



Bouley

B3

Contemporary 

163 Duane St. (at Hudson St.)

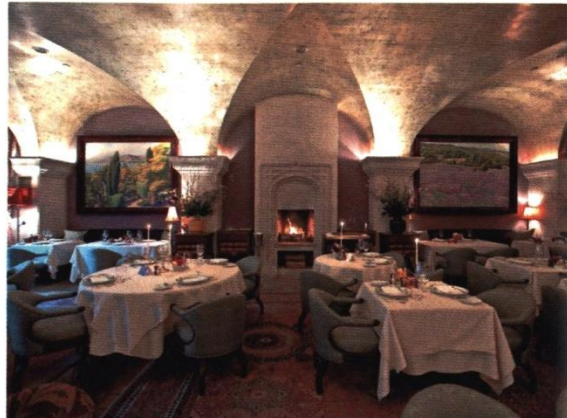
Subway: Chambers St (West Broadway)

Phone: 212-964-2525

Web: www.davidbouley.com

Prices: \$\$\$\$

Lunch & dinner Mon – Sat



Mark Barthelemy

Luxury embraces you upon entering this extraordinary chateau-inspired space, richly appointed with worldly imports, chandeliers that appear to drip jewels, carved wooden doors, and fresh orchid arrangements—sometimes supervised by the eminent chef himself. Bouley's entry can be difficult to locate, but gilded arched ceilings and the scent from impossibly fragrant apples in the foyer will lure you in. It's as if the king ordered a bit of fruit. But of course, royal treatment is reserved for guests alone, as the poised and intent staff will remind you through your meal.

An experience not readily replicated, dining here is transporting and festive as evidenced by the celebrants that fill its plush berry-tinged velour chairs. Hand-painted floral walls remain true to David Bouley's classic French aesthetic and culinary foundation. He can often be seen preparing a rather contemporary menu glazed with global influences.

Starters are intriguing and exciting as in supremely tender shrimp, scallop, and ribbons of baby squid crusted with wafer-thin strands of phyllo. The subtle sweetness and vivid colors in a pumpkin soup bring wonderful complexity to fresh ricotta foam liling with toasted *pepitas*.