



# Phillip's Top 25 NYC Restaurants >>




These New York City restaurants have received the highest honor there is, 3 Michelin stars.


Eleven Madison Park, Flatiron

Photo: Eleven Madison Park

Starting with one of the best vegan restaurants in NYC, Eleven Madison Park is plant-based dream! When they reopened up as a vegan spot after the pandemic, it was due to CEO and Chef Daniel Humm's realization to live a more green life. Everything here is stunning, from the dining room to the wait staff to the presentation of the elevated cuisine. See full menu here.

 11 Madison Park

 10 course/\$365 pp, 6 course/\$285 pp, or Bar Tasting menu/\$195 pp


 23 St (6, R/W)


Le Bernardin, Midtown

Interior of Le BernardinPhoto: Le Bernardin

Le Bernardin is an iconic French restaurant in NYC that deservedly earns its recognition. For over 20 years, French immigrant Maguy Le Coze and head chef Eric Ripert have been serving authentic dishes, with a focus on seafood. Whether it's halibut, monkfish, or striped bass, every detail here is precise and delicious. Enjoy a mix of divine options with their pre-fixe or put your delicious fate into the hands of the chef. See full menu here.

 155 W 51st St

 Chef's Tasting/\$298 pp or 4 course pre-fixe/\$198 pp

 7 Av (B, D, E) or 50th St (1)

Chef's Table at Brooklyn Fare, Hell's Kitchen

Photo: Chef's Table at Brooklyn Fare

Tucked away in the back of a Hudson Yards grocery market comes the Chef's Table, where black-suit servers will greet you to a dining experience idealized by Chef César Ramirez. You can expect a multi-course tasting menu focused on fish & shellfish, with one or two meat courses and a variety of desserts as well. As each of the 13-15 dishes make its way through your experience, you'll understand what the hypes about...from the A5 Wagyu beef to the creamy Langoustine. Learn more here.

 431 W 37th St

 \$430 pp

 34th St-Hudson Yards (7)


Per Se, Columbus Circle


Photo: Deborah Jones

Put your trust in Chef Thomas Keller, where a 9 course tasting menu (or 9 course veggie tasting menu) is the star of the show at Per Se. Blending French techniques with classic ingredients,

you'll be treated to all sorts of playful twists, like one on borscht, with red beet agnolotti and crème fraîche for example. Plus, every table is cleverly situated with a stunning view of Central Park. They are currently preparing a reopening for late September as of right now, so keep your eyes peeled. Learn more here.

 10 Columbus Cir

 \$390 pp


 59th St-Colombus Cir (A, C, B, D, 1)


Masa, Columbus Circle

Photo: Masa

One of the sushi holy grails resides at Masa, where Chef Masa Takayama has used his years of knowledge and skills to craft a masterful omakase that sits in a class of its own. Each bite is prepared with immense detail... using slicing, shaving, and sprinkling techniques that have been aced to perfection. From braised akamutsu to foie gras nigiri, we can promise an omakase experience like none-other. Learn more here.

 10 Columbus Cir

 \$750 pp

 59th St-Colombus Cir (A, C, B, D, 1)

Best 2-Star Michelin Restaurants in NYC \*\*


We move onto NYC's 2 Michelin star restaurants, which range in cuisine type and location across our great city. Rewarded for their dedication to flavor, presentation, and overall dining experience...here are some elevated spots to try right now.

Jungsik, Tribeca

Photo: Jungsik

Jungsik puts the "New Korean" flair into their contemporary cuisine, which confidently makes them one of the best Korean restaurants in NYC. The Signature Menu, curated by Executive Chef Daeik Kim, will run you \$295...but it's worth it once you sink your teeth into dishes like the Sea Urchin Bibimbap and Wagyu Gomtang Mandoo. See full menu here.

 2 Harrison St

 \$295 pp


 Franklin St (1)

ATOMIX, NoMad

Interior of ATOMIX restaurant in NYCPhoto: Evan Sung

Sneak away into this Murray Hill brownstone and you'll find one of NYC's most sought after reservations. You can appreciate the wood, Earthy tones of the roundtable dining counter...all while digging into Chef Junghyun Park's tasting menu featuring A5 Wagyu, Horse mackerel, and more. Learn more here.

 104 E 30th St


 Chef's Counter Tasting menu/\$375 pp or Bar Tasting menu/\$270 pp

 28th St (4, 5, 6)

Daniel, Upper East Side

Interior of Daniel restaurant NYCPhoto: Daniel

A true pillar of the bustling NYC dining scene, Daniel is an award-winning spot known for their refined European cuisine, world-class wine cellar and gracious hospitality. With many places to dine within it, we recommend the main dining room lined with Neo-Classic architecture and signature Bernardaud porcelain chandeliers. As for the food, you can choose between a four course prix fixe or a 7 course chef's tasting menu whipped up by Executive Chef Eddy Lerou. See full menu here.

 60 E 65th St

 \$275 pp


 Lexington Ave-63rd St (F/Q)


Al Coro, Meatpacking

Photo: Al Coro

Al Coro is one of NYC's most fine-dining Italian establishments, and their seasonal tasting menu is well worth the two Michelin stars. Chef Melissa Rodriguez and Jeff Katz are behind this lovely experience that lets guests choose between a 3, 5, or 7 course meal...or a 5 course pasta tasting. Pasta highlights like the Cappelletti alla Vodka (smoked ricotta, basil) and Culurgiones (golden osetra caviar, fontina, herbs, lemon butter) are just some of the standouts, but everything is great. See full menu here.

 85 10th Ave

 \$140-\$275 pp


 14th St/8 Av (A, C, E, L)


Atera, Tribeca

Photo: Atera/Facebook

Deriving it's name from a Basque word meaning "to go out," Atera will be your perfect next night out thanks to their delightful contemporary cuisine. Although at a steep \$298 price tag for their seasonal tasting menu, it's definitely worth it when you're digging into globally-accented dishes created by Chef Ronny Emborg. It's an immersive sensory dining experience you won't find anywhere else. Learn more here.

 77 Worth St


 \$298 pp


 Franklin St (1, 2), Chambers St (A, C), Brooklyn Bridge/City Hall (4, 5, J, Z), Canal St (6, N, Q, R).


SAGA, FiDi

Photo: Evan Sung

For your next date night, consider dinner at SAGA...a gorgeous elevated restaurant atop a massive tower that looms in FiDi. Their gorgeous dining room lined with Art Deco ornamentation is something to behold, and their seasonal tasting menu inspired by Chef James Kent's Moroccan background doesn't disappoint either. Enjoy a cocktail and take in the views, trust us it's worth the experience. [Learn more here.](#)

 70 Pine St, 63rd Floor

 \$345 pp


 Wall St (2, 3)


Ko, East Village

Photo: Zack DeZon

Pull up to the dining counter at Ko and be introduced to just another one of David Chang's classy and modern NYC extravaganzas. Featuring the best of Japanese kaiseki traditions, the East Village outpost offers an à la carte menu at the bar or a full tasting menu in the main dining area. Sample the likes of Ko Eggs and Foie Gras Hamburgers, or go larger and ball out on Cold Fried Chicken with Caviar & Ranch. [See full menu here.](#)

 8 Extra Pl

 \$280 pp


 2 Ave (F)

Aska, Williamsburg

Photo: Tom Corremans

If you're lucky enough to snag one of the 10 tables per night as Aska in Williamsburg, you better be ready to enjoy Chef Fredrik Berselius' multi-course tasting menu rooted in Nordic sensibilities. Combining ingredients from the northeast US region with techniques of his Scandinavian homeland, beautifully plated dishes of fish, caviar, and more will leave you speechless. [Learn more here.](#)

 47 S 5th St, Brooklyn

 \$298 pp


 Marcy Ave (M, J, Z)

Gabriel Kreuther, Midtown

Photo: Gabriel Kreuther Restaurant

Housed in one of Midtown's most beautiful buildings, Chef Gabriel combines his Alsatian background with a love of NYC to create a menu of elevated dishes. Visitors can enjoy a pick between a 3-course, 4-course menu or Chef's tasting menu in the Main Dining Room, or elevated Alsatian-inspired dishes – such as Gabriel's famous Tarte Flambée or Truffled Country Pâté – served à la carte and in the Bar and Lounge. See full menu [here](#).

 41 W 42nd St

 \$185-\$255


 42 St-Bryant Park (B, D, F, M), 5 Ave (7)


The Modern, Midtown

Photo: The Modern

Have you ever dreamed of tasting contemporary cooking while overlooking MoMA's Abby Aldrich Rockefeller Sculpture Garden? At The Modern, you can! Here, every item on its seasonal menu is just as artistic as the works in the museum, incorporating the freshest ingredients into their roasted lobster, sea bass and squid, and wagyu beef ribeye, amongst more. Whether you're an art socialite or full-on restaurateur, you should throw this spot on your list. See full menu [here](#).

 9 W 53rd St


 \$250 pp

 5 Ave-53 St (E, M)


Aquavit, Midtown

Photo: Bjorg Magnea

Aquavit serves up the finest Nordic cuisine in NYC, in an exemplary environment. Chef Emma Bengtsson invites guests to try one of their two tasting menus and be blown away by the likes of the North Sea cod, Norwegian king crab, and so much more. Not to mention each dish is plated gorgeously and packed with flavor. See full menu [here](#).

 65 E 55th St

 \$175 pp


 5 Ave-53 St (E, M)


Jean-Georges, Columbus Circle

Photo: Jean-Georges

Just steps away from Central Park, there's a reason Chef Jean-Georges Vongerichten's flagship has been thriving since 1997. The jewel of his restaurant empire blends together French, American, and Asian influences to create an ever-changing seasonal menu. Whether you opt for the 6 or 10 course omnivore menu, you're sure to enjoy...think wagyu beef tenderloin, black sea bass, and charred duck breast. See full menu [here](#).

 1 Central Park West

 \$288-\$368 pp

 59th St-Colombus Cir (A, C, B, D, 1)

#### Best 1-Star Michelin Restaurants in NYC \*


Now for the best of the rest! These 1 Michelin Star restaurants are carefully curated by the SNYC team as some of the best earning the recognition. Check them out below:


#### 18. Claro, Gowanus

Photo: Claro/Facebook

Claro made our list of most affordable Michelin-starred restaurants in NYC, and it's because their Oaxacan cuisine is both delicious and budget-friendly. The Gowanus hot spot is the result of chef T.J. Steele's long-time love for Oaxacan food and culture...living there part-time for a period. Everything on the menu is made by hand, from the masa and cheeses to the chorizo and moles. You can do a 4 course dinner of Mexican delicacies or pick and choose your own with the bar food menu. Don't forget about their mezcal flights! See full menu [here](#).

 284 3rd Ave, Brooklyn


 \$80 pp


 Union St (D, R)


#### 19. Gramercy Tavern, Flatiron

Interior of Gramercy Tavern restaurant NYCPhoto: @gramercytavern

Gramercy Tavern is an NYC institution at this point, and their American cuisine and hospitality has been servicing New Yorkers for over two decades. The five course meal in "The Dining Room" is curated under the watchful eye of Chef Mike Anthony...who ensures his dishes like Hay Smoked Gnocchi and Elysian Fields Lamb are served to perfection. Or, you can hang in The Tavern where you can order yummy a la carte options like The Tavern Burger, Beef Tartare, and more. It's a spot every New Yorker should try once. See full menus [here](#).

 42 E 20th St


 \$168 prix-fixe or a la carte options


 23rd St (6)


#### 20. Tuome, East Village

Spread of food from Tuome restaurant in New York CityPhoto: Noah Fecks/Tuome

Hands down, Tuome is one of the best restaurants in NYC, thanks to the Asian influences chef and owner Thomas Chen incorporates into his dishes. We recommend trying out the octopus, chicken, or scallops...but if you want the full experience come with friends and order the "Pig Out" for two (berkshire pork, spicy peanut noodle, condiments). Its warm interior and great service makes it a nice little hideaway in the East Village. See full menu [here](#).

 536 E 5th St

 A la carte

 2 Ave (F)


#### 21. Semma, West Village

Photo: Semma/Facebook

Semma is ranked amongst the greats, including the New York Times' Top 100 NYC restaurants. It's an Indian restaurant that is helmed by Chef Vijay Kumar and is inspired by south Asian roots. You can come to expect hearty cooking and flavorful spicy dishes, like mullaikattiya thaniyam, gunpowder dosas, and more. See the full menu [here](#).

 60 Greenwich Ave

 A la carte


 14th St (1, 2, 3)

#### 22. Sushi Nakazawa, West Village

Interior of Sushi NakazawaPhoto: Sushi Nakazawa

Calling all sushi aficionados! Chef Daisuke Nakazawa's 20 piece Nigiri omakase menu might just be one of NYC's best. Whether you try out the \$180 menu at the counter or the \$150 menu in the dining room, guests can expect a lineup of flavorful and fatty fish like tuna hand rolls, salmon, scallops and more. It's upscale, it's expensive, but it's worth it. Learn more [here](#).

 23 Commerce St

 \$150-\$180 pp


 Christopher St-Sheridan Sq (1)

#### 23. Le Pavillon, Midtown

Photo: Le Pavillon

This gorgeous French restaurant can be found in ONE Vanderbilt, boasting high ceilings, tons of greenery, and of course delicious food. Chef Daniel Boulud and his talented team of Chefs Michael Balboni and Will Nacev whip up a seafood and vegetable-forward menu at Le Pavillon, with items like charred octopus, torchetti pasta, tandoori spiced rotisserie chicken breast, and more. See full menu [here](#).

 One Vanderbilt Ave

 \$135 pp

 Grand Central-42 St (S, 7, 4, 5, 6)

#### 24. Don Angie, West Village



Lasagna from Don Angie NYCPhoto: Don Angie/Facebook

What's become one of NYC's most established Italian spots, Don Angie certainly is worth the hype that it constantly receives. Not only is the main dining room extremely cute, but their now iconic dishes like the Lasagna for Two (pictured above) and Sorpresine & Smoked Mussels have become talking points in the NYC culinary scene that everyone's dying to try. Angie Rito and Scott Tacinelli's dream of reinventing creative Italian dishes continues to evolve as the days pass by. See full menu [here](#).

 103 Greenwich Ave

 A la carte


 14th St (1, 2, 3)

25. The River Cafe, DUMBO

Tables at River Cafe in NYCPhoto: River Cafe/Facebook

How about a Michelin-starred restaurant on the water? The River Cafe is one of NYC's finest... since 1977! Chef Brad Steelman's seasonal menu always offers the finest American options possible, all while you grab views of the Manhattan skyline and Brooklyn Bridge. You can enjoy all kinds of things, from oysters and foie gras to branzino and dessert flights. The \$195 pre-fixe is available for dinner on Wednesdays-Sunday and is worth the views and food. See full menu [here](#).

 1 Water St, Brooklyn

 \$195 pp

 High St-Brooklyn Bridge (A, C), York St (B, D, N, Q)