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DaDong's tasting menu includes seared Wagyu cubes with preserved Sichuan vegetables.



CHINA PLATES

When the elevator doors open onto **DaDong's** bar area, the enormous gold art installation hanging from the ceiling is the first thing to wow guests. The second is the Killa Beez, a gin cocktail with hibiscus syrup, lemon and honey. Culinary phenomenon and Peking duck expert chef Dong Zhenxiang amazes at every turn in the first NYC outpost of his fine dining chain. The massive two-story, 400-seat restaurant features private and semiprivate rooms, outdoor seating and a tasting floor, where guests can sample a lavish multicourse tasting menu with wine and tea pairings. The seasonal and regionally influenced plates include steamed king crab with egg whites and Shaoxing rice wine, braised abalone with white truffle, or geoduck clams with green Sichuan peppercorn. But of course, you come to DaDong for the duck. Inside the main dining room is Zhenxiang's bespoke wood-burning duck oven, where diners can witness the slow, crispy process of roasting a perfect Peking duck. Enjoy with Kaluga caviar, buns, pancakes and a medley of sauces for what might be the best duck feast west of Beijing. *3 Bryant Park, dadongny.com* —Kendyl Kearly