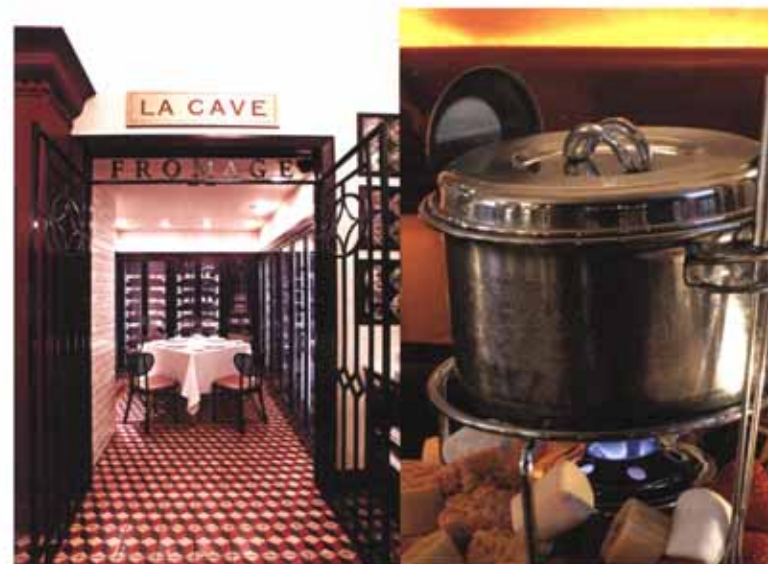


New York 

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FrontDesk

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Leaving Switzerland and moving over to France, **ARTISANAL FROMAGERIE & BISTRO** (2 PARK AVE. [ENTRANCE ON 32ND ST.], 212.725.8585) is the most recent creation from Chef Terrance Brennan of the famed Picholine restaurant. Designed by noted architect Adam Tihany, the art deco bistro is a visually magnificent journey into a cheese lover's wonderland, featuring more than 250 varieties of cheese. The fondue menu offers four different cheese varieties. The Artisanal Blend fondue is a combination of Hoch Ybrig, Emmenthaler and Beaufort cheeses, served with individual bread baskets. The most popular fondue on the menu is the Stilton cheese. Rich and creamy, the cheese is blended with sauterne wine to create a mouth-watering experience. While it's served with bread, you should also order the beef tips and apples to swirl around in this

Like a flashback from the 1960s and 1970s, fondue restaurants have made a comeback.

concoction. Additional sides offered include fingerling potatoes and kielbasa. As for pairing wine with your fondue, Artisanal's sommelier points out, "You want to stay away from the big reds and other full-bodied wines with fondues. That is, unless you want to walk out feeling like the Michelin man." Heeding his advice, we paired a New Zealand Sauvignon Blanc with the Artisanal Blend fondue and a Coto de Imaz 2000 Rioja Reserva with the Stilton cheese. Both were excellent choices. The chocolate fondue (yes, we had the chocolate fondue as well) is a combination of 99 percent bittersweet chocolate, cream, sugar and Grand Marnier. Served with fresh fruit, marshmallows and assorted cookies, it's the perfect ending to your dining experience. Also offering a full bistro-fare menu and an excellent brunch on the weekend, Artisanal is a sophisticated way to enjoy fondue with clients or family. Be sure to make reservations in advance.