

# delicious.

MAGAZINE

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## INSIDER

### Chef's Table



#### Chef's table

Jean-Georges Vongerichten,  
The Mark Restaurant, NYC

**What is your restaurant known for?**

Location, glamour, attentive service, beautiful design and delicious food.

**What makes the experience unique?**

The atmosphere and menu, including a raw bar. There's something for everyone.

**What is your favourite ingredient?**

Chilli. I use a little bit in every dish – it really makes food pop.

**Describe your signature dish.**

Crisp goat's cheese fondue with frisee, crystallised pecans and red pear vinaigrette. And butterscotch pudding with caramel, sea salt and creme fraiche.

**How do you surprise your diners?**

Simple dishes with a twist, such as pizza with fontina and black truffle.

**Where do you eat out in NYC?** Marea, Michael White's ode to Italian seafood.

Visit: [themarkrestaurantnyc.com](http://themarkrestaurantnyc.com).



A FEAST OF LEBANESE-STYLE HOME COOKING