

As seen in **PROMENADE**

Dedicated to New York's Most Affluent Visitors

new & improved

NEW YORK DINING

"It may sound funny but much like you would at your home or apartment, I really like our bathrooms. Julie and I put a lot of thought into designing them, they're comfortable and private, and I wish I had one just like it at home!" – Tasha Garcia Gibson, co-owner

Tipsy Parson

New: Opened in October, 2009

There are a few undeniable facts about Tippy Parson owners Tasha Garcia Gibson and Julie Taras Wallach. First, they both have three names. Second, they have a knack for creating an atmosphere both with décor and cuisine where it's very easy to eat, and eat more than one person really ought to. Their first restaurant, Little Giant at 85 Orchard Street, is largely credited with making deviled eggs popular in New York again, and the same level of comfort found in such a simple thing pervades Little Giant and now, Tippy Parson. Both of these often-crowded restaurants (especially Tippy Parson) manage to feel welcoming even when enduring a wait for a table, or sandwiched between two Chelsea-ites trying to order a drink. The bar at Tippy Parson is the first thing one sees upon entering – a slab of light gray stone making an L that runs nearly the length of the room on the long side. All the better for serving up a large cocktail list, my dear - including a nicely balanced old fashioned, and a crisp house martini made with a magnificent small-batch gin from San Francisco.

The food at Tippy Parson is Southern style with some haute touches thrown in, and is best enjoyed in a series of dishes shared with a dining companion. The deviled eggs are here, along with some stick-to-your-ribs additions like chicken-fried chicken livers accompanied by sweet green tomato marmalade for dipping, and sticky-spicy lamb ribs that fall right off the bone with the first bite. Get these along with a country ham salad, catfish with warm horseradish-mustard potatoes and lemon braised leeks (with an optional side of mac and cheese) and the hardest part will be deciding when to eat which. Tippy Parson also offers a sumptuous brunch with Southern classics like pig in a poke and biscuits and gravy joining a lineup of slightly modified familiars such as lemon cornmeal pancakes with blueberry syrup and a pimento cheeseburger with pimento cheese, bacon, and fried pickles.

