

NEW YORK

BEST OF NEW YORK

the absolute best

IF YOU'RE UP on your Best of New York archives, you'll recognize that here before you is another installment of a special feature we've come to call the Absolute Best of New York. What, some might ask, is the difference between regular Best of New York and Absolute Best of New York? Is Best no longer up to snuff? Not to worry. Best is still "best." The difference, you see, is that with the eating and drinking components of the regular Best of New York, the focus, as always, is on things and places that are, if not brand-spanking-new, then newish, having debuted within the past year. Nothing wrong with that. Who doesn't want to know what the latest and greatest things to eat, drink, and do are? But where does that leave the older places we've extolled throughout the years? That's where the Absolute Best comes in. So last year, we opened up the field to all contestants, old classics and upstarts alike, and introduced a series of ranked lists of iconic foods. That became a pop-up blog and then a weekly online feature. For this year's compendium of absolute bestness, we once again put on our elastic-waistband trousers and went out and ate and drank ourselves silly all in the name of research. This time, however, we've ranked New York's preeminent practitioners of ten popular cuisines, as well as a select subset of bars—a preview of the second installment of our daily pop-up blog, which you'll find at grubstreet.com/bestofnewyork, beginning this month.

ROB PATRONITE AND ROBIN RAISFELD

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↑ STEAKHOUSE

1 Porter House Bar and Grill

10 Columbus Cir.

There are more atmospheric steakhouses, and certain kitchens arguably produce better specific cuts of cow. But all things considered—first-class service, opulent side dishes, grand wines, traditional and trendy cuts of beef—Michael Lomonaco's Columbus Circle restaurant remains the gold standard for the postmillennial, chef-driven, fat-cat New York steakhouse. If you have the resources, fight for a table by the window and call for a towering stack of buttermilk onion rings and the double-cut côte de boeuf, which arrives on a silver salver with a pot of red-wine sauce mingled with fatty bits of bone marrow.