

INSIDE: 68-PAGE DINING SUPPLEMENT!

JUNE 2001

WHERE

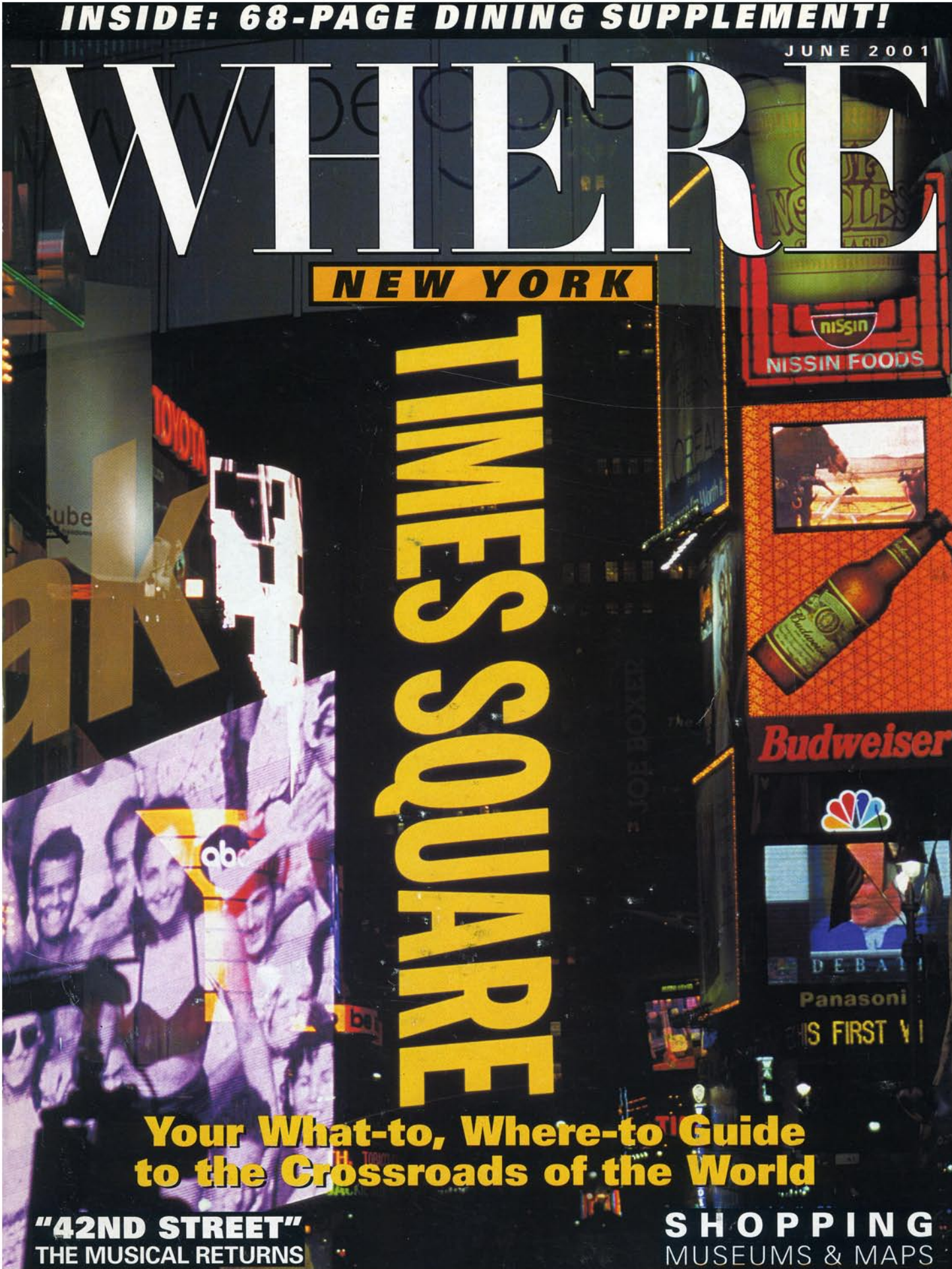
NEW YORK

TIMES SQUARE

**Your What-to, Where-to Guide
to the Crossroads of the World**

**"42ND STREET"
THE MUSICAL RETURNS**

**SHOPPING
MUSEUMS & MAPS**



And **the Winners Are**

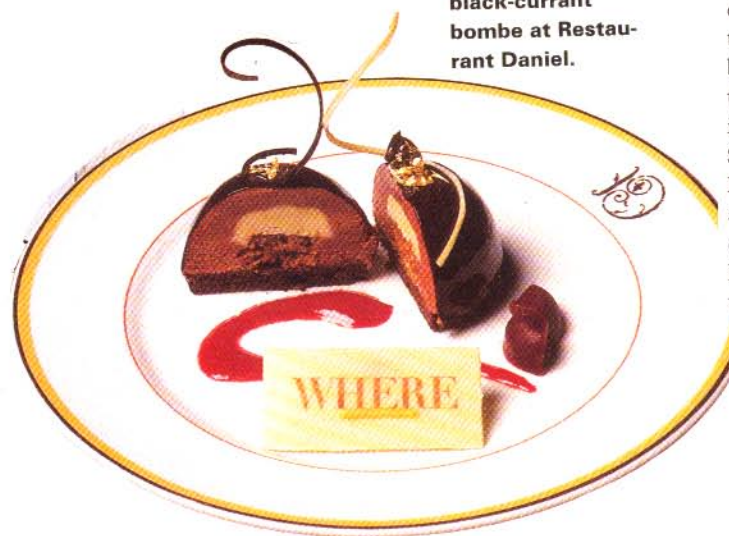
New York's top restaurants, chosen by the readers of WHERE magazine. *By Francis Lewis*

BEST DESSERT: DANIEL

DANIEL'S WUNDERKIND pastry chef is 20-something Johnny Iuzzini, who trained with François Payard. In his four-star review of Daniel, William Grimes of *The New York Times* called Iuzzini's dessert menu "re-

markable for its elegance and restraint." On the left side of the menu are fruit desserts (including the confection on this supplement's cover); on the right side are chocolate extravagances such as the calorie-rich bombe pictured on p. D8. Diners have the enviable and difficult job of choosing. 60 E. 65th St., 288-0033.

Award-winning chocolate and black-currant bombe at Restaurant Daniel.



SECOND PLACE—Payard Pâtisserie and Bistro. Signature dessert: "The Louvre," a dome of hazelnut dacquoise, chocolate and hazelnut mousse, topped with milk chocolate. 1032