



The Best New Restaurants in NYC: Fall 2018



Stellar views from the Manhatta main dining room. Courtesy Emily Andrews.

With its rich diversity, pioneering spirit and first-class sense of style, [New York City](#) is a foodie's paradise where restaurants come (and go) so quickly that it can feel impossible to keep up with what's new. To help you make the right reservations, we've rounded up the essential list of the best new restaurants in NYC right now, just for you—whether you're in search of a truffle-laden tartare, breathtaking views of the skyline or a lively venue for a night out with friends or colleagues.

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For Sophisticated Snacks and Cocktails: Ada's Place



Ada's Place in New York City, courtesy Douglas Friedman.

Located on the second floor of **Legacy Records** (this year's hotspot from the team behind [Charlie Bird](#) and [Pasquale Jones](#)), **Ada's Place** is a striking bar and lounge bedecked in mahogany, marble, glowing lights and deep colors such as coral, gold and emerald green. Along with sipping upscale cocktails with cheeky names—like “Old Tom Hanky Panky”—and sampling internationally inspired bites like cracked lobster, cheese puffs and hokkaido uni, guests can take in the bar's eclectic art and décor, which combines Oriental, Art Deco and African motifs.

For Unparalleled Views and Equally Good Food: Manhatta



Nighttime views from the Manhatta main dining room. Courtesy Emily Andrews.

The latest creation from Danny Meyer’s Union Square Hospitality Group, **Manhatta** is a buzzy gem of a restaurant suspended sixty stories over 28 Liberty Street in FiDi. While the bar and dining room are sleek, sophisticated and minimalist—allowing the nearly 360-degree views of the surrounding skyline (including the Statue of Liberty) to shine—the environment is decidedly warm and relaxed. There is no shame in getting up from your table, wine in hand, to gaze out of the floor-to-ceiling windows; in fact, Manhatta provides binoculars for even the most curious of patrons. As if the views weren’t enough to impress, Executive Chef Jason Pfeifer’s French-inspired three-course menu and wine list are delicious, with standout dishes this season including the cavatelli with heirloom tomatoes, the lamb and the lobster quenelle. Save room for the warm date cake with crème fraîche and one last wistful look out over the marvel that is Manhattan, before descending back down to reality. *Indagare Tip: If you’re in need of a fun restaurant with a “wow” factor, Manhatta delivers.*

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For The Picky Eaters: The Usual

This summer, from the chef behind L.A.’s cult-favorite breakfast sandwich shop Eggslut, **The Usual** opened at the Nolitan Hotel to bring “American Comfort food by

immigrants” to the city. Serving a bar menu on Mondays and Tuesdays and a dinner menu through the rest of the week, The Usual keeps it simple but satisfying. Here, there is something for everyone—from cheddar and chive biscuits, shishito peppers and tuna tartare to mushroom tagliatelle, mazemen, smoked Atlantic salmon, fried chicken and Mexican-style octopus. The blonde wood and Millennial Pink décor scheme lends a distinctly Californian, laid-back vibe, making for a “comforting” dining experience indeed.

For the Modern French Bistro (Including Natural Wines): Frenchette



Côte de boeuf at Frenchette, NYC. Courtesy Melanie Dunea.

From [Balthazar](#)’s Riad Nasr and Lee Hanson, **Frenchette** is a buzzy French-brasserie-meets-New-York-steakhouse in Tribeca that offers classic French cuisine, a festive, Art Deco-style vibe for a night on the town and an extensive list of natural wines for the adventurous oenophile. For dinner, we recommend the brouillade (scrambled eggs and escargots), the duck frites and the traditional rotisserie chicken—and stay tuned for breakfast, lunch and brunch, which are coming soon. *Indagare Tip: Reservations are hard to come by, so plan your meal here in advance.*

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For Innovation in Fine Dining: Atomix



The dining room at Atomix, in New York, courtesy Diane Kang.

This new fine-dining Korean restaurant in NoMad is the second project from Chef Junghyun Park and his wife Ellia, the owners of the highly acclaimed **Atoboy** (also in NoMad). While Atoboy is more casual, **Atomix** serves a ten-course formal tasting menu that aims to educate guests on Korean food and culture. This discourse is promoted by the setup of the dining room: the 16-seat counter encircles Chef Junghyun himself, allowing him to interact with guests as they eat. For a truly unique experience, Atomix will not disappoint: it is one of only two Korean fine-dining establishments in New York City (the other is Jungsik, where Chef Junghyun was previously awarded two *Michelin* stars).

For The Ultimate “Treat Yourself” Meal: Oak Tuscan Truffle Lounge



Cacio e pepe with fresh truffle at NYC's Oak Tuscan Truffle Lounge. Courtesy Paolinophoto.com and Zandy Mangold.

Truffle lovers, rejoice: there is a new Italian restaurant in the West Village that tops every single one of their dishes with 10 freshly shaved grams of these fragrant underground treasures. Standouts include classic dishes like burrata with truffle honey, truffle cacio e pepe tagliolino and truffle filet mignon—but any order here promises to be indulgent. Make a reservation now before the start of the winter truffle season in October.

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For a Stylish City Escape: Mr. C Seaport



Bellini Bar at Mr. C Seaport in downtown Manhattan

This summer, the fourth generation of the Cipriani dynasty (of Harry's Bar in Venice, among others) opened their first New York property, **Mr. C Seaport**, in the South Street Seaport area. Their signature restaurant, **Bellini**, serves classic Italian food in a relaxed, stylish atmosphere. It's the perfect hideaway for New Yorkers hoping to escape to the Riviera for an evening. *Indagare Tip: Afterwards, explore the newly-opened Pier 17, which offers panoramic views along the East River.*

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For the Most Photogenic Cocktail: The Polynesian



Playful cocktails at The Polynesian. Courtesy Noah Fecks.

One of New York City's hottest rooftop bars of the summer, **The Polynesian** is a whimsical paradise from Major Food Group (known for [Dirty French](#) and [The Lobster Club](#)) that offers tropical vibes and rum-filled drinks that are as pretty as they are inventive. Now that the Manhattan heat is less oppressive (and the summer intern crowd is gone), a trip up to the chic Tiki Bar terrace for a Smokin' Sarong or a Barbossa's Punch is much more appealing.

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- Elizabeth Harvey on September 12, 2018

