

Sommelier Aldo Sohm can pair wines with apple confit with brown butter mousse and Armagnac sabayon at Le Bernardin.



the end of January, the art deco rooftop lounge on the Beekman Tower will be transformed into a snow globe with a crystal light installation, special holiday cocktails and desserts, and additional festive programming.

**BEST SCENE** **La Goulue** (29 E. 61st St., [lagouluerestaurant.com](http://lagouluerestaurant.com)) After eight years, this French restaurant reopened on the Upper East Side and resumed wow-ing with its bustling, Parisian bistro vibe and French dishes by Michelin Star-decorated Antoine Camin.

**MOST PHILANTHROPIC CHEF** **Geoffrey Zakarian**

([geoffreyzakarian.com](http://geoffreyzakarian.com)) Chairman of the City Harvest Food Council to fight hunger in NYC, Zakarian is a leader in the culinary world with three acclaimed restaurants and an award-winning cookbook.

**BEST CHARITABLE DINING EXPERIENCE** **La Nacional** (239 W. 14th St., [lanacional.org](http://lanacional.org)) In this subterranean space, a not-for-profit restaurant partners with top culinary institutes in Spain and sponsors the visas of chefs who craft gourmet plates to benefit the Spanish Benevolent Society.

**MOST ANTICIPATED OPENING** **David Chang Concept** (*The Shops & Restaurants at Hudson Yards, [hudsonyardsnewyork.com](http://hudsonyardsnewyork.com)*) The Momofuku founder is giving control of his new, currently unnamed and most expensive build-out to chef Eunjo "Jo" Park, who is honing the menu with Korean influences.

**BEST JAZZ BRUNCH** **Scarpetta** (88 Madison Ave., [scarpettarestaurants.com](http://scarpettarestaurants.com)) The brunch spot, which received a three-star review from *The New York Times* and a James Beard nomination for Best New Restaurant in America, provides fresh ingredients in a beautiful Nomad space.

**BEST SEAT IN THE HOUSE** **Table 55 at the St. Regis Hotel's King Cole Bar** (2 E. 55th St., [marriott.com](http://marriott.com)) The only reservation available at the century-old cocktail bar, Table 55 is a \$2,500 seat for up to six guests, who can experience America's first bloody mary alongside a custom menu and wine list.

**BEST GOURMET GROCERY** **Citarella** (424 Sixth Ave., [citarella.com](http://citarella.com)) What started out as a premier seafood market has since evolved into a full grocer that includes superior seafood and meats, sushi and a bakery.

PHOTO BY DANIELLE ADAMS