

JOHN HEILEMANN ON
HILLARY'S
IOWA ICE STORM

THE HOUSE OF SEVEN
SEX OFFENDERS

CRAMER ON HOW TO
BEAT
A BAD MARKET

MUSIC-BIZ
DOUBLE
AGENTS

JANUARY 7, 2008

NEW YORK

Adam Platt's
WHERE TO

EAT

2008

ESSENTIALS FOR

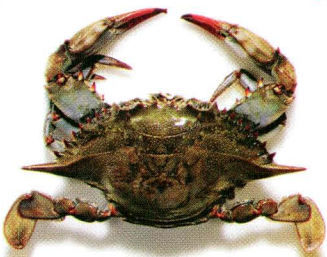
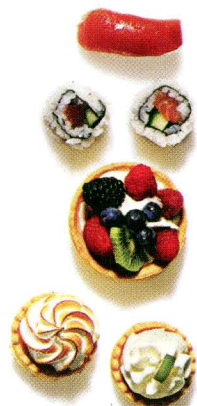
SPLURGING, GRAZING, BOOZING

PLUS
THE YEAR'S BEST
NEW
RESTAURANTS

AND
*The Next Generation
of Great Chefs*

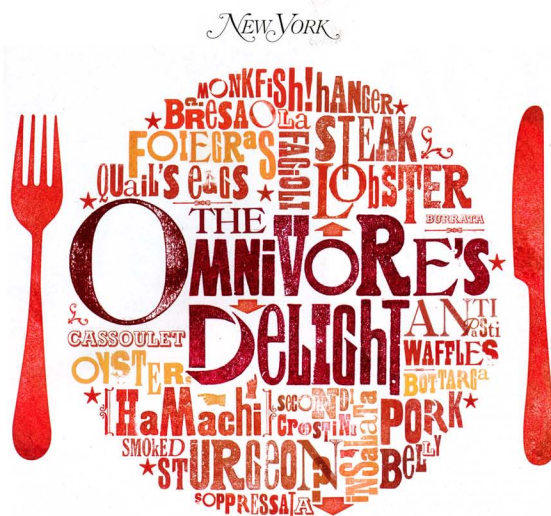
AND
Barnyard
Brunch!
Nuovo
ITALIAN!

INCLUDING
Stripped-Down
SUSHI!
Newfangled
BBQ!
Upmarket
GREENMARKET!



NYMAG.COM

plus many more, in this, our annual compendium of all that's stylish, fabulous, and new in the fickle galaxy of New York restaurants. In the following pages, you'll find our recommendations for an entire year's worth of serious eating, broken down, as usual, into categories reflecting the most notable culinary happenings of the moment. We will tell you where to procure the most lethal absinthe cocktails in town, instruct you on where to find a good duck egg for brunch, and provide a list of the most lavishly expensive haute cuisine establishments in which to blow the remnants of your year-end bonus. Consider it a kind of road map to take with you on your culinary ramblings. Oh, and if you're looking for the finest Chinese grub in Brooklyn, we've got that, too, along with our yearly summation of New York's best new restaurants, the best up-and-coming chefs, and, last but not least, the best venues, in this age of rampant culinary correctness, for a sinfully delicious, hormone-saturated, nonorganic feast.



The imposing, profoundly nourishing country ham biscuit (stuffed with salty Kentucky ham, Grafton Cheddar, and homemade jam) served to the bohemian breakfast hordes at **Egg** is still my favorite mid-morning snack in Williamsburg, or anywhere else, for that matter. My daughters can't decide which of the tasty brunch items they would like me to recommend at the popular new restaurant in the East Village called **The Smith**, although without a doubt the dish with the best name is an impressive assemblage of smoked ham, scrambled eggs, Gruyère, and home fries called the "Croaker."