

A Gourmet in Gotham



Multi-award-winning Melbourne chef Shannon Bennett shares his inside information on the best dining in NYC.

SHANNON BENNETT'S GUIDE to eating out in Paris was a foodie carry-on essential. Now the chef behind Melbourne's Vue de Monde turns his attentions to the Big Apple in a new book, *Shannon Bennett's New York*. Says Bennett, "New York is the most exciting food city outside Paris and one of the only cities in the world where there is still big money. Make your way there now, before New Yorkers realise how good their food really is." Here, his most exciting New York dining venues, a baker's dozen.

Per Se

Who'd have imagined Thomas Keller (French Laundry) would open a restaurant in a shopping centre? Not that this is just any shopping centre. The food is classical down to the plates and dochez, but the style of food is timeless. "Oysters and Pearls" is a must-try, consisting of poached Island Creek oysters, soft exploding balls of tapioca, a very light sabayon and amazing sterling white sturgeon caviar.

Corton

Few New York restaurants have



Gianduja palette at Corton

the Corton's buzz. Chef Paul Liebrandt believes in casual, but-refined fine dining. French traditionalism with modern touches. His well-thought-out food recalls Pierre Gagnaire's restaurant (Paris), but a little more classically inspired. Great wine list.

Le Bernardin

Opened in 1986 by brother-and-sister team Gilbert and Maguy Le Coze. After Gilbert died, Maguy kept it going with former sous-chef, Eric Ripert. I had one of



SHO Shaun Hergatt (and top)

the best seafood meals of my life here. Now I can't decide which is my New York favourite: Le Bernardin or Corton!

SHO Shaun Hergatt

The Setai, New York, 40 Broad Street. (212) 809 3993. shoshaunhergatt.com

I haven't eaten here, but my mate Scott (who has dined in more three-star restaurants than anyone I know) calls this New York's best. The Colorado lamb with riberry jus and the Lynnhaven goat ricotta agnolotti with lemon confit are two of the best dishes he's had. >