

The Culinary Guild  
of New England



## A Weekend In New York City

To say we at The Culinary Guild of New England are excited about this wonderful weekend in New York City would be an understatement. While the highlight of the weekend will be the Portuguese and Spanish-inspired dinner at the famed James Beard House, we have put together this helpful guide of restaurant suggestions, activities, and helpful transportation information for your weekend.

## *Breakfast / Brunch*

### **Hundred Acres**

<http://hundredacresnyc.com/>

SoHo -- 38 MacDougal Street

When you are looking to feel as comfortable in downtown Manhattan as you would in your own backyard, this is your spot. The focus here is on farm fresh food, in a hip neighborhood setting, and served by one of the friendliest staffs in the city.

### **Pastis**

<http://www.pastisny.com/>

West Village -- 9 9th Avenue

Pastis is located in the heart of Manhattan's meatpacking district and offers hearty servings of Provençal dishes in a pleasant, and moderately-priced, bistro setting. While their breakfast and brunch menus come highly recommended, they offer lunch and supper menus that are just as refreshing.

### **Cafe Mogador**

<http://cafemogador.com/>

East Village -- 101 Saint Marks Place

A brunch everyone should experience at least once, this family-owned and operated Moroccan restaurant offers traditional cuisine that is inspired by new and seasonal flavors. Can't get in for brunch? Don't despair, they are open to serve everyone from the early birds to the night owls.

### **Cafe Un Deux Trois**

<http://cafeundeuxtrois.biz/>

Midtown West -- 123 West 44th Street

This large, airy French bistro is just steps away from Times Square and offers a comforting breakfast menu, as well as lunch and dinner menus. Due to its location, you may want to be prepared for a wait and a crowd.



*Photo Credit: Hundred Acres*



*Photo Credit: Thursday Club*



*Photo Credit: The Girl Who Ate Everything*

## Lunch

### Five Points

<http://fivepointsrestaurant.com/>

NoHo -- 31 Great Jones Street

This Greenwich Village mainstay offers up all of the today's prime keywords -- locally-sourced, seasonal, and sustainable -- on each diner's plate. Combine that with a great bar, a serious kitchen staff, and no attitude and you have a winning combination.

### Burger Joint at Le Parker Meridien

<http://www.parkermeridien.com/eat4.php>

Midtown West -- 19 West 56th Street

Don't be fooled by the location of this spot. The menu is simple, the burgers are undeniably good, and the prices hit the spot.

### Vanessa's Dumpling House

Lower East Side -- 118 Eldridge Street

It's loud, cash-only, and always busy -- even without having a website. And it is home to some of the best, and cheapest, dumplings ever. Down to your last \$5? This is the place to go to fill your stomach.

### Kashkaval

<http://kashkavalfoods.com/>

Midtown West -- 856 9th Avenue

While perhaps out of the way, this unassuming wine and cheese bar has everything you could want for a light, relaxed tapas-style lunch just a little bit off the beaten path. You can also grab something from the small gourmet market in the front and make your way over to a park and enjoy some fresh air.

### Alice's Tea Cup

<http://alicesteacup.com/>

Upper West Side -- 102 West 73rd Street

If a perfectly-brewed cup of tea and some light afternoon refreshments -- scones, sandwiches, and the like -- are what you are looking for, a trip uptown to this whimsical tea room is just what you need.



Photo Credit: Off Peak Dining



Photo Credit: Le Parker Meridien



Photo Credit: Wined and Dined



Photo Credit: Tripadvisor

## Dinner

### David Burke Kitchen

<http://davidburkekitchen.com/>

SoHo -- 23 Grand Street

In a space that seems to effortlessly combine industrial simplicity of a city loft with the rustic warmth of a country barn, you can expect to be treated to locally sourced, inventive, and comforting fare. Meanwhile, you can sneak a peek into the open kitchen or be captivated by Burke's carving and plating prowess in the center of the dining room.

### Prune

<http://www.prunerestaurant.com/>

East Village -- 54 East 1st Street

The brainchild of Gabrielle Hamilton, author of *Blood, Bones, and Butter: The Inadvertent Education of a Reluctant Chef*, offers inspired unique, European-inspired comfort food featuring some very unconventional flavors. Prune also serves brunch and lunch menus, also highly recommended.

### Yakiniku West

East Village -- 218 East 9th Street

Another website-less wonder, this is a very special spot for one of our members. Once you find the doorway, prepare to remove your shoes before heading to your table. Once seated, be prepared for to enjoy freshly-prepared sushi, a comforting bowl of bibimbap, or fire up the grill at your table and prepare your dish yourself.

### Il Bastardo

<http://ilbastardonyc.com>

Chelsea -- 191 Seventh Avenue

This new Tuscan grill effortlessly combines the quintessential wine bar, a classic Italian steakhouse, and the freshest of raw bars -- all under one roof. By combining all of the best qualities, it's easy to understand why Il Bastardo has so quickly become a neighborhood favorite.



Photo Credit: Chang W. Lee / The New York Times



Photo Credit: Restaurant Girl



Photo Credit: Wasabi Peanut NYC



Photo Credit: Open Table

## *Additional Dining Recommendations*

### **Essex**

<http://www.essexnyc.com/>

Lower East Side -- 120 Essex Street

Serving: Brunch, Dinner

### **Eataly**

<http://eatalyny.com/>

Flatiron -- 200 5th Avenue

Serving: Breakfast, Lunch, Dinner

### **Friend of a Farmer**

<http://www.friendofafarmerny.com/>

Gramercy Park -- 77 Irving Place

Serving: Brunch, Lunch, Dinner

### **Restaurant Marc Forgione**

<http://www.marcforgione.com/>

TriBeCa -- 134 Reade Street

Serving: Brunch, Dinner

### **Telepan**

<http://www.telepan-ny.com/>

Upper West Side -- 72 West 69th Street

Serving: Brunch, Lunch, Dinner

### **Clinton Street Baking Co. & Restaurant**

<http://www.clintonstreetbaking.com/>

Lower East Side -- 4 Clinton Street

Serving: Breakfast, Lunch, Dinner

### **Bond 45**

<http://www.bond45.com/>

Midtown West / Times Square -- 154 West 45th Street

Serving: Brunch, Lunch, Dinner

### **Maialino's**

<http://www.maialinonyc.com/>

Gramercy Park -- 2 Lexington Avenue

Serving: Brunch, Lunch, Dinner



*Photo Credit: Walking Tours Manhattan.*



*Photo Credit: City Food Tours*



*Photo Credit: Foods of NY Tours*

## *Just For Fun*

Below is a listing of some of the tours offered around New York, focused on introducing you to some of the very best hidden, and sometimes not-so-hidden, culinary treasures of each neighborhood.

### **Foods of New York Tours**

<http://www.foodsofny.com/index.php>

Available walking tours cover Chinatown, Little Italy , SoHo, Greenwich Village, and the Meatpacking district.

### **Walking Tours Manhattan**

<http://walkingtoursmanhattan.com/index.php/tours>

Available tours include Greenwich Village Food Tour, Little Italy Dinner Tour, and the Multi-Ethnic Food Tour.

### **City Food Tours**

<http://www.cityfoodtours.com/newyork/new-york-food-tours-general-info.html>

Available tours include Craft Beer, Cheese & Chocolate on the Upper West Side, In the Steps of a Top Chef, Lower East Side Artisan Food, and NoLita Eat a Bite of Ethnic New York.

### **Ahoy NY**

<http://www.ahoynewyorkfoodtours.com/>

Currently offering a Chinatown and Little Italy Food Fest tour.

### **Food on Foot Tours**

<http://foodonfoottours.com/>

Available tours will be posted on or before March 16th. The purchase of a New York 1 Day Pass (\$80 -- <http://www.newyorkpass.com/>) includes admission to more than 70 of New York's most popular attractions, as well as one pass to a "Food on Foot" Tour.

## *Cooking Classes and Demonstrations*

Do you want to try your hand at something new? Here is a brief sampling of some of the classes and demonstrations that will be cooking up around the city.

### **Friday, April 27, 2012**

#### **6:00 pm**

Rustico Cooking: The 10 Best Pasta Sauces

<http://www.rusticocooking.com/cookingclasses.htm#042712>

Recreational Culinary Classes at The Institute of Culinary Education: Surf and Turf from the Greek Islands

<http://rec.iceculinary.com/Courses/Detail/952>

#### **6:30 pm**

Miette Culinary Studio: French Classics, a Saveur Magazine Special Class

<http://www.mietteculinarystudio.com/adult.html>

#### **7:00 pm**

NYC Wine Class: Special Food & Wine Seminar, South of the Border

[http://www.nycwineclass.com/wine\\_classes.php#457](http://www.nycwineclass.com/wine_classes.php#457)

### **Saturday, April 28, 2012**

#### **9:00 am**

Recreational Culinary Classes at The Institute of Culinary Education: Culinary Cousins -- Finding Similar Dishes Around the World

<http://rec.iceculinary.com/Courses/Detail/13998>

#### **10:00 am**

Camaje Bistro & Lounge: Shop & Cook -- Chinatown for Fish

<http://camaje.com/cookingclasses.html>

Whole Foods Market -- Bowery Culinary Center: Weekender Breakfast

<http://www.acteva.com/booking.cfm?bevaID=227958>

Natural Gourmet Institute for Food & Health: Gluten Freedom: Reclaiming Our Daily Bread

<http://www.naturalgourmetschool.com/html/chefs-training.html>

#### **3:00 pm**

Artisanal Cheese Center: Best in Show -- What makes a fromager's favorite?

<http://www.artisanalcheese.com/prodinfo.asp?number=17ATF>

## *Hotel Information*

In order to allow travel flexibility for all of our members in attendance, the Culinary Guild of New England will not be reserving any hotel rooms in advance. For your convenience, the James Beard staff has recommended the following hotels.

### **The Wyndham Garden Hotel -- Manhattan Chelsea West**

<http://www.wyndham.com/hotels/NYCCW/main.wnt>

Chelsea -- 37 West 24th Street

Phone: (212) 243-0800

When calling to reserve a room, reference “James Beard House” to receive the appropriate discounted rates, which start at \$229 for a single king.

### **The Strand**

<http://thestrandnyc.com/>

Midtown West -- 33 West 37th Street

Phone: (212) 448-1024

This luxurious hotel is located in the heart of Manhattan’s Fashion District and offers rates starting at \$329 for a superior king room.

### **The Chelsea Savoy Hotel**

[www.chelseasavoy.com](http://www.chelseasavoy.com)

Chelsea -- 204 West 23rd Street

Phone: (212) 929-9353

This hotel is within walking distance from the James Beard House and is perfect for those looking for something more budget-friendly, with rates starting at \$99 for a single room.

### **Four Points by Sheraton Manhattan Chelsea**

<http://www.starwoodhotels.com/fourpoints/>

Chelsea -- 160 West 25th Street

Phone: ((212) 627-1888

The rooms at this Starwood property are comfortable, but uncomplicated, with no big bells and whistles.

Rates start at \$241 for 2 double beds.



*Photo Credit: Tots & Travel*



*Photo Credit: The Strand NYC*



*Photo Credit: The Greenwich Hotel*

## *Additional Hotel Recommendations*

### **Cosmopolitan Hotel**

<http://www.cosmohotel.com/>

TriBeCa -- 95 West Broadway

### **W New York -- Union Square**

<http://www.starwoodhotels.com/whotels/index.html>

Union Square -- 201 Park Avenue South

### **Eventi -- A Kimpton Hotel**

<http://www.eventihotel.com/>

Midtown West -- 851 6th Avenue

### **The Greenwich Hotel**

<http://www.thegreenwichhotel.com/>

TriBeCa -- 377 Greenwich Street

### **Hotel Gansevoort**

<http://www.hotelgansevoort.com/>

West Village -- 18 9th Avenue

### **Ace Hotel**

<http://www.acehotel.com/newyork>

Midtown West -- 20 West 29th Street

### **The Carlton Hotel**

<http://www.carltonhotelnyc.com/>

Midtown East -- 88 Madison Avenue

### **Hotel Indigo**

<http://www.indigochelsea.com/>

Chelsea -- 127 West 28th Street

### **Gramercy Park Hotel**

<http://www.gramercyparkhotel.com/>

Gramercy Park -- 2 Lexington Avenue

### **The Maritime Hotel**

<http://www.themaritimhotel.com/>

Chelsea -- 363 West 16th Street

## *Looking for more reviews?*

### **Overnight New York**

<http://www.overnightnewyork.com/Default.aspx>

## *Transportation Information*

### **Public Transportation**

<http://www.mta.info/>

The New York City subway and bus system (the “MTA”) runs 24 hours a day and covers just about every inch of the city, in all five boroughs. And with a current fare of \$2.25 per ride, it is the most economical travel option. However, please be prepared for delays and changes in service on the weekends. It is always best to check the MTA’s website ahead of traveling for service updates and fare information.

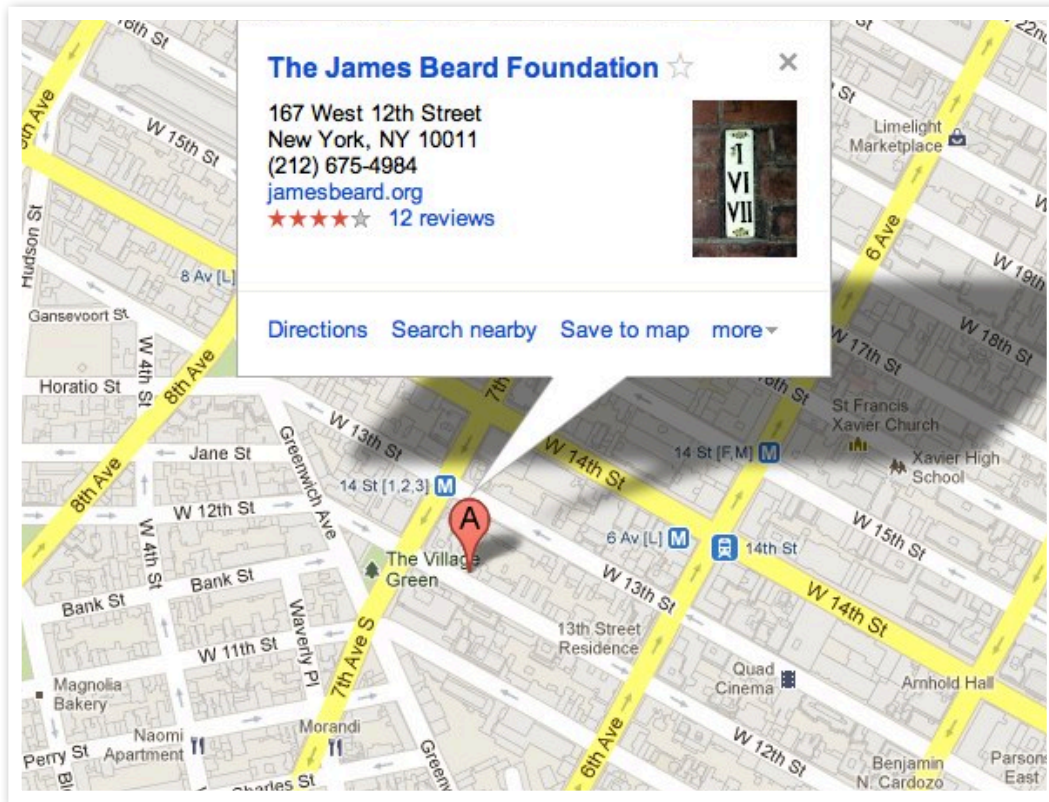


### **Taxis**

[http://www.nyc.com/visitor\\_guide/taxis.75827/  
editorial\\_review.aspx](http://www.nyc.com/visitor_guide/taxis.75827/editorial_review.aspx)

Taxis may be a more convenient, and therefore preferred, transportation option while staying in and exploring the city. Be prepared with your destination address, including borough if traveling out of Manhattan, as soon as you enter the taxi. Taxis that are “for hire” are identifiable by the roof light. If the center four digits are lit up -- flag away! As a passenger of any licensed taxi, you are entitled to certain rights. If you have any concerns about your trip, make a note of the Driver’s license number -- located on the plexiglass between the front and back seats, the cab number, and always ask for a receipt. Complaints, or compliments, can be filed with the TLC after your trip is complete.





## *Important Information*

### **The James Beard House**

The James Beard House is located at 167 West 12th Street, just a short walk away from Union Square and easily accessible by public transportation.

### **Questions?**

If you get lost or have any questions about the James Beard House, please contact:

Ms. Carrie Richards, President  
The Culinary Guild of New England  
[culinaryguild@gmail.com](mailto:culinaryguild@gmail.com)

617.276.7119

If you have any questions about the content within this guide, please contact:

Lena Hanson, Communications Manager  
The Culinary Guild of New England  
[lenahanson1@gmail.com](mailto:lenahanson1@gmail.com)

646.241.4877