

# New York Never Tasted This Good

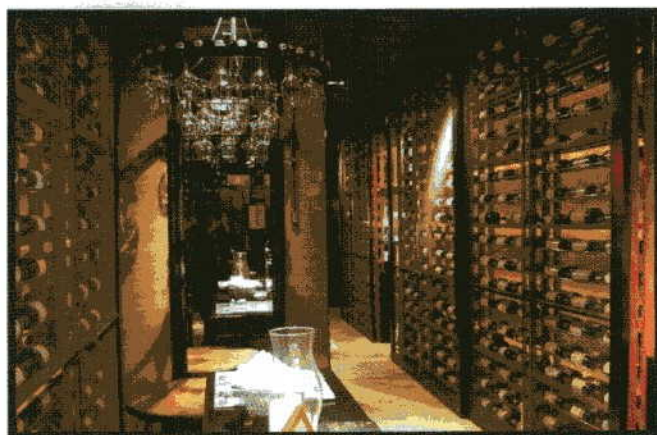
Next time you're in the Big Apple and craving a classy meal stop by Bruno Jamais located in a converted brownstone on the Upper East Side or STK in the heart of the Meatpacking district downtown.



**Bruno Jamais**, opened by and named after the debonair French restaurateur himself, opened as a supper club in 2002 and has since catered to every mover, shaker and socialite in town including **President Bill Clinton, Keanu Reeves, Peter Cook and Sarah Ferguson** to name a few. Old world elegance decorated with brown velour, rich chocolate mohair and leather furnishings sets the stage for the privileged to hobnob while dining on delicacies prepared by famed Nobu chef John Keller. The restaurant boasts two wine cellars with bottles soaring into the \$10K price range. The superior and attentive staff is trained to perfection. The food is creative and exquisite.

Try the succulent Duck confit with black mission fig-green apple compote, frisee salad and a maple soy glazed duck breast or the Veal tenderloin with white asparagus puree, chanterelle mushrooms and braised veal cheeks with creamy truffled polenta.

**24 EAST 81<sup>ST</sup> STREET (212) 396-3444**



**STK**, is another gem tucked away in the ever trendy Meatpacking District and designed by New York-based studio Icrave. Inspired by the starkly lit theatrical sets of Robert **Wilson**, the sleek and sensual décor is incredibly inviting and intimate. Private champagne and dining rooms are named for legendary burlesque stats like "The Tempest Storm" and "The Candy Barr."

Although STK is a signature steakhouse, its offerings include organic cuisine for the health conscious diner. Don't let that scare you. The food is decadent, well thought out and prepared to perfection.

Don't pass up the mouth watering sweet corn pudding. Pair it with the roasted lamb rack accompanied by English peas and fresh mint jelly or the wild striped bass with braised artichoke, baked lemon and fresh thyme. You can't go wrong with any of the porterhouse, skirt, t-bone or Florentine steaks served with your choice of blue cheese, chimichurri, béarnaise or lemon butter sauce.

**26 LITTLE WEST 12<sup>TH</sup> STREET (646) 624-2444**

