

DINING

New Year's New York Style

By Sylvie Bigar

When the **CLOCK STRIKES MIDNIGHT** on New Year's Eve **CHAMPAGNE** takes center stage. But all holiday season **SAVOR** classic New York **DELICACIES** worthy of a tuxedo. This year, the *Resident* sat down with a few **EXPERTS** and asked them for their recommendations for **CAVIAR, SMOKED SALMON** and **FOIE GRAS**.



AT THE ULTRA-LUXE Pierre Hotel, concierge **Randy Ross** said, "For foie gras, I send our guests to **L'Atelier de Joël Robuchon** where he serves it seared with smoked eel. It is very unique. When it comes to foie gras terrine, it is difficult to beat **La Goulue** or **La Grenouille**, but on a downtown jaunt, go to **Bouley**. The preparation is always different but it's out of this world." For caviar, he recommends **Petrossian**, the **Russian Tea Room** and **Caviar Russe**. When asked about shops, Ross chooses **Balducci's** in Chelsea — "they have everything" — **Grace's Marketplace** and **Zabar's** — "of course."

Dimitri Bourrigaut, managing director of **Petrossian New York** said, "This year, we are introducing a new Scottish salmon smoked nearby in upstate New York. It re-

tails for \$36 a pound and comes pre-sliced." But to splurge, try their best-seller, the "Tsar-Cut," the heart or filet mignon of the fish. Its richness and melt-in-your-mouth texture will delight guests and at \$119 a pound, it can become the centerpiece of your table.

The world of caviar has changed a great deal since the new regulations to protect the endangered sturgeons have come into effect, but we all still crave it. Its magic has not diminished. "We don't carry beluga anymore, and people

who say they do are either lying or using two-year-old stock," said Bourrigaut. Instead, Petrossian uses what it calls Imperial Special Reserve Periscus, an ossetra-like egg from Iran. And at \$719 for 1 3/4 ounce, it's just like beluga.

Danyelle Freeman shook up the foodie world this fall when the well-known **Restaurant Girl** blogger was named food critic for the *Daily News*, jumping from Internet to print, but she now finds the time to excel at both. "I love the gravlax rendition at **Aquavit**," she said, explaining that chef **Marcus Samuelsson** uses a lot of dill. "Sometimes, he serves it with an espresso-mustard sauce with dill and crème fraîche, but he also makes a fantastic grilled salmon with sea bean purée and a rich black truffles vinaigrette. It's a very subtle mélange of nuances and textures." For smoked salmon, Freeman mentions **Barney Greengrass** for great Nova and her favorite, belly lox. She also likes **Sable's Smoked Fish** on the Upper East Side and the "punched up pastrami-cured salmon at **Russ & Daughters**." For foie gras, "Per Se and Bouley for sure, but **Terrance Brennan** prepares an ingenious chicken Kiev filled with liquid foie gras at **Picholine**."

This is a very busy time at the **Four Seasons Hotel**, but concierge **Courtney Martin**

"We have guests who *live in Aspen*, and the day they leave New York, they go around to the shops and *take everything back* with them on their plane!"