Some go to New York for Broadway; some for the museums and culture; and some for people watching. We do love all of these things, but of course, priority one for us is seeking out and enjoying amazing kosher food!

Solo Chinese Kitchen
A Restaurant Changes its Flavors

When in New York last summer, we had the pleasure of dining at Solo Dairy Restaurant, and Pizza Da Solo both located in the Sony Building in Midtown Manhattan. Each was outstanding, just what we have come to expect from the restaurants of the Prime Hospitality Group. And, then came the recent news, that Solo Dairy, was changing its cuisine, its theme and its name to Solo Chinese Kitchen. Well, we couldn't wait to try it.

Joey Allaham's establishments have become the benchmark for what kosher dining can be, and should be--appealing to Jewish and non- kosher clientele alike. The new Chinese transformation of Solo certainly follows suit. Solo Chinese Kitchen offers authentic, memorable Chinese cuisine.
Our meal? Truly up to the standards of a Chinese banquet. The gracious and elegant General Manager Valentino-Puiu Lulea welcomed us once again, this time for a sampling of the new menu.

We started with hot and sour soup, steaming hot with layers of flavor. Then came pan seared dumplings, crispy Chinese beef balls with a lemon sauce, organic vegetarian spring rolls, chicken fried rice, crispy Cantonese orange Beef, sweet and sour chicken and we couldn't resist the sweet chili baby eggplant side. We abstained from dessert, – so that we could stay awake at our next stop – the theater.

By the way, this lovely but casual restaurant is a great idea for a pre- theater dinner. We can't wait to go back – so much more on the menu we want to try.
To go orders are welcome; and there is space for private parties too (550 Madison Ave.; 212-833-7800). Solo Chinese Menu

Joey Allaham, founder of Prime Hospitality Group, was born and raised in Damascus, Syria, and moved to New York in 1993. In addition to Solo Chinese Kitchen and Pizza DaSolo, his restaurants include The Prime Grill, Prime KO, Prime at the Bentley, and Prime Butcher Baker. He has just announced Prime Experience, a kosher luxury travel company. The first travel experience will be at The St. Regis, Monarch Beach, in Laguna Beach, California. The entire 400-room resort hotel will be Kosher for Passover during the week of April 14-22. http://www.theprimeexperience.com
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La Brochette
Steakhouse and Sushi Bar

Avi Cohen is an experienced restaurateur and founder of La Brochette. Originally from Uzbekistan and then Israel, his family has a history in the restaurant and catering business, He took up the family trade, and when the former La Carne Grill space in midtown became available, he snapped it up for his new restaurant concept La Brochette.

The space is contemporary – 3 open levels of dining; white tablecloths and fine china. The atmosphere is elegant, with friendly and attentive service.
So let's talk food. We started with sushi – an excellent sushi at that, presented by a Japanese sushi chef who was trained with the famed Nobu. We particularly liked the fried crusted sushi – sushi enrobed in a fried bread crumb crust. It was amazingly delicious.

After our sushi came a series of superb dishes including :
a champagne dressed arugula, pear walnut salad, short rib spring rolls, and a mixed presentation of some of the house specialties featuring rib steak (All of the beef is prime and aged), roast duckling and an amazing rack of lamb. Every bite was delicious. Avi suggested we taste his homemade Lemoncello. Quite delicious; a bit of sweetness mixed with the mildly tart fresh lemon flavor.
And, as an extra treat, we met Avi's teenage son Yosef. He is being trained to learn the restaurant business in the old fashioned way. under his father's tutelage - - through actual hands-on experience.

La Brochette, which is open for lunch and dinner, can accommodate parties of over 100- and also offers catering. Yes, they are open for Thanksgiving this year. And, in addition to enjoying dinner, on most nights, from 7-10, the restaurant presents a violinist to accompany dinner.
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