

NOVEMBER 2006

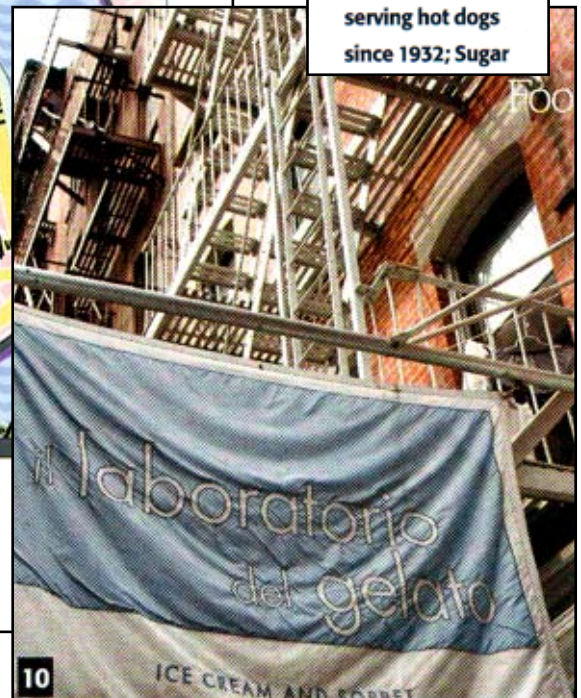
**olive**

Food map **NEW YORK** rip out

- 1. BÀNH MÌ SAIGON BAKERY** (158-01 MOTT ST; 001 212 941 1541) FANTASTIC VIETNAMESE SANDWICHES.
- 2. GRAND CENTRAL OYSTER BAR** (GRAND CENTRAL TERMINAL, 001 212 480 6650; OYSTERBARNYC.COM) EXCELLENT OYSTER BAR IN A TIMELESS SETTING.
- 3. SULLIVAN ST BAKERY** (333 W 47TH ST; SEE WEBSITE FOR FURTHER LOCATIONS. 001 212 334 9435; SULLIVANSTREETBAKERY.COM) ARTISANAL ITALIAN BREADS.
- 4. IL LABORATORIO DEL GELATO** (95 ORCHARD ST; 001 212 243 9922; LABORATORIODELGELATO.COM) THE BEST GELATO.
- 5. BABBO RISTORANTE** (110 WAYERLY PL, 001 212 777 0303; BABBO NYC.COM) CENTRE OF THE MARIO BATALI EMPIRE.
- 6. DEL POSTO** (85 TENTH AVE, 001 212 497 8090; DELPOSTO.COM) DELUXE ITALIAN.
- 7. CASA MONO** (52 IRVING PL; 001 212 253 2773) EXCELLENT SPANISH-STYLE TAPAS.
- 8. L'ATELIER DE JOËL ROBUCHON** (FOUR SEASONS HOTEL, 57 EAST 57TH ST; 001 212 350 6658; FOURSEASONS.COM/NEWYORKFS) THE FIRST NEW YORK RESTAURANT FROM THE FAMED FRENCH CHEF.
- 9. GORDON RAMSAY AT THE LONDON NYC HOTEL** (THE LONDON NYC, 151 W 54TH ST; 001 866 690 2029; THELONDONNYC.COM) LONDON'S STAR CHEF MAKES HIS NEW YORK DEBUT AT THIS NEW HOTEL. DUE TO OPEN THIS MONTH.
- 10. SAVOY** (70 PRINCE ST; 001 212 219 8570; SAVOYNYC.COM) CHEF PETER HOFFMAN SOURCES THE BEST LOCAL INGREDIENTS FOR SEASONAL MENUS.
- 11. PRUNE** (54 E 1ST ST; 001 212 677 6221) BEST BRUNCH IN NEW YORK.
- 12. UNION SQUARE GREENMARKET** (E 17 ST AND BROADWAY; 001 212 788 7476; CENYC.ORG) NEW YORK'S BIGGEST OPEN-AIR FARMERS' MARKET.
- 13. GILZ, NEW YORK PALACE HOTEL** (455 MADISON AVE; 001 212 891 8100; GILZNEWYORK.COM) MOLECULAR GASTRONOMY IN SMART SURROUNDINGS.
- 14. WD-50** (50 CLINTON ST; 001 212 477 2900; WD-50.COM) PIONEERING AVANT-GARDE CUISINE.



Visit **WD-50 (12)** for its post-modern cuisine; **laboratoria del gelato (10)** for ice creams; **Papaya King (17)**, which has been serving hot dogs since 1932; **Sugar**



Grand Central Oyster Bar (map ref 2), along with new standards like the handcrafted Italian breads at Sullivan St Bakery (map ref 3) or the superlative gelato at il Laboratorio del Gelato (map ref 4).

To quench your thirst, stop for a cocktail at Bemelmans Bar (map ref 34) on the Upper East Side or state-of-the-art mixology at the Flatiron Lounge (map ref 35). For a pint of beer in one of New York's oldest

Small cone of toasted sesame gelato at il Laboratorio del Gelato £1.72 (MAP REF 4)