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## NYC for foodies

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Where do foodies go in New York City? The question is, where don't they go? In a grid full of chowhounds, celebrity chef sightings, kitchen supply stores, cooking classes, hot new restaurants and secret spice shops, it's hard to know where to begin. NYC's foodie map changes daily as new additions rise and beleaguered favorites fall. Here's our guide to mapping out some of the city's newest bests and classic standbys.

### WHERE TO EAT

**Momofuku**, 163 First Ave., [momofuku.com](http://momofuku.com); Web reservations only (COST \$\$\$\$)

The latest eatery from maverick "It" chef David Chang churns out crafty Korean-influenced dishes "omasake" style (meaning fixed menu; \$100). The highlights: foie gras shaved over riesling gelée, English muffins smeared with pork fat and chives, and smoked coddled eggs.

**BLT Market**, 1430 Avenue of the Americas. 212-521-6125, [bltmarket.com](http://bltmarket.com), (COST \$\$\$)

Farm-to-table dining at the Ritz Carlton on Columbus Circle? The organic farms of Delaware County and the bounty of the icy Atlantic seem closer when digging into Chef Laurent Tourondel's seasonal creations, such as stone crab claws with Meyer lemon mousseline, stuffed Amish chickens and caramelized cauliflower puree.

**Artichoke Pizza**, 328 E. 14th St., 212-228-2004, [artichokepizza.com](http://artichokepizza.com) (COST \$)

You might not notice how good Artichoke's four types of pizza are until you try a slice elsewhere. Buttery and crunchy crusts and flavor-packed \$3.50 slices draw lines into this closet-sized pizzeria, where options include a creamy crab or artichoke, a crunchy square Sicilian or a zesty Margarita.

**Porchetta**, 110 E. Seventh St., 212-777-2151, [porchettanyc.com](http://porchettanyc.com) (COST \$)

Sara Jenkins's tidy and tiled pork shop debuted last year to much ado. Her take on classic Roman pork sandwiches is highly-seasoned, succulent and crisp, and they come stuffed between chewy slices of ciabatta and wrapped with love in brown butchers' parchment.

### WHERE TO SHOP

**Chelsea Market**, 75 Ninth Ave. , [chelseamarket.com](http://chelseamarket.com)

This refurbished Nabisco Factory is home to the Food Network studios and wafting with scents from 26 eateries, shops, markets and bakeries. Fat Witch Bakery and Manhattan Fruit Exchange make this place beloved by locals.

**Bowery Restaurant Supply Co.**, 183 Bowery, 212-254-9720

Long before upscale shops such as John Varvatos and Patricia Field inhabited the Bowery, it was the city's

restaurant supply district. This holdout remains a great place to score affordable Peugeot pepper mills, copper cappuccino machines and heavy gauge aluminum skillet.

**Union Square Farmer's Market** [cenyc.org](http://cenyc.org), Union Square (year-round)

Though Saturday is the most crowded, and Monday and Friday gather a small turnout of devotees, Wednesday is the best day to spot celebrity chefs foraging through the organic farm stalls hunting for perfect free-range eggs, crisp dandelion greens and choice cuts of venison and lamb.

**Kitchen Arts & Letters**, 1435 Lexington Ave., 212-876-5550, [kitchenartsandletters.com](http://kitchenartsandletters.com)

This beloved bookshop is dedicated to all things culinary and remains the largest food and wine bookstore in the country, stocking more than 11,000 titles, many signed by famous food-lovers, authors and chefs.

**Russ & Daughters**, 179 E. Houston St. No. 1, 212-475-4880, [russanddaughters.com](http://russanddaughters.com)

Wasabi caviar, a staggering variety of salmon products and (we think) the city's best double-whipped scallion cream cheese have made this long-standing Lower East Side go-to a favorite among traveling and local foodies.

**Kalustyan's**, 123 Lexington Ave., 212-685-3451, [kalustyans.com](http://kalustyans.com)

The landmark shop was established in 1944 and stocks more than 4,000 varieties of relishes, spices, teas, beans, sauces and herbs, specializing in hard to find items such as Golden Moon honey pear tea, sour pomegranate powder and Indonesian cinnamon sticks.

**Di Palo**, 200 Grand St., 212-226-1033, [dipaloselects.com](http://dipaloselects.com)

This Little Italy gem has been operating under the Di Palo family since 1925, and great grandson Lou travels regularly to Italy to select the best provisions -- such as Bitto cheese from Valtellina, Rhododendron honey, savory Salame Abruzzese and single-estate Ligurian olive oil.

**Deluxe Food Market**, 79 Elizabeth St., 212-925-5766

Who said \$1 doesn't buy anything today? At Chinatown's beloved bargain market, it buys you a delicious order of scallion pancakes; \$3 gets you 8 steamed pork buns, a pound of scallops sets you back \$7, and half a roast duck a mere \$8.50.



## **Travel Day NYC for foodies di palos**

(Newsday Photo / Rebecca Cooney / February 13, 2009)

The storefront at Di Palo's on Grand Street in Manhattan. Di Palo's sells more than 300 Italian cheeses and such hard-to-find Italian delectables as speck.