

# New York ➔

Dining / Nightlife / Shopping / Culture / Maps

Mar.-Apr. 2009

# FrontDesk

CONTRIBUTORS

FrontDesk / September-October 2009

16



## Contributors

**1 Cemile Kavountzis**

Our regular dining contributor, Cemile Kavountzis, bravely tested all the red-sauce pasta joints and cafés in Little Italy to come up with a list of the five best (page 32), just so you don't have to. We commend her on a job well done.

**2 Rebecca Brown**

Los Angeles transplant Rebecca Brown regularly blogs for Spaweeek.com, so she gets to regularly test out all sorts of crazy new beauty treatments. In this issue, she gave us the lowdown on the newest (and weirdest!) services in the city, like the facial made with, uh, sperm (page 38).

**3 Joanna Evans**

Joanna Evans spent the summer interning with *Modern Luxury*, assisting us in myriad ways. She also wrote about the inaugural shopping event, *Vogue's Fashion's Night Out* (page 27) occurring September 10.

**4 Sam Wooley**

Sam Wooley, the graphic artist and illustrator who created the SoHo map for our Shop SoHo story (page 36), also just relocated back to New York from Los Angeles. We are happy about this. Keep an eye out for more of Wooley's cool artwork in our upcoming issues.





## Do The Due!

From bistros to subterranean dens, fondue is bubbling hot right now—and it's making New Yorkers a little cheesy.

BY CEMILE KAVOUNTZIS

New York is a walker's city, and when your legs feel like they're about to fall off, there's nothing more comforting than a cozy fondue and a bottle of wine. We love this European treat that transforms wholesome crudités, steak-bites, and bread cubes into decadent cheese-coated bonbons. Dip away, and don't forget the Swiss rule that says if you drop your morsel into the pot, you must kiss the person to your left!

**THE BOURGEOIS PIG** (111 E. 7th St./ First Ave., 212.475.2246) This East Village wine bar's rococo décor sets the mood to linger, especially on Mondays and Tuesdays when bottles are half price. The fondue menu offers beautifully presented objets to dip like bread, rosemary potatoes, veggies, and fruits. We suggest one of the Pig's signature blends, like the Cajun-aged cheddar or four Italian cheeses, and indulging in the melted sweets like dulce de leche.

**LA CAVE DES FONDUS** (20 Prince St./ Elizabeth St., 212.966.5073) Channeling the boisterous spirit of Paris to a den under his Nolita restaurant, Jacques Ouari presents fondue that's spiked with plenty of cheek. Head down a bare stairwell and through a heavy door, and the informal joie de vivre instantly warms you—as will the standout savory and sweet fondues. The one weird thing? You drink wine out of



Opposite: Whole wheat bead chunks, cubed beef tips, sweet pears and fingerling potatoes are offered on the dipping menu at the delectable Artisanal; Above: The dimly-lit, romantic scene at East Village's Bourgeois Pig

baby bottles (a trick used by its Montmartre-district cousin to skirt a tax on stemware).

**ARTISANAL** (2 Park Ave./ E. 32 St., 212.725.8585) Award-winning chef Terrance Brennan's cheese-centric bistro is a New York gem. Having made his mark as a proprietor of fine fromage, his mastery translates into the delectably soupy Artisanal Blend—it's so delicious you'll want to forgo the skewers and just eat it with a spoon.

**CAFÉ SELECT** (212 Lafayette St./ Kenmare St., 212.925.9322) Sunday-night fondue at this neighborhood fave feels like slipping on some fuzzy slippers. The hearty prix fixe features veggies, bread, fingerling potatoes, and cornichons, as well as salad, two kirsch shots, and a half-liter of Chasselas white wine for just \$45 per person. Be sure to save room for the incredible Toblerone mousse.

**MONT BLANC** (315 West 48th St./ Eighth Ave., 212.582.9648) This theater-district mainstay looks like a place you would find in a small town in the Alps, complete with a tree-shaded atrium. Not surprisingly, it also serves an incredibly authentic fondue; the cheese comes only with scrumptious bread, the way it does in the old country (but they'll gladly accommodate new-country requests for fruits and veggies). For dessert, they also have melted Toblerone to dip fruit into. ■

“Try one of the signature blends like Cajun-aged cheddar or four Italian cheese.”