

# THE FORBES 2021 ALL-STAR EATERIES IN NEW YORK

The best thing for the future of Big Apple restaurants is the city's new mayor, Eric Adams, who actually likes the industry and delights in dining out. He's the happy antithesis of his lazy, nasty, utterly inept, chip-on-the-shoulder predecessor, Bill de Blasio, who took grim joy in making life unnecessarily more miserable for eateries during the pandemic. Adams, who wants his city to thrive again, is also well aware of how critical this industry is to such a renaissance. Fine dining in places with traditional and excitingly creative offerings was a crucial attraction for tourists of all kinds, not to mention one of the things that made Gotham a magnet for the ambitious. Our stellar team of discerning tasters—*Forbes'* chief content officer, Randall Lane; *Forbes* contributor Richard Nalley; preeminent media maven Monie Begley; and brothers Kip and Tim—herewith unveil their list of where you can enjoy the city's most savory comestibles.



**Aquavit**  
**Bâtard**  
**Daniel**

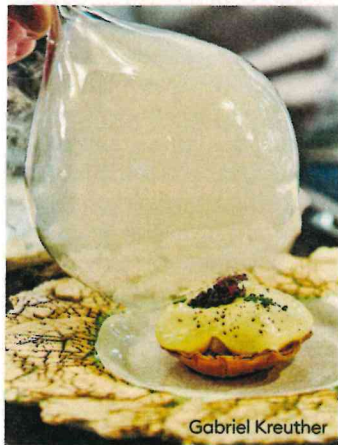
**Gabriel Kreuther**  
**Gramercy Tavern**  
**The Grill**

**Jean-Georges**  
**La Grenouille**

**Le Bernardin**  
**Le Pavillon**  
**Marea**

**The Modern**  
**Momofuku Ko**  
**Per Se**

Four stars barely do justice to chef Daniel Boulud's new creation, **Le Pavillon**: breathtaking space, welcoming and impeccable service, sensational seafood, a dizzying array of vegetable dishes and other outstanding offerings. During the pandemic,



Gabriel Kreuther

Boulud extensively renovated his beloved **Daniel**. What hasn't changed here are the awe-inspiring courses; they remain magical, so splurge. At \$225 apiece, **The Modern's** prix-fixe tasting menu isn't cheap, but it's worth every penny. Portions are perfectly sized and keep you wanting more. A sleek, sophisticated space on which staggering sums of money must have been spent gives **Gabriel Kreuther** an unobtrusively rich look—a perfect setting for a magnificent meal. For instance, the miso-marinated steak could be cut with a fork. Its outside dining area is among the most sophisticated in town. **La Grenouille** is still here, and the food is as fabulous as ever. End your delectable meal with the espresso soufflé.



Le Pavillon

**Marea** has long been known for its seafood and homemade pasta, but there's much more to rave about, including possibly the best roasted duck breast around.

## CLASSICS

These epitomes of excellence were crucial to pre-Covid New York City's establishment as the cuisine capital of the world—and will be again.

- |                                 |                                |
|---------------------------------|--------------------------------|
| <b>Balthazar</b>                | <b>Nippon</b>                  |
| <b>Grand Central Oyster Bar</b> | <b>Nobu Downtown/Nobu 57</b>   |
| <b>Katz's Delicatessen</b>      | <b>Peter Luger Steak House</b> |
| <b>Keens Steakhouse</b>         | <b>The River Café</b>          |



PHOTOGRAPHY BY JAMEL TOPPIN, PAUL FRANGIPANE / BLOOMBERG (BOTTOM)