

FOOD & DRINK

Everywhere You Need to Eat and Drink in NYC Right Now



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Ivy Lane

Upper East Side

Dinner and drinks worth traveling for

Ivy Lane's three-level 160-seat space feels like a one-percenter's townhouse -- but a cool one-percenter who made her money in the *disruption* racket rather than resting on the laurels of inherited wealth. The jewel-toned bar on the ground floor has a surprisingly vibrant, downtown vibe for a place this close to Bloomingdale's, with a dynamic cocktail menu to match. Though they probably could have gotten away with ten takes on the G&T, Ivy Lane's dozen, numerically named libations are worth return trips on their own. There's plenty to please the average palate, and ambitious concoctions like the Twelve (aquavit, génepy, vermouth, absinthe, cardamom bitters, tarragon, lime) and the Fifteen (mezcal, cachaça, turmeric, Chartreuse, Oloroso, demerara, Angostura) are dynamic enough pique more accomplished drinkers' interests.

Chef Sung Park's menu is multifaceted, too. A rich, silky bone marrow is served with a marrow croquette reminiscent of upscale state fair food; the bacon-wrapped cornish hen, infused with smoky flavor to the bone, will satiate even the most committed poultry skeptics; and the braised lamb leg pappardelle rivals what you'll find at your favorite Italian joint. A welcome, overdue addition to a neighborhood many associate with rich folks and retail, make a reservation at Ivy Lane before holiday shopping season kicks into full gear.