

# Forbes

## The Forbes 2011 All-Star Eateries In New York

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High turnover is a given in the restaurant business, but one surprise in 2011 is the paucity of new Stars—one in the Four Star category and only a handful in the Three Star firmament. The other surprise is that, despite the blahs of the economy and [Wall Street](#) and the dearth of newcomers, those that have made it to this exalted universe continue to remind us how outstanding the dining experience can be. Our gastronomical gurus—

ForbesLife Editor Richard Nalley and media maven Monie Begley, as well as brothers Bob, Kip and Tim—once again shine a light on the Big Apple's finest fooderies.



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Adour Alain Ducasse	JoJo	Masa	Quattro
Ai Fiori	Keens Steakhouse	Michael's	Gastronomia Italiana
Aldea	L'Atelier de Joël Robuchon	Monkey Bar	Red Rooster Harlem
Antonucci Café	The Leopard at des Artistes	Morimoto	Riverpark
Artsky's Patroon	Locanda Verde	Nippon	Saul
Aquavit	Lure Fishbar	Osteria del Circo	Scarpetta
Babbo	Malalino	Park Avenue	SD26
Buddakan	Marc Forgione	Perry St	Shun Lee Palace
Café Boulud	Marea	Peter Luger Steak House	Spice Market
Casa Lever	The Mark Restaurant	Picholine	Spigolo
David Burke Kitchen	Mas (farmhouse)	Porter House New York	Swiftys
Fives	Mas (la grillade)	Prune	Union Square Cafe
			Waverly Inn

There are a few newcomers in this galaxy, along with a number of outstanding returnees. The pleasant whiff of grill smoke greets you at marvelous **Mas (la grillade)**, and no wonder: Pretty much everything here is grilled or smoked, including desserts. **Ai Fiori**, a sensational new restaurant in the Setai Hotel, gives the appellation "Italian" a happy new meaning.

David Burke has created his nod to "farmhouse" cooking in a quasi-barn-meets-sleek-restaurant; **David Burke Kitchen** soars. **Red Rooster Harlem** is award-winning chef Marcus Samuelsson's uptown ode to everything Harlem—food, music, fashion. Must-tries include the dirty rice and shrimp and the chicken Brunswick. **The Leopard at des Artistes** has risen from the ashes of Café des Artistes; with its swift service and outstanding Italian fare it's far better than its predecessor.

Another luminously incandescent Italian restaurant is **Quattro Gastronomia Italiana**. **The Monkey Bar** combines great atmosphere with classic Edward Sorel murals. The sticky toffee pudding is one of life's great off-the-calorie-chart desserts, but life calls for sacrifice. **Park Avenue ...** is perfect for all seasons. **Casa Lever** is still cool and hopping, serving top Italian food with a contemporary touch. **Scarpetta** is also justly renowned for its pastas. **Nippon** remains the granddaddy-san of all Japanese restaurants. **Porter House New York** retains its exalted place in the constellation of superb upscale steak houses.

**Aldea** is a small, gracious, peaceful culinary haven in the hubbub of the Flatiron district. **Picholine's** menu is new American via French formal, and its excellence is enhanced by the luxury of well-spaced tables. Trendy, glamorous setting, top-notch service and absolutely delicious food make **Buddakan** worthy of Three Star status. **Morimoto** continues to serve some of the most beautiful and tasty Japanese fare in New York. **Masa** is a sushi lover's paradise with its offerings of delicate, melt-in-your-mouth slices of supremely fresh fish of all varieties.