


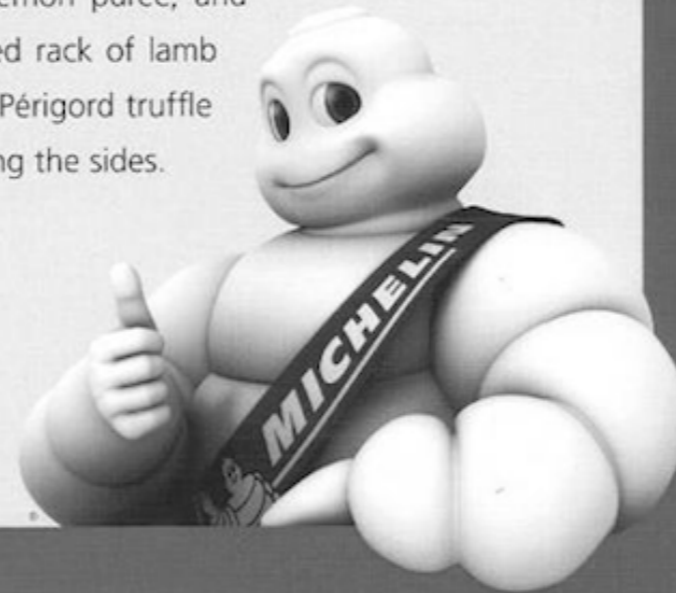
2012 MICHELIN GUIDE RECOMMENDED

MPD

French 

Short for *mon petit déjeuner* (my breakfast), the acronym used as the moniker of this spacious boîte references both its Gallic roots as well as its Meatpacking District location. As expected, the look here is chic, clad in whitewashed brick and warmed by chocolate brown furnishings; deep booths offer a comfy perch for those who want to feel like a VIP. Despite the DJ booth behind the maitre d' stand, there is as much substance as style here, thanks to the kitchen.

Carpaccio-style *cru de salmon* is served as paper-thin tartare with crème fraîche and a drizzle of preserved lemon purée; and the beautifully cooked saffron-crust rack of lamb is even tastier when paired with the Périgord truffle and potato croquettes featured among the sides.



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