



New York Nosh

One of the best ways to get to know a place is often through its food—and New York City is no exception. The melting pot of cultures in America's largest city (8.5 million and counting!) stirs up an eclectic culinary scene—from piping-hot, coal-fired pizza to piled-high pastrami sandwiches.

Savor a taste of the Big Apple with a sampling of four iconic New York cuisines. >>



Clockwise: Central Park view from the Mandarin Oriental hotel; Red Rooster's spicy chicken and waffles; pastrami sandwich from Katz's Deli; pizza at Juliana's; outside Juliana's; inside Fatty Crab; coal-fired pizza at Lombardi's.

INDULGE, ITALIAN STYLE

Almost as soon as Italian immigrants began flooding into New York City in the late 19th and early 20th centuries, they began making a culinary statement. Dishes like lasagna, spaghetti and, especially, pizza soon became everyday fare.

Today, finding a pizza-by-the-slice joint is no hard feat, but scoring a pie rich in flavor and history is the real quest. Head first to the area known as Little Italy and its neighbor Nolita (for "north of Little Italy"), where AAA Two Diamond-rated **Lombardi's** (◆◆) reigns supreme. Their coal-fired, thin-crust Neapolitan pizza has been a must-taste since 1905.

In Brooklyn, instead of waiting in line at legendary Grimaldi's, slip next door to AAA Two Diamond-rated **Juliana's** (◆◆). It was opened in 2012 by the same couple who founded (and later sold) Grimaldi's, so you'll taste some of their classic recipes, plus a few surprise flavors.

FEED THE SOUL

You might call it soul food. You might call it comfort food. But, either way, you can call the traditionally African-American cuisine that permeates Harlem delicious. In a neighborhood that has long reflected African-American urban culture, recipes are passed down from generation to generation—with many finding their way into today's eateries.

Sitting next to historic "Striver's Row," filled with classic New York City architecture, is AAA Two Diamond-rated **Londel's Supper Club** (◆◆). It serves up everything from honey-barbecue baby back ribs to Louisiana blackened catfish—with live jazz on the weekends.

At AAA Three Diamond-rated **Red Rooster** (◆◆◆)—named for the legendary Harlem speakeasy once frequented by the likes of Nat King Cole—find classic dishes with a twist (like the "mac and greens" with lobster).

DINE OUT IN A DELI

With roots that stretch back to 1700s Germany, today's delicatessens have become a culinary—and cultural—staple in New York. They began popping up around the city in the 1880s, along with the influx of German-Jewish immigrants.

Among the icons is AAA One Diamond-rated **Katz's Deli** (◆), a mainstay in the Lower East Side since 1888. It may have been that scene from *When Harry Met Sally* that put Katz's on the mainstream map, but it's the hearty pastrami sandwiches that keep patrons coming back. Chow down on corned beef or salami while surrounded by retro decor and photos of celebrity guests.

Another New York institution, Carnegie Deli, has been luring hungry visitors to Midtown since 1937. Come hungry, as sandwiches weigh over a pound each.

SAVOR ASIAN SPICE

The New York metro area may be among America's best places to eat Asian food—with the largest Chinese and second-largest Korean populations outside Asia. But while Chinatown and Koreatown may be the obvious places to go, wandering off the beaten path can reveal some hidden gems.

A bird's-eye view is just one draw of AAA Four Diamond-rated **Asiate** (◆◆◆◆), on the 35th floor of the Mandarin Oriental hotel. Dishes, like the Wagyu beef tenderloin with spring onions and smoked black garlic, come with stunning views of Central Park.

If street food is more your style, grab a bite at AAA Two Diamond-rated **Fatty Crab** (◆◆), a downtown joint serving Malaysian-style street grub and classic cocktails.

3 More Iconic Eats:



HOT DOGS

NYC Connection:

The long history of hot dogs dates back to 13th-century Germany. But the American version we know today began popping up on Coney Island in the late 1800s and early 1900s.

Where to get them: Nathan's celebrates its 100th anniversary this year. Stop by the original hot dog stand on Coney Island for one of their famous dogs—plain or topped with chili and cheese.



BAGELS

NYC Connection:

Dating to the early 1900s, New York's bagel craze was sparked by Eastern European-Jewish immigrants hungry for the breads of their homeland.

Where to get them: AAA One Diamond-rated **Ess-a-Bagel** (◆) satisfies your morning bagel-and-shmear fix with their award-winning hand-rolled bagels.



CHEESECAKE

NYC Connection:

Said to have been invented by German immigrant Arnold Reuben in the early 1900s, New York-style cheesecake gets its signature flavor from the extra egg yolks in the mix.

Where to get it: AAA One Diamond-rated **Junior's** (◆) has two New York City locations—the original Brooklyn Flatbush spot and the newer Times Square addition.

CLOCKWISE FROM TOP LEFT: MANDARIN ORIENTAL HOTEL GROUP; PAUL BRISSMAN/RED ROOSTER; BIZ JONES FOR JULIANA'S; FATTY CRAB; LONELY PLANET/GETTY IMAGES
FROM TOP: JULIENNE SCHAEFER/ANCCO NEW YORK; BIZ JONES FOR JULIANA'S; FAR RIGHT: ILLUSTRATIONS BY STEVEN NOBLE

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