

**Halsey and Alice North's**  
**"Midtown-West" NEW YORK CITY 2005 Restaurant Map**

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**RECOMMENDED FOR FINE DINING — NEED RESERVATIONS!**

**Remi** ("oars" in Italian) 145 West 53rd, **JUST BEHIND THE HILTON** (212-581-4242). **ELEGANT & ENERGETIC.**

A mural of Venice runs the length of the room. Sandra Gibson, President & CEO, Association of Performing Arts Presenters, Halsey, and Alice recommend sharing the grilled sardines, shaved fennel and arugula salad \$12; beef carpaccio with celery, smoked bacon, truffled Pecorino cheese, and lemon \$10.50; seared medium rare tuna seasoned with black pepper, poppy seeds, baby fennel, and oven dried tomatoes \$25; warm soft chocolate cake, vanilla ice cream \$8; & upside-down pear polenta cake, honey ice cream, toasted almonds \$8.

**Osteria del Circo** — 120 West 55th (212-265-3636). **FUN AND CLASSY.** We love sharing the elegant lobster salad with shaved seasonal vegetables and baby arugula \$25 followed by Mamma Egi's incredible spinach and ricotta ravioli with butter-sage sauce \$18. Also delicious is the brick-pressed chicken, roasted rosemary potatoes, and broccoli rabe \$25. Great cheese menu. Spectacular desserts. We recommend the Tuscan doughnuts filled with cream and served with a cup of cappuccino cream \$10 or the divine crème brûlée \$10. Service is excellent. Pre-post theater until 6:30/after 9:30 \$34. Fun, glass-walled private dining room.

**Molyvos** — 871 7th Ave at 56th (212-582-7500). **MAGNIFICENT GREEK FOOD AND SERVICE.** Tender sea scallops, crabmeat, calamari, and mussels marinated in lemon and olive oil \$14. Braised cabbage filled with ground lamb and beef with lemon dill sauce \$20. Lamb shanks braised and baked in a clay pot with orzo and roasted tomatoes \$28. For dessert, we recommend sweet fritters drizzled with cinnamon-honey \$8 or homemade almond praline ice cream served with chocolate baklava \$8. Pre-theater \$35 5:00-6:45.

**Trattoria Dell'Arte** — 900 7th Avenue **NEAR CARNEGIE HALL** (212-245-9800). Lively Italian trattoria with whimsical décor by Milton Glaser. The antipasto bar offers a wide selection of **GRILLED VEGETABLES** and marinated seafood. The red beets, endive, asparagus, gorgonzola salad is memorable \$10.25, the tuna filet mignon superb \$28.75, the Margherita pizza light and tasty \$18, and the lemon pie delicious \$9. Pastas \$17-26.

**Vice Versa** — 325 West 51st (212-399-9291). **EXCELLENT CONTEMPORARY NORTHERN ITALIAN FOOD.** Halsey loves the sautéed calamari, artichokes, and radicchio salad \$13 followed by the beef steak with onion marmalade and Barbera wine reduction \$28. Alice loves the lobster salad, cherry tomatoes, string beans, balsamic vinaigrette \$14.50 followed by the veal-raisins-and-amaretto-cookie-filled ravioli \$15.50. The Arctic char with toasted pistachio nuts, tarragon, and white wine \$24.50 is remarkable. Also try the pureed chestnuts and whipped cream \$7.50 and save room for the free plate of cookies. Pre fixe \$30.05 5:00-7:00.

**Town** — 15 West 56th, Chambers Hotel (212-582-4445). **STYLISHLY ELEGANT.** \$71 per person 3 courses in main dining room (or a la cart on the balcony until 1 AM). Smartly constructed endive salad. Lobster bisque, wild mushroom, or spinach & watercress soup. Melt-in-your-mouth duck steak with soba buckwheat pilaf. Tuna roast with champagne *uni* sauce spiced with melon and chestnut. And, mix and match •green apple/pineapple/grapefruit sorbets•rainbow/sour cherry/lemon sherbets•caramel/black raspberry/vanilla ice creams.

**Josephs** (formerly *Citarella*) 1240 6th Ave (212-332-1515). 2nd & 3rd floor dining rooms with **WRAP-AROUND VIEWS** of 49th/6th Ave. Bill Yosses, pastry chef/2004 James Beard Award nominee, is now executive chef. Arugula, prosciutto, robiola, figs salad \$14. Wild mushroom risotto with truffle oil \$16/\$28. Amazing whole grilled branzino or pompano, virgin olive oil, Hawaiian sea salt, cracked pepper \$29. Stunning grilled thick cut swordfish, tomato & olive tapenade \$28. Delightful lamb with white bean, broccoli rabe, tomato-eggplant jam \$32. Elegant cookies appear. Even so, share the **FAMOUS** warm vanilla cake with 12-bean vanilla ice cream \$12 or mascarpone cheese cake, sour cream sorbet, fresh berries \$12. Pre fixe dinner \$39, lunch \$35.

**Moda** — 135 West 52 in Flatotel (212-887-9880). **ITALIAN, DESERVES ATTENTION.** Starter of olives, Parmesan cheese chunks. Sinfully-delicious rack of lamb with white beans and toasted garlic sherry sauce \$26. Moist, flavorful slow roasted chicken with rosemary lemon and braised winter vegetables \$18. NY cheese cake, biscotti crust \$10. Triple chocolate budino cake, passion fruit reduction \$11. Pre-theatre \$35 M-S 5:30-6:30.

**Churrascaria Plataforma** — 316 West 49th (212-245-0505) **BRAZILIAN > GRILLED MEATS ON SKEWERS.** A large bustling room. An enormous buffet of appetizers and salads is followed by 17 different varieties of grilled meats on skewers. Pace yourself. Pre fixe: Dinner \$46.95. Lunch \$30.95. Desserts and beverages extra.

**Il Menestrello** — 14 East 52nd (212-421-7588). **SERIOUS FOOD, ATTENTIVE SERVICE.** Thinly-sliced, air cured beef carpaccio \$13. Artichoke hearts \$13. Veal scaloppini/piccata \$26. The tableside preparations are a treat!

**Rock Center Café** — 20 West 50th (212-332-7621). **WATCH SKATERS AT ROCKEFELLER CENTER.** Jumbo shrimp \$14. Mozzarella, oven-roasted tomatoes, basil olive oil \$11. Seared striped bass \$27. Atlantic salmon, black chick peas, artichokes \$25. Prime rib, onion popover \$29. Apple crumb cake, cinnamon caramel swirl ice cream \$8. Key lime pie with blackberry coulis \$8. Chocolate peppermint cake with chocolate sauce \$8.

**Blue Fin** — 1567 Broadway at 47th in W Hotel (212-918-1400). **TIMES SQUARE SEAFOOD.** Ruby red beet and goat cheese salad \$10. Pan seared jumbo lump crab cake with asparagus salad, citrus tarragon remoulade \$14. Sautéed Atlantic black bass with sweet Gulf shrimp, pumpkin risotto, chanterelle mushrooms, brown butter sauce \$26. Sesame crusted tuna, baby carrots, shitake mushrooms, snow peas, and ginger soy vinaigrette \$26.

**GOOD FOOD AT MORE MODERATE PRICES!**

**Sosa Borella** — 832 8th Avenue at 50th (212-262-8811). **HOMEY. GREAT FOOD.** Halsey loved the pan-seared tuna with ginger risotto \$26 and Alice the Parmesan crusted chicken breast with roasted tomatoes, artichokes \$18. Toasted beets salad with grilled endives, Montrachet goat cheese, sherry vinaigrette over mesclun \$11. Delightful char-grilled pizzas \$15. Pasta \$14-18. Homemade desserts \$8-13. 3rd floor private dining room.

**Soba Nippon** — 19 West 52nd (212-489-2525). **TASTY BUCKWHEAT NOODLES MADE FRESH ON SITE.** 5-course prix fixe dinner includes beef, chicken, or fish as well as a Zen monk appetizer, sushi, and a choice of soba noodles \$32. Full menu with selections ranging from \$4 to \$25. Sake selections \$8.

**Russian Samovar** — 256 West 52nd near 8th Ave (212-757-0168 need reservation). **DELICIOUS FOOD.** Nice experience. Tasty hot borscht with beef *pirozhok* and sour cream \$8 and mushroom vol-au-vent in puff pastry \$9. Fabulous beef stroganoff on noodles or mashed potatoes or kasha or rice \$20. Light and moist chicken Kiev \$22. Outstanding *shashlik gruzia* lamb chunks marinated & grilled over charcoal \$24. Pre-theater \$28.

**Norma's** — 118 West 57th in the Parker Meridien Hotel (212-708-7460). **SERVES BREAKFAST TIL 3 PM DAILY.** Enjoy the super blueberry pancakes with Devonshire cream \$17 or mango-papaya brown butter cinnamon crêpes \$17. For lunch, we like the Caesar salad with grilled chicken \$17 or the open faced ham sandwich on grilled multigrain bread \$18. Open for breakfast and lunch, starting at 6:30 M-F and 7:00 Sat-Sun.

**Angus McIndoe** — 258 West 44th (212-221-9222). **THEATER HANGOUT.** Good American comfort food. Soup of the day is always good \$6. Roasted duck with soft polenta and peach-pineapple chutney \$21. Warm oatmeal crisp with blueberries, peaches, and vanilla gelato \$8. Hamburgers \$11-\$13. All day breakfast \$14.

**John's Pizzeria** — 260 West 44th (212-391-7560). Former Christian Alliance Gospel Tabernacle with Tiffany glass ceiling. **BEST PIZZA** \$13-18. Fresh toppings \$2-2.50 each. Crisp salads \$6.50. Garlic bread \$2.50.

**Topaz Thai** — 127 West 56th (212-957-8020). **GOOD, AFFORDABLE THAI.** Table for 2 in the window. We like to share Thai spring rolls \$3.95 and Siamese ginger duck with mushrooms and snow peas \$12.95. Jackie Davis, NY Public Library for the Performing Arts describes the grilled fillet of salmon as “amazing,” topped with sweet and sour sauce, pineapple chunks, tomatoes, onions, green pepper, and cucumbers \$15.95.

**Hakata Grill** — 230 West 48th (212-245-1020). **COZY AND CALM.** Alice enjoys the *ume obento* \$15.75, which includes chicken teriyaki, salmon, beef *negimaki*, and pork *gyoza* — a lot of food for the money. Halsey likes the soft shell crab sushi roll \$9.75, *miso* soup \$2.50, and sea vegetable salad \$6.25.

**Original Carnegie Deli** — 854 7th Ave near 55th (212-757-2245). **BEST PASTRAMI AND CORNED BEEF IN NYC.** Share gargantuan sandwiches \$11.95-22.95! Homemade chicken soup \$5.95-7.75. Award-winning cheese, strawberry, blueberry, cherry blintzes \$12.95. Cheesecake \$7.50-8.95. Noisy. Sit elbow to elbow. Fun.

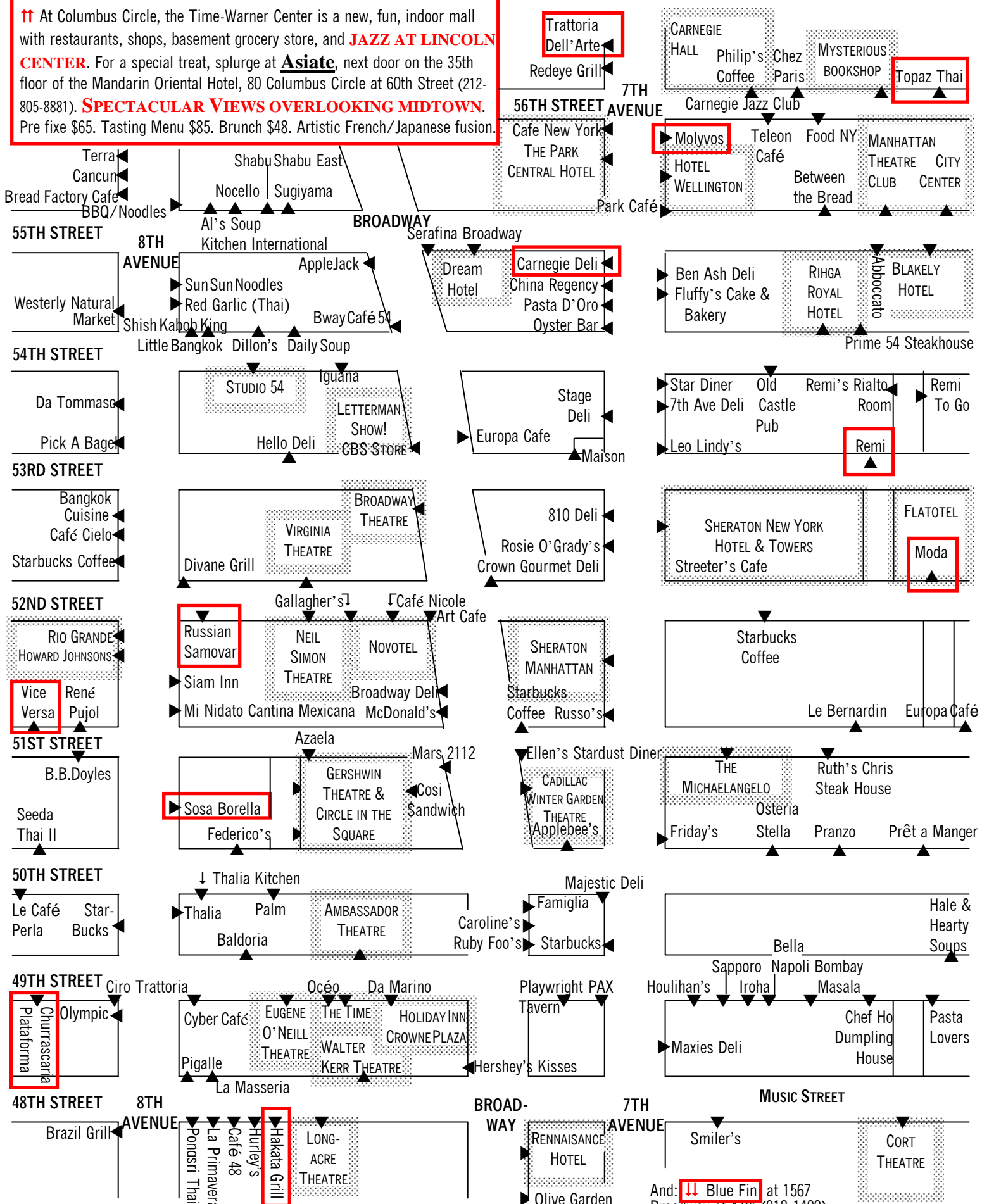
**Sitar** — 58 West 56th, 2nd floor (212-581-1155). **MOGUL CUISINE OF NORTHERN INDIA.** Start with piping hot *naan* bread \$2.95, *raita* whipped yogurt with shredded cucumber, tomatoes, coriander \$3.95, mango chutney \$1.95, and *malai kofta* vegetable dumplings in almond cream sauce \$9.95. Then, try chicken *tikka masala* \$12.95, tandoori-roasted chicken \$11.95, or ginger chicken \$13.95. M-F buffet lunch \$9.95/dinner \$14.95.

**Hale and Hearty Soups** — 55 West 56th (212-245-9200). **SOUP & SANDWICH** \$5.99-7.79. Half sandwich \$3.49; whole, \$5.99. Soups \$2.95-7.95. Salads \$3.50-\$5.95. Rice Krispies Treats \$1.49. Cookies \$1.35.

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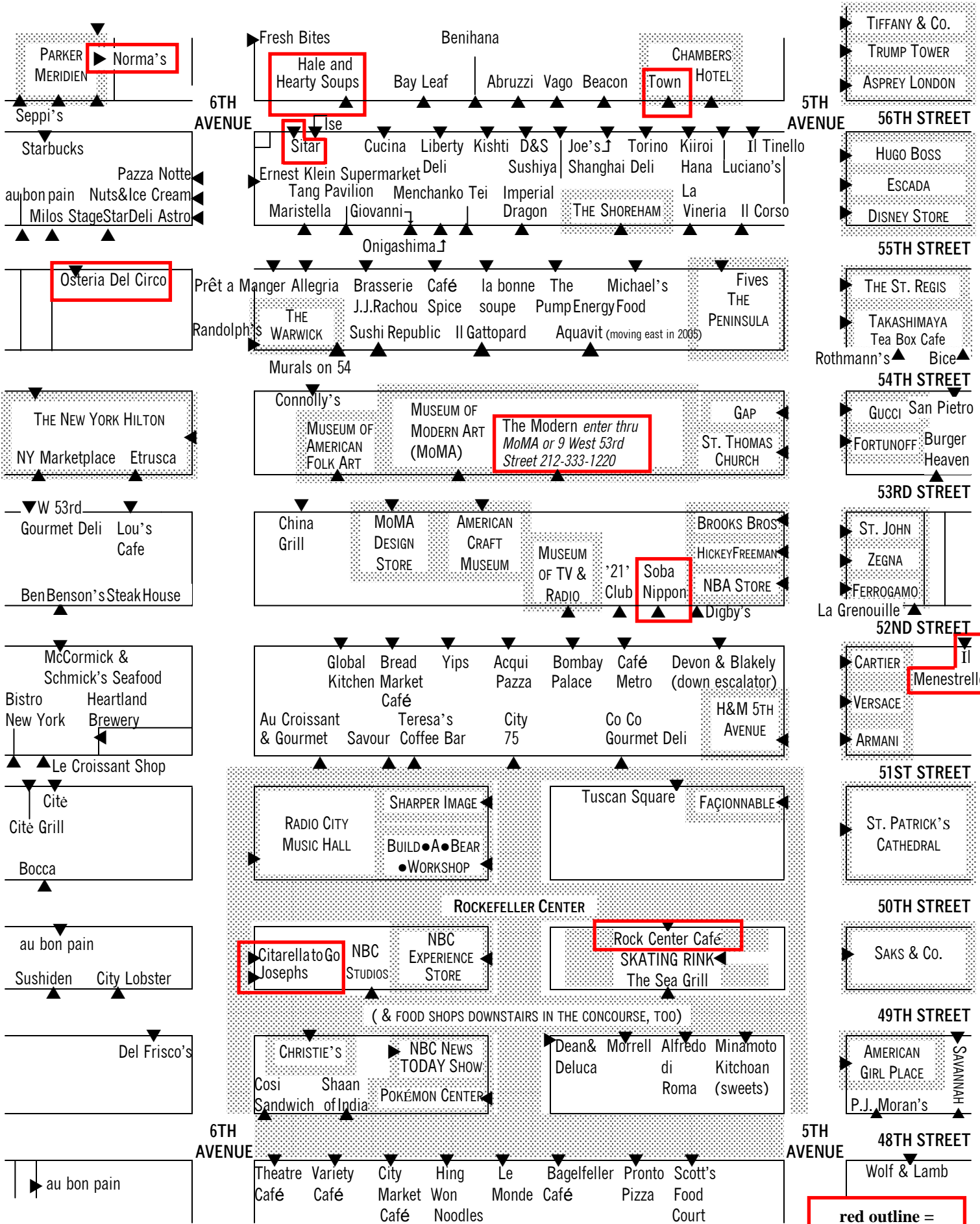
↑↑ At Columbus Circle, the Time-Warner Center is a new, fun, indoor mall with restaurants, shops, basement grocery store, and **JAZZ AT LINCOLN CENTER**. For a special treat, splurge at **Asiate**, next door on the 35th floor of the Mandarin Oriental Hotel, 80 Columbus Circle at 60th Street (212-805-8881). **SPECTACULAR VIEWS OVERLOOKING MIDTOWN**. Pre fixe \$65. Tasting Menu \$85. Brunch \$48. Artistic French/Japanese fusion.



Also: ↓↓ **Angus McIndoe** at 258 West 44th and ↓↓ **John's Pizzeria** two doors away at 260 West 44th (nearer 8th than Broadway).

And: ↓↓ **Blue Fin** at 1567 Broadway at 47th (918-1400)

**HALSEY AND ALICE NORTH'S**



**red outline = featured in 2005 Restaurant Map!**