

# Picholine

A4

Mediterranean 

35 W. 64th St. (bet. Broadway & Central Park West)

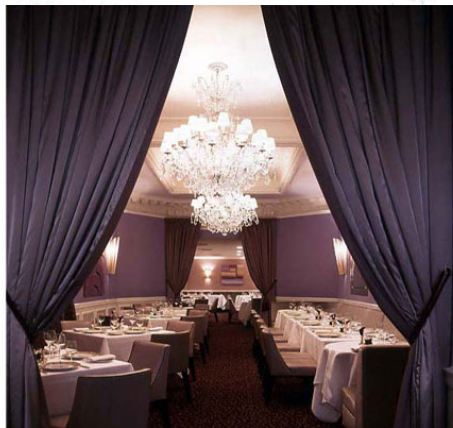
Subway: 66 St - Lincoln Center

Phone: 212-724-8585

Web: [www.picholinenyc.com](http://www.picholinenyc.com)

Prices: \$\$\$\$

Dinner Tue – Sat



Picholine

Manhattan ▲ Upper West Side

Located opposite Lincoln Center, in the middle of a quiet, residential street, Terrance Brennan's elegant Picholine is nearing the end of its second decade on the New York fine dining scene. It couldn't have been easy when the restaurant first swung open its doors back in 1993—the city, faced with a recent recession, had just begun to question the validity of fine dining. Would Picholine **have the goods** to back up her price tag?

The answer then, and remains in these financially turbulent times, most decidedly *oui*. If you're going to splurge, this is a great place to do it.

These days you'll find Brennan's Provençal touches informing a simple, seasonal menu carefully executed by chef de cuisine, Carmine DiGiovanni. The seasonal menu is tantalizing and may reveal gems like a bright pile of baby arugula dotted with tender fava beans, shards of nutty, aged pecorino, and acorn-fed Spanish ham, piled over a crunchy croquette filled with creamy béchamel; a deceptively simple rabbit loin in a wickedly good reduction, paired with roasted *cipollini* onions and tender spätzle; or flaky, paper-thin cannoli filled with silky passion fruit and served over coconut tapioca and tropical fruit jus.