

2012 MICHELIN GUIDE RECOMMENDED

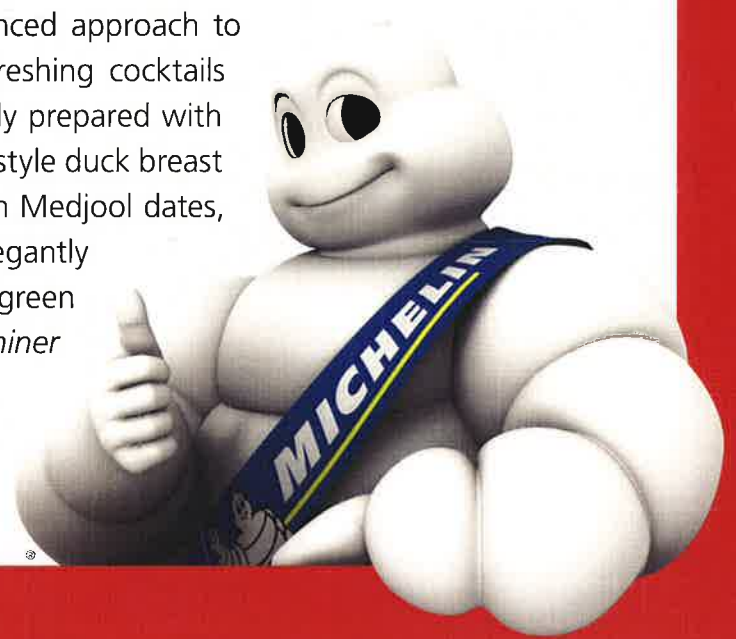
Rouge Tomate 

Contemporary 

Exquisitely located just a stone's throw of NY's flagship boutique, Reem Acra, and across from beloved Barney's, Rouge Tomate is the upscale capital of genteel ladies and powerhouse players. A gorgeous restaurant with a gracious poise, Rouge Tomate aims to initiate its devotees into seasonally-inspired, modern American cuisine that is at once nutritious and delicious.

This street-level arena is quite a stunner. The chaste décor is mighty mod and straddles the line between vibrant (red splashes) and soothing (warm hues of ivory and amber); while the easily stylish lair downstairs is hallowed for private parties.

With a bevy of fuss-free accoutrements, this delightfully Spartan sanctum doesn't detract from Chef Jeremy Bearman's fare. While the service may not be as finely tuned as his balanced approach to food, sophisticates come to imbibe refreshing cocktails alongside thinly sliced *walu* crudo, freshly prepared with avocado, yuzu, and jalapeño; Moroccan-style duck breast atop *fregola sarda*, lovingly blended with Medjool dates, turnips, and Marcona almonds; and an elegantly assembled cheese course chaperoned by green apple and celery salad with a *gewürztraminer* and peppercorn syrup.



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