

# Wine & Spirits

foreign cinema

PYRAMID  
RESTAURANT & BAR

SEPIA JALEO

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KENSINGTON  
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QUARTERS  
FRANKFORD AVE

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SAN FRANCISCO, CALIFORNIA  
nyc

DELFINA  
NO. 1 JOURNAL  
PA  
ROYAL NINE

Le Bernardin

RÉPUBLIQUE  
Untitled  
OSTERIA

PRESS  
BY HELENA  
MOZZA

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THE DOOR  
AN IDEA HOUSE

GERONIMO  
AMALI  
SUSTAINABLE MEDITERRANEAN

TOP  
50  
WINES

IN AMERICA'S BEST  
RESTAURANTS

28th Annual  
Restaurant Poll

HUSK  
PAPPAS BROS.  
Sea & House

Redbird

oya  
RISTORANTE

BARTOLLA  
LENOIR

The Herbfarm  
CARNEVOR

The Fearington House

GLASSERIE  
LE PIGEON

Hearth  
GAGNEVILLE

MANRESA

POSTO  
TWIST  
BY PIERRE GAGNAIRE ET

Quince  
Absinthe  
BRASSERIE & BAR

the the Simone  
WALRUS  
and the  
CARPENTER  
SEASTAR  
restaurant and raw bar

RUNNER & STONE



# NYC 50

## Where to eat and drink well in NYC right now

With so many former cooks and sommeliers, the *W&S* crew isn't easy to impress when it comes to dining out. But we do have our go-to places where drinks are taken as seriously as the food. Some are long-time favorites; others are brand-new discoveries. All count as must-visits in 2017.

*Edited by Tara Q. Thomas with reporting from Carson Demmond, Deanna Gonnella, Joshua Greene, Caitlin Griffith, Stephanie Johnson, Sarah Sutel Looper, Zach B. Siegel and Zachary Sussman.*



### Indian Accent

Manish Mehrotra's star is only burning brighter since he opened this upscale restaurant in Midtown last winter, his first venture beyond the New Delhi restaurant that launched him to fame. Here it's not only the food—innovative and exciting in its nontraditional twists—but also the wine list, compiled by Daniel Beedle, that deserves attention. His list emphasizes aroma and texture above all, key characteristics with Mehrotra's complex dishes. Riesling leads the way, with three pages showcasing German and Austrian growers as well as examples from Michigan, the Finger Lakes and Slovakia, followed up by an impressive selection of chenin blanc, grüner veltliner and sauvignon blanc, not to mention trousseau gris, Hunter semillon and Corsican vermentino. You might opt for the wine pairing to match the seven-course tasting menu, or choose a bottle like Movia's 2009 Veliko Bianco to experience how one versatile wine can match a range of intense flavors. —S.J.

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