

As reviewed in

Artisanal

TONY 100

2 Park Ave at 32nd St (212-725-8585)

2003 Eat Out Award, Readers' Choice: Best cheese plate

You'll never look at a supermarket dairy case the same way again. At Artisanal, 250 varieties—chèvres and cheddars, Gorgonzolas and Gruyères, robiolas and Reblochons—are displayed as if they were prize orchids. Chef-owner Terrance Brennan also cooks robust food, employing ingredients that bring to mind a Chardin still life. He nods to Alsace in his *boudin blanc*, rillettes and seasonal rabbit in riesling with shredded rutabaga “sauerkraut.” Crisp skate takes to its blood-orange sauce like a party girl to a Cosmopolitan. Still, this is the place to discover just how much cheese you can really handle. An appetizer of raclette? A basket of puffy *gougères*? How about a cheese plate for dessert? All 160 wines in the cellar are available by the glass, the better to pair with your favorite...cheese.

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TimeOut
New York

**Eating &
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