

HAUTE LIVING

Seasonal Dining: Three Must-Try Summer Menus in NYC

There is no major metropolitan city quite like the **Big Apple**. Touted as the “greatest city in the world,” **New York City** offers an abundance of ultra-luxe experiences that is, simply put, incomparable. Summer is arguably the best season to truly enjoy the “city that never sleeps.”

For approximately 13 weeks, one can opt to check out the best parades, outdoor parties, festivals and summer stage performances at **Central Park**. Every year, located at Rumsey Playfield, which is right off the 5th Avenue and 69th Street entrance to Central Park, the iconic park host approximately 30-35 free-of-charge performing events. Good Morning America also host a number of free concerts. On any given day you may catch your favorite artist like hip-hop’s reigning queen Nicki Minaj.

Although the city is surrounded by steel and concrete, there are a number of ways New Yorkers bring nature to their daily lives. We spend hours soaking up the great outdoors in parks or at rooftop gardens. While the Big Apple has never been praised for its inviting waters, many establishments have mastered the art of combing New Yorkers’ favorite things—a view and public swimming pools.

However, by far, the best aspects of summer are the plethora of local restaurants and their limited-edition summer staples. With the arrival of seasonal fruits (passion fruits, strawberries and melons) and vegetables (cucumbers, arugula and bell peppers), summertime give birth to vibrant flavors. Who can resist dining at the city’s decadent culinary scene?

If you weren’t already enjoying summertime in the city, we’ve rounded up our top three establishments with must-try summer staples to satisfy your taste buds and keep you day dreaming for more.

With an abundance of festivals, museums, boutiques and eateries with outdoor seating and decadent summer staples why would you want to spend your summer anywhere else?

Industry Kitchen **70 South Street @ Maiden Lane** **South Street Seaport**

Brand new to the South Street Seaport culinary scene, Industry Kitchen offers unobstructed views of executive chef Marco Arnold creating freshly made pizzas, grilled meats and vegetables from two large custom-made wood burning ovens.

Chef Marco, who has studied at Le Cordon Bleu in Paris and received his master’s in Italian cuisines in Florence, Italy, has created the Passion-fruit Panna Cotta, which is slated to last all summer. This tangy dish is a light and creamy dessert that is very refreshing. Another limited edition is the Chocolate Pizza. Chef Marco takes the pizza dough, cut it into small rectangle and brushes it with butter then sprinkle sugar, coconut and place the item into the oven. Halfway through, he puts white chocolate nibs on top and drizzle white chocolate ganache and top it with powdered sugar.

Other top recommendations from Chef Marco is the Shrimp and Grits, which is wrapped in pancetta with creamy grits and savory tomato fondue that is placed in the middle of the grits, and the Cedar Plank Salmon, which is served with barley succotash, ginger and rosemary.

