



New York City

The MICHELIN
2016
RESTAURANT

Tocqueville

Contemporary



A3

1 E. 15th St. (bet. Fifth Ave. & Union Sq. West)

Subway: 14 St - Union Sq

Lunch & dinner Mon - Sat

Phone: 212-647-1515

Web: www.tocquevillerestaurant.com

Prices: \$\$



Be it lunch or dinner, few New York restaurants convey the civility found at Tocqueville, courtesy of Chef Marco Moreira and his wife Joann Makovitzky. The serene, butterscotch-colored room features spaciouly arranged tables draped with starched linen and laden with sparkling cutlery and stemware.

Tocqueville's location, just steps away from the Union Square Greenmarket, influences its seasonally driven menu. A salad of frisée, shaved celery, and roasted local pear arranged with slices of nutty Cato Farm cheddar is a delightful starting point. House-made silken tofu presented with ginger-infused mushroom broth demonstrates the kitchen's global inspiration. Excellent desserts may offer a candied chestnut Napoleon garnished with brandy sorbet.

