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NEW YORK

Chef's Favorites *Hearty Winter Fare*

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 à 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.

