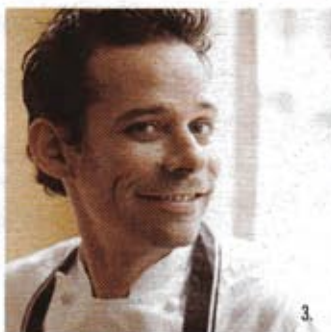


MANHATTAN

MODERN LUXURY™

FOOD DRINK | DISH



Moveable Feast

Six chefs, one New York meal, no limits | By Danny Bonvissuto |

Forget about traffic, wait lists and all the other inconvenient logistics, and imagine New York as one big moveable menu. If the world was your roasted oyster, which restaurants would you choose to plan your perfect progressive dinner? We play pretend with some of New York's top toques, and their answers are literally all over the map.

1. MARC FORGIONE

Chef and owner of Marc Forgione

FIRST COURSE The Chinese sausage with rice and spicy dipping sauce at one of my favorite New York restaurants, Kuma Inn on the Lower East Side. The gaminess of the sausage paired with the heat from the sauce is one of my all-time favorite combinations.
SECOND COURSE I'd dig into the baby hen at Peasant. It's roasted over an open wood fire, making it both juicy and crispy at the same time.

THIRD COURSE The crêpe soufflé at B.L.T. Prime has been my favorite for years.

2. LON SYMENSMA

Executive chef of Buddakan

FIRST COURSE Chipotle chicken wings from Blue Smoke. I live right by the restaurant and this is the only dish that I will order every single time.
SECOND COURSE I keep going back to the Upper West Side for a big plate of the ricotta gnocchi at Kefi. The texture of the dumplings is perfect.

THIRD COURSE I would finish everything with the Thai jewels at Spice Market. I'm a big fan of cold fruit desserts, especially those with shaved ice, which you don't see much of in this city.

3. BRIAN BISTRONG

Chef and owner of Braeburn

FIRST COURSE Bouley serves one of the best dishes I've ever had: shrimp, baby squid, sea scallops and sweet crabmeat in an ocean herbal broth.

SECOND COURSE The spicy pork at Doha. It's so unbelievably good and not pretentious at all.

THIRD COURSE The poppy seed cake at Café Sabarsky on the Upper East Side with a perfect cappuccino. It's a long way to go from where I live in Brooklyn but it's worth the trip.

4. MATHIEU PALOMBINO

Chef and owner of Motorino

FIRST COURSE The last time I was at Benoit I had the pâté en croûte (pâté cooked inside a homemade crust). This is a specialty from Burgundy and very difficult to make, but at Benoit it's perfection.

SECOND COURSE Hands down the suckling pig for two at Marc Forgione. Forgione confits the meat, shreds it and serves it with fantastic crispy skin on top. Its natural jus is poured on top of the dish.

THIRD COURSE I would end my meal with Peter Luger's apple strudel with a big heaping pile of homemade whipped cream.

5. JOEL DENNIS

Executive chef of Adour Alain Ducasse

FIRST COURSE The charcuterie at Bar Boulud that Gilles Verot consulted on gives me a great reason to leave my neighborhood.

SECOND COURSE Buttermilk fried chicken from Buttermilk Channel in Brooklyn.

THIRD COURSE Fromage blanc island "cheesecake" at Chikalicious.

6. ZAK PELACCIO

Chef and owner of Fatty Crab

FIRST COURSE Pickled crab salad from Poo-dam in Astoria.

SECOND COURSE The Vape plate of lamb and beef sausages with warm bread, kajmak (cheese spread), peppers, chopped onion and ajvar (spicy pepper and eggplant spread) at Cevahdzinica Sarajevo in Astoria.

THIRD COURSE Peking Duck House for its namesake dish. [M](#)