

# Condé Nast Traveler

AMERICA'S  
TOP 250  
RESTAURANTS

TRUTH IN TRAVEL

April 1995 \$3.95

AMERICA'S BEST  
RESTAURANTS

“Your

250 RECOMMENDATIONS WITH NO RESERVATIONS,

table is

COURTESY OF OUR LATEST READERS' POLL

ready. . . .”

PHOTOGRAPH BY CHRIS HARTLOVE

#1<sup>in</sup>  
New  
York  
City

NEW YORK CITY

**Picholine 85.0**

French/Mediterranean *Whole roasted fish for two* \$\$ 212-724-8585

**The Sign of the Dove 83.8**

Modern American *Pan-seared tuna in a*

NEW YORK CITY

**Picholine 85.0**

French/Mediterranean *Whole roasted fish for two* \$\$ 212-724-8585

212-223-2900

**da Umberto 80.9**

Florentine *Game dishes* \$\$

212-989-0303

**Patris 80.8**

Latin *Plantain-covered sea bass with fufu and tamarind sauce* \$\$

212-777-6211

**Bouley 78.8**

French/Regional *Menu varies* \$\$

212-608-3852

**Aurore 78.7**

American/French *Sea scallop sandwich with citrus butter* \$\$\$

212-319-1660

**San Domenico NY 77.8**

Northern Italian *Raviolo with egg yolk in truffle butter* \$ 212-265-5959

**Café des Artistes 77.7**

Country French *Pot-au-feu with marrowbone* \$\$

212-877-3500

**Union Square Cafe 77.2**

Continental *Filet mignon of tuna* \$\$

212-243-4020

**Gotham Bar and Grill 73.0**

Progressive American *Grilled steak* \$\$\$

212-620-4020

**Canton 72.0**

Cantonese *Chicken cooked with ginger and scallions* \$

212-226-4441

**La Côte Basque 71.9**

Classical French *Cassoulet* \$\$\$

212-688-6525

**The River Café (Brooklyn) 71.0**

New American *Seared sea scallops with swiss chard, new potato, and rouille* \$\$\$