

CRYPTOPIA'S LAST HOPE • TOP-EARNING YOUTUBE STARS

# Forbes

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MICROSOFT CEO  
AND SELF-REGULATOR  
**SATYA NADELLA**

"YOU NEED TO HAVE  
PRINCIPLES THAT GOVERN  
HOW YOU SHOW UP ON  
ANY BIG ISSUE."

**PLUS**

VEGAS' BUDGET  
BIG SHOT

BLUE-COLLAR  
CAVIAR KING

MOST VALUABLE  
NHL TEAMS

EXOTIC ETFs

COINBASE'S NEW  
BILLIONAIRE

## PROFITS TO THE PEOPLE

HOW TOP COMPANIES ARE TAKING THE PUBLIC INTEREST INTO  
THEIR OWN HANDS—AND GENERATING BETTER RETURNS.  
ALSO: **THE JUST 100**—RANKING THE CORPORATIONS THAT DO RIGHT BY AMERICA.



## THE FORBES 2018 ALL-STAR EATERIES IN NEW YORK

High-tech stocks are giving shareholders severe indigestion, but the gastronomic bull market for ever more innovative and outstanding Big Apple restaurants continues to reach new highs and shows no signs of stopping. Portfolios may be pummeled, but palates are being pampered as never before. Our stellar team of discerning tasters—Forbes' chief content officer, Randall Lane, Forbes contributor Richard Nalley and preeminent media maven Monie Begley, as well as brothers Bob, Kip and Tim—herewith unveil their list of where you can enjoy the city's most savory comestibles.



**Aska**  
**Atera**  
**Bâtard**  
**Blue Hill**

**Bouley at Home**  
**Daniel**  
**Del Posto**  
**Eleven Madison Park**

**The Four Seasons**  
**Gotham Bar and Grill**  
**Gramercy Tavern**  
**The Grill**  
**Jean-Georges**

**La Grenouille**  
**Le Bernardin**  
**Le Coucou**  
**Majorelle**

**Manhatta**  
**Marea**  
**The Modern**  
**Per Se**

The new **Bouley at Home** serves up ingenious, creative dishes with French and Asian influences in a sleekly modern setting: You sit at counters, watching and chatting with the chefs as they prepare and serve the food in a fun and informal atmosphere. **Le Coucou** is a Gallic gem that will sweep you off your feet with French classics that are pure joy. **Manhatta** is more a constellation than a Four Star; the spectacular view (the 60th floor of the former Chase building) is dwarfed only by the culinary delights within, such as the sublime soufflé with butterscotch sauce. **The Four Seasons** closed in 2016, but it has reopened and is an elegant and slightly smaller version of the original. The

excellent people-watching is exceeded only by the fine food impeccably served. **Aska** offers an exciting and eye-opening dinner that is unique in New York. **Per Se** continues to present a breathtaking culinary experience: Two seemingly endless nine-course tasting menus, with each course resembling a miniature painting by a master, followed by ten "nearly" petite desserts. A meal of a lifetime. Sophisticated simplicity is the order of the day at **Blue Hill**, one of the pioneers of farm-to-table cuisine—and highly pleasing to the palate, at that. **Del Posto's** presentation—the staff reverently delivers each dish with a solemn explanation of same—rivals the quality of the food itself.

### CLASSICS

*These epitomes of excellence have been crucial in establishing New York as the cuisine capital of the world.*

**Aquavit**

**Keens Steakhouse**

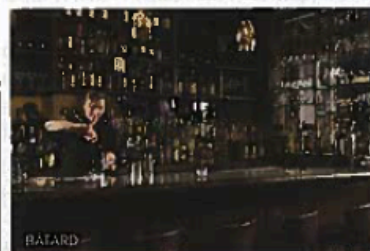
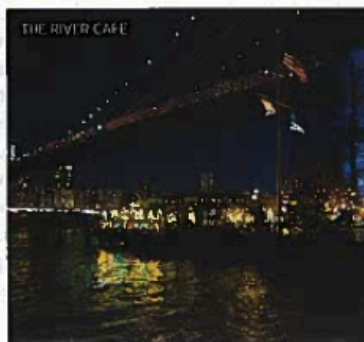
**Nippon**

**Nobu Downtown/Nobu 57**

**Peter Luger Steak House**

**The River Café**

**'21' Club**







ABC Kitchen  
Ai Fiori  
Antonucci Cafe  
Aretsky's Patroon  
Avra Madison  
Café Boulud  
Carbone  
Gabriel Kreuther  
Gem  
JoJo

Junoon  
La Goulue  
L'Artusi  
The Lobster Club  
Maialino  
Marc Forgione  
The Mark Restaurant  
Michael's  
Misi

Momofuku Ko  
Monkey Bar  
NoMad  
Nur  
Perry St  
Porter House Bar and Grill  
The Simone  
Tocqueville  
Union Square Cafe  
Vaucluse

**Nur**, the best Middle Eastern restaurant in New York City—and probably the U.S.—debunks the idea that an ancient cuisine can't also be mouth-wateringly modern. Between the dazzling presentation and the fact that no taste bud is left untouched, **Gem's** 12-to-15-course tasting menu keeps one wishing for more. Cult chef Missy Robbins' sure hand in making the simple perfect is on display at **Misi**, a new, sleek and spare loft-size pasta- and vegetable- focused eatery, whose hallmark is an ever-changing, date-stamped menu that offers ten anti-pasti and ten pastas. The homemade pastas are so tasty and chewy-perfect that you'd be happy eating any of them with nothing but a spot of olive oil. The happening Greenwich Village trattoria **L'Artusi** serves up a "modern take on traditional Italian cuisine." The branzino with roasted lemons, honey and olives, for instance, is groundbreaking. **Tocqueville** remains a refreshing contrast to its higher-profile, showier peers. **Maialino**, Danny Meyer's tantalizing tribute to true Roman cuisine, remains packed from breakfast to late dinner. An evening at **The Simone** makes one think of an exclusive



country-house dinner party in England or France—only 11 well-placed tables. The Venetian/Northern Italian offerings at **Antonucci Cafe** never waver in quality. **Ai Fiori** offers soul-satisfying choices in Italian luxury foods. Carnivores love the meat dish called the "Agnello," a rack of lamb cooked in a crépinette of foie gras and lamb sausage wrapped in caul fat that will have you calling your cardiologist. The dishes

that really throw off sparks from **Vaucluse's** classic French menu are the perfect pastas with their astonishing flavors.

