

The 20 Best Dishes (Ok, Make that 24) We Ate in 2016

BY SARAH ZORN

December 14, 2016



In fear of diminishing the impact of our [best restaurants list](#), it bears saying that the “best dishes” designation is far from a consolation prize. It speaks volumes that—after breaking down our year into literally hundreds upon hundreds of individual consumables—these are the items that we not just fondly remember eating, but still actively, *continuously* crave, from B’klyn Burro’s legit Mission-style burritos, to Tygershark’s tofu-gorged crocks of soondubu.

Sauvage’s Pike with Mountain Vegetables: You can’t blame chef Lisa Giffen’s inherent frustration at being overshadowed by dollar oysters at Maison Premiere. And she’s gleefully broken free of her raw shellfish shackles at the bar-resto’s little sibling, Sauvage, by honoring wild-growing ingredients of all sorts—such as crisp-skinned planks of pike paired with foraged vegetables (spring means fiddleheads and morels) and lapped in sour beer sabayon.

905 Lorimer St., Greenpoint