

Harper's BAZAAR

#CHICEATS: NEW YORK'S BEST TAKEOUT

Our weekly column covers the chicest food and restaurants. Here, the most unexpectedly chic food options delivered straight to your door.



Blue Ribbon Sushi

By [Kristen Bateman](#)
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If I've learned one lesson food-wise from living in New York, it's that this city takes takeout food seriously. With all that's going on, most people—especially those who work in fashion—don't have the time nor space or desire to cook dinner each night. Luckily, **Caviar**, an app focused on bringing the chicest dining options from elegant restaurants to you, means dinner doesn't always have to be soggy pizza or greasy Chinese food.

Here, our favorite delivery options in New York City.

1) Cavatelli from Frankies Spuntino: To warm your winter blues, order the house-made cavatelli from the Brooklyn based Frankies Spuntino. It's made with Faicco's hot sausage, sage, sautéed in browned butter, olive oil and topped with Pecorino Romano cheese and parsley. Vegetarians can request a replacement of cauliflower and broccoli rabe instead of sausage. The dish pairs perfectly with any of the restaurant's salads (think: fennel, celery root and parsley or braised octopus with dandelion) also available for delivery.



Frankies Spuntino

2) Orange Blossom Pancakes from Jack's Wife Freda: This tiny SoHo hotspot may be best known for its chic brunch (never without with an outrageous wait time), so why not bring the goods directly to your door next time you're craving an Instagrammable breakfast? The pancakes are served with yogurt, orange marmalade and honey syrup. If you're looking for something a bit lighter, the grapefruit and Lebanese yogurt with is also an excellent choice.



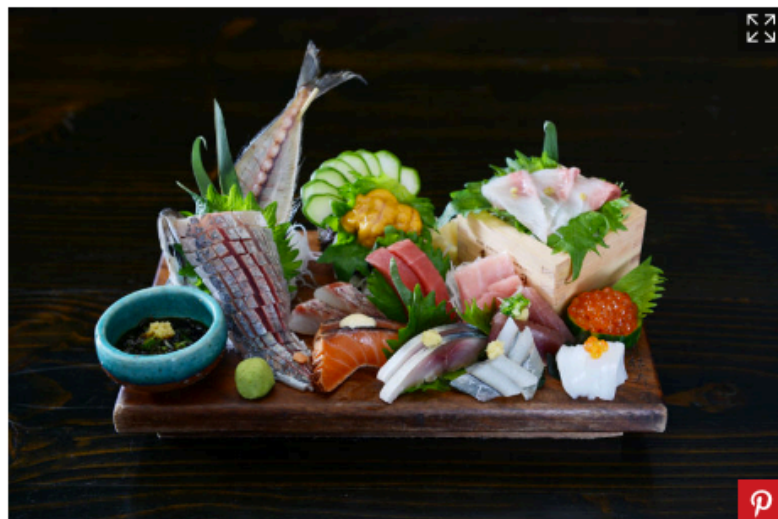
Jack's Wife Freda

3) Grilled Mackerel Rundown from Miss Lily's: What could be better than vibrant, healthy Jamaican cuisine on a cold and drab day? The appeal of Miss Lily's is that the food is healthy, delicious and unique in flavor. The grilled mackerel rundown is served with rundown sauce (thick coconut milk boiled with seasonings), charred kale and scotch bonnet chili peppers. Pair with a side of charred pineapple slaw or jerk grilled corn.



Miss Lily's

4) Omakase from Blue Ribbon Sushi Izakaya: For a taste of luxury delivered on a plate, try the omakase sushi from Blue Ribbon. At \$85 per person, the meal puts you in the chef's hands with the freshest catch of the day. For the less adventurous, the restaurant also delivers options ranging from seasonal vegetable fried rice to filet mignon teppanyaki.



Blue Ribbon Sushi

5) Steamed Pork Buns from Momofuku Ma Peche: The French-Vietnamese style Ma Peche serves some of the best pork buns in the city—and they're also available for delivery. The sticky, soft buns are topped with the classic Ssam sauce, hoisin, cucumber and scallions. At two buns per order, it's your perfect afternoon pick me up.



Momofuku Ma Peche

6) Coq au Vin from dB Bistro Moderne: The classic French dish is certainly a great option for cooler winter months—the combination of braised chicken, wine, mushrooms, bacon (and in this case) farfalle pasta is the definition of European home cooking done right. The dish has been relegated to restaurant dining in the past, save for those who know how to cook, but luckily dB Bistro delivers. Enjoy with a side of brown butter roasted corn or ratatouille.



dB Bistro Moderne

7)**Lobster Roll at Red Hook Lobster Pound:** For the ultimate summer classic, order in a lobster roll from the Brooklyn based Red Hook Lobster Pound. Options for rolls include Maine style, Tuscan style, bikini style and the lobster BLT—but for those looking for the ultimate in luxurious comfort food, opt for the fresh lobster mac and cheese.



Red Hook Lobster Pound