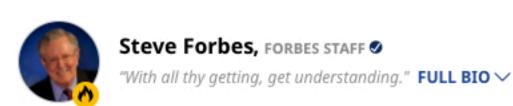
The FORBES 2016 All-Star Eateries In New York





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In just a few decades the U.S. has gone from a culmary desert with a handful of oases (almost all in NYC) to a hothouse of gastronomic creativity with an ever-growing number of outstanding restaurants. The Big Apple is now a foodie utopia. Our stellar team of tasters--Forbes Media CEO Mike Perlis, FORBES Editor Randall Lane, FORBES contributor Richard Nalley and media maven Monie Begley, as well as brothers Kip and Tim--herewith reveal where to find the city's savory comestibles.



Jean-Georges
La Grenouille
Le Bernardin
Le Cirque
Marea

The Modern
Per Se
The River Café
Tocqueville





Blue Hill / Del Posto. Credit: Blue Hill-Ben Alsop; Del Posto-Fancesco Sapienza/The New York Times/Redux

Hip restaurant **Aska** offers one of New York's most elevating dining experiences. For an expensive yet once-in-a-lifetime dining event book seats at **Atera's** 18-course extravaganza. Another hard-to-get reservation but a very particular type of luxury dining worth the effort is at **Blue Hill**, where chef/philosopher Dan Barber's distinct New American cooking has won an ardent following. **Per Se** still has it: the earnest, knowledgeable service, the pretty perch over Columbus Circle and, above all, the rotating sets of endless courses, paired with perfect wines. **Marea's** Italian-inflected seafood is out of this world; save room for its selection of cheeses or its ethereal panna cotta with pistachio and basil. **Del Posto's** lavish and expansive space is luxury on steroids; its extraordinary appetizers and main courses match the magical environs. Dining at **Bâtard** is simply perfect--with lots of "ahs" emitted as the courses flow. With consistently superb French-American-fusion fare served in a sophisticated yet low-key atmosphere, **Tocqueville** remains at the top of its game.

