

NEW YORK DINING

By Kristopher Carpenter



T. Schauer

Daniel

Recommended: The Six-Course Chef's Tasting Menu

Price: \$185 (Add \$105 for wine pairings) Number of Courses: 6
Style: Contemporary French Neighborhood: Upper East Side

Daniel's favorite winter ingredient: Black Truffle

This renowned chef's eponymous restaurant has been in operation since 1993, and has since been garnering a collection of awards including three Michelin stars, top honors for food from *Zagat Survey*, four-star ratings from *The New York Times* and far too many others to list. While Boulud's organization made the list of *New York Magazine's* "20 Biggest Chef Empires" (at number 14 with 10 restaurants and 6 cookbooks), on most occasions he can still be found in the kitchen at Daniel or traversing the front of the house to cordially welcome his guests. The opulent but stylish dining room received a facelift by Adam Tihany in September of 2008. Boulud's newest endeavor, Bar Pleiades, adjacent to Café Boulud in the Surrey Hotel, looks to combine the old-school comfort of a hotel bar with signature cocktails and Boulud-ian flair via mixologist Cameron Bogue.

The myriad fixed-price dining room menus at Daniel are designed to allow a bevy of options to please the discerning diner's hunger level. Besides the six-course chef's tasting menu, which for most diners will be plenty of haute fare to satiate their holiday season appetite, Daniel also offers the epic eight-course tasting menu for \$205 (add \$130 for wine pairings) as well as a vegetarian option. There is a three-course prix fixe for \$105, with an option to add that grape beverage that we all know and love to each course for \$60. There is also an a la carte menu offered in the bar and lounge. Daniel is not open for lunch – but, the dining room is available for private events where they will create quite the memorable midday meal.

NYC LOCATION

60 East 65th Street • 212-288-0033 • danielnyc.com

Picholine

Recommended: Tasting Menu

Price: \$135 (Add \$85 for wine pairings) Number of Courses: 7
Cuisine: French-Mediterranean Neighborhood: Upper West Side

Terrance's favorite winter ingredient: White Truffle

Named for the petite, delicate olives grown in the Mediterranean, Picholine is the crown jewel of Terrance Brennan's fleet of "Artisanal" restaurants (and the only one without that word in its name). There are five in all, three of which – Picholine, Artisanal, and Bar Artisanal – are housed within the island confines of Manhattan, while the other two are on the West Coast in Bellevue, Washington. The recently modernized décor of the restaurant features warm lavender walls that elegantly reflect the romantic light of the crystal chandeliers in the dining room. Walking through the boysenberry-purple curtains grants passage into the mystical realm of the "Cheese Cave," where 2,500 bottles of wine from all over the world line the beautifully designed alcove. The cave can house eight guests as they enjoy the tasting flights or selections from the 60 varieties of cheeses on the cart overseen by maitre fromager Max McCalmán.

The \$135, seven-course tasting menu is a romp through supremely seasonal ingredients, presented in 12 either/or course pairings such as foie gras torchon with variations of apple, or foie gras "shabu shabu" with pickled shallot and sweet and sour game bouillon. There is a three-cheese course, served as number six, so make an attempt to save a little bit of room to accommodate it, as well as dessert. Picholine also offers a menu d'economie featuring an expanded tasting flight of appetizers (3 for \$20) or tasting plates (\$15 each) in the Cheese and Wine Bar, as well as a \$58, three-course prix fixe, or the traditional dinner menu at \$92 for three courses (\$12 for each additional course).

NYC LOCATION

35 West 64th Street # 1 • 212-724-8585 • picholinenyc.com

