

# NEW YORK POST

## Ram-don, caviar tots and more trashy-fancy food mashups

By Hailey Eber

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You can't put lipstick on a pig. But you *can* put pig on a big ol' pile of junk food and call it haute cuisine.

Introducing paleta iberico con chips, a buzzy appetizer at new Lower East Side restaurant Ernesto's, which serves Basque-tinged tapas. The \$22 dish, which has been liked thousands of times on Instagram since the restaurant's January opening, is essentially **a mountain of potato chips draped with fancy Spanish ham**. Fans of the highbrow-lowbrow marvel are calling it "a new classic" and "a thing of beauty" on social media.

Ernesto's chef Ryan Bartlow, an alum of Frenchette and Quality Eats, is hardly the only one combining fancy and trashy ingredients to great effect. Here, five other NYC dishes that straddle the upstairs-downstairs divide.



Ivy Lane's burgers.

Tamara Beckwith/NY Post

Chefs typically rely on short rib, chuck, sirloin, brisket and the like to make burgers, but Sung Park, at Midtown's **Ivy Lane**, wanted to do something different. Those cuts are "cheap, beefy and tough," says Park. So he opted to use a notoriously pricey piece of beef instead: filet mignon. "I wanted people to enjoy a different burger flavor and a lean texture." Topped with wild arugula, garlic-lemon aioli and smoked ketchup, the elevated sliders (\$18 for two) are miles from a Big Mac. *116 E. 60th St.; 212-641-0577*

