

# a warm winter bite

RICH FLAVORS DICTATE NEW YEAR'S EVE DINNER MENUS FROM TOP TOQUES.

BY DALENE ROVENSTINE

## The Americano

What makes The Americano a must on New Year's? The crowd. They're "international, sexy, and engaging," says executive chef Joseph Buenconsejo. The masquerade ball will feature an elegant dinner menu with items like caviar and entrecôte, live music and performances, a deejayed afterparty, and magnums of Champagne.

**518 W. 27th St., 212-525-0000;**  
[hotel-amicano.com](http://hotel-amicano.com)

## Angolo Soho

By offering an à la carte menu with items such as sushi del chianti (steak tartare), Angolo Soho "offers our diners the opportunity to enjoy a festive evening here or to simply stop in for a meal on the way to the party," says executive chef Michael Berardino.

**331 W. Broadway, 212-203-1722;**  
[angolosoho.com](http://angolosoho.com)

## Daniel

The six-course New Year's Eve tasting menu (\$625) with suggested wine pairings (\$250) will let revelers devour their way through the night as a jazz trio performs live. A DJ will keep the party going with after-dinner dancing and a finale Champagne toast. "New Year's Eve is my favorite holiday at Daniel," says chef Daniel Boulud.

**60 E. 65th St., 212-288-0033;**  
[danielnyc.com](http://danielnyc.com)

## Fig & Olive

Fig & Olive will serve from a special menu inspired by the

Riviera and coastal regions of the South of France, Italy, and Spain.  
**420 W. 13th St., 212-924-1200;**  
[figandolive.com](http://figandolive.com)

## La Mar Cebichería Peruana

*Nikei*, Japanese for "second generation," has become a big part of Peruvian fare, and that trend is reflected in La Mar's New Year's Eve menu. Ring in 2013 by sampling this unique fusion in dishes such as aguadito, which is comprised of abalone with quinoa, baby scallops, sea urchin, tofu, shiitake, potato, and quail egg.

**11 Madison Ave., 212-612-3388;**  
[lamarcebicheria.com](http://lamarcebicheria.com)

## Lotus Blue

Lotus Blue's 10-course banquet features traditional Yunnan and modern Chinese dishes such as dill pancake with caviar and steamed lamb soup. The hot spot is a place for "merrymakers to transport themselves to the Far East and enjoy exotic Yunnan food while escaping the raucous crowds," says Kian Lam Kho, executive chef.

**110 Reade St., 212-267-3777;**  
[lotusbluebar.com](http://lotusbluebar.com)

## The Modern

Options abound at The Modern with two room choices, the Bar Room and the Dining Room, and menu selections ranging from an à la carte menu to four-, five-, and seven-course prix-fixe menus. The Chris Bergson Band will be performing in the lounge.

**9 W. 53rd St., 212-333-1220;**  
[themodernnyc.com](http://themodernnyc.com)

## Recette

For chef and owner Jesse Schenker, Recette is the perfect place for New Year's Eve because the restaurant is small and intimate; dining there feels almost like being at a private dinner party. In addition to canapés, four to five courses, and dessert, "diners truly love the decadence of caviar, truffles, and Champagne," says Schenker.

**328 W. 12th St., 212-414-3000;**  
[recettenyc.com](http://recettenyc.com)

## Rouge Tomate

Rouge Tomate's food philosophy is to use seasonally inspired cuisine, and this will shine through in its extended, luxury, five-course menu with optional wine or nonalcoholic beverage pairings. After dinner, guests can enjoy music from a live DJ, canapés, and Champagne when the ball drops in Times Square.

**10 E. 60th St., 646-237-8977;**  
[rougetomatenyc.com](http://rougetomatenyc.com)

## Wallsé

The brainchild of renowned chef Kurt Gutenbrunner, Wallsé will have two seatings with special menus of four and six courses featuring modern interpretations of classical Viennese cuisine. If last year's fare is any indication (foie gras with quail, Maine lobster, sturgeon caviar), it's not to be missed.

**344 W. 11th St., 212-352-2300;**  
[kg-ny.com/wallse](http://kg-ny.com/wallse) G



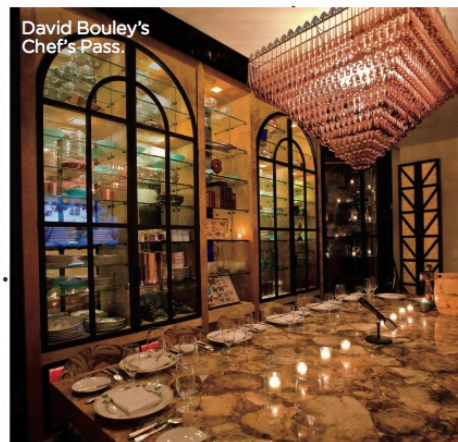
Pheasant strudel with Brussels sprouts, baby carrots, and foie gras sauce at Wallsé.

## FOOD BY DESIGN

New Yorkers looking for a truly unique New Year's Eve meal should reserve a table at David Bouley's Chef's Pass.

The 14-seat private area in Bouley provides an interactive experience for diners. Starting at \$550 per person, the menu can be catered to guests' tastes. On a typical night, the Chef's Pass experience includes Skyping with farmers and winemakers from all over the world, but for this special occasion, even friends can join the fun via video chat. "Stepping into Bouley is like stepping into a château in the South of France," says Bouley, "and if you can't be there, you might as well be here." **163 Duane St., 212-964-2525;** [davidbouley.com](http://davidbouley.com)

PHOTOGRAPHY BY KAGNY (WALLSÉ)



David Bouley's Chef's Pass.