

Combination PLATTERS

Eating in New York has never been more exciting—or more global—as chefs turn flavors from around the world into new NYC classics.

New York's culinary scene has always been an eclectic smorgasbord of cuisines, a delicious mix of high and low ingredients from far-flung regions across the globe. But recently, the foodscape—pastrami tacos, quinoa burgers, pizza topped with Korean-style fried chicken wings—has reached peak fusion craziness. There's no denying that in this city, you can eat your way around the world—sometimes on one plate.

Wagyu beef tartare at Hirohisa



FARM TO OMAKASE

At **Hirohisa**, an intimate SoHo space, chef Hirohisa Hayashi focuses on *kappo* cuisine, which relies on traditional Japanese cooking techniques. But when it comes to ingredients, he sources closer to home. Corn for the chawan mushi (a delicate egg custard dish layered with uni) is from upstate New York, as is the zucchini, which is served in ribbons alongside belt fish. The wagyu tartare is decorated with a touch of microgreens that are often picked up in the morning from the Union Square Greenmarket. hirohisa-nyc.com

AROUND-THE-WORLD EGG AND CHEESE SANDWICH

The Uruguayan-born chef Ignacio Mattos is known for his slightly off-kilter cooking, so it's no surprise that he would want to tweak the city's ubiquitous breakfast staple, the

bacon, egg, and cheese sandwich, at **Estela**, his always popular SoHo restaurant. Mattos replaces the humble roll with a *tebirke*, a Danish almond–poppy seed pastry (this one from cult-favorite Bien Cuit bakery); fills it with crisp pancetta, avocado, and sriracha; and tops it with eggs fried over easy for a delicious mess. estelanyc.com

DELI TACOS

The city's chefs love to freestyle with everyone's favorite Mexican street snack, with twists like Korean bulgogi tacos (Korilla BBQ) and lamb tacos made with Indian paratha (Goa Taco). At his West Village joint, **Empellón Taquería**, Alex Stupak offers a winning mash-up of the New York deli and the Mexico City food truck with short rib pastrami tacos. House-made corn tortillas are served with his pastrami, sauerkraut, and mustard seed salsa. empellon.com



THE CRONUT CONTENDER

Everybody's favorite gastronaut, Wylie Dufresne, is back, after spending months perfecting his cake-doughnut recipes, with the help of a former Tartine baker. At **Du's Donuts & Coffee**, his airy shop in the William Vale hotel in Williamsburg, customers can choose from a variety of wild flavors, like grapefruit chamomile, peanut butter and yuzu, or brown butter and Key lime, right off the racks. dusdonuts.com

OVER-THE-TOP BAGELS AND LOX

Even the most fearless New York foodies tend to be purists when it comes to the classic bagel-and-lox combo. But if anyone is allowed to futz with a Jewish staple, it's **Russ & Daughters**, the revered century-old Lower East Side shop. Uptown, at its restaurant in the Jewish Museum, it has introduced a bagel slathered with both whitefish and



baked-salmon salad, then topped with horseradish-dill cream cheese and wasabi microgreens that burst in your mouth. russanddaughters.com

BACON BREAD

The city is enjoying an Indian food renaissance, and we have pioneers like Floyd Cardoz to thank for it. The chef, who ran the beloved Tabla in the Flatiron district until it closed in 2010, now has **Paowalla**, a SoHo spot that specializes in the breads and baked goods of India. The standouts are a bacon-cheddar *kulcha*, a *pao* with chorizo-bacon butter, and a pakora with *shishito* peppers, which gives just the right amount of kick. paowalla.com

FAST-FOOD-STYLE VEGGIE BURGER

Brooks Headley, the former pastry chef at Del Posto, knows how to dress up meatless concoctions in the most carnivorous drag.

Take the Sloppy Dave (not Joe), which is made with tofu and topped with spicy tomato sauce and fried onions. But the headliner at his East Village **Superiority Burger** is the vegetarian burger. This Muenster-topped number is served on a squishy potato bun and finished off with iceberg lettuce, pickle slices, tomatoes, honey mustard, and special sauce. The patty itself includes a mix of

house-made fermented seasoning, tosses the pasta with butter, and sometimes finishes it with a runny fried egg. nishi.momofuku.com

OUT-OF-THE-BOX PIZZA

New York's Korean neighborhoods are filled with chicken-wing shops serving crispy fare laced with powdered fire. Our favorite homage to them is the For the Nguyen pie at **Emily** in the West Village. This grandma-style pizza (square slices) is topped with smoked chicken, Korean-style wing sauce, scallions, buttermilk blue cheese, and thinly sliced radishes—and there's nary a drop of marinara in sight. pizzalovesemily.com

CARBON ICE CREAM

With its subway-tiled floor and white-hatted soda jerks, **Morgenstern's Finest Ice Cream** on the Lower East Side may look like an old-fashioned ice cream parlor, but flavors like durian banana, strawberry buttermilk balsamic, and even burnt honey are thoroughly modern. Its black coconut-ash ice cream is more than just an Instagram op. The rich coconut cream and coconut milk pair distinctly well with the activated charcoal—though perhaps the biggest surprise is the shade of your tongue after you finish your scoop. morgensternsnyc.com

—Sherri Eisenberg



From top: A bagel at Russ & Daughters; Momofuku Nishi's twist on *cacio e pepe*; pastrami tacos at Empellón Taquería

quinoa and walnuts, but it's as toothsome as a Big Mac. superiorityburger.com

ANTI-CACIO E PEPE

Lovers of this Roman staple—spaghetti tossed with pepper, salt, cheese, and a lot of butter—are serious about the ingredients. But at **Momofuku Nishi**, David Chang puts his own spin on the dish without sacrificing the apparent simplicity. He replaces the pecorino with chickpea *hazon*, a

W Where to Stay
The Lowell

At Majorelle, one of three dining venues that have debuted at the **Lowell** following a \$25 million renovation earlier this year, restaurateur Charles Masson (of La Grenouille fame) spans the Mediterranean. He serves dishes originating from the Riviera (a sole *goujonette*) to Morocco (a snapper *tagine*). 📞 Rooms from \$855; lowellhotel.com.