

Emma Bengtsson's
Cherry Blossom at
Aquavit is composed of
cherry granita, almond
ice cream, Tosca
(almond brittle) cake,
creme fraiche mousse
and chocolate twigs.



taste level

HERE, THE 32 REASONS NYC'S DINING SCENE IS HOTTER THAN EVER.

by Juliet Izon, Kendyl Kearly and Phebe Wabl



Clockwise from top left:
Alex Baker; Angie Mar;
Emma Bengtsson; Carla
Hall; the Cheng sisters.



ALEX BAKER PHOTO BY PATRICK DUNFORD; ANGIE MAR PHOTO BY ANNABET DUVALL;
CHENG SISTERS PHOTO BY NICOLE FRANZEN; CARLA HALL PHOTO COURTESY OF
CARLA HALL; EMMA BENGTSOON PHOTO COURTESY OF AQUAVIT

6 female chefs of the moment

ALEX BAKER Powerhouse Alex Baker brings classical Le Cordon Bleu training to a seasonal French menu at Yves, which currently features veal schnitzel with sauce vert, and braised chicken meatballs “coq au vin” with red wine, parsnip and mirepoix. 385 Greenwich St., yves-nyc.com

ANGIE MAR The Beatrice Inn owner is far cooler than a

chef can reasonably be. Mar purchased her restaurant with only 10 years of cooking behind her and unabashedly hacks into enormous cuts of meat. Posing for photos smoking cigars in her booths or chomping away on bones, she *owns* her restaurant and isn't afraid to let people know it—proving there's nothing wrong with a woman in charge of a professional kitchen. 285 W. 12th St., thebeatriceinn.com

THE CHENG SISTERS Not many people can turn a family recipe into an empire, but Marian

and Hannah Cheng did just that with their dumplings. The sisters left the fashion and finance industries, respectively, to see if their mother's high-quality, locally sourced dumplings could replace cheap takeout options. They now have two locations of Mimi Cheng's Dumplings, named, of course, after their mother. 179 Second Ave.; 380 Broome St., mimichengs.com

CARLA HALL TV chef Carla Hall won fans for elevating Southern food and releases her cookbook, *Carla Hall's Soul Food: Everyday and Celebration* (\$30,

Harper Wave), this month. The book journeys through Hall's Nashville culinary upbringing with dishes such as sweet potato pudding with clementines. carlahall.com

EMMA BENGTSOON Aquavit's Emma Bengtsson is the only female Swedish chef to earn a Michelin star and the second woman in the United States to do so. She's said to cultivate a quiet, familiar vibe in her modern, Nordic restaurant's kitchen, where precision and diligence reign supreme. 65 E. 55th St., aquavit.org



Clockwise from top: Seafood crudo at Legacy Records; La Mercerie sells its own interiors wares; walnuts, blackberries and sabayon at Manhatta.



6 exciting new restaurants

1. MANHATTA

The views from this 60th-floor aerie are worth the trip alone to this jaw-dropping space in Lower Manhattan. And when Danny Meyer is behind the food and service, there's little doubt the entire meal will be flawless. Those in the know order the impossibly tender wagyu bavette steak, served with buttery pommes Anna and Harbison cheese. 28 Liberty St., manhattarestaurant.com

2. LEGACY RECORDS

The hits keep coming for Delicious Hospitality Group (Charlie Bird, Pasquale Jones), which opened this soaring space in buzzy Hudson Yards. Dishes here draw their inspiration from the coast, like wood-roasted octopus and spaghetti with cuttlefish. Arrive early to grab a cocktail at Ada's Place, the restaurant's sleek adjoining cocktail bar. 517 W. 38th St., legacyrecordsnyc.com

3. LA MERCERIE

Tucked inside Roman and Williams Guild, this stunning cafe has been swarmed by glitterati since day one. But those who come for the design stay for the food. Chef Marie-Aude Rose is a master of casual French cooking; her buckwheat crepe complète, served with sunny side up egg, ham and Comté cheese, is as perfect as those found in Saint-Germain-des-Prés. 53 Howard St., lamerrieriecafe.com

MANHATTA PHOTO BY DANIEL KRIEGER; LEGACY RECORDS PHOTO BY FORYNN LEHR; LA MERCERIE PHOTO BY ADRIAN GAUT FOR ROMAN AND WILLIAMS



Clockwise from far left: Fish and lobster entrees at Frenchette; Atomix's hoe is a raw fish platter consisting of sea bream; fluke crudo at The Four Seasons Restaurant.

FRENCHETTE PHOTO BY MELANIE DUNEK; ATOMIX PHOTO BY DIANE KANG; FOUR SEASONS PHOTO BY HEIDI'S BRIDGE

4. FRENCHETTE

One of the most highly anticipated restaurants of this decade, this classical-French-with-a-twist cuisine lives up to the hype. Don't believe us? Try making a prime-time reservation. Chef-owners Lee Hanson and Riad Nasr have quite the pedigree: They've cooked in places such as Daniel, Balthazar and Minetta Tavern. Don't leave without trying the soft scrambled eggs with Peconic escargots. 241 W. Broadway, frenchettenyc.com

5. ATOMIX

Helmed by husband and wife Junghyun and Ellia Park (the team behind beloved Atoboy), this fine dining spot in NoMad is actually two concepts in one. An intimate bar and lounge occupies the first floor, while the subterranean level is home to a very exclusive, 10-course tasting menu that offers a modern take on Korean cuisine. 104 E. 30th St., atomixnyc.com

6. THE FOUR SEASONS RESTAURANT

Power lunchers rejoice! This venerated Midtown haunt is back, this time with new digs, a new menu created by executive chef Diego Garcia (formerly of Le Bernadin), and even new uniforms, designed by Joseph Abboud. Most of the restaurant's greatest hits are back, including the famed steak tartare and the Dover sole meunière. 42 E. 49th St., fourseasonsrestaurant.com

1 star dessert

The idea of a \$1,500 dessert in Manhattan conjures thoughts of precious, carefully plated confections too small to even whet a sweet tooth. However, the dessert in question, Bear Extraordinaire at Baccarat Hotel New York, is downright adorable with its color and whimsical aesthetic. Inspired by Baccarat's history as a crystal manufacturer, the sundae comes in a cut-glass bear keepsake individually numbered and signed by designer Jaime Hayon. Inside, the housemade vanilla bean ice cream is coated with a white chocolate shell and handpainted with colored cocoa butter. This rests upon a black truffle crumble made with 64 percent Manjari dark chocolate and Valrhona Gold cocoa nibs. A hibiscus-Champagne sauce kisses citrus meringue, angel hair sugar strands and fondant butterflies. The treat actually glimmers with edible gold and silver leafing, an appropriate ode to the Baccarat legacy. *\$1,500 with bear or \$300 without, Grand Salon of Baccarat Hotel New York, 28 W. 53rd St., baccarathotels.com*



Trisme with mixed berries, vanilla cream and chocolate sauce at Rawsome Treats

4 bakeries worth the gluten

BOUCHON BAKERY Chef Thomas Keller can be credited with popularizing the Paris-Brest—traditionally a treat with choux pastry and a praline-flavored cream—in New York with his take at Bouchon Bakery. His version of the Paris favorite is chocolate and contains peanut cream. *1 Rockefeller Plaza, thomaskeller.com*

FLOUR SHOP These cakes seem made for an Instagram story or Boomerang. When Amirah Kassem's layered creations are cut into, a rainbow of candy spills out.

New to the store are cakes that somehow perfectly resemble pizzas. *177 Lafayette St., flourshop.com*

RAWSOME TREATS When Watt Sriboonruang realized that a raw, plant-based diet could help with her muay thai fighting, Rawsome Treats was born. The vegan bakery offers vibrantly colored goods such as Coconut Dream cake, persimmon pie and a bright green "MatchaMisu." *158 Orchard St., rawsometreats.com*

SULLIVAN STREET BAKERY The Hell's Kitchen mainstay got a new look, including a cafe with table service. Chef Morgan Schofield's Italian menu features bombolini and strecci spagnola. *533 W. 47th St., sullivanstreetbakery.com*



PHOTO BY JERINA HOON, COURTESY OF BERGDORF GOODMAN

design moment

"There's no crying at Bergdorf Goodman," says the art emblazoned on the walls. There's certainly no need to feel anything but joy at the newly debuted beauty-level cafe, Palette at BG. Hot on the heels of artist Ashley Longshore's in-store exhibit, the social media sensation now provides Manhattanites the perfect midshop pick-me-up. Flavor Paper jewel wallpaper serves as the backdrop for Longshore's bejeweled canvases (all for sale, natch), and naughty sweets and old-school sips like Milk Punch are balanced by salads and tea sandwiches. 754 Fifth Ave., bergdorfgoodman.com

6 vegetarian restaurants

ABCV

Chef Jean-Georges Vongerichten creates a vegetarian haven that is equal parts elevated and innovative. This sunlit space located inside ABC Home also wins points for its incredible breakfast offerings (the wild blueberry bowl is a perennial favorite). 38 E. 19th St., abchome.com/dine/abcv

AVANT GARDEN

Vegan food gets the contemporary treatment at this jewel box of a restaurant in the East Village. The housemade spaghetti, served with vegan carbonara, smoked mushrooms and spring onion, will have even die-hard dairy lovers question their allegiance. 130 E. 7th St., avantgardennyc.com

THE BUTCHER'S DAUGHTER

Coining the term "vegetable slaughterhouse," this minichain is a delight for vegetarians. Hearty breakfast options such as banana walnut pancakes with whipped coconut cream keep diners satiated all day, while dinner entrees include one of the city's best veggie burgers, made with a black bean patty on a brioche bun. 19 Kenmare St., thebutchersdaughter.com

CANDLE 79

The grande dame of vegetarian fine dining is certainly this Upper East Side space, which has been serving organic, plant-based cuisine alongside organic wine since 2003. Vegan interpretations of popular dishes include an avocado and oyster mushroom "ceviche." 154 E. 79th St., candle79.com

DIRT CANDY

A vegetable-only tasting menu would normally be a head-scratcher, but in the deft hands of chef Amanda Cohen, it's a revelation. Standouts from the multicourse experience include the addictive Korean-fried broccoli, and Brussels sprout tacos, served sizzling on a hot stone. 86 Allen St., dirtcandynyc.com

KAJITSU

This sleek restaurant is one of the only places in NYC specializing in shojin cuisine, a type of vegetarian cooking that has its roots in Zen Buddhism. Opt for the omakase menu, which includes 10 courses of expertly prepared seasonal vegetables, housemade soba noodles and dessert. 125 E. 39th St., kajitsu.com



The Forager's Salad at Dirt Candy comes with whatever the forager brings that day.

BAR AT BACCARAT HOTEL

This hotel bar more closely resembles a Versailles chamber than a Manhattan watering hole. Adjacent is an open-air terrace with a treillage wall, topiaries and romantic city views, perfect for an evening walkabout with the Petite Marie (Brooklyn Gin, yellow Chartreuse, rosemary, egg white, lemon and rhubarb bitters) in hand. 28 W. 53rd St., baccarathotels.com



3 amazing bar programs



THE GRILL

With a gorgeous enclosed bar, a gold installation hanging from the ceiling and martinis poured from cut-crystal decanters, the Four Seasons' The Grill embodies the glamor and power of midcentury America. Stop by for the Boulevardier (bourbon, Campari and vermouth) or host an event here; it would surely make a statement. 99 E. 52nd St., thegrillnewyork.com

EXISTING CONDITIONS

The mixologists at Existing Conditions are bona fide experts, known for techniques such as custom carbonation, clarifying, centrifuging, pressure cooking and fat washing. The inventive cocktail list includes fun plays on food such as the Cinema Highball (butter- and popcorn-infused rum with Coke) and Waffle Turkey 101 (waffle-infused bourbon and maple syrup). 35 W. 8th St., exconditions.com



5 openings to watch

BLUEBIRD LONDON One of London's buzziest joints arrives stateside this fall with the opening of this modern British brasserie. Anglophiles should seek out updated takes on classic fare like Cornish chicken pie and fish and chips or make a reservation for the authentic afternoon tea. Live DJ brunches ensure nothing is too traditional, however. 10 Columbus Circle, bluebirdlondon.nyc

FLEMING Like its sister restaurant, Le Bilboquet, this Upper East Side eatery is elegant and miniscule. With only 50 seats, it might be hard to snag a table, but those who make it past the gauntlet are rewarded with impeccably prepared Provençal cuisine. 27 E. 62nd St., flemingbylebilboquet.com

MOKUM This internationally inspired cafe, the first U.S. project from chef Benjamin Vaschetti, brings a farm-to-table menu to the Upper West Side. Local ingredients are the stars of the menu and are paired with an artful wine and cocktail program. 464 Amsterdam Ave., mokum.nyc

UNDERCOTE Hidden under its big sister, Michelin-starred Cote, this new subterranean bar and lounge is as lush as a greenhouse due to the five eye-catching glass-enclosed plant installations. Guests can nibble on shareable Korean bites as they sip on Special Club Champagne. 16 W. 22nd St., cotenyc.com

VILLAGE DEN *Queer Eye* star and chef Antoni Porowski is able to show off his untelevised cooking at the reboot of this West Village institution. The restaurant will serve a market-driven menu, girded by Porowski's belief in straightforward—but extremely tasty—fare. 225 W. 12th St.

Located below sister restaurant Cote, Undercote will offer Korean small plates.