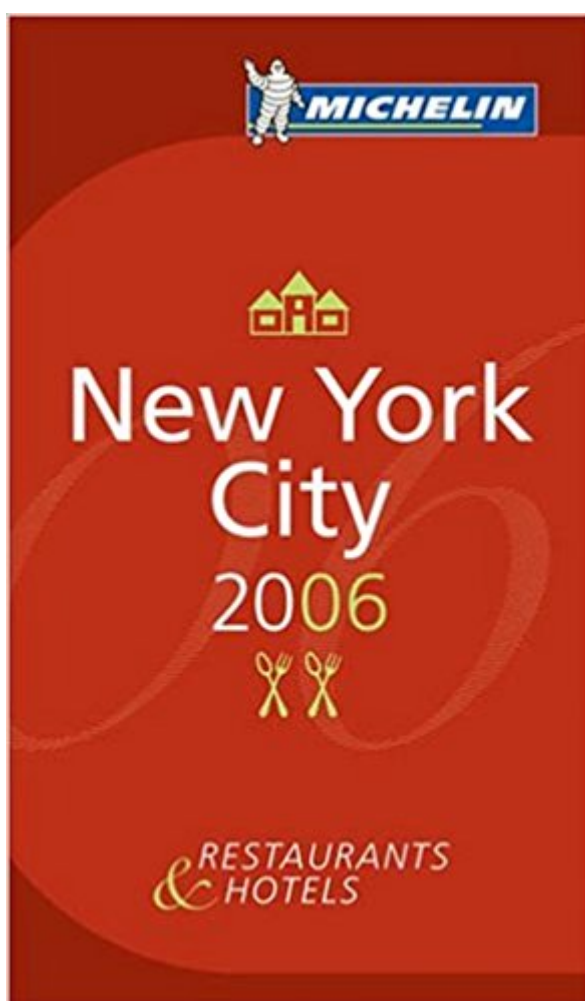


The book was found

Michelin Red Guide 2006 New York City: Hotels & Restaurants (Michelin Red Guides)



Synopsis

The Michelin Guide New York City 2006 is the latest title in a world renowned series of hotel and restaurant guides. Michelin's inspectors have selected over 500 of the best restaurants and 50 of the best hotels in all categories of price and comfort using a rigorous and anonymous inspection process. This guide is perfect for New Yorkers as well as the 4 million visitors who come to the Big Apple each year. Key Features: Over 500 restaurant and 50 hotel selections; Two restaurant listings per page; Detailed descriptions for every establishment (in English); Color photos for hotels; Recipes from chefs at star-rated restaurants; Neighborhood maps highlight the location of restaurants and hotels; Symbols convey a wealth of information in a small space, making the guide portable and easy to use. We use many of the same symbols found in our European guides.

Book Information

Paperback: 479 pages

Publisher: Michelin Travel Publications; Revised edition (November 2005)

Language: English

ISBN-10: 2067115553

ISBN-13: 978-2067115552

Product Dimensions: 7.6 x 4.5 x 0.6 inches

Shipping Weight: 12.3 ounces (View shipping rates and policies)

Average Customer Review: 3.3 out of 5 stars 16 customer reviews

Best Sellers Rank: #2,348,700 in Books (See Top 100 in Books) #72 in Books > Travel > United States > New York > New York City #693 in Books > Travel > United States > New York > General #723 in Books > Travel > Food, Lodging & Transportation > Hotels & Inns

Customer Reviews

"An American Michelin Guide is incredibly exciting and a testimony to the evolution of our dining culture" Clark Wolf -- New York Times, Feb 23, 2005 "The Michelin system is the best anybody has yet devised" -- Conde Nast Traveler, Restaurant Ratings, Sept 2005... "in fairness, Michelin's a contenda... Michelin's New York guide will cover 500 spots... with fuller descriptions and color photos. -- New York Post, Steve Cuozzo, Oct 12, 2005 Daniel Boulud concerning title, "oldest form of classification and most honest... for food... they are going to raise the bar" -- New York Observer, June 20, 2005 Frank Bruni (NYC Times), Michelin will compliment the city's exciting food and accomodation coverage by adding knowledgable point of view. -- Town & Country, November 2005

Edouard Michelin, "A New York guide is part of an old dream of mine. It goes back 20 years. At first there was France, then Europe, but now there's the world, and New York is the gateway. New York makes you discover other cuisines." "I've had some anxiety about how the guide will be perceived here," he said. "But I do not believe that there will be a negative attitude toward the guide, first of all because Michelin, as a company, has a reputation for being reliable." Michelin first started publishing guidebooks in France 105 years ago, first giving travelers practical information like gas stations, emergency services, hotels and maps. Restaurants were added in 1923. There are now red guides in 20 countries.

I've happily used Michelin Guides when travelling in Europe, and as a New York City resident and something of a foodie (okay, glutton) I looked forward to this guide with a great deal of interest. The writeups for the restaurants that I'm familiar with seem accurate for the most part, though one could quibble endlessly about who got stars and who didn't. The overall results are mixed, however. Graphically, the book is unquestionably the most attractive and readable of the New York City guidebooks, and the included maps and color photographs only add to the pleasing effect of the presentation. Including recipes from some of the starred properties is an especially nice touch. The guide is *heavily* Manhattan-centric, however, making only token mentions of restaurants in Brooklyn and Queens and leaving the Bronx and Staten Island off almost entirely; the Bronx's very fine Arthur Avenue restaurant scene is represented by a single restaurant, Roberto's, for instance, and the guide suffers in general from what feels to me like a lack of local knowledge (e.g., some howlers, such as calling the NYC Subway the "Metro," should have been picked up and corrected by a local editor who knows the area... and are there really only *two* restaurants of interest in the entire neighborhood of Harlem? Real New Yorkers know there are more.) If you're a real foodie visiting New York City, you'll want at least two restaurant books in addition to, or instead of, the Michelin Guide:-- The Zagat Guide, for breadth of coverage (hundreds more properties than Michelin deigns to report on)-- The Chowhound Guide to New York City, for much better outer-borough coverage and tips on great, sometimes eccentric and out of the way spots offering great cooking. As a general New York City map and guidebook, I also heartily recommend the "Not For Tourists Guide To New York City," which, despite the title, adventurous tourists will find indispensable.

It's always fun to see who gets the stars, but beyond that this book was a bit of a disappointment.

The reviews of the restaurants I know seemed accurate and fair. And I won't quibble over who got 3 stars and who only got two. There are probably already websites devoted to that. The real issue is the choice of restaurants reviewed at all ... not so much at the high end, but at the middle and low ends where most people dine out most of the time. For me, part of the joy of New York is how many great mid-priced and cheap restaurants there are, of all kinds. And how many famous ones there are among these--real cultural institutions that are worth a visit if you want to find out what the Lower East Side or Astoria or Williamsburg is about. So many of these are missing in the Guide, and in their place is a long list of very average, often generic establishments. In too many cases, the destination restaurants that define a neighborhood, or even a type of cuisine, are left out. This gives the sense of a book written by outsiders--not what most people look for in a guide. One quibble I have with the Michelin star system: the gap between no stars and one star is so huge. This makes it difficult to discern between members of that huge range of unstarred, but still tasty restaurants.

for those who have seen the information packed Michelin red guides for Europe, this NYC Michelin guide seems like a dumbed down picture book that simply reviews the most commonly known places and adds nothing new. If you have a Zagat guide, why ever would you want this book? Aside from the different rankings that some restaurants receive (which you could summarize in a 20 entry list) in comparison with other guides, there is nothing particularly worthwhile about the book. Just imagine how much more useful these editors could have made their guide, with tons of short reviews of many local high quality restaurants, to sample the richness of the NYC food offerings. Everyone already knows the top 100 restaurants in the city -- what they would benefit from is an unfamiliar name down the street or in a different neighborhood that is worth trying. The editors could have reviewed 3 or 4x the number of places in a book this size. Instead, here we have one restaurant per page with a silly 1/3 of a page photo of the restaurant interior, and recipes on the facing pages. Is that what anyone bought the book for? It seems that they didn't have enough restaurants reviewed, so they had to add content with recipes (again, with pictures, a colossal waste of space). Color maps are good, as other reviewers have said, but that was available in the traditional, information-dense format anyway. My suggestion to the editors -- make it a really useful resource by doing the legwork to research more restaurants, cut down the wasteful listing size and present it like the respected versions of the Europe guides. If the book is unacceptably thin as a result, then that speaks for itself and they need to do more work. NYC is not lacking for good restaurants to research. People read the Michelin guide for the rankings, *extensive lists* (only 25 restaurant listings in Brooklyn? 13 in Queens, are you kidding!), and short synopses. Not for

rambling reviews and pictures (are we 5th graders?) in cases where it's clear what the situation already is (how is it that Zagat and even the other Michelin guides succeed with just 3 sentences of description?). In summary, poor choices on the editors' part with regard to usage of page space and design, and an attempt to write a guide (and expand a publishing series' market?) before the list have reached a respectable size and quality. Not worth the money once you take a quick look inside for yourself at your local bookstore.

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