

JOHN HEILEMANN ON
HILLARY'S
IOWA ICE STORM

THE HOUSE OF SEVEN
SEX OFFENDERS

CRAMER ON HOW TO
BEAT
A BAD MARKET

MUSIC-BIZ
DOUBLE
AGENTS

JANUARY 7, 2008

NEW YORK

Adam Platt's
WHERE TO

EAT

AND
Barnyard
Brunch!
Nuovo
ITALIAN!

INCLUDING
Stripped-Down
SUSHI!
Newfangled
BBQ!
Upmarket
GREENMARKET!

2008

ESSENTIALS FOR

SPLURGING, GRAZING, BOOZING

PLUS
THE YEAR'S BEST
NEW
RESTAURANTS

AND
The Next Generation
of Great Chefs





BEST NEW RESTAURANTS

OF THE YEAR

INSIEME

Marco Canora's newest venture offers the latest in haute Italian dining, but with a fashionable Greenmarket twist.

ANTHOS

The décor could be more inspired, but the cooking establishes Michael Psilakis as the Mario Batali of nouvelle Aegean cuisine.

SOTO

The new temple of refined small-plates dining. Order any dish on the menu containing the word *uni*.

PARK AVENUE WINTER

Michael Stillman's loopy, extravagant production is the ultimate proof of that aged maxim: In the big city, fine dining is a form of performance art.

BLT MARKET

Haute Barnyard comes to the Ritz. The hackneyed concept is rescued by the high quality of the cooking.

HILL COUNTRY

If you can't get yourself to the great brisket capital of Lockhart, Texas, this honky-tonk in the Flatiron district is the next best thing.

RESTO

The latest venue for chic gastropub dining. Lamb ribs are the hot dish in beef-eater circles, and these are the best in town.

15 EAST

This intimate Union Square joint represents a return to old-fashioned, no-frills sushi dining.

ALLEN & DELANCEY

Classical uptown dining comes to the Lower East Side. Considering Neil Ferguson's talents, the cooking should only get better.

MARKET TABLE

Market madness done well. Go at lunchtime, and order the cheeseburger.