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NYC Restaurants

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, Aix Brasserie and helped open Bistro Petit and Brasserie Seoul. The menu offers assorted oysters (Blue Point, Beausoleil, Wellfleet, Umami), **Wagyu Beef Tartare** with quail egg and Korean pear, **Squid Ink Gnocci** 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.

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116 East 60th St
New York, NY, 10022
(212) 641-0577
[Visit the Website](#)

Cuisine: [New American](#)

Menu: [View the Menu](#)

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