

AD

New York City's 8 Chicest New Restaurants

The Big Apple has long been rife with knockout dining options, but the recent uptick in design-focused destinations is something to marvel

After a seemingly neverending winter, it's finally summer in New York—the perfect time to get out and explore the city's hottest new restaurants. With options as diverse as a vibrant modern Indian restaurant, an alfresco cocktail and raw bar, and an Italian hot spot with a glam design and a hip-hop soundtrack, there's isn't one unifying trend, but rather lots of fantastic choices for every mood and palate. Table for two, please.

Baar Baar



Breaking the mold of stereotypical Indian restaurants, this new East Village spot designed by owner Payal Sharma in collaboration with Architecture Work brings the rich colors and exuberant energy of Indian cities to New York. Hot pink walls, teal and gold velvet banquettes, and a mural of a bejeweled Indian woman are complemented by tiles, chairs, and lamps flown in from the subcontinent. Chef Sujan Sarkar takes a modern approach to Indian cooking with dishes like tandoori octopus, and fish in a savory mustard cream. “Our ultimate goal was to represent the rustic, traditional elements of India with a modern touch,” says Sharma. “The colors, music, food, and overall atmosphere and aesthetic pay homage to the culture and spirit of our home country.” baarbaarnyc.com

The Golden Hour



This new seasonal spot in the courtyard of the High Line Hotel feels like a Paris-meets-seaside oasis amid Chelsea’s art galleries. Well-heeled locals sip craft cocktails by the talented team behind Brooklyn hot spots Maison Premiere and Sauvage at brass bistro tables under striped umbrellas and lanterns dangling from the trees. Owners Joshua Boissy and Krystof Zizka designed the space themselves, bringing in copious potted palms, custom lattice garden chairs, and beautiful barware. Even the servers evoke the

seaside with their nautical-striped uniforms. The cocktails and raw bar may be the main draw, but the menu offers larger options, including an excellent linguini with clams. thegoldenhournyc.com

La Mercerie



When *AD100 architects Roman and Williams* debuted this ultra-chic café attached to their Roman and Williams Guild shop in Soho this spring, it was an instant hit. Blue velvet banquettes line the dining room, pastries sit atop marble counters, and the pendant lamps and candleholders form part of the Guild's debut collection. Chef Marie-Aude Rose—wife of Le Coucou's Daniel Rose—crafted a menu inspired by her childhood memories in France, complete with buttery pastries and a buckwheat crêpe stuffed with ham and cheese. After dining, you can head to the shop to purchase the plates and napkins from the café. lamerцерiecafe.com

Simon & the Whale



Also designed by Roman and Williams, the flagship restaurant inside the hip new Freehand Hotel in the Flatiron District is one of the city's buzziest new places to eat. Forest green tiles, iroko millwork, and custom brass lamps give the space a cozy, vaguely midcentury vibe. Restaurateur Gabriel Stulman, who runs a handful of intimate neighborhood bistros in Greenwich Village, teamed up with Chef Matt Griffin for the menu of cravable dishes like the little gem tonnato and casonsei pasta stuffed with sunchoke. satw.nyc

Beebe's



This long-awaited restaurant inside the sleek Boro Hotel in Long Island City, Queens, serves some of the city's best pizzas in a space designed by Eric Mailaender of Resistance Design. Inside, the neutral gray color palette gets livened up by a bright yellow light fixture made with lampshade frames, encaustic concrete backgammon-style tiles, and a cherry-red pizza oven. Outside, a casual patio is open in the warmer months. Veteran pizza chef Lou Tomczak (formerly of Brooklyn's Emmy Squared and Paulie Gee's) turns out hit after hit, but don't neglect the carrots, broccolini, and other dishes by the hotel's chef, George Mandakas. beebesnyc.com

Frenchette



Rave reviews have this French brasserie in Tribeca by Daniel Boulud and Keith McNally alums Lee Hanson and Riad Nasr consistently packed every night of the week. Brooklyn-based firm Springs Collective created a warm environment with Art Deco and Vienna Secession overtones. The main dining room features hand-painted floral motifs, highly polished wood furniture, and leather banquettes. If you can't get a table, grab a stool at the cast-pewter bar, where patrons sip natural wines and dine on creamy scrambled eggs with escargot, white asparagus with leeks, and duck frites. The rotisserie lobster with curry butter is worth the splurge. frenchettenyc.com

Legacy Records



A forerunner in the under-construction development at Hudson Yards, this hip restaurant/bar/lounge inside a former recording studio exudes over-the-top glam. San Francisco-based design guru Ken Fulk brought his signature decadence to the space, which is awash in marble, brass, and leather with paintings by Mickalene Thomas and a vibrant mural by Chris Lux inspired by Marvin Gaye's *I Want You* album cover in the upstairs bar. Delicious Hospitality—the team behind Charlie Bird and Pasquale Jones—tapped Chef Ryan Hardy for the Italian-inspired menu, Jeff Bell of famed speakeasy PDT for the cocktails, and Arvid Rosengren (named Best Sommelier in the World) for the wine list. legacyrecordsnyc.com

The Lobster Club



The latest opening by Major Food Group in the old Four Seasons space inside the Seagram Building, the Lobster Club is a riot of colors and patterns that sets the stage for Chef Takusu Murakami's artful sushi. Dreamed up by AD100 architect Peter Marino, the space includes bronze walls, chartreuse banquettes, eye-popping pink chairs, and plates by Picasso. Marino commissioned artist Laura Bergman to create paint-splattered floors in an homage to Jackson Pollock. "For all of us, this project was about having fun while paying homage to an iconic building and an important space," said Marino. "We worked to design an environment unlike any other restaurant space in New York, or anywhere, through commissioned artwork, custom textiles, and materials that are entirely unique for the space. We also set out to challenge expectations of what a Japanese restaurant could look and feel like." thelobsterclub.com

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