5 Brilliant Ways To Enjoy Foie Gras Before New York City Ban Begins

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Dining
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Foie Gras has long been a delicacy enjoyed by many, but also attached to some controversy. This dish, involving liver of a duck or goose, is rich and fatty, all the ingredients of a proper indulgence. However, because of the method in which the duck or goose's liver is fattened, there's been a lot of backlash, and now foie gras is has been banned in a few places. First, it was banned in California, and now it was just banned in New York City.

Restaurants have a few years before the ban takes effect, though. So for anyone who truly loves foie gras, here's some special dishes that incorporate it. These are all in New York City, where the ban will go into effect in 2022. There's time to enjoy them while you still can!

**Pan-Seared Hudson Valley Foie Gras**

At the new Upper East Side restaurant Ivy Lane, chef Sung Park impresses the neighborhood with his American menu blended with Asian and French influences. Guests can relish on his pan-seared Hudson Valley Foie Gras placed on top of toasted brioche served with roasted grapes, cherry puree, and fig Brûlée - a lovely rich combination of sweet and savory!

"I use Hudson Valley foie gras for my dish and simply season it with salt and pepper. Additionally, the grapes, come from upstate NY. The seasonal fruits in the dish add a sweet-sour flavor when paired with seared foie gras," said chef Sung Park of Ivy Lane.