

Famous Cooks: What Restaurants Should You Hit Up in NYC?



By [Melissa Lee](#)

New York City is the mecca for deliciously diverse food. From street carts to cafes to full-blown five star restaurants, regardless of where you look, you're bound to find some of the best food in the nation. If you're heading to NYC and you're on the hunt for the yummiest places to stop by, check out this list. It's a combination of the city's greatest food treasures – we can even guarantee you won't be disappointed with any of the spots!

Head below to get a sneak peek into NYC's most famous cooks!

1. Restaurant Daniel: Believe or not, NYC is home to a ton of French restaurants, all of which are competing for the best cuisine in the city. This fine dining establishment may possibly be the reigning champion, but that decision could be up to you. Located on the upper East side, Restaurant Daniel is notorious for their award winning French cuisine. The chef, Daniel Boulud, supplies a seasonal menu with a gorgeous atmosphere inspired by Venetian Renaissance style.

2. Aureole: This American-style restaurant is a classic. Though classified as another fine dining spot, the joint serves (what they describe as) "progressive American cuisine." Charlie Palmer, the head chef at Aureole, is even the winner of the 1997 James Beard award for Best Chef. Head to the Bank of America Tower in Bryant Park if you're interested in dining at this contemporary yet elegant restaurant.

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3. Gramercy Tavern: This jewel is a New York City treasure that everyone should visit. Danny Meyer opened this spot in 1994 and has since become one of the most beloved restaurants in the country. The tavern serves American style cuisine created by Chef Michael Anthony, who also offers a seasonal menu. Located on the Lower East side, Gramercy Tavern is known for its warm hospitality, incredible food, and rustic setting.

4. Masa: If you're in the mood for Japanese food, look no further than Masa. Chef Takayama is perhaps one of the best sushi chefs in the world, using only the freshest and best ingredients for his meals. If you're looking for something more casual, head next door to Bar Masa, which serves a more extensive menu of seasonal sushi selections (and has a no-

reservation policy!).

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5. Le Bernardin: Seafood lovers absolutely have to make a reservation at this acclaimed four star spot. Maguy Le Coze, one of the original owners, and Eric Ripert are currently the chefs and they surely do not disappoint. The restaurant serves strictly seafood, using only the freshest fish available. Le Bernardin won the James Beard award for Outstanding Restaurant in 1998, followed by Ripert's triumph of Chef of the Year New York.

What are some of your favorite places to eat at in NYC? Share your thoughts below.