Ivy Lane

Details:
Modern American fare from Chef Sung Park is what you will find at Ivy Lane, a tri-level restaurant on East 60th Street in Manhattan. Chef Sung has worked as a assistant chef at Jean Georges, Al's Brasserie and helped open Bistro Petit and Brasserie Seoul. The menu offers assorted oysters (Blue Point, Beefsteak, Wellfleet, Umami), Wagyu Beef Tartare with quail egg and Korean pear, Squid Ink Gnocchi with Monray sauce and truffle oil, Bacon Wrapped Cornish Hen heirloom with carrots, poached egg, sunchoke purée, chicken jus, and Slow Braised Beef Short Rib with baby root vegetables and butternut squash purée. There are beignets dusted with cinnamon sugar for dessert, along with a “chocolate dome” filled with chocolate mousse and hazelnut crunch. Ivy Lane also features a 45-seat cocktail lounge complete with fireplace and skylights. The top level includes a large private dining room.

- Thomas Rafael

Neighborhood: East 60s

What do you think?

Food
Service
Ambiance
Value

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