

# New York ➔

Dining / Nightlife / Shopping / Culture / Maps

November 2009

# FrontDesk

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16

CONTRIBUTORS ➔



## Contributors

**1 Cemile Kavountzis**

Our regular dining contributor, Cemile Kavountzis, bravely tested all the red-sauce pasta joints and cafés in Little Italy to come up with a list of the five best (page 32), just so you don't have to. We commend her on a job well done.

**2 Rebecca Brown**

Los Angeles transplant Rebecca Brown regularly blogs for Spaweeek.com, so she gets to regularly test out all sorts of crazy new beauty treatments. In this issue, she gave us the lowdown on the newest (and weirdest!) services in the city, like the facial made with, uh, sperm (page 38).

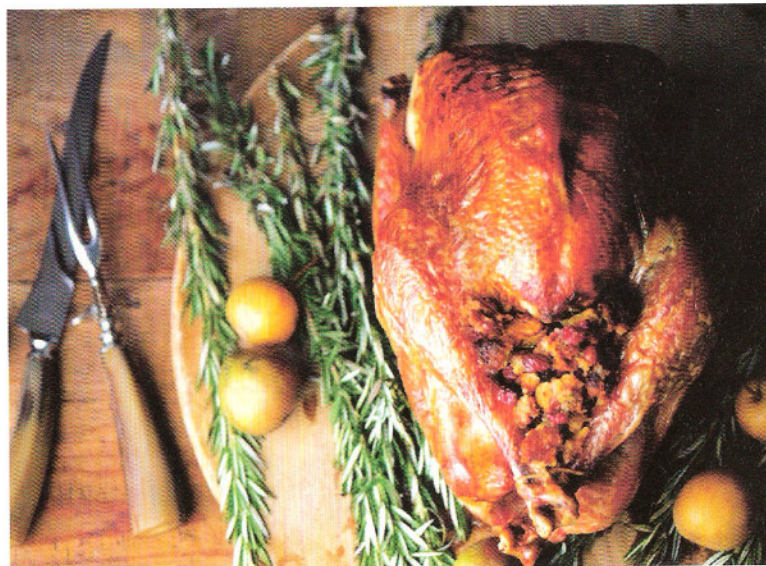
**3 Joanna Evans**

Joanna Evans spent the summer interning with *Modern Luxury*, assisting us in myriad ways. She also wrote about the inaugural shopping event, *Vogue's* Fashion's Night Out (page 27) occurring September 10.

**4 Sam Wooley**

Sam Wooley, the graphic artist and illustrator who created the SoHo map for our Shop SoHo story (page 36), also just relocated back to New York from Los Angeles. We are happy about this. Keep an eye out for more of Wooley's cool artwork in our upcoming issues.





## Reasons to Give Thanks

After the fanfare of the legendary Macy's parade, enjoy the best meal of the year at one of these hot spots—

BY CEMILE KAVOUNTZIS

Thanksgiving, or "Turkey Day," as we tend to call it, might just be America's favorite holiday, one on which we get to stuff our faces with glorious cuisine all in the name of celebrating our ancestors—and New York might be the best place ever to partake in it. The city's vast cornucopia of great restaurants has talented chefs turning out delectable spreads with all the classic fixings, plus a heaping helping of culinary creativity. Pass the gravy! (And please, hold the giblets.)

**ELEVEN MADISON PARK** (11 Madison Ave./ 24th St., 212.889.0905) The light-flooded dining room of this five-star Flatiron mainstay sets a festive mood for a refined family-style dinner. Known for inventiveness, chef Daniel Humm serves a meal that will please the traditionalist—and the nontraditionalist—with delicious combinations like organic turkey and cornbread stuffing with chestnuts. \$125 per person.

**THE CARLYLE RESTAURANT** (35 East 76th St./ Madison Ave., 212.744.1600) The Art Deco interior of this historic hotel exudes the quiet refinement of the Upper East Side. Enjoy a classic four-course feast featuring butternut-squash bisque with foie gras, turkey, maple-glazed sweet potatoes and James Sakatos' delicious array of desserts, including pumpkin pie with brandy butter sauce and pear and almond tart with caramel ice cream. \$105 per person.



**ADOUR ALAIN DUCASSE AT THE ST. REGIS** (2 East 55th St./ Fifth Ave., 212.710.2277) At this two-Michelin-starred restaurant, Thanksgiving returns to its roots with four courses celebrating seasonal ingredients and autumn flavors, served from 4PM until 8PM. Last year's highlights included butternut-squash ravioli and duck foie gras terrine with quince chutney. However, this is also the perfect spot if you're not craving turkey and pumpkin pie, because you can also order off the à la carte menu they serve every other day of the year. Prices vary.

**THE OAK ROOM AT THE PLAZA HOTEL** (10 Central Park South/ 59th St., 212.758.7777) If you feel like one day isn't enough to savor all of your holiday favorites, then you're in luck: You can draw it out with three days of Thanksgiving served Wednesday through Friday. The eclectic menu features pumpkin-pie soup with pecan-and-goat-cheese ravioli, and confit turkey paella with clams, chorizo, shrimp and mussels. \$85 per person.

**THE RIVER CAFÉ** (1 Water St./ Furman St., 718.522.5200) The views of the Manhattan skyline, Statue of Liberty and Brooklyn Bridge are a feast for the eyes at this famous waterfront restaurant featuring impeccably prepared New American cuisine. Sure, they offer turkey and the fixings, but they also dish up oysters, venison, Maine lobster and the perfect sea bass. \$125 per person.

**THE HARRISON** (355 Greenwich St./ Harrison St., 212.274.9310) Chef Amanda Freitag flexed her culinary chops last year at this New American Tribeca hot spot. She livened up beet salad with pistachios and Robiola cheese and added maple-candied pecans to the brussels sprouts. The turkey veers traditional, accompanied by cornbread stuffing and gravy. Prices Vary. ■



FROM TOP: The rustic and cozy dining room at The Harrison; stunning city views from Brooklyn's River Café; the newly refurbished Oak Room at the Plaza Hotel; Eleven Madison Park's sun-drenched dining area.