

the



ShuttleSheet

NEW YORK | BOSTON | WASHINGTON | FOR PASSENGERS OF THE DELTA SHUTTLE



The Tough List

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Best Bearden

Rare it is indeed that an artist gets a full retrospective treatment at two of the world's top museums simultaneously. Both the Whitney and the Met currently host major exhibitions by and about Romare Bearden, whose life spanned the 20th century. The Whitney's is the more comprehensive, with 130 works covering Cubism to Dadaism, watercolors to photographs. The Met, meanwhile, focuses on works in its collection, including "The Block," Bearden's popular collage series on Harlem street life.

(Whitney: 945 Madison Avenue, 212-570-3676, www.whitney.org; Met: 1000 Fifth Avenue, 212-535-7710; www.metmuseum.org)

BEST BONES Billing itself as the "world's first and only osteological store," **Maxilla & Mandible** sells ancient fossils and showpiece animal bones and other wonderful oddities. Great for a 10-year-old, or for just browsing on a cold winter day. (451 Columbus Avenue, 212-724-6173, www.maxillaandmandible.com)

tip

New York

- › **BEST BEAMS** There's no place better than New York City for the holidays. And there's no better New York City building than Grand Central's main concourse. Ergo, by syllogistic law, there's no better holiday tradition than the monthlong **Sky Ceiling** laser show. (Grand Central Terminal, 42nd Street at Park Avenue, 212-340-2210)
- › **BEST BLUSH** Maestro of makeup **Anna Sui's** hip offerings continue to wear well. (113 Greene Street, 212-941-8406, annasuibeaauty.com)
- › **BEST BAKLAVA** The recent passing of Restaurant 222, the Upper West Side's classic date restaurant, left a void in that neighborhood's dining scene. Consider that filled—in a big way—by **Onera**, which mixes Greek and American cuisine, courtesy of chef-owner Michael Psilakis. His culinary magic tricks include pan-roasted duck served with a savory confit baklava. The best Greek-influenced restaurant to open in New York in at least five years. (222 West 79th Street, 212-873-0200)
- › **BEST BEEF** Your burger fix, it seems, can now come relatively guilt-free. Six-month-old **New York Burger Co.** uses hormone-free beef, served with a side of mesclun greens and a smoothie shake. And it actually tastes good. (303 Park Avenue South, 212-254-2727)
- › **BEST BAR** The perfect holiday spot, Rockefeller Center, hosts the perfect holiday drinking spot, the **Rainbow Grill**, the members-only Rainbow Room's publicly accessible piano bar, with tear-inducing 65th-story views. (30 Rockefeller Plaza, 212-632-5100)
- › **BEST BROWSE** What the Louvre is to art aficionados, **Gallagher's Gallery & Archive** is to magazine buffs. Name the classic magazine, name the year, they've got it here. (111 Fourth Avenue, 212-473-0840, vintagemagazines.com)
- › **BEST BANGERS** Our allies across the pond aren't exactly known for their contributions to culinary history, but **Tea and Sympathy** offers up enough gourmet chicken-leek pie, bangers and Yorkshire pudding to effectively mimic England's gastro-pub revolution. (108 Greenwich Avenue, 212-989-9735; www.teaandsympathynewyork.com)



PHOTOS BY (LEFT) BILL LUSK AND (OPPOSITE PAGE, BOTTOM IMAGE) JOHN BLAISFOODPIX