



The MICHELIN Guide

New York City

RESTAURANTS

2014

The Musket Room

CT

Contemporary 

265 Elizabeth St. (bet. Houston & Prince Sts.)

Subway: Broadway - Lafayette St

Dinner nightly

Phone: 212-219-0764

Web: www.themusketroom.com

Prices: \$\$\$



In the bourgeois Bohemia that is Nolita, find this clever little spot with a contemporary take on the cuisine of New Zealand. The Musket Room's whitewashed door frames and 19th century name immediately casts it as a reprieve from the neighborhood's ongoing fiesta. Inside, the uniquely urban and modern farmhouse décor combines bright white paint with rough brick walls and views out to the blossoming backyard herb garden, illuminated with string lights. The crowd is hip and more sophisticated than young. Service is so friendly and warm that it seems almost surprising, considering the downtown norm. Their sense of enthusiasm extends right down to the food.

A cold-smoked scallop starter arrives with the sweet meat pulled and shredded into strands, with neat cubes of juicy pear, cucumber rosettes, briny sea beans, and black garlic lending a mellow, pungent note. New Zealand red doe is seasoned with the "flavors of gin" delivered through salted juniper meringues, roasted and puréed fennel, and licorice jus.

Desserts may express a unique beauty and sense of grace, like an artistically presented, fragrant peach with fennel ice cream, dabs of lavender yogurt, puffed rice and candied nuts.