

Wine & Food

An amalgam of cultures and techniques, the New York dining scene is one of the best and most diverse in the world. To navigate it, see below for the categories of most importance.

BEST TASTING MENU

Eleven Madison Park (11 Madison Ave, elevenmadisonpark.com) Created by NoMad's Daniel Humm, the eight-to-10-course tasting menu includes dishes such as foie gras torchon with maple syrup and *pain d'épice*, and turbot with poached zucchini and squash blossom.

MOST IMPRESSIVE WINE

LIST The Modern (9 W. 53rd St, themodernnyc.com) Master sommelier Michael Engelmann balances classics with emerging producers to bring about a wine list with 3,000 selections from around the world.

BEST MASTER SOMMELIER

Aldo Sohm (Le Bernardin, 155 W. 51st St, aldosohm.com) A past recipient of the best sommelier in Austria, America and the world titles, Sohm's talents can be appreciated at Le Bernardin, where he's the chief sommelier, or at his own Aldo Sohm Wine Bar.

MOST IMPRESSIVE

COCKTAILS

The Aviary (80 Columbus Circle, aviarynyc.com) Sourcing ingredients daily, The Aviary gives cocktails the same attention to detail as plates at a four-star restaurant; for instance, the Wake and Bake is a

mix of rye whiskey, coffee and orange-infused vermouth presented in a bagel-scented bag.

BEST POWER LUNCH

Lincoln Ristorante (142 W. 65th St, lincolnristorante.com) This restaurant pairs fresh Italian fare with panoramic views of Lincoln Center's reflective pool, Negroni and prosecco bars, ever-rotating 400 wine labels and a central open kitchen.

MOST EXPENSIVE CUT OF

MEAT Benjamin Steakhouse surf-and-turf tartare (52 E. 41st St, benjaminsteakhouse.com) For this off-the-menu, \$1,000 item, chef Jesus Nunez needs 72 hours' notice to prepare wagyu beef tartare with foie gras, truffles, osetra caviar and edible gold, and tuna toro tartare cresting with California gold uni and Alaskan king crab.

BEST PRIVATE DINING EXPERIENCE

Grand Banks (Pier 25, Hudson River Park, grandbanksnyc.com) Inspired by floating oyster barges of old Manhattan, Grand Banks sustainably harvests wild oysters and provides a daily-changing selection along with nautically inspired cocktails and great views of the river.

BEST PRIVATE

CATERING Red Table

Catering (631 Grand St, Brooklyn, redtablecatering.com) With a focus on locally sourced ingredients and customizable menus, this catering company is a top choice for events and weddings and recently opened a complementary New England-inspired restaurant called Thompson Brooke in Williamsburg.

BEST LARGE-EVENT

CATERING Acqualina

Catering (2291 Second Ave, acqualinacatering.com) Yolanda Garrett and Adam Sikora create custom American and international events (think a paella festival for 20,000 guests in Central Park) for clients such as Bentley, Fendi, the Guggenheim and more.

BEST MAITRE D' Zouheir

Louhaichy of Balthazar (80 Spring St, balthazarnyc.com) Famous for telling Donald Trump he couldn't occupy two tables, this maitre d' of the Soho brasserie is respected for keeping an orderly and precise front of house.

BEST COCKTAIL

CURATION Clos19

(clos19.com) With a vast and eclectic selection



Roasted beet salad with shaved vegetables, ricotta and beet vinaigrette at Scarpetta

of liquor, Clos19 offers events including the Hennessy Maison Tour in Cognac and collaborates with brands such as Belvedere.

BEST NEW ROOFTOP

Elsie Rooftop (1412 Broadway, elsierooftop.com) Decorated with gold motifs and plush sofa chairs, this bar stuns with breathtaking views of the city, an array of light dishes and an extensive drink menu.

BEST WINTER ROOFTOP

Snow Globe in the Sky at Ophelia (3 Mitchell Place, ophelianyc.com) Until



BEST WINE

CURATOR

Sotheby's Wine
sothebyswine.com

Sotheby's trained professionals bring together a wide and eclectic range of wines produced all over the world. The sommeliers frequently travel to world-famous chateaus, as well as more obscure wine-producing regions for carefully selected and authenticated bottles with both skilled collectors and casual enthusiasts in mind. The Instant Cellars service offers four specifically curated cellar options grouped by region, and the experts who pick them are available for advice on everything from dinner pairings to best storage options for a particular selection. In addition, Sotheby's almost always delivers within 24 hours and makes an effort to use the most eco-friendly and cost-efficient options available.