

WINE SPECTATOR'S
PRIVATE GUIDE TO DINING
WORLD'S BEST RESTAURANTS FOR WINE



COURTESY OF 21 CLUB

The "21" Club offers world-class wines in an old-school New York setting.

New York City's Top Restaurant Wine Lists

In a city as populous and diverse as New York, it's only fitting there's a dining scene to match. The Big Apple boasts innumerable top-notch restaurants, including almost 160 *Wine Spectator* Restaurant Award winners, more than any other city in the world. But with the breadth of options, visitors and locals are faced with a challenge: Where to begin? Here are nine Grand Award-winning restaurants with outstanding wine collections to appeal to any enophile. [Check out our guide to the Big Apple's best.](#)



PHOTO BY MICHAEL HARLEN TURKELL

David Gordon offers most of *Wine Spectator's* Wines of the Year through the decades.

Sommelier Talk: David Gordon of Tribeca Grill

Twenty-six years ago, Tribeca Grill opened under the ownership of actor Robert De Niro and restaurateur Drew Nieporent. Since then, wine director David Gordon, now 55, has transformed it into a long-standing *Wine Spectator* Grand Award winner and helped shape the New York City wine scene, mentoring a flock of sommeliers who now run their own award-winning lists. *Wine Spectator* talks with him about his early "wow" moments in the 1980s dining, the evolution of fine wine in America and stories from years at an iconic restaurant. [Find out his secrets to success.](#)



WINE SPECTATOR PICK

DOMAINE ST.-PRÉFERT Châteauneuf-du-Pape Auguste Favier Réserve 2006

94 points / 830 cases made

WS Tasting Note: Sleek and pure, with superb concentration to the fig, currant paste and mocha notes, all balanced by black licorice and mineral notes that extend through the finish, which echoes with sweet tobacco, hoisin sauce and ganache. Best through 2028. —James Molesworth

Why It's a Good Restaurant Choice: Châteauneuf-du-Pape, with its big, intense flavors of fruit and spice, is well-suited to a meat-centric menu. The 2006 vintage was outstanding in the Southern Rhône, with plenty of ripe, balanced reds; with a decade of age, these are ready to enjoy now and you benefit from the cellaring done by the restaurant. Winemaker Isabel Ferrando, who purchased this once-forgotten domaine in 2002, is now producing some of the appellation's most sought-after wines. Try pairing this, or other aged Châteauneufs, with a dish like dry-aged rib eye.



Cocktails prepared in front of diners offer a touch of drama.

What's Hot: Tableside Cocktail Service

Mixology flair is moving from behind the bar to patrons' tables as innovative restaurants nationwide offer drinks theatrics in the dining room. "It's an entertaining element for guests," says Kyle Beauregard, general manager of Restaurant 1833 in Monterey, Calif., which offers a rotating special cocktail and a separate martini cart. Plus, a drinks cart can take the intimidation out of cocktail menus and allows interaction with bartenders, reports sister publication *Market Watch*. [Find out where to try this luxury service!](#)



Welcome to Our Private Guide to Dining

We're introducing *Wine Spectator's* new, twice-monthly, free e-mail newsletter, which showcases the best restaurants for wine lovers. Our guides cover everything from iconic hotels and resorts with amazing cellars to noteworthy pizza places. Get great wine picks, keep on top of food-and-beverage trends, learn about new restaurant openings and more. To keep receiving these tips: [Sign up now!](#)



Summer in the Windy City: The Purple Pig

500 N. Michigan Ave., Chicago; Tel: (312) 464-1744

Just blocks from Chicago's iconic Navy Pier, the Purple Pig offers an escape to the Mediterranean. Wine director Liz Martinez manages the restaurant's Award of Excellence-winning list of 225 selections, 95 of which are offered by the glass, with strengths in Italy, France, Spain and Greece. With plenty of bar space and communal seating, the restaurant provides an ideal spot to share the small plates on chef Jimmy Bannos Jr.'s dinner menu, which—true to the name—puts pork in the spotlight in a variety of creative iterations, along with a selection of cured meats. [Check it out!](#)

TURNING TABLES

★ NOW OPEN IN NEW ORLEANS: PONTCHARTRAIN HOTEL

On June 17, the Pontchartrain Hotel reopened in the Garden District, with its dining venues overseen by executive chef Chris Lusk, of the Besh Restaurant Group's management division. John Besh, known for Restaurant Award winners Restaurant August and Domenica, tapped Lusk, formerly of R'evolution, to restore the hotel's fine dining space, the Caribbean Room, plus a tavern, café and rooftop bar. [Find out more.](#)

★ COMING SOON TO LAS VEGAS: MORIMOTO

Iron Chef star Masaharu Morimoto, owner of several eponymous restaurants, will open Morimoto Las Vegas at the MGM Grand this fall. Taking over the location that had been occupied by Award of Excellence winner Shibuya, the restaurant will feature Morimoto's signature sushi dishes and a variety of cocktails. [What about the wine list?](#)

• SOMM CHANGE FOR BOULUD

Amanda Smeltz, formerly wine director for Roberta's Pizza and Blanca, both in Brooklyn, has taken over as head sommelier at Best of Award of Excellence winners Bar Boulud and Boulud Sud, on Manhattan's Upper West Side. She steps into the role held by Michael Madrigale for eight years, until he left in April. With his easygoing attitude and active social media presence, the Philadelphia native had become one of New York's most influential sommeliers.

• NEW MASTER SOMMS

In May, the Court of Master Sommeliers welcomed three new members to its highest rank, including two Restaurant Award-winning sommeliers: Kyungmoon Kim of the Modern in Manhattan and Jim Rollston of Manresa in Los Gatos, California. *Who else earned the accolade?*

• FORMENTO'S IN CHICAGO SHIFTS DIRECTION

This modern Italian spot, which earned a Best of Award of Excellence after opening in 2015, has brought in new influences as some of its opening team depart. In June, Jen Schmitt, of chef Jean Joho's Chicago classic Everest, took over as wine director from Steven Morgan, who left to join importer-distributor the Sorting Table. This spring, chef Tony Quartaro, whose menu was a refined take on classic red-sauce dishes, moved on to become culinary director for barbecue star Charlie McKenna's expanding restaurant group. New executive chef Stephen Wambach—most recently at the Four Seasons Hotel Chicago—has introduced lighter dishes and more wood-grilled meats.

Any updates or in-the-know changes? Visited one of our award winners lately? Have a favorite restaurant you'd like to give a shout-out to? We want to know your picks! E-mail us, tweet us or tag us on Instagram.

—Gillian Sciarretta, director of Restaurant Awards

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