The Finer Things

Gramercy Tavern one of the crown jewels of union Square. Fine dining restaurant owned by Danny Meyer and winner of a James Beard Award. River Café located right under the Brooklyn bridge and known for its NYC skyline view combined with its Romantic décor setting this Michelin starred restaurant brings elegance to American cuisine. Del Posto a fine dining Italian restaurant that brings a 5-diamond rating by AAA to ensure elegance and perfection in their food and service to your table. These were my choices for my fine dining experience. The reason why I chose these is because places like La Bernadine are places that people are familiar with and I wanted to go to a place that not many others would choose.

The restaurant I decided on is Del Posto. The reason why I decided on Del Posto is because its different. All the other restaurants focused on American and French cuisine and that feels like the normal thing when it comes to fine dining restaurant. I feel Del Posto will put a new take on fine dining with their Italian cuisine. Plus, the view of the restaurant from the pictures I’ve seen shows the restaurant has an elegance factor to coincide with their strict clothing policy.

Del Posto is crowned by to people Joe Bastianich and Lidia Bastianich. Both owners have very prominent roles in the hospitality world with Mr. Bastianich being a well-known Restaurateur. Ms. Bastianich being a famous TV Chef and being the author of some Bestselling cookbooks like *“Lidia’s Italy in America”* and *“Lidia’s family table”*. Both Mr. and Ms. Bastianich started this business venture that is Del Posto in 2010 ultimately deciding on a spot at 85 10th ave New York, NY Chelsea area. This alone to me is a good area because it already is an upscale location in Manhattan Right next to the water on the Westside of Manhattan. Del Posto is open for lunch from 12 to 1:45 on Fridays and only on certain holidays. Dinner service Del Posto is open from 5:30 to 11 o’clock.

I made my Reservation Monday March 10th. The restaurant had automated system with an option to get put through to the reservationist. When the reservationist picked up the phone it was a woman with a thick Italian accent (sounded like she has money). I told her I would be making a reservation to dine for two on Monday night March 16th. I will be dining with Jennifer Perez from class. They took my credit card information and sent me an email to confirm my reservation.

The Head chef of the restaurant is Melissa J. Rodriguez. Chef Rodriguez graduated from the CIA or Culinary Institute of America. Chef has worked in big name places like *Elaine Bell Catering* and *Daniel* by Daniel Boulud. She joined Del Posto in 2011 and in 2015 became Chef De Cuisine of Del Posto and held the 4 stars New York times rating and the 5-diamond review since then.

As I scrolled through the reviews for the restaurant reviews on yelp, I saw nothing but 4-star reviews and up besides one person. A review by a Ms. Judy L said that the décor and the ambiance was great but the food for her and her boyfriend was way to salty and that the 11-dollar drink she ordered she didn’t even drink. Like always there will always be the one person that disagrees. Pete Wells from New York Times made a review n the restaurant and in the beginning of the review he talks about the prior owner before joseph Bastianich having to do with sexual misconduct in the restaurant. Pete wells than goes on to explain the menu and the difference between the regular 5 course menu and the captain’s menu that has 8 courses. He mentions that the pasta at del posto on the regular menu has two courses of pasta but explains that the pasta at Del Posto is worth doubling up on because it is very good. In Pete wells NY times article, he explains that although people stay away from Del Posto because of Mr. Bastianich role in the sexual misconduct the restaurant is changing and is taking a big step to reforming the whole managerial look of the restaurant. I myself can’t wait to get my own outlook on the restaurant when I dine at Del Posto.

Work Cited

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