

# The New York Times



## Picholine

New York Times Rating: ★★★

After 10 years, Picholine is beginning to feel like an institution. One key to its longevity is a ferocious commitment to quality and the restless inventiveness of its chef-owner, Terrance Brennan, who constantly finds ways to freshen the menu or introduce attractive promotions, like an all-cheese menu with wine pairings. Picholine has the look of a classic, always the same but always new. A recent menu featured a creamy, briny sea urchin panna cotta with a chilled saline consommé and caviar. It was pure essence of ocean. White gazpacho with a red gazpacho granité made an ideal mid-summer appetizer, a perfect combination of fire and ice. Refinement and originality animate the entire menu, from squab in a licorice glaze to halibut poached in a truffle-scented broth and served with a pea mousseline. Desserts are exquisite but not precious. The best may be a very simple baba au rhum with cherry marmelade. Picholine's cheese cart needs no introduction. It set new standards for the entire city. *(Review by William Grimes; stars previously awarded by Ruth Reichl.)*

**Wine list:** An expanded list with more French selections and nice choices among the smaller French wines as well as some good American pinot noirs. Knowledgeable, helpful staff.