

## FOOD &amp; DRINK

the bill arrives, so if you want to keep the tab manageable, take care that your eyes aren't bigger than your wallet. 125 W. 55th St./Sixth Ave., 212.245.7400, [milos.ca](http://milos.ca) \$\$\$\$

**Marea** This Southern Italian restaurant by Michael White modernizes old-world favorites such as *strozzapreti* with jumbo lump crab; and the *brodetto di pesce*, a delectable seafood soup with clams, langoustine, scallops, prawns and bass. 240 Central Park S./Eighth Ave., 212.582.5100, [marea-nyc.com](http://marea-nyc.com) \$\$\$\$

## UPPEREAST SIDE

**Avra Madison Estiatorio** With two locations, this authentic Greek restaurant puts an emphasis on fresh seafood and Mediterranean dishes. With a raw bar of clams and oysters, sashimi items and fresh-caught whole fish by the pound chargrilled to perfection, there is something for all fish lovers. The classic Greek salad and vegetable sides round out the menu to pair

with the main courses. 14 E. 60th St./Madison Ave., 212.937.0100, [avranyc.com](http://avranyc.com) \$\$

**Cafe Americano** Anthony and Tom Martignetti, owners of The East Pole, Pizza Beach and Eastfield's, have done it again with Cafe Americano. Open all day for breakfast, lunch and dinner, the farm-to-table menus serve up something for everyone. Enjoy the smoked salmon tartine for breakfast; an array of panini for lunch, like the prosciutto, fresh mozzarella and apple; and for dinner, a grass-fed double cheeseburger or a veggie- and grain-packed macro bowl. 964 Lexington Ave./E. 70th St., 646.870.9007, [cafeamericano.com](http://cafeamericano.com) \$

**Flora Bar** The chic, dramatic space on the ground floor of The Met Breuer comes from the team behind his restaurant Estela. The menu here is mostly seafood-based small plates—think shrimp with sea urchin and nori. The wine list has plenty to please even the most discerning oenophile.

**PRO TIP** Don't miss the tuna tartare—it's quickly becoming known as the city's best. 945 Madison Ave., 646.558.5383, [florabarnyc.com](http://florabarnyc.com) \$\$\$\$

**Tavern62** Partnered with ESquared Hospitality, chef David Burke's newest concept features modern American plates as a nod to New York classics. Burke's contemporary approach to cooking can be seen in all of his dishes, like the spicy salami flatbread, red snapper (paella style with chorizo, shrimp, clams, mussels and saffron risotto) and his Peking pork shank with shrimp and *lap chong* fried rice. 135 E. 62nd St./Lexington Ave., 212.988.9021, [tavern62.com](http://tavern62.com) \$\$\$

## UPPER WEST SIDE

**Bar Boulud** Grab a seat at the first-come, first-served bar and watch the garde-mangers carve prosciutto di San Daniele on the fire engine-red meat slicer. Next, ogle (and eat) the restaurant's impeccable terrines, which are created under

the guidance of master charcutier Gilles Véro and are the true stars of the well-executed though unsurprising menu. 1900 Broadway/64th St., 212.595.0303, [barboulud.com/nyc](http://barboulud.com/nyc) \$\$\$

**Jean-Georges**

The classical French foundation, combined with the kitchen's international passion for new flavors and combinations, makes Jean-Georges one of New York's most sought-after eating experiences. The lush redesign makes it even grander than the original, while the front barroom, Nougatine, is more than welcoming to single diners and visitors who can't get tables in back. 1 Central Park W./60th St., 212.299.3900, [jean-georges.com](http://jean-georges.com) \$\$\$\$

**Lincoln Ristorante**

TV chef Shea Gallante is now in charge of this Italian eatery adjacent to Lincoln Center. Dine early and enjoy the pre-theater menu from 5 to 7PM, or come later for a la carte classics such as *garganelli verdi* with duck bolognese and pecorino *ginepro*. 132

W. 65th St./Amsterdam Ave., 212.359.6500, [lincolnristorante.com](http://lincolnristorante.com) \$\$\$

**Per Se** West Coast import Thomas Keller brings the bankers and go-for-broke gourmands to Time Warner Center en masse with picks such as duck foie gras. Time Warner Center, 10 Columbus Circle/58th St., 212.823.9335, [thomaskeller.com/perseny](http://thomaskeller.com/perseny) \$\$\$\$

## HARLEM

**Red Rooster** Chef-owner Marcus Samuelsson left some of his Nordic tendencies to open this Harlem spot. Bill Clinton, whose office is nearby, is a regular, and former President Obama held a benefit here. The diverse menu pays homage to Samuelsson's Ethiopian background, Swedish upbringing and current neighborhood, and the soulful dishes and delicious drinks are already ushering in a Harlem renaissance. 310 Lenox Ave./W. 126th St., 212.792.9001, [redroosterharlem.com](http://redroosterharlem.com) \$\$

## SMART CASUAL

Queer Eye's Antoni Porowski brings his love of healthy comfort food to the Village.

A colorful, custom-designed mural inspired by the lively yet cozy spirit of downtown New York welcomes customers into the dining room. Here, the new iteration of an original West Village mainstay, **Village Den**, reopens on 12th Street thanks to Queer Eye's Antoni Porowski and The Metric's Eric Marx and Lisle Richards. The spot's morning menu features homey items such as almond and walnut

pancakes with maple roasted banana and maple syrup, while an assortment of salads, bowls and other fast-casual healthy fare is available throughout the day. Five Coffee Roasters' coffee and teas are on tap, or opt for various smoothies, including The Big Porowski, named for the celebrity chef himself. The ambiance of the place corresponds with its relaxed menu; Buro Koray Duman designed the interior with the intention of making the new Village Den a bright and familiar neighborhood hang. 225 W. 12th St., [thevillageden.com](http://thevillageden.com) —Maggie Meskhi

Vegan Crunchy and Creamy Bowl made with harissa baba ganoush, roasted sweet potato, Beluga lentils, turmeric cauliflower, puffed rice and kale



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