

FOOD & DRINK

THE GUIDE

Enjoy NYC's best restaurants, sorted alphabetically and by neighborhood. Prices reflect average cost of a three-course dinner for one, excluding drinks, tax and tip. Note: Menus change frequently and seasonally, so not all items mentioned may be available at all times.

\$\$\$\$ Very Expensive (\$60 and up)
\$\$\$ Expensive (\$40-\$60)
\$\$ Moderate (\$30-\$40)
\$ Inexpensive (under \$30)

● Update
● New
● Hot Spot
● Editor's Pick

TRIBECA

Atera The intimate 18-seat restaurant is a showcase for executive chef Ronny Emborg's ever-changing prix fixe tasting menu made by his diverse, process-driven team. Its two Michelin stars and a coveted three-star review from *The New York Times* make it well worth the uber long wait for a reservation. 77 Worth St./Broadway, 212.226.1444, ateranyc.com \$\$\$

Cut Legendary Austrian-born chef Wolfgang Puck brings his signature steakhouse to downtown's culinary scene in the Four Seasons. While the menu is a detour from his California cuisine, Puck still has his most coveted dinner selections, including many types of meat, like his Japanese wagyu beef and pan-roasted Maine lobster. Open for breakfast, lunch and dinner. 99 Church St./Park Place, 646.880.1995, wolfgangpuck.com \$\$\$

Marc Forgione The Next Iron Chef winner Marc Forgione has a hefty respect for sustainable ingredients, and his mastery of seafood plays out in the form of a hiramasa appetizer with avocado, Szechwan buttons, toasted pine nuts and Saratoga chips. Belly

Hickory-Smoked S'mores Latte from Felix Roasting Co.



CAFÉ SOCIETY

At **Felix Roasting Co.**, distinctive, vibrant coffees convey their origins' essences and make the motto "Every coffee a story" hold true. These stories get a new home as original as they are as hotelier Matt Moinian, in partnership with renowned designer Ken Fulk, brings an elevated coffee program to Park Avenue South with the aim to renew the appreciation for the daily coffee-drinking ritual. Inventive blends, such as the Hickory-Smoked S'mores Latte, the Late Summer Shrub with serrano chilies and botanicals, and the Deconstructed Espresso Tonic, are served alongside sweet and savory treats from Supermoon Bakehouse, plus beer and wine. The space features a palette of copper, teal and shell pink anchored by a terrazzo floor in a radiating starburst pattern and a paneled coffee bar crowned with a copper-leaved dome. A collection of custom patterns, featuring the blossom of an arabica coffee plant, appears on wallpaper, upholstery and packaging throughout. In a design-obsessed city that never sleeps, this awe-inspiring cafe is certainly a welcome addition. 450 Park Ave. S., felixcoffee.co —Maggie Meskhi

up to brunch here too: Sundays highlight the housemade French toast brioche. 134 Reade St./Hudson St., 212.941.9401, marcforgione.com \$\$\$

Terroir | Tribeca
Former Craft toque
Marco Canora and

Hearth General Manager Paul Grieco brought the popular wine-bar concept to Tribeca. Expect unknown vintners and thrilling vintages, presented with friendly explanations. Bar snacks (oysters, crispy chickpeas, cheese and charcuterie) are

designed to complement what you're drinking. 24 Harrison St./Greenwich St., 212.625.9463, wineisterroir.com \$

Tetsu Masa owner Masayoshi Takayama's Tribeca restaurant presents cuisine inspired by the

robata, a grill found at the center of traditional Japanese homes. The menu lists a traditional raw bar, crispy pork belly, as well as temaki, maki and nigiri sushi options. Highlights include the holy basil pork fried rice with egg and a decadent

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