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NEW YORK

Chef's Favorites *Hearty Winter Fare*

Telepan

Recommended: Tasting Menu

Price: \$55 (Add \$101 for wine pairings) Number of Courses: 4
Cuisine: New American Neighborhood: Upper West Side

Bill's favorite winter ingredient: Cabbage

The peaceful Upper West Side is home to Bill Telepan's four-year-old, self-named restaurant – a conjoined and beautiful maze of rooms crafted from two adjacent townhouses – where clean flavors of seasonal ingredients grown by local farmers meet the hand of one of New York City's most skilled chefs. With a résumé that includes such restaurants as Le Cirque, Le Bernardin, and Gotham Bar & Grill, Telepan has crafted a warm and inviting space that quickly became a neighborhood staple after being lovingly two-starred by Frank Bruni of *The New York Times* in February of 2006, and voted "best newcomer" by the 2007 *Zagat Survey*. The light green walls throughout can make it feel as if one is feasting in a big field, heightening awareness to the carefully selected seasonal produce. An extensive wine list recognized and rewarded by *Wine Spectator* provides complements to Telepan's flavor repertoire. Telepan is a perfect place for a relaxing evening with friends or for a less twinkle-filled pre-theater gastronomic extravaganza.

Echoing the hodgepodge that is America, the menu features dishes of Italy, France, and even Telepan's roots in Hungary. However eclectic, the dinner menu at Telepan may be one of the easiest to navigate in all of New York City. It is set up perfectly for the recommended four-course, \$55 option, which includes a selection of appetizer, mid-course, entrée, and dessert. The other dinner options are the \$65 five-course tasting menu, which includes the aforementioned options but adds a cheese course, or the \$39 three-course tasting menu which is available daily before 6:30pm and is sans dessert. Diners can choose to order a la carte from the same menu options. Telepan also offers two- and three-course lunches for \$22 and \$28 respectively; as well as a \$28 prix-fixe brunch that includes two courses as well as "bread and sweet things for the table."

