- Chef Edward Lee (Magnolia 610, KY) & Chef Joe Ogrodnik (Battersby, NY)

Chinatown / Chinese
9 Pell Street
T: 212.233.8888
www.joeshanghairestaurants.com

ORIENTAL GARDEN

"For Hong Kong style seafood."

- Chef Joe Ng (Chinatown Brasserie, Red Farm, NY)

Chinatown / Chinese
14 Elizabeth Street
T: 212.619.0085

RESTAURANTS - CHINATOWN

PEKING DUCK HOUSE

"For the Peking Duck."

- Chef Harold Dieterle (Kin Shop, Perilla, NY)

Chinatown / Chinese
28 Mott Street
T: 212.227.1810
www.pekingduckhouse NYC.com

SHANGHAI CAFE

"The soup dumplings and sticky rice are amazing."

- Chef Gabe Thompson (dell'anima, L'Artusi, NY)

"Awesome dumplings."
- Chef Bill Telepan (Telepan, NY)
Chinatown / Chinese / Dim Sum
100 Mott Street
T: 212.966.3988

SHENG WANG

"For pulled noodles."

- Restaurateur Ed Schoenfeld (Red Farm, NY)

Chinatown / Chinese
27 Eldridge Street
T: 212.925.0805

SUNRISE 27

"Best traditional dim sum in Manhattan."

- Restaurateur Ed Schoenfeld (Red Farm, NY)

Chinatown / Chinese / Dim Sum
27 Division Street
T: 212.219.8498

XI'AN FAMOUS FOODS

"Preserved veggies with noodles is my usual."

Greasy, but so good!"

- Pastry chef Victoria Howe

Chinatown / Chinese
88 East Broadway, #106
T: 212.786.2068

SANDWICHES

BANH MI SAIGON BAKERY

"Nothing compares to a #1 Extra Spicy Banh Mi with pork, pate, and extra pickled vegetables."

- Chef Michael White (Marea, Ai Fiori, NY)

Chinatown / Vietnamese / Sandwiches
198 Grand Street
T: 212.941.1541
www.banhmisaigon NYC.com

LATE NIGHT

WO HOP

"Favorite late night place, downstairs on Mott Street."

- Chef King Phojanakong (Kuma Inn, Umi Nom, NY)

Chinatown / Chinese
17 Mott Street
T: 212.566.3841

DRINK - CHINATOWN

APOTHEKE BAR

"They have beakers on the wall with clamps for lights, 7 bartenders with mustaches and lab coats, and a back bar that is not even lit, with a bunch of bugs bunny looking bottles. But the cocktails are amazing!!"

- Bartender Ryan Goodspeed (Michael's Genuine Food & Drink, FL)

Chinatown / Cocktails
9 Doyers Street
T: 212.406.0400
www.apothekebar.com

MARKETS - CHINATOWN

ASIAN MARKET

"I go in for things like fermented duck eggs, which Thai people serve over rice."

- Chef Harold Dieterle (Kin Shop, Perilla, NY)

Chinatown / Asian Market
71 1/2 Mulberry Street
T: 212.962.2020

BANGKOK CENTER GROCERY

"I can pretty much go there and pick up everything I need to make a nice Thai meal."

- Chef Harold Dieterle (Kin Shop, Perilla, NY)

Also recommended by Pastry chef Michael Laskonis (Le Bernardin, NY)

Chinatown / Thai Grocery
104 Mosco Street
T: 212.349.1979
www.bangkokcentergrocery.com

DI PALO SELECTS

"For cheeses."

- Chef Michael Ayoub (Fornino, NY)

"For meats and cheeses."

- Chef Iacopo Falai (Cafe Falai, NY)

Chinatown / Little Italy / Italian Grocery
200 Grand Street
T: 212.226.1033
www.dipaloselects.com

HONG KONG MARKET

"They have many Japanese foodstuffs like vegetables, ingredients, processed products. So I can get everything I need there."

- Chef Koji Hagihara (Hakata Tonton)

Chinatown / Little Italy / Asian Market
157 Hester Street
T: 212.966.4943

NEW YORK SUPERMARKET EAST BROADWAY

"They sell Japanese products and are cheaper than the Japanese markets."

- Chef Koji Hagihara (Hakata Tonton)

Chinatown / Little Italy / Asian Market
75 East Broadway
T: 212.374.4088



EAST VILLAGE

RESTAURANTS - EAST VILLAGE

BAOQUETTE

"For the pork chop and egg sandwich."
- Chef Anita Lo (annisa, NY)
East Village / Vietnamese / Sandwiches
37 Saint Marks Place
T: 347.892.2614
www.baoquette.com

CAFE MOGADOR

"A lot of different experiences in the same place. You can have falafel or get a three-course meal with no judgements."
- Restaurateur Chris Ronis (Northern Spy Food Co., NY)
East Village / Moroccan
101 Saint Marks Place
T: 212.677.2226
www.cafemogador.com

CARACAS AREPAS BAR

"Delicious, inexpensive food from an under-represented cuisine."
- Chef Anita Lo (annisa, NY)
East Village / Latin American
93 1/2 East 7th Street
T: 212.529.2314
www.caracasarepabar.com

CRIF DOGS

"For the bacon-wrapped, deep-fried dog."
- Chef Edward Lee (Magnolia 610, KY)
East Village / Hot Dogs
113 Saint Marks Place
T: 212.614.2728
www.crifdogs.com

DIRT CANDY

"Chef Amanda Cohen is doing amazing things with vegetables."
- Chef Amanda Freitag
East Village / Vegetarian
430 East 9th Street
T: 212.228.7732
www.dirtcandynyc.com

GRAND SICHUAN

"For the Schezuan food and their BYOB policy."
- Chef Harold Dieterle (Kin Shop, Perilla NY) & Sommelier Michael Madrigale (Bar Boulud, Boulud Sud, NY)
East Village / Chinese
19-23 St. Marks Place
T: 212.529.4800
www.thegrandsichuan.com
* BYOB

IPPUDO

"Ramen at its best."
- Chef Michael Anthony (Gramercy Tavern, NY)
East Village / Japanese / Ramen
65 4th Avenue
T: 212.388.0088
www.ippudo.com

RESTAURANTS - EAST VILLAGE

JEWEL BAKO

"For sushi."
- Chef Anita Lo (annisa, NY)
East Village / Japanese / Sushi
239 East 5th Street
T: 212.979.1012

KAJITSU

"For the kaiseki."
- Restaurateur Reika Yo Alexander (EN Japanese Brasserie, NY)
East Village / Japanese / Vegetarian
414 East 9th Street
T: 212.228.4873
www.kajitsunyc.com

KANOYAMA

"The guy opened it and went back to Japan and left it to his students and they do a really nice job."
- Chef Harold Dieterle (Kin Shop, Perilla, NY)
East Village / Japanese / Sushi
175 2nd Avenue
T: 212.777.5266
www.kanoyama.com

KYO YA

"For Japanese that will blow you away."
- Chef Anita Lo (annisa, NY)
"Kyo Ya is a great traditional Japanese restaurant. When I dine there, I start with the sashimi, then have their lightly fried tempura, and always order the Uni Kani Ikura Don (sea urchin, king crab and salmon roe over rice)."
- Chef Takashi Inoue (Takashi, NY)
East Village / Japanese / Kaiseki
94 East 7th Street
T: 212.982.4140

LUZZO'S RESTAURANT

"The pies are tasty."
- Chef James McDuffee (Joseph Leonard, NY)
East Village / Italian / Pizza
211 1st Avenue
T: 212.473.7447
www.luzzos.com

MINCA

"Best ramen in NYC!"
- Chef King Phojanakong (Kuma Inn, Umi Nom, NY)
East Village / Japanese / Ramen
536 East 5th Street
T: 212.505.8001

MOMOFUKU SSAM BAR

"Fuji apple salad with kimchi and bacon is worth multiple visits."
- Chef Gabe Thompson (dell'anima, L'Artusi, NY)
East Village / Korean / Asian Fusion
207 2nd Avenue
T: 212.254.3500
www.momofuku.com

MOTORINO

"Definitely deserves the love they've been getting, their pizza is fantastic."
- Liddabit Sweets
East Village / Pizza
349 East 12th Street
T: 212.777.2644
www.motorinopizza.com

RESTAURANTS - EAST VILLAGE

NORTHERN SPY FOOD CO.

"Inexpensive, seasonal, fresh, comfortable."
- Sommelier John Slover (Ciano, NY)
East Village / American
511 East 12th Street
T: 212.228.5100
www.northernspyfoodco.com

PORCHETTA

"The porchetta sandwich is the best that pork has to offer."
- Chef Sisha Ortúzar (Riverpark, 'wichcraft, NY)
East Village / Italian / Porchetta
110 East 7th Street
T: 212.777.2151
www.porchettanyc.com

PRUNE

"A nice neighborhood feeling."
- Restaurateur Chris Ronis (Northern Spy Food Co., NY)
East Village / New American
54 East 1st Street
T: 212.677.6221
www.prunerestaurant.com

RAI RAI KEN

"For lunch and inexpensive eating. Shoyu ramen, extra pork and a Kirin. Out the door for \$20."
- Chef Josh DeChellis
East Village / Japanese / Ramen
214 East 10th Street
T: 212.477.7030

ROBATAYA

"Very good sake list, owned by the people from Sakagura."
- Sake Specialists Rick Smith and Hiroko Furukawa (Sakaya, NY)
East Village / Japanese / Robotayaki
231 East 9th Street
T: 212.979.9674
www.robotaya-ny.com

SOBAKOH

"I get Inaka Soba (made with whole wheat buckwheat)."
- Chef Chikara Sono (Kyo Ya, NY)
East Village / Japanese / House-made Soba Noodles
309 East 5th Street
T: 212.254.2244

VANDAAG

"Delightful place to eat and an amazing cocktail program."
- Chef Nick Curtin
East Village / Dutch
103 2nd Avenue
T: 212.253.0470
www.vandaagnyc.com



EAST VILLAGE

LATE NIGHT RESTAURANTS- EAST VILLAGE

UMI NO IE

"They have about 60 different kinds of shochu by the glass, so you can experiment. Food is excellent, homey and soul satisfying."
- Sake Specialists Rick Smith and Hiroko Furukawa (Sakaya, NY)
East Village / Japanese Home-style
86 East 3rd Street
T: 646.654.1122
www.downtownuminoie.com

VESELKA

"I go to this Ukrainian diner for pierogies."
- Chef Dave Pasternack (Esca, NY)
East Village / Ukrainian Diner
144 2nd Avenue
T: 212.228.9682
www.veselka.com

VILLAGE YOKOCHO

"Because pork kimchee with a cold Asahi is heavenly."
- Chef Joe Dobias (JoeDoe, NY)
East Village / Japanese
8 Stuyvesant Street
T: 212.598.3041

ZARAGOZA DELI

"A little taco stand. A young man runs the place and he and his mom cook amazing tostadas and tortillas and things like stewed goat, chorizo and potatoes."
- Chef Nick Curtin
East Village / Mexican / Latin American
215 Avenue A
T: 212.780.9204

ZUM SCHNEIDER

"Best schnitzel in New York City and my favorite beer on draft, Jever, from Northern Germany."
- Sommelier Michael Madrigale (Bar Boulud, Boulud Sud, NY)
East Village / Bavarian
107 Avenue C
T: 212.598.1098
www.zumschneider.com

TEA HOUSE

CHA-AN

"Ms. Tomoko Kato is a wonderful chef and her Green Tea Roll Cake with Sake Ice Cream is the best."
- Chef Chikara Sono (Kyo Ya, NY)
East Village / Japanese / Tea House
230 East 9th Street, 2nd Floor
T: 212.228.8030
www.chaanteahouse.com

MARKETS - EAST VILLAGE

SUNRISE MART

"It's a treasure box for Japanese ingredients."
- Chef Chikara Sono (Kyo Ya, NY)
East Village / Japanese Market
29 3rd Avenue
T: 212.598.3040

DRINK - EAST VILLAGE COCKTAILS

AMORY AMARGO

"Sensational. They are kind of nerdy the way they make their drinks. They are obsessed with what they do. They make their own vermouth. For a chef, it's fascinating to see all the different flavor profiles."
- Chef David Kinch (Manresa, CA)
East Village / Cocktails
443 East 6th Street
www.amoryamargo.com

ANGEL'S SHARE

"It's worth going for the cocktails and for Johnny's Tofu."
- Master Sommelier Richard Betts
East Village / Japanese / Cocktails
8 Stuyvesant Street
T: 212.777.5415

DEATH AND COMPANY

"When it comes to ambiance, drink menus and hospitality, this is one of my favorite places."
- Mixologist Jamie Boudreau (Canon, WA)
East Village / Craft Cocktails
433 East 6th Street
T: 212.388.0882
www.deathandcompany.com

LOUIS 649

"A great little cocktail bar doing classic stuff in a cozy space."
- Sommelier Joe Campanale (Anfora, dell'anima, L'Artusi, NY)
East Village / Cocktails
649 East 9th Street
T: 212.673.1190
www.louis649.com

MAYAHUEL

"The tequila and mezcal cocktails at Mayahuel are fantastic."
- Chef Ivy Stark (Dos Caminos, NY)
East Village / Mexican / Tequila
304 East 6th Street
T: 212.253.5888
www.mayahuelny.com

PDT (PLEASE DON'T TELL)

"They are very conscious of fresh ingredients and precision, with respect to tradition and always building upon the classics."
- Pastry Chef Johnny Iuzzini (Jean Georges, NY)
East Village / Speakeasy / Cocktails
113 Saint Marks Place
T: 212.614.0386
www.pdtnyc.com

CLASSIC BARS

MCSORELY'S OLD ALE HOUSE

"Divey, with raw onion and cheese platters, but it also can get a little frat-boyish, so I have to take a few points away."
- Sommelier Michael Madrigale (Bar Boulud, Boulud Sud, NY)
East Village / Classic Bar
15 East 7th Street
T: 212.474.9148
www.mcsorelysnewyork.com

DRINK - EAST VILLAGE WINE BARS

BAR VELOCE

"One captain, one bartender, one panini maker."
- Chef John Fraser (Dovetail, NY)
East Village / Italian Wine Bar
175 Second Avenue
T: 212.260.3200
www.barveloce.com

TERROIR

"It is easily my favorite wine bar."
- Sommelier Joe Campanale (Anfora, dell'anima, L'Artusi, NY) and Sommelier Levi Dalton
East Village / Wine Bar
413 East 12th Street
T: 646.602.1300
www.wineisterroir.com

SAKE BAR

SAKE BAR DECIBEL

"Gritty, subterranean sake bar."
F.E.D. recommendation
East Village / Sake Bar
240 East 9th Street
T: 212.979.2733
www.sakebardecibel.com

COFFEE

ABRACO

"Great coffee and little snacks."
- Northern Spy Food Co.
Also recommended by Dallis Bros. Coffee
East Village / Coffee
86 East 7th Street
T: 212.388.9731
www.abraconyc.com

NINTH STREET ESPRESSO

"They are stalwart advocates for espresso first and foremost."
- Dallis Bros. Coffee
East Village / Coffee
700 East 9th Street
T: 212.385.9225
www.ninthstreetespresso.com

DRINK - STORES

SAKAYA

"A temple to sake, with over 100 bottles of premium sake."
F.E.D. recommendation
East Village / Sake Specialty Store
324 East 9th Street
T: 212.505.SAKE (7253)
www.sakayanyc.com

TINTO FINO

"Great place to buy sherry."
- Spanish wine importer Andre Tamers
East Village / Spanish Wine Store
85 1st Avenue
T: 212.254.0850
www.tintofino.com



GRAMERCY / FLATIRON / MURRAY HILL

RESTAURANTS -GRAMERCY/ FLATIRON

15 EAST

"For Sushi. I love to sit at the chef's counter."
- Chef Chikara Sono (Kyo Ya, NY)

"It's my favorite sushi restaurant in the city. I could eat their omakase menu every day. It's probably the highest quality sushi I've found in the city."

- Chef Takashi Inoue (Takashi, NY)

Union Square / Japanese / Sushi

15 East 15th Street # B

T: 212.647.0015

www.15eastrestaurant.com

ALDEA

"George Mendes is using some avant-garde technique, but it's approachable and he never sacrifices flavor."

- Chef Scott Conant (Scarpetta, NY)

Flatiron / Mediterranean / Portuguese

31 West 17th Street

T: 212.675.7223

www.aldearestaurant.com

BLUE SMOKE

"For a beef brisket sandwich."

- Pitmaster Chris Lilly (Big Bob Gibson Bar-B-Q, AL)

Gramercy / Flatiron / American / Barbecue

116 East 27th Street

T: 212.447.7733

www.bluesmoke.com

BRESLIN

"For the chargrilled lamb burger with feta, cumin mayo & thrice cooked chips; Herbed caesar salad with anchovy croutons; and crispy sweetbreads with curried lentils."

- Chef Marc Vidal (Boqueria, NY)

Also recommended by Chef Marcus Samuelsson (Red Rooster Harlem, NY) and Chef Jonathan Waxman, Barbuto, NY)

Flatiron/ British

Ace Hotel, 16 West 29th Street

T: 212.679.1939

www.thebreslin.com

CASA MONO

"The food is some of my favorite and the best Spanish wine list, by far, in the city."

- Sommelier Joe Campanale (Anfora, dell'anima, L'Artusi, NY)

Gramercy / Spanish

52 Irving Place

T: 212.253.2773

www.casamononyc.com

CIANO

"John Slover takes his brilliantly humanitarian idea to offer more than half of the list, by the half bottle."

- Wine Writer Talia Baiocchi (Eater)

Flatiron / Italian

45 East 22nd Street

T: 212.982.8422

www.cianonyc.com

RESTAURANTS -GRAMERCY/ FLATIRON

ELEVEN MADISON PARK

"It's just one of my favorite restaurants."

- Chef Scott Conant (Scarpetta, NY)

"Like everything else here, the cocktails are thoughtful, delicious and stunning."

- Sommelier Joe Campanale (Anfora, dell'anima, L'Artusi, NY)

Flatiron / New American

11 Madison Avenue

T: 212.889.0905

www.elevenmadisonpark.com

GRAMERCY TAVERN

"The wine program is incredible. I just let sommelier Juliet Pope choose and she never fails to pick something amazing."

- Sommelier Joe Campanale (Anfora, dell'anima, NY)

Gramercy / New American

42 East 20th Street

T: 212.477.0777

www.gramercytavern.com

HAKUBAI

"Mr. Yukihiro Sato at Hakubai is one of the greatest Japanese chefs, serving high quality traditional Japanese cuisine."

- Chef Chikara Sono (Kyo Ya, NY)

Murray Hill / Japanese

Kitano Hotel

66 Park Avenue

T: 212.885.7111

www.kitano.com/520/Hakubai

JOHN DORY

"Chef April Bloomfield is the real deal."

- Chef David McMillan (Joe Beef, Liverpool House, QC)

Flatiron / Seafood

Ace Hotel

1196 Broadway

T: 212.792.9000

www.thejohndory.com

LAUT

"I think Kathy Wong is doing a great job!"

- Chef Zak Pelaccio (Fatty Crab, Fatty 'Cue, NY)

Flatiron/ Malaysian/ Thai

15 East 17th Street

T: 212.206.8989

www.lautnyc.com

MAIALINO

"For real-deal Italian food."

- Chef Michael Anthony (Gramercy Tavern, NY)

Gramercy Park / Italian / Roman

2 Lexington Avenue

T: 212.777.2410

www.maialinonyc.com

PHOENIX GARDEN

"It's not about the decor. It's BYOB and it's fun.

Their salt and pepper shrimp is good."

- Chef Harold Dieterle (Perilla, Kin Shop, NY)

Murray Hill

Chinese

242 East 40th Street

T: 212.983.6666

www.thephoenixgarden.com

DRINK - FLATIRON

WINE BARS

BAR JAMON

"Best Spanish wine list in the city."

- Sommelier Joe Campanale (Anfora, dell'anima, L'Artusi, NY)

Gramercy / Spanish / Wine Bar

125 East 17th Street

T: 212.253.2773

www.casamononyc.com

COCKTAILS

FLATIRON LOUNGE

"Julie Reiner of the Flatiron Lounge was at the genesis of the cocktail movement in New York."

- Master Sommelier Fred Dexheimer

Also recommended by mixologist Tony Abou-Ganim

Flatiron / Cocktails

37 West 19th Street

T: 212.727.7741

www.flatironlounge.com

THE HURRICANE CLUB

Recommended by Jesus Nunez (Gastroarte, NY)

Flatiron / Tiki Cocktails

360 Park Avenue South

T: 212.951.7111

www.thehurricaneclub.com

FARMERS MARKETS - UNION SQUARE

UNION SQUARE

"The Union Square Market is New York City's most precious resource when it comes to cooking."

- Chef Michael Anthony (Gramercy Tavern, NY)

Union Square / Farmers Market

Union Square West, from 15th to 17th Streets

Mondays, Wednesdays, Fridays, and Saturdays

www.cenyc.org/greenmarket

MARKETS / SHOPS- GRAMERCY / MURRAY HILL

KALUSTYAN'S

"It's a great store for exploration. It seems no matter how often I visit, there's always something new that I never noticed before."

- Pastry Chef Michael Laiskonis (Le Bernadin, NY)

Murray Hill / Spice Market

123 Lexington Avenue

T: 212.685.3451

www.kalustyans.com

JB PRINCE

"The ultimate toy store, stocking everything from tiny sauce spoons to high-tech immersion circulators."

- Pastry Chef Michael Laiskonis (Le Bernadin, NY)

Murray Hill / Chefs equipment and tools

36 East 31st Street

T: 212.683.3553

www.jbprince.com

GREENWICH VILLAGE / WEST VILLAGE

RESTAURANTS - GREENWICH VILLAGE

BABBO

"Babbo is always a great place to grab a something to eat."
- Chef Traci Des Jardins (Jardiniere, CA)
Greenwich Village / Italian
110 Waverly Place
T: 212.777.0303
www.babbonyc.com

JOE'S PIZZA

"Though not as old as some places or as trendy as the slew of new-comers - it is as 'New York' a slice of pizza as you can find."
- Chef Joe Dobias (JoeDoe, NY)
Greenwich Village / Italian
7 Carmine Street
T: 212.255.3946
www.joespizza.com

LUPA

"For Italian, I really enjoy Lupa."
- Chef Harold Dieterle (Kin Shop, Perilla, NY)
Greenwich Village / Italian
170 Thompson Street
T: 212.982.5089
www.luparestaurant.com

MAMOUN'S

"For fantastic falafels."
- Chef Marcus Samuelsson (Red Rooster Harlem, NY)
Greenwich Village / Falafel
119 MacDougal Street
T: 212.674.8685
www.mamouns.com

NUM PANG

"For their sandwiches"
- Liza De Guia (Food. Curated.)
Greenwich Village / Cambodian
21 East 12th Street
T: 212.255.3271
www.numpangnyc.com

OTTO ENOTECA AND PIZZERIA

"I just love drinking wine and eating cheese at that beautiful marble bar. And the olive oil gelato, wow!"
- Sommelier Joe Campanale (Anfora, dell'anima, L'Artusi, NY)
Greenwich Village / Italian
One 5th Avenue
T: 212.995.9559
www.ottopizzeria.com

USHIWAKAMARU

"It's my favorite for sushi."
- Chef Marc Forgione (Forgione), NY)
Also recommended by Japanese cooks Mika & Matsumi (Umi No Ie NY)
Greenwich Village / Japanese / Sushi
136 West Houston Street
T: 212.228.418

RESTAURANTS - WEST VILLAGE

ANNISA

"The food is executed perfectly."
- Chef Harold Dieterle (Kin Shop, Perilla, NY)
West Village / New American
13 Barrow Street
T: 212.741.6699
www.annisarestaurant.com

BARBUTO

Recommended by chef Fergus Henderson (St. John, UK)
West Village / Italian
775 Washington Street
T: 212.924.9700
www.barbutonyc.com

BAR PITTI

"I have the penne with sausage and broccoli rabe. I love it!"
- Chef Jacopo Falai (Caffe Falai, NY)
West Village / Italian
268 Avenue of the Americas
T: 212.982.3300

BLUE HILL

"I love the philosophy of local/seasonal food and they coax the flavors out so well."
- Sommelier John Slover (Ciano, NY)
West Village / New American
75 Washington Place
T: 212.539.1776
www.bluehillfarm.com

DELL'ANIMA

"For their pastas."
- Chef Alfred Portale (Gotham Bar & Grill, NY)
West Village / Italian
38 8th Avenue
T: 212.366.6633
www.dellanima.com

DO HWA

"For Korean BBQ, it's killer. Great to take kids."
- Restaurateur Jason Denton (Betto, Corsino, 'ino, 'inoteca, NY)
West Village / Korean
55 Carmine Street, New York, NY 10014
T: 212.414.1224
www.dohwany.com

EN JAPANESE BRASSERIE

"It's Japanese food with a modern take."
- Chef Kerry Simon
West Village / Japanese
435 Hudson Street
T: 212.647.9196
www.enjb.com

FATTY CRAB

"When I'm in the mood for something savory and full of umami flavor. I really enjoy their Lo Si Fun pasta dish."
- Chef Jesus Nunez (Gastroarte, NY)
West Village / Southeast Asian
643 Hudson Street
T: 212.352.3590
www.fattycrab.com

RESTAURANTS - WEST VILLAGE

HAKATA TON TON

"For pig's feet dumplings."
- Chef Edward Lee (Magnolia 610, KY)
West Village / Japanese
61 Grove Street
T: 212.242.3699
www.tontonnyc.com

'INO

"It's one of the best sandwiches in town." - Chef Joe Ogrodnek (Battersby, NY)
"Great for late night."
- Sommelier John Slover (Ciano, NY)
West Village / Italian / Panini & Wine Bar
21 Bedford Street
T: 212.989.5769
www.cafeino.com

KIN SHOP

"Great vegetarian Thai dishes, very robust."
- Chef John Fraser (Dovetail, NY)
"The goat curry is amazing."
- Chef Hadley Schmitt (Northern Spy Food Co., NY)
West Village / Thai
469 6th Avenue
T: 212.675.4295
www.kinshopnyc.com

MARKET TABLE

For New American fare.
F.E.D. Recommendation
West Village / American
54 Carmine Street
T: 212.255.2100
www.markettablennyc.com

MINETTA TAVERN

"For Pied di Borc Pane and Pommes Anna."
- Chef Michael White (Marea, Ai Fiori, NY)
West Village / Italian
113 MacDougal Street
T: 212.475.3850
www.minettatavernnyc.com

PERILLA

"Harold Dieterle is an extremely talented chef."
- Chef Joey Campanaro (The Little Owl, NY)
West Village / Asian / New American
9 Jones Street
T: 212.929.6868
www.perillanyc.com

ROCKMEISHA

"For ramen noodle, Rockmeisha's Tonkotsu Ramen Noodle is a must."
- Chef Chikara Sono (Kyo Ya, NY)
West Village / Japanese / Izakaya
11 Barrow St, New York NY 10014 (view map)
T: 212.675.7775

SOTO

Recommended by sushi Chef Tyson Cole (Uchi, Uchiko, TX)
West Village / Japanese / Sushi
357 6th Avenue
T: 212.414.3088

GREENWICH VILLAGE / WEST VILLAGE

RESTAURANTS - WEST VILLAGE

DRINK - WEST VILLAGE WINE BARS

DRINK - WEST VILLAGE COFFEE

TAIM

"For green falafel on whole wheat with pickles and hot sauce."
- Chef Anita Lo (annisa, NY)
West Village / Middle Eastern / Vegetarian
222 Waverly Place
T: 212.691.1287

TAKASHI

"For Kobe sashimi with shiso and uni, Korean tripe salad."
- Chef Anita Lo (annisa, NY)
West Village / Japanese
456 Hudson Street
T: 212.414.2929
www.takashinyc.com

THE LITTLE OWL

Joey Campanaro is a quiet, strong cook. Tiny, but worth the wait.
- Chef Jonathan Waxman (Barbuto, NY)
West Village / Italian
90 Bedford Street
T: 212.741.4695
www.thelittleowlnyc.com

THE SPOTTED PIG

Recommended by chef Fergus Henderson (St. John, UK)
West Village / Gastropub
314 West 11th Street
T: 212.620.0393
www.thespottedpig.com

ZAMPA

Wine bar with small plate Italian food.
F.E.D. recommendation
West Village / Italian / Wine Bar
306 West 13th Street
T: 212.206.0601
www.zampanyc.com

LATE NIGHT RESTAURANTS

CORNER BISTRO

"For the Bistro Burger."
- Chef Joe Ogronek (Battersby, NY)
West Village / American / Burgers / Late Night
331 West 4th Street
T: 212.242.9502

DADDY-O

"Killer drinks and a GREAT burger!"
- Chef Joe Dobias (JoeDoe, NY)
West Village / American / Bar Food
44 Bedford Street
T: 212.414.8884
www.daddyonyc.com

ANFORA

"Joe Campanale is choosing the producers that mean the most to him and showcasing their wines."
- Wine Writer Talia Baiocchi (Eater)
West Village / Wine and Cocktails
34 8th Avenue
T: 212.518.2722
www.anforanyc.com

BLUE RIBBON DOWNING STREET BAR

"If I am going late night, I am going straight to Blue Ribbon. They always have flights of sherry."
- Wine Importer Andre Tamers
West Village / Wine Bar
34 Downing Street
T: 212.691.0404
www.blueribbonrestaurants.com

COCKTAILS

HUDSON BAR AND BOOKS

"Before cocktails were 'all the rage,' Hudson Bar and Books was making superior cocktails with excellent service in an understated and old school way."
- Restaurateur Jason Denton (Betto, Corsino, 'ino, 'inoteca, NY)
West Village / Cocktails
636 Hudson Street
T: 212 229 2642
www.barandbooks.cz/hudson

LITTLE BRANCH

"Tiny, downstairs, dark. Almost makes me feel like I'm in the Old West. Amazing drinks."
- Mixologist Ryan Goodspeed (Michael's Genuine Food & Drink, FL)
West Village / Cocktails
20 Seventh Avenue South
T: 212.929.4360

CLASSIC BARS

KETTLE OF FISH

"This is a bar where the common man can feel at home, there's always a lifer sipping vodka on ice in a corner, and the beer won't break the bank."
- Bartender Brian Bartels (Fedora, NY)
West Village / Classic Bar
59 Christopher Street
T: 212.414.2278
www.kettleoffishnyc.com

JOE THE ART OF COFFEE

"They serve delicious coffee with minimal attitude and offer a wide array of single origin coffees."
- Dallis Bros. Coffee
West Village / Coffee
141 Waverly Place
T: 212.924.6750
www.joetheartofcoffee.com

THIRD RAIL COFFEE

"Third Rail serves up some of the best coffee and espresso beverages in the city."
- Dallis Bros. Coffee
Greenwich Village / Coffee
240 Sullivan Street
www.thirdrailcoffee.com

FOOD STORES - WEST VILLAGE

FRANCOIS PAYARD BAKERY

"For pastries, hands-down, it has to be Francois Payard Bakery. Francois was a huge early inspiration to me."
- Pastry Chef Michael Laiskonis (Le Bernadin, NY)
Greenwich Village / French Bakery
116 West Houston Street
T: 212.995.0888
www.fbny.com

MURRAY'S CHEESE

"For a Bleecker Street Classic panini."
- Chef Anito Lo (annisa, NY)
West Village / Cheese
254 Bleecker Street
T: 888.MY.CHEEZ / 212.243.3289
www.murrayscheese.com

MYERS OF KESWICK

For all your British needs from Branston Pickle to homemade Cornish pastries, pies and sausages.
F.E.D. Recommendation
West Village / British Grocery
634 Hudson Street
T: 212.691.4194
www.myersofkeswick.com

THE MEADOW

"They have a Murray Darling Finishing Salt that I love to use, a Iburi Jio Cherry Smoked Salt, which adds a really nice delicate salinity and beautiful smoke. The Kelp Salt, where they dehydrate kelp and blend it way down, is like an ocean snap."
- Chef Nick Curtin
West Village / Salt / Chocolate / Bitters
523 Hudson Street
T: 212.645.4633
www.atthefield.com

MARKET - WEST VILLAGE

ABINGTON SQUARE

"It is one of the many reasons 12th Street is a treasure."
- Chef Jonathan Waxman (Barbuto, NY)
Hudson Street and West 12th Street
Schedule: Open year-round, Saturdays, 8am - 2pm
www.grownyc.org/abingdongreenmarket

LOWER EAST SIDE / NOHO / NOLITA / SOHO

RESTAURANTS

AQUAGRILL

"For their delicious oysters."
- Chef Didier Elena (Ducasse, NY)
Soho / Seafood
210 Spring Street
T: 212.2740505
www.aquagrill.com

BOHEMIAN

"Great to go to drink sake and shochu."
- Chef Chikara Sono (Kyo Ya, NY)
Noho / Japanese / Izakaya
57 Great Jones Street
www.playearth.jp

EMILIO BALLATO'S

"The food is always good - pasta, meatballs and a glass of red wine."
- Chef Amanda Freitag
Nolita / Italian
55 East Houston Street
T: 212.274.8881

FAT RADISH

"Jamie Oliver style-great food. Try the celery root pot pie with black garlic. Once in a while it actually seems feasible to become vegetarian."
- Salt expert Mark Bitterman (The Meadow)
Lower East Side / British
17 Orchard Street
T: 212.300.4053
thefatradishnyc.com

IL BUCO

"Out of town chefs will be tantalized."
- Chef Jonathan Waxman (Barbuto, NY)
Noho / Italian
47 Bond Street, New York, NY 10012
T: 212.533.1932
www.ilbuco.com

IL BUCO ALIMENTARI AND VINERIA

Recommended by Chef Jonathan Waxman (Barbuto)
Noho / Italian
53 Great Jones Street
T: 212.837.2622
www.ilbuco.com

KATZ'S DELI

"For their pastrami sandwich."
- Sommelier Levi Dalton
Lower East Side / Classic New York Deli
205 East Houston Street
T: 212.254.2246
www.katzdeli.com

KUMA INN

"King Phojanakong's food is delicious and I could eat it everyday."
- Chef Gabe Thompson (dell'anima, L'Artusi, NY)
Lower East Side / Asian / Filipino / BYOB
113 Ludlow Street
T: 212.353.8866
www.kumainn.com

LOMBARDI'S

"For their pizza."
- Chef Jimmy Bradley (Red Cat, The Harrison, NY)
Nolita / Italian / Pizza
32 Spring Street
T: 212.941.7994
www.firstpizza.com

RESTAURANTS

PAO

"For authentic Portuguese."
- Chef Chris Santos (The Stanton Social, Beauty & Essex)
West Soho / Portuguese
322 Spring Street
T: 212.334.5465

PEASANT

"You know when you order those sardines out of that oven, that it's going to be delicious. The baby octopus with the chilies - I just love it!"
- Chef Marc Forgione (Restaurant Marc Forgione, NY)
Nolita / Italian
194 Elizabeth Street
T: 212.965.9511
www.peasantnyc.com

TORRISI ITALIAN SPECIALTIES

"They do really cool spins on some amazing dishes."
- Chef Nick Curtin
Nolita / Italian
250 Mulberry Street
T: 212.965.0955
www.piginahat.com

WD- 50

"Pastry chef Alex Stupak is one of the most talented pastry chefs in New York."
- Pastry chef Johnny luzzini (Jean Georges, NY)
Lower East Side / New American
50 Clinton Street
T: 212.477.2900
www.wd-50.com

LATE NIGHT RESTAURANTS

BLUE RIBBON

"Consistent food and flawless service until 4 am, 7 nights a week."
- Chef Gabe Thompson (dell'anima, L'Artusi, NY)
Soho / New American / Eclectic
97 Sullivan Street
T: 212.274.0404
www.blueribbonrestaurants.com

'INOTECA

"For late night wine, cheese and salumi."
- Chef Ivy Stark (Dos Caminos, NY)
Lower East Side / Italian
98 Rivington Street
T: 212.614.0473
www.inotecanyc.com

MACONDO

"Very good Latin fusion and great cocktails."
- Chef Jesus Nunez (Gastroarte, NY)
Lower East Side / Latin Street Food
157 East Houston Street
T: 212.473.9900
www.macondonyc.com

MARKETS - LOWER EAST SIDE

ESSEX STREET MARKET

"A bit of old-world market shopping."
- Maître Fromager Max McCalman (Artisanal, NY)
Lower East Side
120 Essex Street
www.essexstreetmarket.com

STORES / MARKETS

BALTHAZAR BAKERY

"For killer brioche."
- Liddabit Sweets
Soho / Bakery
80 Spring Street
T: 212.965.1414
www.balthazarny.com

DESPANA

"For authentic Spanish products."
- Chef Marc Vidal (Boqueria, NY)
"I eat my breakfast at Despana almost once a week. I get a tortilla Serrano."
- Chef Marc Forgione (Restaurant Marc Forgione, NY)
Soho / Spanish Speciality Foods
408 Broome Street
T: 212.219.5050
www.despananyc.com

JOANNE HENDRICKS COOKBOOKS

Bookstore with rare, out-of-print and unusual books on food and wine. Plus a quirky selection of interesting culinary odds and ends.
F.E.D. Recommendation
West Soho / Vintage Cookbooks
488 Greenwich Street
T: 212.226.5731
www.joannehendrickscookbooks.com

KEE'S CHOCOLATE

Recommended by candy makers Papabubble.
Soho / Chocolate
80 Thompson Street
T: 212.334.3284
www.keeschocolates.com

MATTER

"We love popping in here."
- Houseware designers Andrew & Anna Hellman (Teroforma)
Soho / Design Store
405 Broome Street
T: 212.343.2600
www.mattermatters.com

PAPABUBBLE

Visit the store to watch the candy makers sculpting colorful, glasslike candies.
F.E.D. Recommendation
Soho / Candy
380 Broome Street
T: 212.966.2599
www.papabubble.com

RUSS & DAUGHTERS

"For a Super Hebe sandwich."
- Sommelier Levi Dalton
"For the pickled lox and the Angelino Plums."
- Cookbook Author Joan Nathan
Lower East Side / Deli Foods
179 East Houston Street
T: 212.475.4880
www.russanddaughters.com



LOWER EAST SIDE / NOHO / NOLITA / SOHO

DRINK- LOWER EAST SIDE / NOHO / SOHO

COCKTAILS

CASA MEZCAL

"Owned by creator of Los Amantes (The Lovers) Mezcal, Willie Guillermo Olguin - he's great."
- Mezcal producer Richard Betts (Sombra)
Lower East Side / Mexican
86 Orchard Street
T: 212.777.2600
www.casamezcal.blogspot.com

CO-OP FOOD AND DRINK AT HOTEL RIVINGTON

"I go to drink sake and shochu."
- Chef Koji Hagihara
Lower East Side / Cocktails
www.hotelonrivington.com
107 Rivington Street
T: 212.475.2600

PEGU CLUB

"Get the 'Red Pepper, Red Pepper.' It's insane. They cut the red peppers to order and muddle them fresh red pepper to make the cocktail."
- Pastry chef Johnny Iuzzini (Jean Georges, NY)
Also recommended by mixologist Tony Abou-Ganim
Soho / Cocktails
77 West Houston Street
T: 212.473.7348
www.pegclub.com

LANI KAI

"I really like Julie Reiner's cocktails. She has great respect for the classics, but she also puts contemporary twists on things and at the end of the day, you want to drink at her bars, they are fun."
- Mixologist Tony Abou-Ganim
West Soho
Cocktails / Hawaiian
525 Broome Street
T: 646.596.8778
www.lanikainy.com

DIVE BARS

MILANO'S

"Bartenders with spunk and a welcoming spirit, old New York photos on the wall, cheap beer that's cold, late serving hours, and classic black and white talkies on the TVs add up to my go-to."
- Sommelier Levi Dalton
Soho / Nolita / Bar
51 East Houston Street
T: 212.226.8844

WINE BARS

THE TEN BELLS

"Fifi, the owner does a great job."
- Jura winemaker Jean-François Bourdy
"Ten Bells is very cool and super authentic. The whole scene can get a little gritty... there's no pretense."
- Master Sommelier Richard Betts
Lower East Side / Wine Bar
247 Broome Street
T: 212.228.4450
www.thetenbells.com

DRINK- LOWER EAST SIDE / NOHO / SOHO

WINE SHOPS

ASTOR WINES & SPIRITS

"The buyers are passionate, motivated, and love what they do."
- Winemaker Jean-François Bourdy
Noho / Wine Shop
399 Lafayette Street
T: 212.674.7500
www.astorwines.com

DE-VINO WINE BOUTIQUE

Italian-focused, but with a passion for unique wines from all parts of the world. Ask Gabrio, the owner, for his recommendations.
F.E.D. Recommendation
Lower East Side / Wine Shop
30 Clinton Street
www.de-vino.com



MIDTOWN

RESTAURANTS - MIDTOWN

ABURIYA KINNOBUKE

"Very authentic Japanese."
- Japanese cooks Mika & Matsumi (Umi No Ie, NY)
Japanese / Midtown East
213 East 45th Street
T: 212.867-5454
www.aburiyakinnosuke.com

BECCO

"For Italian food."
- Chef David Pasternack (Esca, NY)
Midtown West / Italian
355 West 46th Street
T: 212.397.7597
www.becco-nyc.com

BON CHON CHICKEN

"They fry the chicken twice at two different temperatures, so it stays super crispy and the meat is tender and moist."
- Pastry chef Johnny luzzini (Jean Georges, NY)
Koreatown / Korean Chicken
325 Fifth Avenue
T: 212.686.8282
www.bonchon.com

BURGER JOINT

"I love the whole burger experience."
- Chef Chris Santos (The Stanton Social, Beauty & Essex, NY)
Midtown West / American / Burgers
Parker Meridian Hotel
119 West 56th Street
T: 212.708.7414

CAFE CHINA

"For Chungking Braised Fish and Mouth Watering Chicken."
- Chef Koji Hagihara (Hakata Tonton)
Midtown / Chinese
13 East 37th Street
T: 212.213.2810
www.cafechinainyc.com

CASELLULA

"They have a very aggressive cheese list for a small place."
- Cheesemonger Sergio Hernandez (Brklyn Larder, NY)
Hell's Kitchen / Cheese / Wine Bar
401 West 52nd Street
T: 212.247.8137
www.casellula.com

DAISY MAY'S BBQ

"Straightforward, delicious barbeque that when paired with a great beer, there's nothing better."
- Chef Michael Anthony (Gramercy Tavern, NY)
Midtown West / Hell's Kitchen / BBQ
623 11th Avenue
T: 212.977.1500
www.daisymaysbbq.com

DON'S BOGAM

For grill-at-your-table Korean barbecue.
F.E.D. recommendation
Koreatown / Korean BBQ
17 East 32nd Street
T: 212.683.2200
www.donsbogam.com

RESTAURANTS - MIDTOWN

ESCA

"It's so special."
- Seafood purveyors Browne Trading Company
Midtown West / Hell's Kitchen / Italian / Seafood
402 West 43rd Street
T: 212.564.7272
www.esca-nyc.com

ESTIATORIO MILOS

Recommended by Greek winemaker Yiannis Tselepos (Domaine Tselepos)
Midtown West / Greek / Seafood
125 West 55th Street
T: 212.245.7400
www.milos.ca

HAANDI

"For a great Biryani."
- Chef Jehangir Mehta (Graffiti, Mehtaphor, NY)
Murray Hill / Indian/Pakistani
113 Lexington Avenue
T: 212.685.5200

HAN BAT

"For homestyle Korean."
- Sommelier Joe Campanale (Anfora, dell'anima, L'Artusi, NY)
Koreatown / Korean
3 West 35th Street
T: 212.629.5588

KEEN'S STEAKHOUSE

"For their steak, atmosphere and history."
- Butcher Jake Dickson (Dickson Farmstead Meats, NY)
Herald Square / Steakhouse
72 West 36th Street
T: 212.269.3497
www.keens.com

LE BERNARDIN

"Le Bernardin is so elegant."
- Chef Marcus Samuelsson (Red Rooster Harlem)
"Pastry chef Michael Laiskonis has a tremendous hold on balance, on technique, on refinement."
- Pastry chef Johnny luzzini (Jean Georges, NY)
Midtown West / Seafood
155 West 51st Street
T: 212.554.1515
www.le-bernardin.com

LEÑA LATIN GRILL

"They cook all of their meats on a wood-fired grill and it has full-on flavor that really good Latin food has."
- Chef Sisha Ortúzar (wichcraft, Riverpark, NY)
Midtown West / Latin American
34 W 35th Street
T: 646.274.1995
www.lenanyc.com

MAREA

"I like to sit at the bar. The shellfish is fantastic. I also like the pastas, and the octopus."
- Chef Alfred Portale (Gotham Bar and Grill, NY)
Midtown West / Italian
240 Central Park South
T: 212.582.5100
www.marea-nyc.com

RESTAURANTS - MIDTOWN

MONKEY BAR

"With Tom Colicchio's ex-chef Damon Wise, this a must-see in midtown. And I hear they are somewhat more libertarian with reservations."
- Chef Jonathan Waxman (Barbuto, NY)
Midtown East / American
60 East 54th Street
T: 212.308-1010
www.monkeybarnewyork.com

SHUN LEE PALACE

"It's high-end Chinese and they do a nice job."
- Chef Harold Dieterle (Kin Shop, Perilla, NY)
Midtown East / Chinese
155 East 55th Street
T: 212.371.8844
www.shunleepalace.com

SOLERA

Recommended by chef Lolo Manso (La Nacional, Socarrat Wine Bar, Socarrat Paella Bar, NY)
Midtown West / Spanish
216 East 53rd Street
T: 212.644.1166
www.solerany.com

SUSHIDEN

Recommended by Reika Yo Alexander (En Japanese Brasserie, NY)
Midtown East & West / Japanese / Sushi
19 East 49th Street, T: 212.758.2700
123 West 49th Street, T: 212.398.2800

SUSHI YASUDA

"For insanely fresh sushi."
- Chef Jose Garces (Garces Group)
Midtown East / Japanese / Sushi
204 East 43rd Street
T: 212.972.1001
www.sushiyasuda.com

TEHUITZINGO DELI & GROCERY

"It's in the back of an unassuming Mexican grocery store. They have a funky taco stand eating area. I'm a sucker for the braised tongue, the heart, and the goat meat tacos."
- Chef Hadley Schmitt (Northern Spy Food Co)
Midtown West / Hell's Kitchen / Mexican
2695 10th Avenue
T: 212.397.5956

TIFFIN WALLAH

"For a rava dosa. This place is delicious."
- Chef Jehangir Mehta (Graffiti, Mehtaphor, NY)
Murray Hill / South Indian
127 East 28th Street
T: 212.685.7301
www.tiffinwallah.us

TOLOACHE

"I like Julian Medina's Mexican food."
- Cookbook author Joan Nathan
Midtown West / Mexican
251 West 50th Street
T: 212.581.1818
www.toloachenyc.com

WONDEE SIAM

"For #1 Duck Kra Prow (spicy onion)."
- Chef Michael White (Marea, Ai)
Midtown West / Thai
792 9th Avenue
T: 212.582.0355



MIDTOWN

LATE NIGHT - MIDTOWN

PHO 32

"It's so bare bones. I always get the number 6, the raw beef pho."
- Pastry chef Johnny Iuzzini (Jean Georges, NY)
Koreatown / Vietnamese
2 West 32nd Street
T: 212.695.0888

SAKE BAR HAGI

"Good izakaya with reasonable prices."
- Chefs Miika & Matsumi (Umi No Ie, NY)
"They are open late and always packed. Try the eel tempura with plum salt."
- Chef Joe Ogrodnek (Battersby, NY)
Midtown West / Japanese / Sake and Sports Bar
152 West 49th Street, Lower Level
T: 212.764.8549

YAKITORI TOTTO

"For my late night cravings."
- Chef Michael Anthony (Gramercy Tavern, NY)
"It's so good. I eat everything there."
- Chef Traci Des Jardins (Jardiniere, CA)
Midtown West / Japanese / Yakitori
251 West 55th Street
T: 212.245.4555
www.tottonyc.com

FOOD STORES - MIDTOWN

LA BOÎTE À EPICE

"It's a great shop on the far west end of Hell's Kitchen, run by Lior Lev Sercarz, who also supplies bulk spices and blends to the restaurant."
- Pastry Chef Michael Laiskonis (Le Bernadin, NY)
Hell's Kitchen / Spices / Biscuits
724 11th Avenue
T: 212.247.4407
www.laboiteny.com

MINAMOTO KITCHOAN

"For soy crackers."
- Master spice blender Lior Lev Sercarz (La Boîte À Epice, NY)
Midtown / Japanese Bakery
608 5th Avenue
T: 212.489.3747
www.kitchoan.com

MURRAY'S CHEESE

"They do a great job. I would love to some day be as established as they are."
- Cheesemonger Sergio Hernandez (Brklyn Larder, NY)
Grand Central Market
43rd Street & Lexington
T: 212.922.1540
www.murrayscheese.com

SULLIVAN STREET BAKERY

"Sullivan Street is tops, those people just know how to bake."
- Pastry Chef Julian Plyter (Melt, NY)
Hell's Kitchen / Bakery / Bread
533 West 47th Street
T: 212.265.5580
www.sullivanstreetbakery.com

SUNRISE MART

"Sunrise Mart is a treasure box for me to buy Japanese ingredients."
- Chef Chikara Sono (Kyo Ya, NY)
Midtown East / Japanese Market
12 E 41st Street
T: 646.380.9280

BAGELS - MIDTOWN

ESS-A-BAGEL

"I am New York boy, there is nothing I love like a great bagel and these are my favorites."
- Sommelier Joe Campanale (Anfora, dell'anima, L'Artusi, NY)
Midtown East / Bagels
831 3rd Avenue
T: 212.980.1010
www.ess-a-bagel.com

DRINK- MIDTOWN

COCKTAILS

CAMPBELL APARTMENT

"For a Manhattan."
- Chef Jonathan Waxman (Barbuto, NY)
Midtown / Grand Central Station
Grand Central Station, 15 Vanderbilt Avenue,
T: 212.953.0409
www.hospitalityholdings.com

FOUR SEASONS BAR

"For a glass of expensive white wine."
- Chef Jonathan Waxman (Barbuto, NY)
Midtown / Four Seasons Hotel
57 East 57th Street, New
T: 212.758.5700
www.fourseasons.com/newyork

THE KING COLE BAR

"For a Side Car."
- Chef Jonathan Waxman (Barbuto, NY)
Midtown / St. Regis Hotel
2 East 55th Street
T: 212.339.6857
www.kingcolebar.com

SAKAGURA

"Best place in the city for sake, nothing comes close."
- Sake Specialists Rick Smith and Hiroko Furukawa (Sakaya, NY)
"It is, hands down, the best sake bar I've been to."
- Sushi chef Masa Miyake (Miyake, ME)
Midtown East / Sake Bar
211 East 43rd Street
T: 212.953.7253
www.sakagura.com

COFFEE

STUMPTOWN COFFEE

Recommended by Dallis Bros. Coffee
Midtown / Murray Hill
The Ace Hotel, 18 West 29th Street
T: 212.679.2222

ZIBETTO

Owner and barista Anastasios Nougos learned the trade at the famed espresso bar Sosta in Stockholm before moving to New York.
F.E.D. Recommendation
Midtown West / Espresso Bar
1385 Sixth Avenue
www.zibetto.com

WINE STORES

CRUSH WINE & SPIRITS

"There is a lot to love."
- Sommelier Levi Dalton
Midtown / Wine / Liquor Retailer
153 East 57th Street
T: 212.980.9463



TRIBECA

RESTAURANTS - TRIBECA

CORTON

"I love Paul Liebrandt's cooking because it always teaches me things I do not know and he has a very sophisticated sensibility."

- Chef Josh DeChellis
Tribeca / New American
239 West Broadway
T: 212.219.277
www.cortonny.com

GREENWICH GRILL / SUSHI AZABU

"Italian first floor, sushi in the basement."
- Japanese cooks Mika & Matsumi (Umi No Ie NY)

"For sushi."
- Chef Anita Lo (annisa NY)
Tribeca / Italian / Japanese
428 Greenwich Street
T: 212.274.0428
www.greenwichgrill.com

LOCANDA VERDE

"For rustic, relaxed atmosphere and food. Pastas, porchetta, sheep's milk ricotta truffle honey, and burnt orange toast."

- Chef Alfred Portale (Gotham Bar & Grill, NY)
Tribeca / Italian
377 Greenwich Street
T: 212.925.3797
www.locandaverdeny.com

ODEON

"A great place to bring your own wine."

- Chambers Street Wines, NY
Tribeca / French Bistro
145 West Broadway
T: 212.233.0507
www.theodeonrestaurant.com
* Corkage Fees

RESTAURANT MARC FORGIONE

"I think his food is really interesting. I like to recommend places that I can 98% be sure they can have a good meal."

- Chef Amanda Freitag
Tribeca / New American
134 Reade Street
T: 212.941.9401
www.marcforgione.com

MARKETS / SHOPS- TRIBECA

TRIBECA GREENMARKET

"For Blue Moon Seafood."
- Northern Spy Food Co.
Tribeca / Farmers Market
Greenwich Street (Chambers and Duane)
Wednesdays 4/6 to 12/21 & Saturdays, year-round
8am - 3pm
www.grownnyc.org/tribecagreenmarket

FRANCOIS PAYARD BAKERY

"For pastries, hands-down, it has to be Francois Payard Bakery. Francois was a huge early inspiration to me."
- Pastry Chef Michael Laiskonis (Le Bernadin NY)
Tribeca / French Bakery
200 West Street
T: 212.566.8300
www.fpbny.com

KORIN

"It's where I get my favorite tool - metal chopsticks called Sae Bashi, which are like an extension of my hand. I use them for just about everything."
- Sushi Chef Masa Miyake (Miyake, ME)
Tribeca / Japanese Store
57 Warren Street
T: 800.626.2172 / 212.587.7021
www.korin.com

DRINK - TRIBECA

COFFEE

KAFFE 1668

An industrially-styled coffee shop owned by two Swedes. Serving espresso based drinks, brewed coffee from a Clover machine, a variety of teas, as well as snacks and lunch.

F.E.D. recommendation
Tribeca / Coffee
275 Greenwich Street # 4
T: 212.693.3750

COCKTAILS

WEATHER UP

"I go to the TriBeCa location for a night on the town."

- Bartender Maxwell Britten (Maison Premiere NY)
Tribeca / Cocktails
159 Duane Street
T: 212-766-3202
www.weatherupnyc.com

WINE BARS

TERROIR

"It is easily my favorite wine bar."
- Sommelier Joe Campanale (Anfora, dell'anima)
"Get the meatball sandwich and the veal and peppers sandwich."
- Sisha Ortúzar ('wichcraft, Riverpark NY)
Tribeca / Wine Bar
24 Harrison Street
T: 212.625.WINE
www.wineisterroir.com

WINE STORES

CHAMBERS STREET WINES

"David Lillie at Chambers Street is a tremendously inspiring figure in the wine world. He has great integrity and a genuine love for the small growers and their wines."

- Sommelier Levi Dalton
Tribeca / Wine Store
148 Chambers Street
T: 212.227.1434
www.chambersstwin.com



UPPER EAST SIDE / HARLEM

RESTAURANTS - UPPER EAST SIDE

CAFE BOULUD

"Chef Gavin Kaysen at Café Boulud has made an amazing impact on our industry."
- Chef Michael Anthony (Gramercy Tavern, NY)
Upper East Side / French
20 East 76 Street
T: 212.772.2600
www.danielnyc.com

CANDLE 79

Recommended by chocolate maker Daniel Sklaar (Fine & Raw, NY)
Upper East Side / Vegetarian
154 East 79th Street
T: 212.472.0970
www.candle79.com

CENTOLIRE

"Pino Luongo is cooking the best Italian in the city. Solid authentic Tuscan food."
- Chef Jimmy Bradley (Red Cat, Harrison, NY)
Upper East Side / Italian
1167 Madison Avenue
T: 212.734.7711
www.pinoluongo.com

DANIEL

"For breadth and depth of their wine list."
- Sommelier John Slover (Ciano, NY)
"For great French food."
- Chef Michael Anthony (Gramercy Tavern, NY)
Upper East Side / French
60 East 65th Street
T: 212.288.0033
www.danielnyc.com

DONGURI

"The most respectable person for me is Mr. Hitoshi Kagawa at Donguri, who has great skills and techniques of the traditional way of cooking."
- Chef Chef Chikara Sono (Kyo Ya, NY)
Upper East Side / Japanese
309 East 83rd Street
T: 212.737.565

LAND THAI KITCHEN

"Great food at great prices. It's a place where you can eat at more than once a week."
- Chef King Phojanakong (Kuma Inn, Umi Nom, NY)
Upper East Side / Thai
1565 2nd Avenue
T: 212.439.1616
www.landthaikitchen.com

PAOLA'S RESTAURANT

"Wonderful Italian food, done very well."
- Chef Michael Ayoub (Fornino, NY)
Upper East Side / Italian
1295 Madison Avenue
T: 212.794.1890
www.paolasrestaurant.com

ROUGE TOMATE

"Pascaline Lepeliter is easily one of the most charming and hard-working sommeliers in the city. Her cocktail program with infusions and fresh pressed juices is extraordinary."
- Sommelier Michael Madrigale (Bar Boulud, NY)
Upper East Side / New American
10 East 60th Street
T: 646.237.8977
www.rougetomatenyc.com

RESTAURANTS - UPPER EAST SIDE

TORI SHIN

"I like Tori Shin, which is a yakitori, or the "chicken version" of what we do at Takashi—all the chicken cuts you can imagine, since they butcher the chickens themselves."
- Chef Takashi Inoue (Takashi, NY)
Upper East Side / Japanese / Yakitori
1193 1st Avenue
www.torishinny.com

WA JEAL SICHUAN CHILI HOUSE

"Shaved beef and tripe with peanuts and Szechuan peppercorns...OUT OF CONTROL good."
- Chef Josh DeChellis
Upper East Side / Chinese / Sichuan
1588 2nd Avenue
T: 212.396.3339
www.wajealrestaurant.com

LATE NIGHT RESTAURANTS - UPPER EAST SIDE

SUSHI SEKI

"For sushi and it's open late at night."
- Chef Dave Pasternack (Esca, NY)
Upper East Side / Japanese / Sushi
1143 1st Avenue
T: 212.371.0238

RESTAURANTS - HARLEM

EL AGUILA

Recommended by Abraham Fuentes (Tehuitzingo, NY)
Harlem / Mexican
137 E 116th Street
www.elaguilamex.com

TACO MIX

"I love the Taco al Pastor -- pork shoulder with a pineapple on the top. It's 75 cents a taco."
- Chef Jason Hall (Crown 81, NY)
Harlem / Mexican / Tacos
234 East 116 Street
T: 212.831.8147

FOOD STORES - UPPER EAST SIDE

AGATA AND VALENTINA

"I'm extremely lucky that this is my local neighborhood market."
- Pastry Chef Michael Laiskonis (Le Bernadin, NY)
Upper East Side/Specialty Market
1505 First Avenue
T: 212.452.0690
www.agatavalentina.com

FOOD STORES - UPPER EAST SIDE

KITCHEN ARTS & LETTERS

"It's the esteemed Upper East Side book store; whether in or out-of-print, if it's about food they have it or know where to get it."
- Pastry Chef Michael Laiskonis (Le Bernadin, NY)
"Great resource. It has an extensive, international library."
- Chef George Mendes (Aldea, NY)
Upper East Side
1435 Lexington Avenue
T: 212.876.5550
www.kitchenartsandletters.com

DRINK - UPPER EAST SIDE

CLASSIC HOTEL BAR

BEMELMAN'S BAR

"For a classic New York City experience. They have maintained great level of service and integrity over time."
- Bar Owner Zeb Stewart (Café Colette, Hotel Delmano, Union Pool, NY)
Upper East Side / Cocktails
Carlyle Hotel
35 East 76th Street
T: 212.744.1600
www.thecarlyle.com/dining/bemelmans_bar



UPPER WEST SIDE

RESTAURANTS - UPPER WEST SIDE

BAR BOULUD

"Sommelier Michael Madrigale is amazing. He is so passionate about wine, that's the key."
- Master Sommelier Richard Betts
Upper West Side / French
1900 Broadway
T: 212.595.0303
www.danielnyc.com/barboulud.html

BETTOLA

"One of my favorites. I really like their thin crust pizza."
- Chef John Fraser (Dovetail, NY)
Upper West Side / Italian / Pizza
412 Amsterdam Avenue
T: 212.787.1660

BOUCHON BAKERY

"I love the coffee cakes and their pain au chocolat."
- Pastry chef Johnny Iuzzini (Jean Georges, NY)
Upper West Side / Pastry
Ten Columbus Circle
Time Warner Center / 3rd Floor
T: 212.823.9366
www.bouchonbakery.com

CELESTE

"For their pastas."
Chef Bill Telepan (Telepan, NY)
Upper West Side / Italian
502 Amsterdam Avenue
T: 212.874.4559
*Cash Only

DINOSAUR BBQ

"Love Dinosaur...the atmosphere, the sauce, it is real, real good."
Pitmaster Rodney Scott (Scott's Bar-B-Que, SC)
"Order everything!"
- Chef Tom Valenti (Ouest, NY)
Upper West Side / BBQ
700 West 125th Street
T: 212.694.1777
www.dinosaurbarbque.com

DOVETAIL

"Chef John Fraser runs his restaurant in one of the most thoughtful styles I've ever seen."
- Chef Michael Anthony (Gramercy Tavern, NY)
"The Beef Cheek Lasagna that accompanies the sirloin is genius."
- Chef Hadley Schmitt (Northern Spy Food Co., NY)
Upper West Side / New American
103 West 77 Street
T: 212.362.3800
www.dovetailnyc.com

GASTROARTE (FORMELY GRAFFIT)

"I really respect what Chef Jesus Nunez is doing. The muscatel gelee dessert and the meatballs are really delicious."
- Chef John Fraser (Dovetail, NY)
Upper West Side / Modern Spanish
141 West 69th Street
T: 646.692.8762
www.graffitrestaurant.com

RESTAURANTS - UPPER WEST SIDE

LAND THAI KITCHEN

"I really like the Spicy Beef Salad, the Grilled Skirt Steak, and the Drunken Noodle with Chicken, spicy but good."
- Chef Hadley Schmitt (Northern Spy Food Co., NY)
Upper West Side / Thai
450 Amsterdam Avenue
T: 212.501.8121
www.landthai.com

PATTY'S TACOS

Recommended by Chef Tom Valenti (Ouest, NY)
Upper West Side / Taco Truck
West 86th Street and Broadway

PER SE

"The best meal of my life."
Chef Gabe Thompson (dell'anima, L'Artusi, NY)
Upper West Side / French / American
10 Columbus Circle
Time Warner Center / 4th Floor
T: 212.823.9335
www.persenyc.com

RESTAURANT JEAN GEORGES

"My favorite restaurant."
- Chef John Fraser (Dovetail, NY)
Upper West Side / French
1 Central Park West
T: 212.299.3900
www.jean-georges.com

SALUMERIA ROSI

"I eat salami or Bucatini all'Amatriciana."
- Chef Dave Pasternack (Esca, NY)
Upper West Side / New American
283 Amsterdam Avenue
T: 212.877.4800
www.salumeriarosi.com

TELEPAN

"Bill Telepan cooks with this crazy passion. His seasonality makes for beautiful food; it's not easy to do that."
- Chef Amanda Freitag
Upper West Side / New American
72 West 69th Street
T: 212.580.4300
www.telepan-ny.com

FOOD STORES - UPPER WEST SIDE

FAIRWAY

"I love Fairway, it's hopping as a contact sport!! No just kidding, but they have a great variety of cheese, fresh produce all the time. They got it all."
- Chef Tom Valenti (Ouest, NY)
Upper West Side / Grocery
2127 Broadway
T: 212.595.1888
www.fairwaymarket.com

LEVAIN BAKERY

Recommended by Baker Matt Lewis (Baked, NY)
Upper West Side / Bakery
167 West 74th Street
T: 212.874.6080
www.levainbakery.com

FOOD STORES - UPPER WEST SIDE

ZABAR'S

"I love shopping the upstairs area."
- Chef John Fraser (Dovetail, NY)
Upper West Side / Food & Housewares Market
2245 Broadway
T: 212.496.1234/800.697.6301
www.zabars.com

MURRAY'S STURGEON SHOP

"A throwback to the 40s and 50s. Tiny, with the best chopped liver and real bialys!"
- Chef Jonathan Waxman (Barbuto, NY)
Upper West Side / Deli
2429 Broadway
T: 212.724.2650
www.murrayssturgeon.com

DRINK - UPPER WEST SIDE BARS

DUBLIN HOUSE

"One of the best pints of Guinness in New York, The silver-haired Irish bartenders bring the Blarney."
- Bartender Brian Bartels (Fedora, NY)
Upper West Side / Classic Bar
225 West 79th Street
T: 212.874.9528

GEORGE KEELEY

"They have about 20 different taps, which they rotate. It has a good vibe, just avoid the weekends."
- Chef Hadley Schmitt (Northern Spy Food Co., NY)
Upper West Side / Beer Pub
485 Amsterdam Avenue
T: 212.873.0251
www.georgekeeley.com

COCKTAILS

MOBAR

"For sake or a cold beer."
- Chef Jonathan Waxman (Barbuto, NY)
Upper West Side / Mandarin Oriental Hotel
80 Columbus Circle, New York, NY 10023
T: 212.805.8800
www.mandarinoriental.com/newyork/dining/mobar

COFFEE

JOE THE ART OF COFFEE

"They serve delicious coffees with minimal attitude and offer a wide array of single origin coffees to choose from."
- Dallis Bros. Coffee
Upper West Side / Coffee
514 Columbus Avenue
T: 212.875.0100
www.joetheartofcoffee.com

WINE STORES

ACKER MERRALL & CONDIT

"A classic wine shop."
- Winemaker Steve Matthiasson (Matthiasson Wines)
Upper West Side / Wine Shop
160 West 72nd Street
T: 212.787.1700 www.ackerstore.com