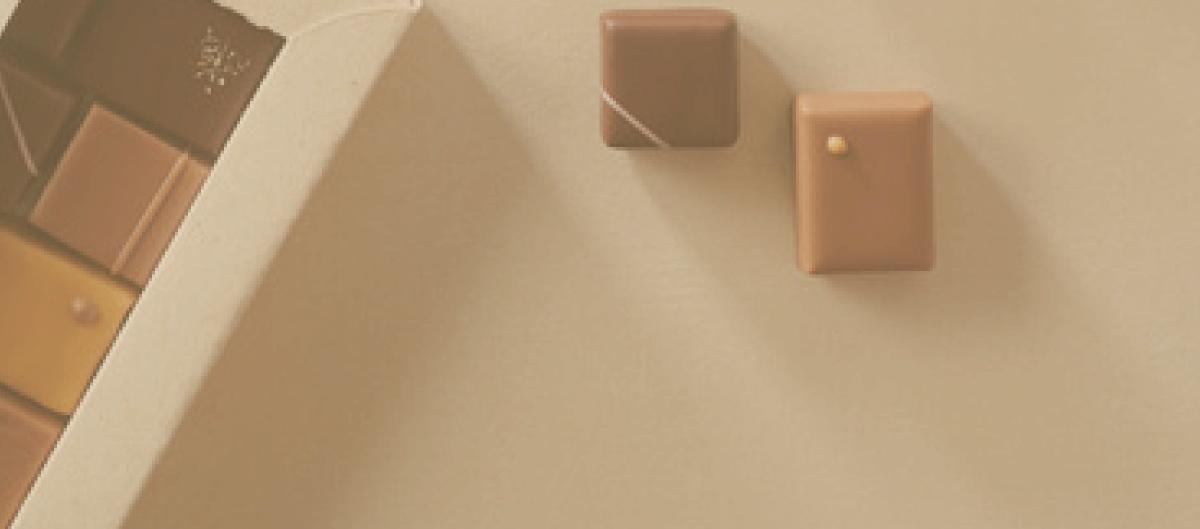


Valrhona's New York City Pastry Guide





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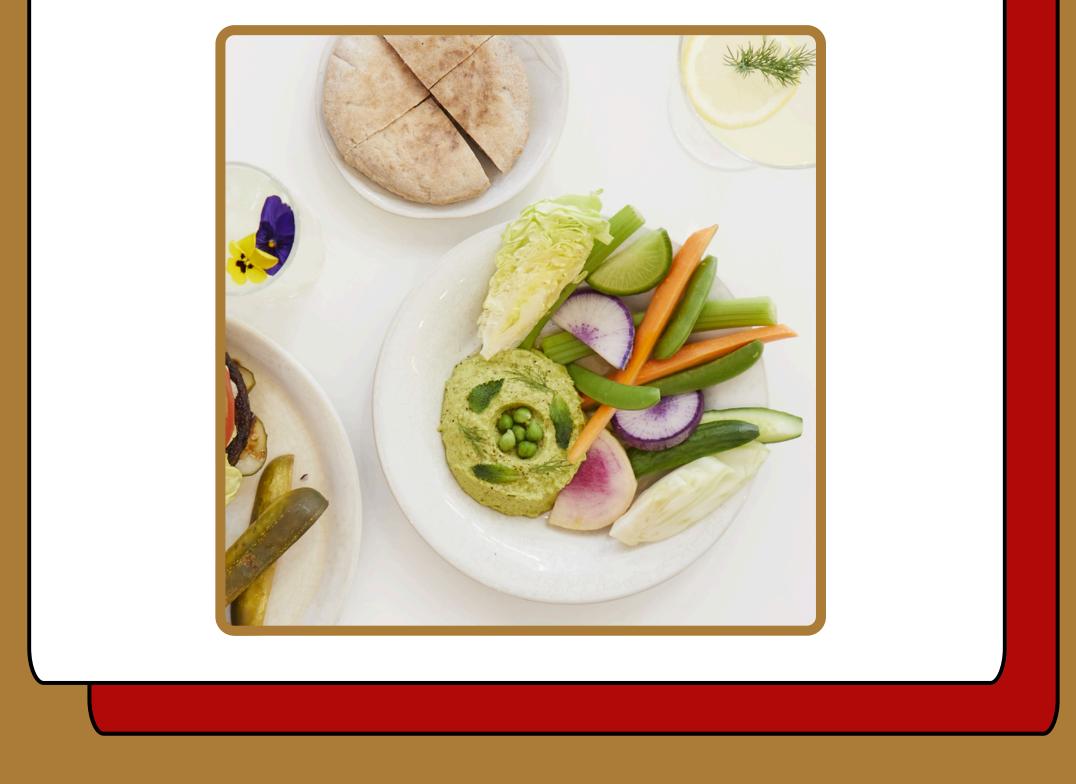


Vegan Restaurant

## **ABC V**

Helmed by the renowned Chef Jean-Georges and steered by the Executive Chef Neal Harden, ABC V is a seasonally driven plantbased restaurant, offering creative and forward-thinking dishes, tonics, and cocktails in a warm setting with views of Brooklyn Bridge as it is located in the Sea Port district.

- 38 E 19th St, New York, NY 10003
- (212) 475-5829
- \$50-100





Hotel Restaurant

#### Ai Fiori Restaurant (from The Langham NY)

Enjoy the best of central Manhattan at their luxury 5-star hotel, boasting stunning views of the Empire State Building and New York's architectural wonders. The restaurant is Ai Fiori, located on the 2nd floor of the building.

- 400 5th Ave, New York, NY 10018
- <u>(212) 695-4005</u>
- \$100+



**Pastry Shop** 



## Angelina Pâtisserie

Angelina's offers an authentic French dining experience, complete with decadent pastry items and inviting pastel interiors. The hot chocolate is a significant highlight, topped with fresh, fluffy whipped cream for added indulgence.

- 1050 6th Ave, New York, NY 10018
- **(585) 438-534**7
- \$10-20





#### **Bar Boulud**

This restaurant serves seasonal French fare, an impressive selection of traditional terrines and pâtés curated by famed Charcutier Gilles Verot and award-winning wines that spotlight Burgundy and the Rhône Valley. Bar Boulud is a casual bistro located across from Manhattan's Lincoln Center.

- 1900 Broadway, New York, NY 10023
- (212) 595-0303
- \$50-100



**Coffee Shop** 



## **Blue Bottle Coffee**

Trendy cafe chain offering upscale coffee drinks & pastries, plus beans & brewing equipment. The company focuses on singleorigin beans and stands for sustainability. Originally from Oakland, California, Blue Bottle expanded to other areas around the country.

- 396 Broadway, New York, NY 10013
- (510) 661-3510
- \$1-10



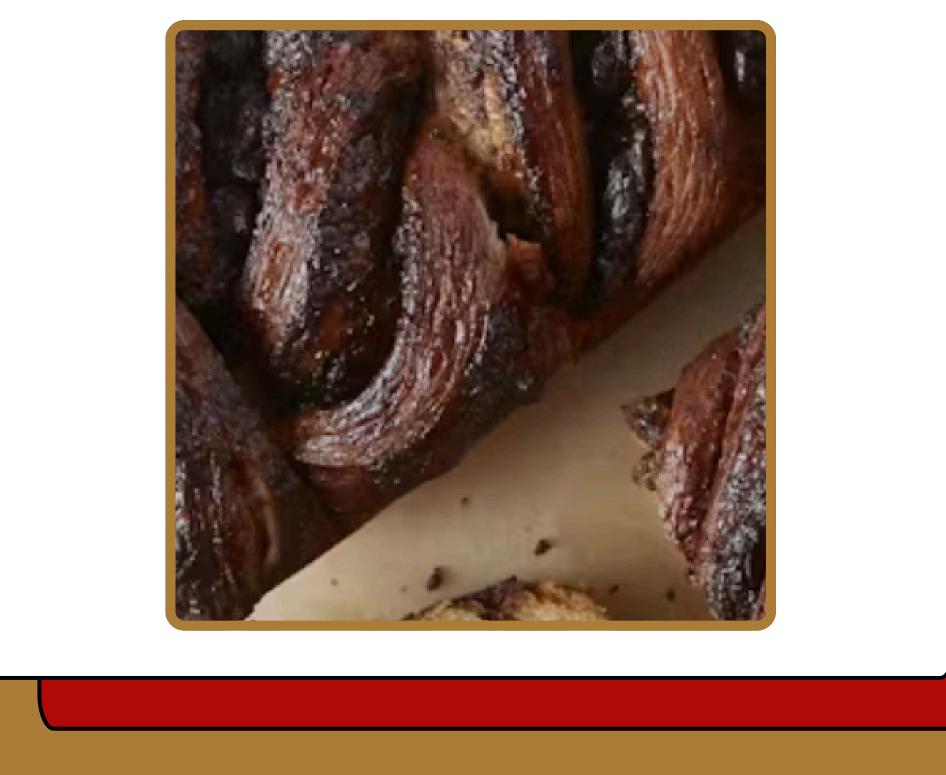
Bakery



## **Breads Bakery**

Breads Bakery is a quintessential New York bakery known for producing artisan, handmade breads and pastries, baked in small batches throughout the day to ensure unparalleled freshness. The bakery received many accolades including "Best of NY chocolate babka" by New York Magazine and "Best Baguette in NYC" by French Morning.

- 1294 3rd Ave, New York, NY 10021
- (212) 633-2253
- \$10-20



**Chocolate Shop** 



## **Brooklyn Born Chocolate**

Jean-François Bonnet was born and raised in Fréjus, a small town in the South of France. His passion for pastry awoke in childhood, when the daily aroma of freshly baked breads filled his family home above a local bakery.

- 815 Martin St, Rahway, NJ 07065
- (718) 788-0200
- \$1-10





# Café Boulud

Café Boulud is Chef Daniel Boulud's continual exploration of his most fundamental culinary inspirations and a highly personal, soulful expression of his craft.

- 100 E 63rd St, New York, NY 10065
- <u>(212) 772-2600</u>
- \$100+



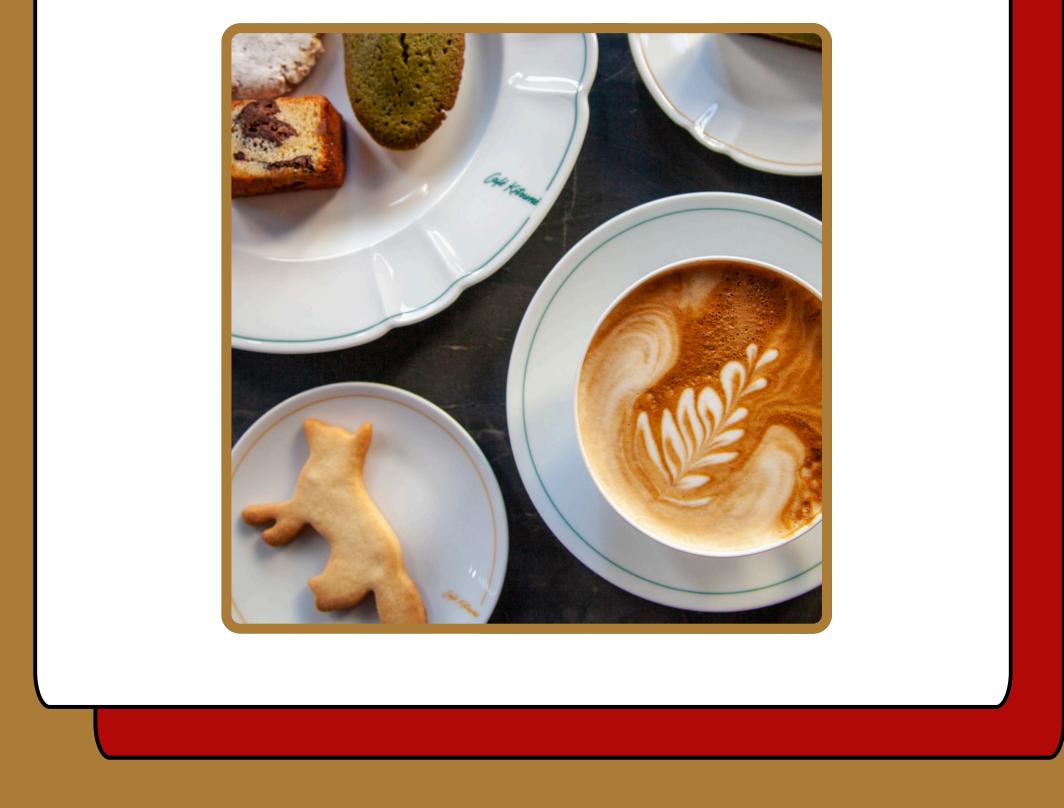
**Chocolate Shop** 



#### Café Kitsuné

The concept behind Café Kitsuné is to create and operate a space that marries the simplistic beauty of the small and intimate coffee bars with the style and cool of everything that Café Kitsuné undertakes.

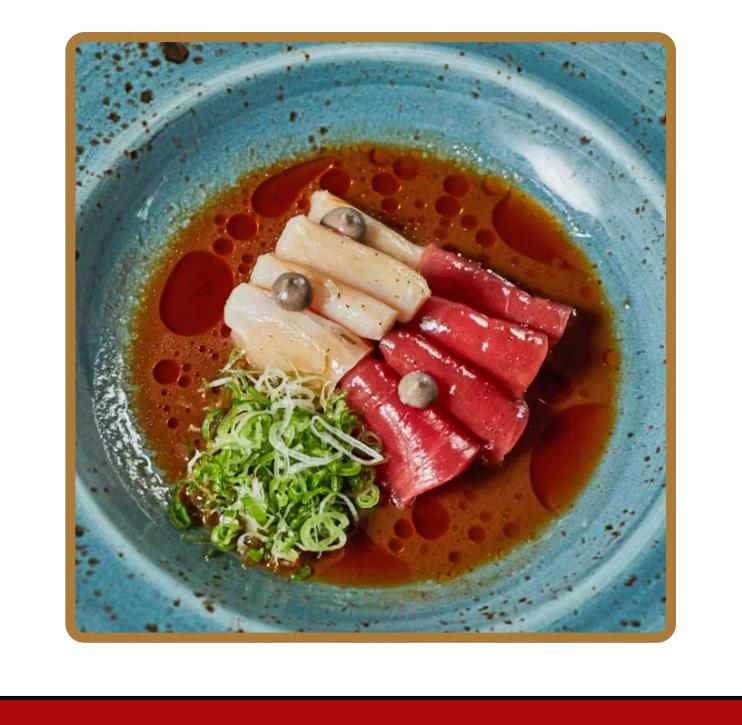
- 550 Hudson St, New York, NY 10014
- (646)755-8158
- \$1-10





Catch NYC features modern renditions of classic dishes served in a streaming, shareable style of dining. The tri-level restaurant marries simple yet elegant seafood, sushi, and steak with excellent service and a lively atmosphere complete with Al Fresco rooftop dining and nightlife.

- 21 9th Ave, New York, NY 10014
- <u>(212) 392-5978</u>
- \$100+



Chocolatier



#### **Chocolat Moderne**

CHOCOLAT MODERNE has a mission to create visually stunning, handcrafted confections filled with perfectly balanced, on-trend flavors that introduce new ingredients to chocolate-making.

- 27 W 20th St #904 New York, NY 10011
- <u>(212) 229-4797</u>
- \$10-20



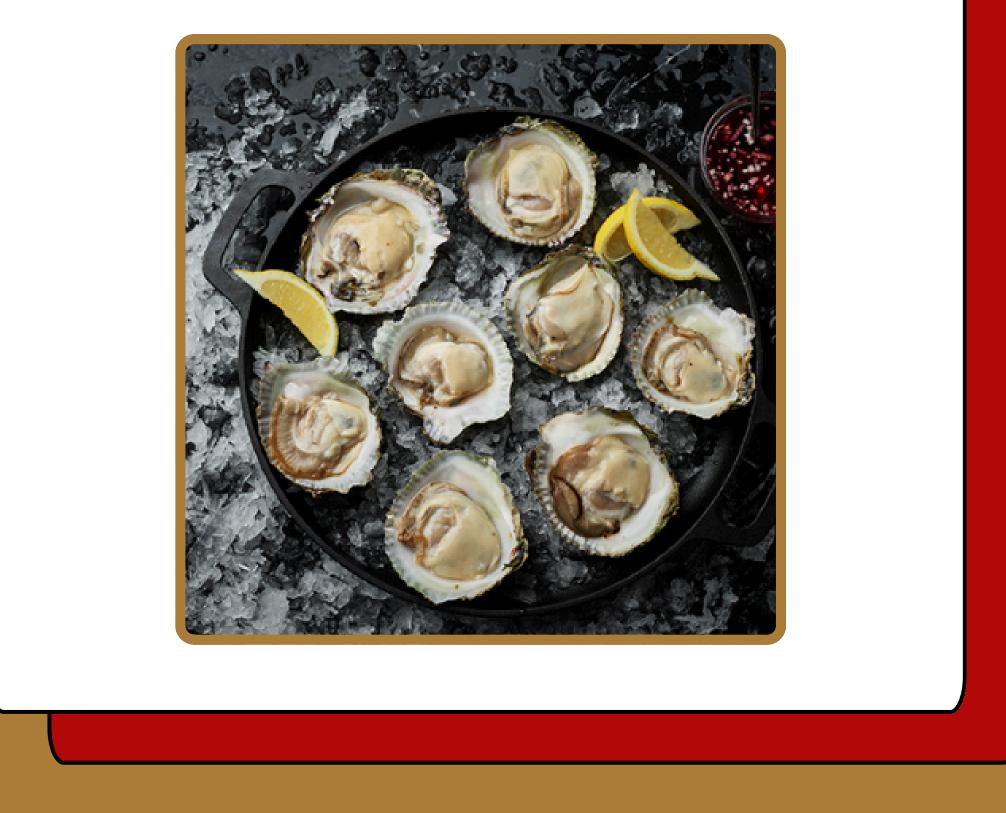
**Grocery Store** 



#### Citarella

For over 100 years, Citarella has been New York's premier seafood & fresh fish market, serving up sustainable fish & seafood delicacies in-store and online. A culinary hotspot stocked with epicurean essentials.

- 1313 3rd Ave, New York, NY 10021
- <u>(212) 874-0383</u>
- \$10-100



Chocolatier



## **Daniel Corpuz**

Daniel Joseph Corpuz is a pastry chef and chocolatier based in New York City. He utilized his Filipino-American background to open chocolate shop. His chocolate brand centers on his upbringing while amplifying his industry experience by utilizing Filipino and Asian ingredients and flavors into his chocolates.

- 261 Canal St, New York, NY 10013
- <u>(951) 310-2420</u>
- \$10-20



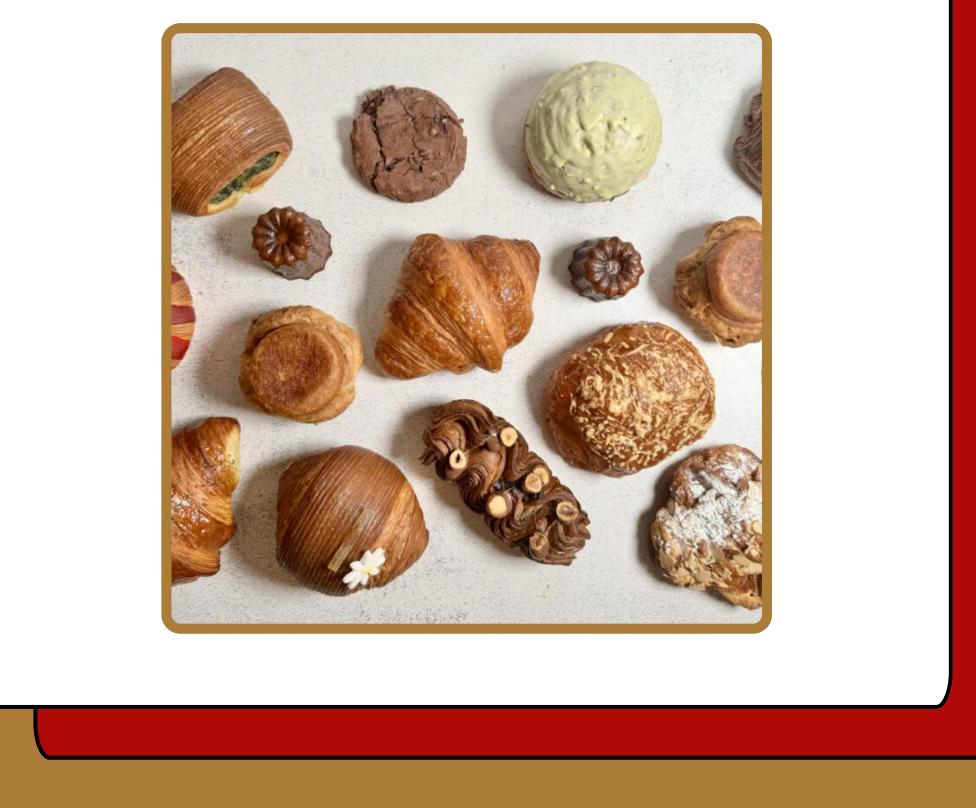
Bakery



## **Dominique Ansel Bakery**

Perhaps what has been most widely been reported on is Dominique's creation of the Cronut®, his signature croissantdoughnut hybrid pastry that first launched at his eponymous Bakery in New York in May 2013, soon becoming the world's firstever viral pastry.

- 189 Spring St, New York, NY 10012
- (212) 219-2773
- \$1-10





**Doughnut Shop** 

# **Doughnut Plant**

The OG handcrafted doughnut. Dedicated to original deliciousness. Sourdough, yeast, cake, vegan and gluten-free & small batch house-roasted coffee.

- 550 Hudson St, New York, NY 10014
- (646) 755-8158
- \$1-10





## **Eleven Madison Park**

Plant-based fine dining restaurant with 4 stars from New York Times and 3 stars from Michelin Guide from Chef Daniel Humm. The restaurant overlooks Madison Square Park, one of the most beautiful parks in Manhattan, and sits at the base of a historic Art Deco building on the corner of East 24th Street and Madison Avenue.

- 11 Madison Ave, New York, NY 10010
- <u>(212) 889-0905</u>
- \$100+



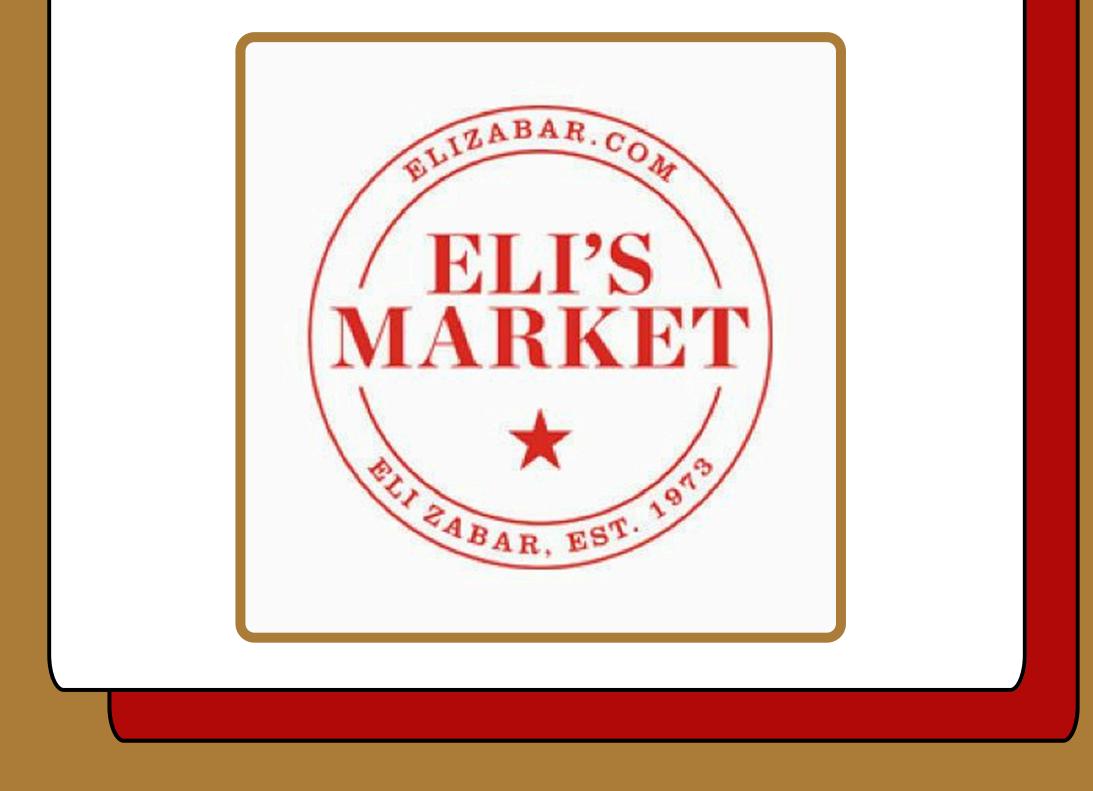
Market



## Eli's Market

Inspired by the food halls and markets of London, Paris, Italy and Spain, Eli's has become an institution on Manhattan's Upper East Side directly across town from the store and home where Eli Zabar grew up.

- 1415 3rd Ave, New York, NY 10028
- <u>(212) 717-8100</u>
- \$10-20



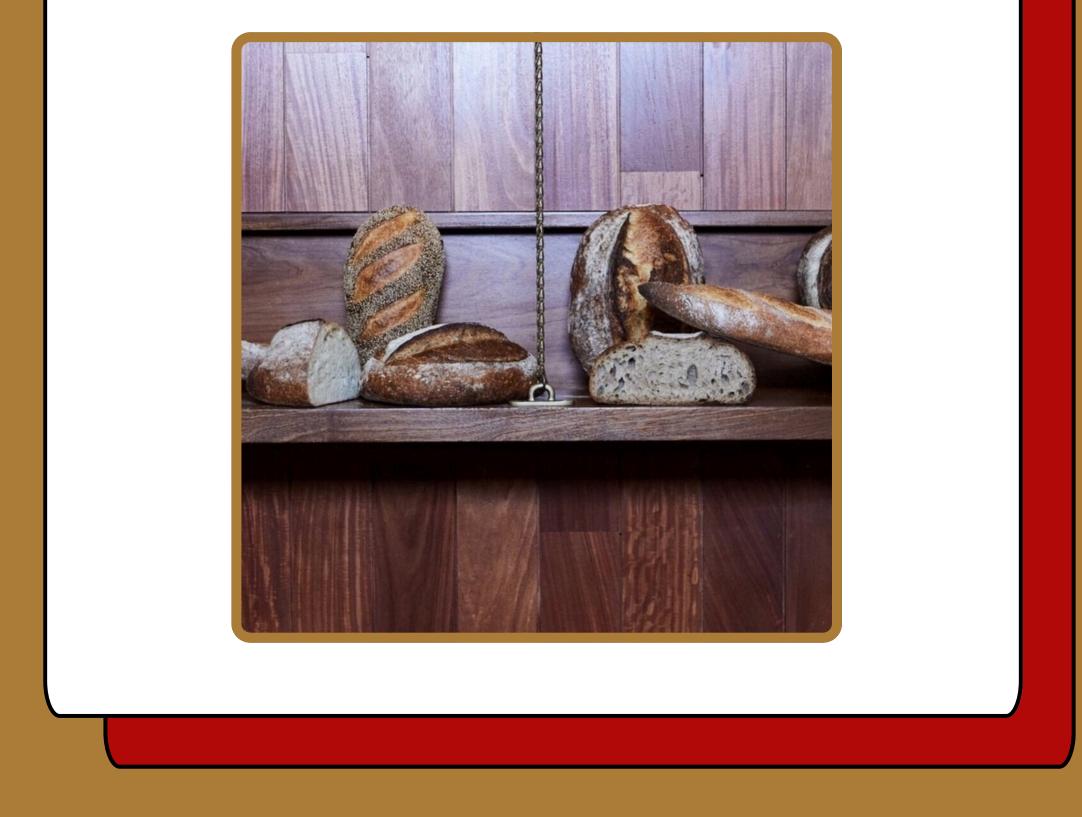


Bakery

#### **Frenchette Bakery**

Artisan breads, viennoiserie, sandwiches & pizz'ette, using high quality, organic and locally sourced ingredients located in The Whitney Museum

- 220 Church St, New York, NY 10013
- (212) 227-1787
- \$1-10





## Frenchette Restaurant

Contemporary bistro serving French cuisine and natural wines in a sophisticated environment. Zinc bar, marble floors, burgundy leather banquettes—it's textbook brasserie with a smattering of art deco finesse.

- 241 W Broadway, New York, NY 10013
- <u>(212) 334-3883</u>
- \$100+





# **Gramercy Tavern**

One of America's most beloved restaurants, Gramercy Tavern has welcomed guests to enjoy its contemporary American cuisine, warm hospitality, and unparalleled service in New York City for over two decades. Chef Michael Anthony's ever-evolving seasonal menu showcases the restaurant's relationships with local farms and purveyors.

- 42 E 20th St, New York, NY 10003
- <u>(212) 477-0777</u>
- \$50-100





#### Hav & Mar

The heart of the restaurant is the open kitchen that features a raw bar with fresh seafood dishes, a robata grill and an oceanside cocktail bar.

- 245 11th Ave, New York, NY 10001
- <u>(212) 328-8041</u>
- \$50-100



**Pastry Shop** 



#### **Jayce Baudry French Pastry**

A pastry shop offering traditional French sweets, custom cakes and elegant desserts in the heart of Montclair, New Jersey.

- 17 Church St, Montclair, NJ 07042
- <u>(973) 531-6464</u>
- \$10-20





# Jean-Georges

Awarded four stars by the New York Times and two Michelin stars, Jean-Georges presents exquisitely crafted dishes blending French, American, and Asian influences.

- 1 Central Park W, New York, NY 10023
- <u>(212) 299-3900</u>
- \$100+



Chocolatier



#### **Kreuther Handcrafted Chocolate**

This brand is the product of years of culinary partnership between Chef Gabriel Kreuther and Pastry Chef Marc Aumont. Chocolates take inspiration from the cosmopolitan spirit of New York City. The city itself provides inspiration for the complex, multi-layered chocolate creations.

- 41 W 42nd St, New York, NY 10036
- <u>(212) 201-1985</u>
- \$1-10



Chocolatier



#### L.A. Burdick Chocolates

L.A. Burdick Chocolates began with one man, one set of Swiss tools, and one singular vision – to create true artisan chocolate bonbons. Larry Burdick is now widely regarded as a pioneer of fine chocolates in America.

- 156 Prince St, New York, NY 10012
- <u>(212) 796-0143</u>
- \$1-10





**Pastry Shop** 

#### Ladurée

Ladurée, upscale bakery with Parisian origins, offers a wide range of unique classic and French seasonal macaron flavors.

- 864 Madison Ave, New York, NY 10021
- (646) 558-3157
- \$1-10





**Bakery** 

#### La Cabra Bakery

La Cabra Coffee is a modern coffee company established in Aarhus, Denmark in 2012. Curious about what lay further down the coffee chain, they threw themselves into sourcing and roasting their own coffee, their own way, in 2013 and expanded in New York CIty, Bangkok and Oman.

- 152 2nd Ave, New York, NY 10003
- \$10-20





Restaurant Bakery Café

## Lafayette Bakery

Lafayette is an everyday grand café and bakery in the ceremony of French cooking. Our market-driven bistro menu is a worldly homage to the genre that spans a variety of regions, from Provence to Normandy to neighboring Mediterranean coasts, offering a re-mastery of traditional dishes we love and some signatures.

- 380 Lafayette St, New York, NY 10003
- <u>(212) 533-3000</u>
- \$20-50



Gelato



# L'Arte del Gelato

L'Arte del Gelato was born out of my commitment to producing an artisanal gelato in line with the Italian tradition – a fresh, all-natural product made from the highest quality ingredients. Francesco Realmuto took my inspiration from the famous Italian Gelaterie born in the early 70's.

- 75 9th Ave, New York, NY 10011
- (212) 366-0570
- \$1-10

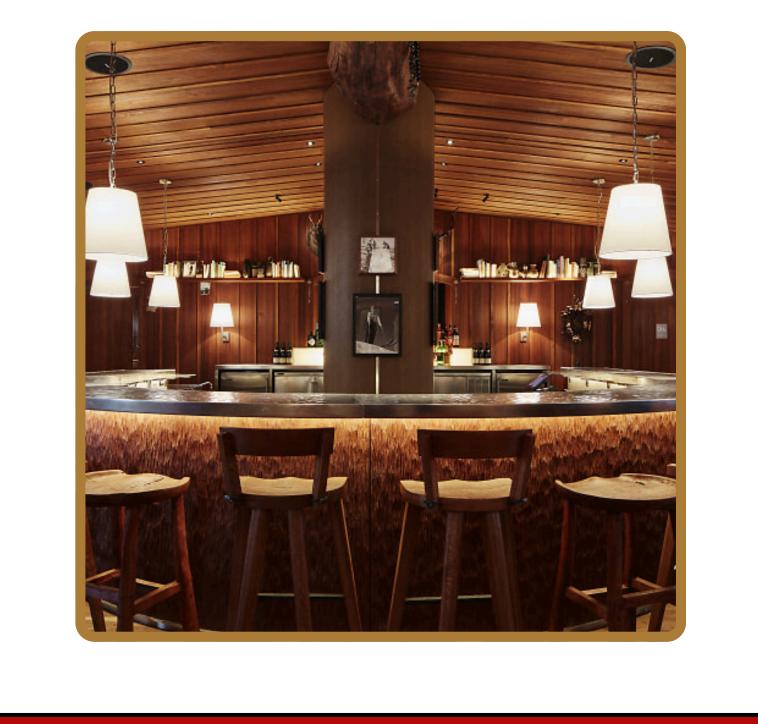




### L'Avenue at Saks

L'Avenue is a distinctive dining destination located in the heart of NYC, that offers a harmonious fusion of classic French cuisine and the eclectic tastes of Southeast Asia.

- 8 E 50th St, New York, NY 10022
- <u>(212) 940-4099</u>
- \$50-100

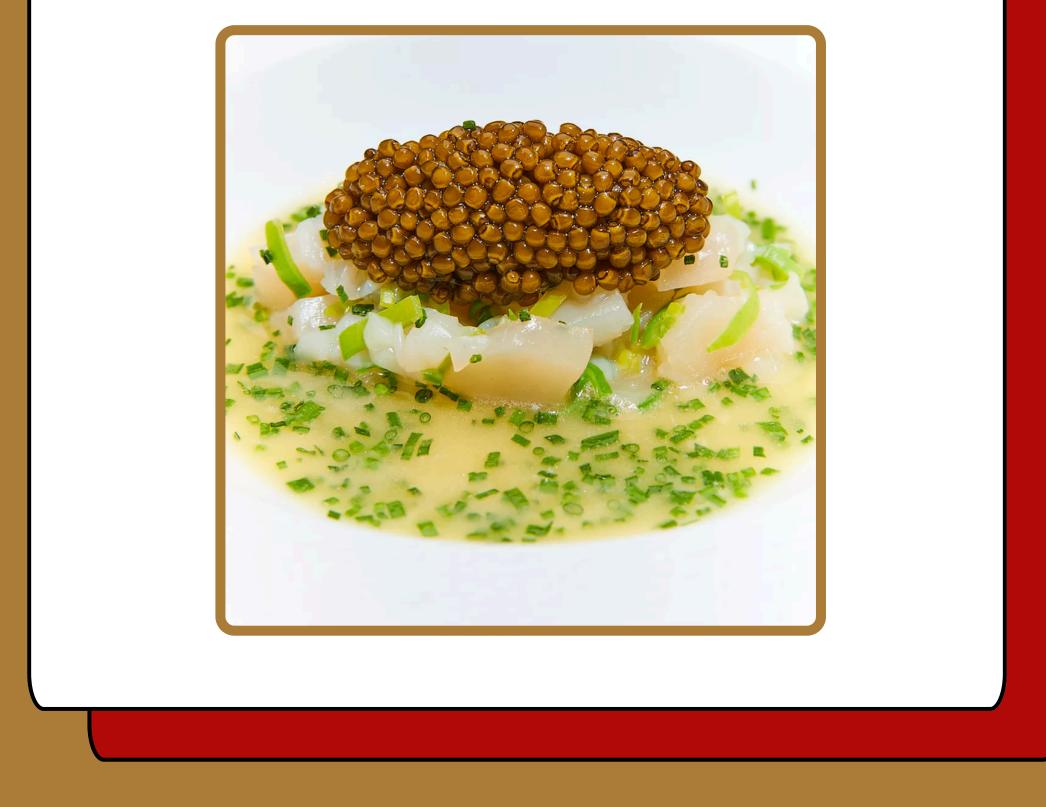




## Le Bernardin

Refined seafood dining with an extensive wine selection and crafted tasting menu by Eric Ripert and his wine director Aldo Sohm.

- 155 W 51st St, New York, NY 10019
- <u>(212) 554-1515</u>
- \$100+





## Le Pavillon

Le Pavillon offers a unique setting, both relaxed and inviting with a refined elegance. Chef Daniel's culinary approach remains contemporary while staying true to French tradition and his life as a chef in New York.

- One Vanderbilt Ave, New York, NY 10017
- <u>(212) 662-1000</u>
- \$100+



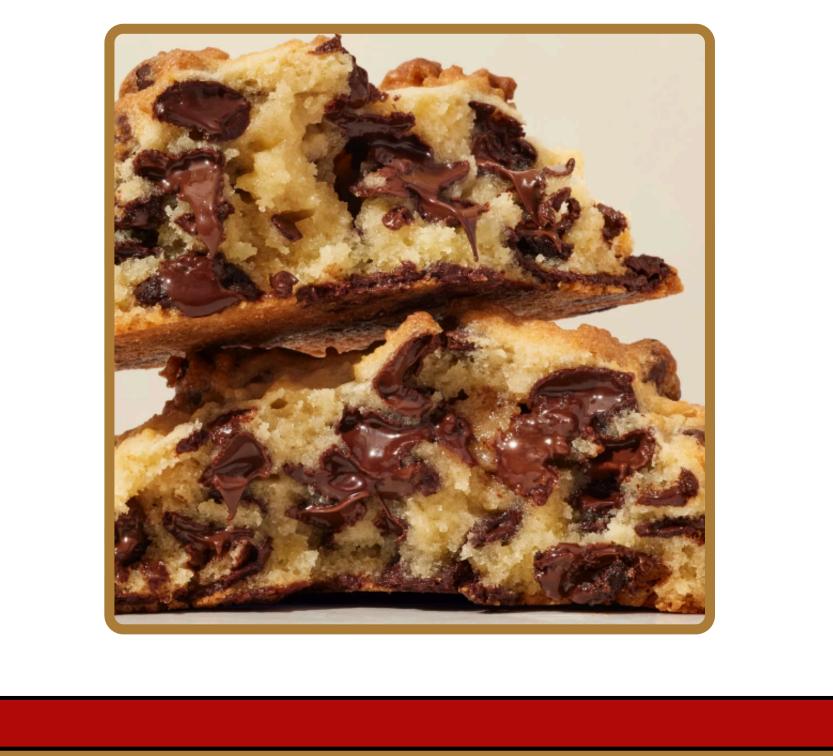
Bakery



#### Levain Bakery

Pam Weekes and Connie McDonald are friends and accomplished bakers who baked bread for some of NYC's favorite restaurants. Eventually, they opened a small bread shop and called it Levain Bakery, borrowing the French word for "leavened bread."

- 167 W 74th St, New York, NY 10023
- (917) 464-3769
- \$1-10





Patisserie

Lysée a French Korean pastry shop that offers traditional viennoiserie, gateaux de voyage and more complex sweets created by Chef Eunji Lee.

- 44 E 21st St, New York, NY 10010
- \$1-30





# Magnolia Bakery

Freshly baked desserts, cakes, and cupcakes made from scratch in small batches throughout the day. Classic American baked goods and desserts like our world famous banana pudding, cakes and cupcakes.

- 401 Bleecker St, New York, NY 10014
- <u>(212) 462-2572</u>
- \$1-10

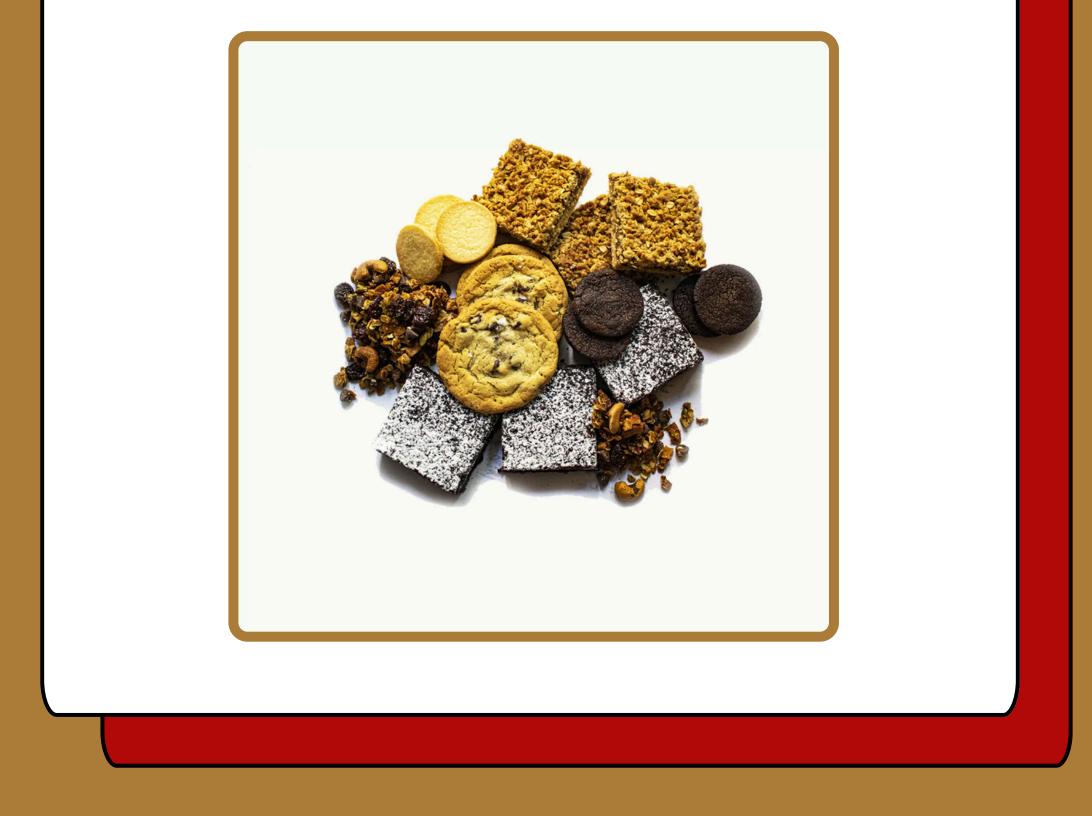




# Mah-Ze-Dahr Bakery

Mah-Ze-Dahr Bakery, a luxurious and resplendent approach to pastries and desserts, has quickly become one of the best places for baked goods in New York City.

- 28 Greenwich Ave, New York, NY 10011
- <u>(212) 498-9810</u>
- \$1-10







### Maman

Maman is a French bakery, with a Michelin star awarded chef in the kitchen & a beautiful cosy interior. The bakery has many locations in NYC.

- 237 Centre St 2nd floor, New York, NY 10013
- <u>(212) 226-0700</u>
- \$1-10



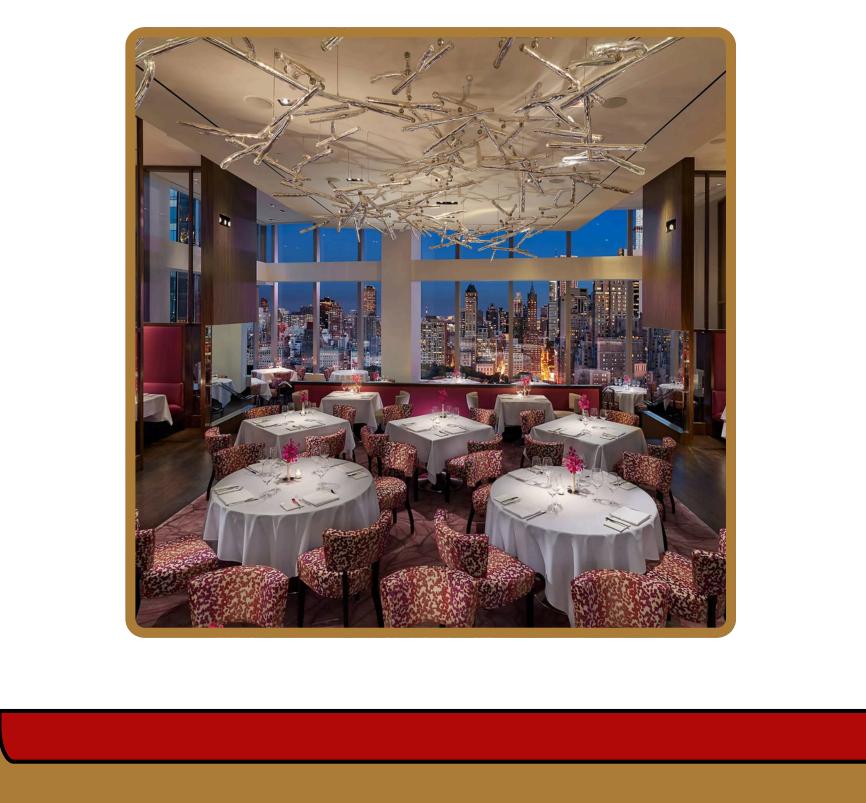


Hotel Restaurant

# Mandarin Oriental NY

Located on the 53rd floor, this sky-high oasis presents panoramic views of Central Park and the New York cityscape. The restaurant is located on the 35th floor.

- 80 Columbus Cir, New York, NY 10023
- <u>(212) 805-8800</u>
- \$100+





**Chocolate Shop** 

## MarieBelle

Fine artisan bean to bar chocolates made in Brooklyn with the finest quality cacao beans. Chocolate creations inspired by art, beauty, and outstanding taste since 2001. Woman owned and hand-made in NY

- 484 Broome St, New York, NY 10013
- (<u>212) 925-6999</u>
- \$10-20





**Gluten Free Café** 

## **Modern Bread and Bagel**

Guests can now enjoy mouth-watering, fast casual brunches, minus the gluten. House smoked salmon as well as a variety of unique cream cheeses and dips complement our kettle boiled Ancient Grain Bagels.

- 139 W 14th St, New York, NY 10011
- (<u>646) 437-7157</u>
- \$1-10





# Oiji Mi

Helmed by Owner and Executive Chef Brian Kim, OIJI MI is the culmination of the chef's longtime passion to bring a new level of traditional flavors and inherently Korean dishes, and reinterpreting them into a modern culinary experience.

- 17 W 19th St, New York, NY 10011
- <u>(212) 256-1259</u>
- \$100+



**Pastry Shop** 



## **Pâtisserie Fouet**

Meaning "whisk," Fouet introduces innovative French desserts and pastries with Japanese ingredients and flair. Chef Yoshie Shirakawa and her team invite you to indulge in their unique interpretation on conventional cuisine in a patisserie by day and dessert bar by night.

- 15 E 13th St, New York, NY 10003
- <u>(212) 620-0622</u>
- \$10-20



**Pastry Shop** 



## Pâtisserie Vanessa

The simplest, most delicious, elegant and playful pastries inspired by her memories of the South of France. Everything is made at the Pâtisserie, from scratch - from the boudoirs for the Charlotte and the Brioche of the Tropézienne, to the Bavaroise and Pastry Cream fillings, the raspberry jam.

- 1340 Lexington Ave, New York, NY 10128
- \$10-20





### Per Se

The restaurant is Chef Keller's second three-Michelin-starred property featuring his daily nine-course tasting menu and a nine-course vegetable tasting menu using classic French technique and the finest quality ingredients available.

- 10 Columbus Cir, New York, NY 10019
- <u>(212) 823-9335</u>
- \$100+





## Princi Bakery & Café

Princi is a renowned, all-day Italian bakery and cafe backed by Starbucks. It offers artisan breads, Italian pastries, pizza al taglio and aperitivo.

- 61 9th Ave, New York, NY 10011
- \$1-10



Chocolatier



# **Stick With Me**

In the heart of New York City's vibrant Nolita neighborhood, Stick With Me was founded to redefine the art of gifting chocolate. Each of our luxury chocolate bonbons is handcrafted with the finest ingredients and exquisite artistry.

- 202A Mott St, New York, NY 10012
- <u>(646) 918-6336</u>
- \$50-100



Patisserie



## **Sweet Rehab**

High-end Dessert & Champagne Bar serving French desserts, caviar and truffle, Champagne, and Mariage Frères tea.

- 135 Sullivan St, New York, NY 10012
- <u>(347) 372-7403</u>
- \$50-100





# The Modern

The Modern is a two Michelin-starred, contemporary American restaurant at the Museum of Modern Art. Executive Chef Thomas Allan's refined, unexpectedly playful dishes highlight exceptional ingredients and seasonality in three distinct culinary experiences.

- 80 Columbus Cir, New York, NY 10023
- <u>(212) 805-8800</u>
- \$100+





## The Pool

The Seagram Building is one of just 117 interior landmarks in New York City, and the only interior landmark space.

- Seagram Building, 99 E 52nd St, New York, NY 10022
- <u>(212) 254-3000</u>
- \$100+



Chocolatier



# **Thierry Atlan**

Mr. Atlan started as a pastry chef but switched to chocolate after discovering that he could not tolerate gluten; macarons made with almond flour are his pastry specialty.

- 436 W Broadway, New York, NY 10012
- <u>(646) 476-8149</u>
- \$10-20





## Torrisi

Helmed by acclaimed chef Rich Torrisi and housed in the iconic Puck Building in downtown Manhattan, Torrisi Bar & Restaurant is the spectacular new Italian restaurant from the creative forces at Major Food Group.

- 275 Mulberry St, New York, NY 10012
- <u>(212) 254-3000</u>
- \$100





Cafe & bakery with laid-back surroundings, providing bread, pastries & snacks, plus coffee. Chef Daniel Eddy is most recently known for his time at the now-closed Rebelle, a Michelin-starred French restaurant on the LES that was both an industry favorite and a finer dining destination.

- 367 7th Ave, Brooklyn, NY 11215
- <u>(212) 254-3000</u>
- \$100+





## Zuma New York

Zuma brings its internationally acclaimed modern japanese cuisine to midtown in New York with an izakaya-inspired menu including sushi & robata grilled fare.

- 261 Madison Ave, New York, NY 10016
- <u>(212) 544-9862</u>
- \$100+

