

Restaurants in Midtown West

Bond 45	212-869-4545	www.bond45.com - Private Area (section of restaurant)
Becco	212-397-7597	www.becconyc.com - Private Room
Blue Fin	212-918-1400	www.brquestrestaurants.com - Private Room
Carmines's	212-221-3800	www.carminesnyc.com - Private Room
db Bistro Moderne	212-391-2400	www.danielnyc.com
Del Frisco	212-575-5129	www.delfriscos.com - Private Room
Ruby Foo's	212-489-5600	www.brquestrestaurants.com - Private Area (section of restaurant)
Virgil's BBQ	212-921-9494	www.virgilsbbq.com
China Grill	212-333-7788	www.chinagrillmgt.com - Private Area (section of restaurant)
Benjamin	212-297-9177	www.benjaminsteakhouse.com Private Room
Thalia	212-399-4444	www.restaurantthalia.com - Private Area (section of restaurant)
Kellari Taverna	212-221-0144	www.kellari.us - Private Room
Osteria Al Doge	212-944-3643	www.osteria-doge.com

New York City Restaurant Suggestions (Comments & opinions are provided by Zagat Survey 2005)

Within Walking Distance from Hotel:

Osteria al Doge:

142 W. 44th St. (bet. B'way & 6th Ave.) New York, NY, 10036 (212) 944-3643A

A "standout" in a "sea" of Times Square Italians, this "dependable" Venetian gives ticket-holders a taste of "quality" cuisine, then "gets 'em out in time for the show"; "unless you sit upstairs", "be prepared to scream" at your dinner partner since it gets "loud."

No Private Room Available

Bond 45

154 W. 45th St. (bet. 6th & 7th Aves.) Manhattan, NY 10036 212-869-4545

www.bond45.com

"Restaurateur Shelly Fireman (Shelly's New York, Trattoria Dell'Arte et al.) takes on the Theater District with this nostalgic new Italian named after its former tenant, a men's clothier that was a longtime Times Square landmark; the sprawling, multilevel setup is echoed in a broad menu emphasizing antipasti and steaks, while the retro, Sardi's-esque design adds to the time-warp mood."

Sushizen

108 W. 44th St. (bet. B'way & 6th Ave.) Manhattan, NY 10036 212-302-0707

www.sushizen-ny.com

"Amazing attention to texture, taste and presentation" yields supremely "high-quality" sushi at this Theater District Japanese, which also boasts a "friendly" staff and, yes, a "Zen"-like ambiance; perhaps it's "more expensive than others in the area", but show-goers deem it "worth it"; N.B. there's alfresco seating in warm weather.

Trattoria Dell' Arte

900 Seventh Ave. (bet. 56th & 57th Sts.) Manhattan, NY 10019 212-245-9800

www.trattoriadellarte.com

"On target" as ever, this "vibrant" Midtown Italian "stalwart" has "fine" food, including the "ultimate antipasti bar", and "lots of character", from the "entertaining" staff to the enormous "plaster body parts" adorning its walls; it perpetually "hops" with loyal "thongs" who agree it's a "great prelude" to nearby Carnegie Hall, or anything else."

Del Frisco's

1221 Sixth Ave. (49th St.) Manhattan, NY 10020 212-575-5129

www.delfriscos.com

You can "cut the steaks with a fork" at this "big-city" Midtown chop shop that's "power dining personified" and consequently "chockablock with suits" wolfing down "king-size everything"; despite "first-class prices", "not enough women" and a din akin to the "NYSE floor", this "top-flight" ode to "capitalism" continues to "dazzle" carnivores with its

bank-size space, elegant private rooms and big, bountiful bar.

Sparks

210 E. 46th St. (bet. 2nd & 3rd Aves.) Manhattan, NY 10017 212-687-4855

www.sparkssteakhouse.com

Seasoned steer-aholics suggest you don "loose-fitting clothing" before a visit to this "quintessential" Midtown moohouse where a "skilled" staff ferries "huge portions of tender beef" and "superb wines" to tables of "heavy-hitters" "closing deals" and "expensing" away heifer-size tabs; just "don't expect quick seating unless you've recently signed with the Yankees."

Tao

East 50s, 42 E. 58th St. (bet. Madison & Park Aves.) Manhattan, NY 10022 212-888-2288

www.taorestaurant.com

"Buddha's ready for the big screen" as are the beautiful people who congregate to "worship" his 16-ft. tall likeness at this movie theater-turned-Midtown mega "scene", where the Pan-Asian eats are "surprisingly good" but more than "overshadowed" by the "phenomenal" surroundings and "serious bar action"; high prices, "long waits", "rushed" service and "ungodly" noise can create some bad karma."

Becco:

355 West 46th Street (between 8th and 9th. Avenue (212) 397-7597

Bring an "additional stomach" for the "toothsome", all-you-can-eat "pasta blitz" at this Theater District Italian where "\$20 bottles of wine" add to the "great-deal" pricing; though the recently expanded setting is certainly "accommodating", things can get a "little hectic" and "noisy" come prime time. * **Private Room- 100ppl max***

DB Bistro Moderne:

55 W. 44th St. (bet. 5th & 6th Aves.) New York, NY, 10036 (212) 391-2400

www.danielnyc.com

"More affordable and relaxed" than Daniel Boulud's other venues, this lively Theater District haute French bistro is "as incredible as you've heard", purveying "sumptuous" food in a "lovely" "modern" setting; its "famous" \$29 foie gras-filled burger adds a "showbiz" touch, but most agree "you'll never again eat a burger without thinking of the one here"; adherents "stick to the \$42 prix fixe for true value."

44:

44 W. 44th St. (bet. 5th & 6th Aves.) New York, NY, 10036 (212) 944-8844

"It's all about the decor" at this Midtown hotel dining room with a "glossy" interior and "must-see bathrooms" that tend to overwhelm the "reliable" if "expensive" French-New American vittles; trendoids yawn "it's so over", but on the flip side, it's now "actually quiet enough to have a real conversation." ***Private Room – 12ppl max***

Esca:

402 W. 43rd St. (9th Ave.) New York, NY, 10036 (212) 564-7272

Both fish and pasta lovers salute chef David Pasternack's "savory", "super-fresh" catch and al dente dough at this Theater District Italian; a product of the Batali-Bastianich team, it showcases a first-rate menu conveyed by an "energetic" crew, and though holdouts hedge about "hefty tabs", most are "hooked" ***No Private Room Available***

Orso:

322 West 46th Street 212-489-7212

You'll have to "call early and often for a reservation" at this "ever-popular" Theater District hangout for "Broadway movers and shakers"; the Northern Italian fare is "fabulous" and the atmosphere "pleasant", but for ordinary mortals the "best part is checking out the celebs" who you may see on stage an hour later. ***No Private Room Available***

Ruby Foo's Times Square:

1626 Broadway (49th St.) New York, NY, 10019 (212) 489-5600

One part Chinese "mah-jongg palace", one part "kitschy fun house", this Upper West Side-Times Square duo of "decorated-to-the-hilt" Pan-Asians is "jam-packed on any given night" with "young thirtysomethings and families" soaking up the "over-the-top" atmosphere; the food's "always good" too. ***No Private Room Available***

Barbetta:

321 W. 46th St. (bet. 8th & 9th Aves.) New York, NY, 10036 (212) 246-9171

Nearly a “century old”, this Restaurant Row Northern Italian is a pre-theater favorite in “Louis XIV” mode offering consistently rewarding “classic” cuisine and “old-world”, black-tie service in a “genteel” townhouse setting; in spring and summer, the “lovely” spacious garden can be a wonderfully “romantic” escape. ***Private Room- 120ppl max***

Churrascaria Plataforma:

316 W. 49th St. (bet. 8th & 9th Aves.) New York, NY, 10019 (212) 245-0505

“They feed you like there’s no tomorrow” at these Brazilian “nonstop food fests” trotting out a “fantasia” of skewered meats as well as a “city-block-long salad bar”; given the “omnipresent waiters” urging you to “eat everything in sight”, it’s “impossible to leave hungry.” ***Private Room -60ppl**

Firebird:

365 W. 46th St. (bet. 8th & 9th Aves.) New York, NY, 10036 (212) 586-0244

One of New York’s “prettiest” restaurants, this “gilded” Russian duplex on Restaurant Row suggests what “dining in the Winter Palace” must have been like, from its “delectable” food fit for “czarist indulgence” to the royally “savvy service”; da, it’s “crazy expensive”, so to “avoid going into debt between dinner and the theater”, bargain-hunters opt for the \$40 prix fixe (\$29 at lunch) – or bring a “Fabergé egg” to settle the check. ***Private Room- 200ppl max***

Sea Grill:

19 W. 49th St. (bet. 5th & 6th Aves.) New York, NY, 10020-2206 (212) 332-7610

You can count on “superb” seafood at this “wow destination”, a “refined”, “quiet escape amid the hubbub of Rockefeller Center”; insiders urge “ignore the tourists” and “expensive” tabs and focus instead on the “magical” rink side view

Private Room- 12ppl max

Carmines:

200 W. 44th St. (bet. B'way & 8th Ave.) New York, NY, 10036 (212) 221-3800

It’s “garlic city, baby” at these family-style Italian “pig-out” palaces where the “bucket-size” portions are so “bountiful” you’ll need a “suitcase for the leftovers”; given the “rambunctious” mobs and “ear-splitting cacophony”, “bring someone you’d rather not listen to.”

No Private Room Available

Aureole:

34 E. 61st St. (bet. Madison & Park Aves.) New York, NY, 10021 (212) 319-1660

A “perennial” “wow”, Charlie Palmer’s “classically elegant” East Side townhouse offers chef Dante Boccuzzi’s “celestial” New American fare, including some “showstopping desserts”; “meticulous service” caps the “idyllic experience”, but “bring your entire paycheck” or opt for the “late-lunch bargain” to “savor the moment.” ***No Private Room Available***

Asia de Cuba:

237 Madison Avenue b/w 37th and 38th, 212.726.7755

Jack up “your cool factor” at this “vibrant” Murray Hill Asian-Cuban where the “hipper-than-thou” “flaunt their assets” by ordering “fabulous” food at “second-mortgage” prices; Philippe Starck’s “heavenly white” design “hasn’t lost its luster”, and if trendoids yawn “been there done that”, it’s “still going strong” – apparently being “just too-too” “never gets old.” ***No**

Private Room Available*

Le Bernardin:

155 West 51st. Street (212) 489-1515

It simply doesn’t get any better” for “transcendent seafood” than at Maguy LeCoze’s Midtown French “dream”, where chef Eric Ripert’s “beyond-sublime” cuisine (ranked No. 1 in this Survey) “continues to astound”, while a “formal” pro staff serves with “seemingly effortless perfection” in “hushed”, “elegant” quarters; such “incredible dining experiences” are sure to “sweep you off your feet” – as may the seriously “pricey” bill, but acolytes advise just “take out a loan and go” for a life-fulfilling experience.

Private Room- 90ppl max

Remi:

145 W. 53rd St. (bet. 6th & 7th Aves.) New York, NY, 10019 (212) 581-4242

It's "always a pleasure" to dine at this "well-honed" Midtown Venetian where the "beautiful" Adam Tihany–designed decor is as "decadent" as the "squisito" cuisine; it remains a favorite of the "power-lunch" set even "after all these years", but for those who are eating at their desks there's "terrific" takeout at the adjacent Remi To Go. ***Private Room- 150ppl max***

Vong:

200 E. 54th St. (3rd Ave.) New York, NY, 10022 (212) 486-9592

Still "an experience to be savored", Jean-Georges Vongerichten's vaunted Midtown French-Thai "dazzles the tongue and eye" with "tantalizing" fusion fare and an "exotic", high-ceilinged space presided over by a "suave" staff; for those who "gong" the "undersized, overpriced" servings, there's always the "amazing value of the prix fixe pre-theater" deal. ***No Private Room Available***

China Grill:

52 West 53rd b/w5th and 6th, 212.333.7788

As "busy and theatrical" as ever, this "chic" Midtown Asian lures a "cult following" thanks to "intriguing", "beautifully presented" fusion fare served in "large, sharable portions"; despite "mega-decibel" noise levels and mega-bucks pricing, its "sexy", soaring interior still hosts "pretty people" seeking a "happening scene." ***No Private Room Available***

Aquavit:

13 W. 54th St. (bet. 5th & 6th Aves.) New York, NY, 10019 (212) 307-7311

Chef Marcus Samuelsson "soars" at this "dramatic", "one-of-a-kind" Midtowner where his "rarefied" riffs on Scandinavian fare are "expertly served" in an "enchanted" space; but admirers are sure to follow "when it moves east" to new digs in early 2005. ***Private Room- 40ppl max***

Thalia:

828 Eighth Ave. (50th St.) New York, NY, 10019 (212) 399-4444

A "touch of class" where the Theater District "could use it", this New American draws a "non-touristy" crowd with "inventive cuisine" and a "soigné setting" featuring "high ceilings", broad windows and a "lively" lounge; "pleasant" service that "gets you out on time" makes it a "best bet" "before a show." ***No Private Room Available***

Il Mulino:

86 W. Third St. (bet. Sullivan & Thompson Sts.) New York, NY, 10003 (212) 673-3783

Don't you have a higher rating?" ask fans of this 25-year-old Villager that reclaims its long-held ranking as the Survey's No. 1 Italian after a hiatus last year; for the "few lucky souls" with "fast redial fingers" who manage to snag an "impossible" reservation, it's a "fabulously executed", "garlic"-laden "food orgy" replete with "incredible" black-tie service and "empty-the-bank-account" tabs; N.B. it may be even better for lunch, and is certainly less crowded. **No Private Room**

CRAFT:

43 E. 19th St. (bet. B'way & Park Ave. S.) New York, NY, 10003 (212) 780-0880

Settling in for the long run", Tom Colicchio's handsome Flatiron New American invites those entering its "coolly minimalist" quarters to "build their own menu" by selecting from a roster of "superb", "deceptively simple" dishes; even though some surveyors prefer the chef to assemble the meal and question the "pay-for-each-ingredient approach", most diners consider this a "home run."

No Private Room Available

Felidia:

243 E. 58th St. (bet. 2nd & 3rd Aves.) New York, NY, 10022 (212) 758-1479

www.felidia.lidiasitaly.com/index2.htm

Small-screen queen Lidia Bastianich continues to "outdo herself" at this "lovely" East Side Italian townhouse where "divine pastas" and other "exciting" dishes are paired with a "phenomenal wine list"; "never-miss-a-beat" service caps the "memorable" meals, so even though the "cost is over the top", "you get what you pay for." ***Private Room- 40ppl max***

Artisanal:

2 Park Ave. (enter on 32nd St., bet. Madison & Park Aves.) New York, NY, 10016 (212) 725-8585

The "big cheese" on Murray Hill, Terrance Brennan's French brasserie–cum–cheese shop takes fromage to "heavenly heights" with "innumerable" "delish" choices on a "mind-blowing" menu accompanied by 160 "wines by the glass"; never

mind the “clamor” and “snobby staff”, it’s a “must” for aficionados who also drop by to “buy some for home.” ***No Private Room Available***

Babbo:

110 Waverly Pl. (bet. MacDougal St. & 6th Ave.) New York, NY, 10011 (212) 777-0303

The Mario Batali–Joe Bastianich team makes “culinary dreams come true” at their Village Italian “paradiso” where “life-altering” dishes in “perfect harmony” come with “A+” wines and “savvy”, “spot-on” service; the “classy” carriage-house setting hums with “high energy”, but you may wear out your “speed dial and luck” trying to score a “nigh impossible” reservation.

Gramercy Tavern:

42 E. 20th St. (bet. B'way & Park Ave. S.) New York, NY, 10003 (212) 477-0777

The “definition of fine dining” for many NYers, Danny Meyer’s Flatiron New American – ranked No. 1 for Popularity this year – “exceeds expectations” on all fronts, from chef Tom Colicchio’s “masterful” food to the “rustic” yet “luxuriant” decor and “beautifully choreographed”, genuinely “warm” service; plan to book way ahead, and if you’re price-conscious, try the less costly, but equally lovely, drop-in front tavern. ***Private Room- 22ppl max***

Bond Street

6 Bond St. (bet. B'way & Lafayette St.) New York, NY, 10012 (212) 777-2500

Both the sushi and the scene are “fabulous” at this NoHo nouveau Japanese hosting skinny, “Prada bag”–toting types who are “almost too hip to eat”; a “trendier-than-thou” staff and “kiddie-size portions” at “crazy prices” are “buzzkills”, but the “dark” downstairs lounge supplies certified sex appeal. ***Private Room- 40ppl max***

Brasserie 8 ½

9 W. 57th St. (bet. 5th & 6th Aves.) New York, NY, 10019 (212) 829-0812

Drop-dead gorgeous” is the word on this “spacious” subterranean Midtown brasserie accessed by a “theatrical spiral staircase” fit for “Gloria Swanson”; chef Julian Alonzo’s “first-class” cooking is on par with the decor, ditto the “well-designed” cocktails poured at its “happening bar.” ***Private Room- 75ppl max***