

Exclusive Kat

MONDAY, MARCH 25, 2013

FOOD REVIEW: IVY RESTAURANT & GRILL



Looking for a new spot to hang out with friends, enjoy happy hour drink specials, delicious food and not miss out on any of the March Madness games?! Look no further, the Ivy has it all! My roommate Jess and I went last week and had a feast. Even though the calendar says spring we traveled through a snow storm, but it was worth it. We started the night with cocktails to let go of our long work days. The Kiss & Tell and the Sparkling Ivy were our starters as we waited for our appetizers. Everything looked so good and I worked through lunch so I picked 4 appetizers to split (don't judge me, lol). Fried brussel sprouts with bacon, salmon carpaccio, croque monsieur spring rolls and lobster tacos. All four were absolutely delicious, but if I had to pick favorites the brussel sprouts and the croque monsieur spring rolls. Bacon pretty much makes anything better and the brussels covered in melted cheese which just adds to the experience. Croque monsieur spring rolls were so good and filled with my favorite cheese, gruyere! The seafood was extremely fresh making the lobster tacos and the salmon carpaccio delectable. Now onto the main event, entree selections! We decided to split the chicken roulade & the crispy tortilla chipotle burger. No complaint for either, I was really surprised about how much I enjoyed the chicken. I know, I know who doesn't like chicken; usually just me. I find it to be boring and lack flavor at restaurants. Not this chicken though, so flavorful and juicy and further enhanced by the truffle mash potatoes. The crispy chipotle burger was big, tasty served and with nice crispy fries. After all this we decided to finish the night with cocktails instead of dessert. Jess had the Pomegranate White Cosmopolitan and I chose the Bangin' Olive; perfect way to end the night!

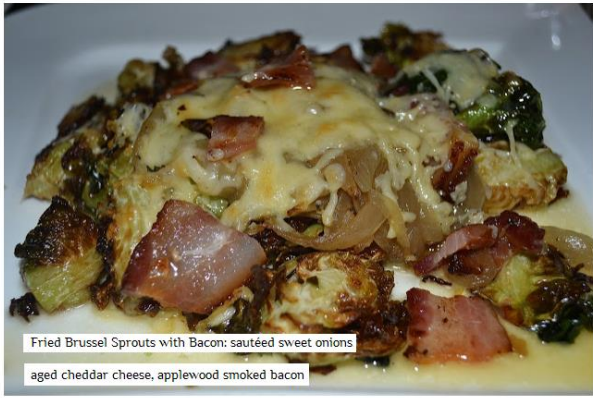
The Ivy is located just south of Columbus Circle, check out their website for more info!



Kiss & Tell (Stoli vodka and fresh raspberry puree topped with champagne) and Sparkling Ivy (Blend of Peligroso Silver tequila, agave nectar, fresh lime & a splash of champagne).



Another close up of my Kiss & Tell



Fried Brussel Sprouts with Bacon: sautéed sweet onions
aged cheddar cheese, appplewood smoked bacon



Salmon Carpaccio: thinly sliced flash broiled salmon, spicy ginger aioli, crisp vegetable threads



Croque Monsieur Spring Rolls: baked country ham, gruyere cheese, honey dijon dipping sauce



Lobster Tacos: fresh Maine lobster, grilled corn, tomatoes, basil cream, on 3 soft flour tortillas



Crispy Tortilla Chipotle Burger: Pat la Frieda special blend burger, bacon, chipotle, mayonnaise,
Jack cheese, Worcestershire sautéed onions, cilantro, tortilla chips



Chicken Roulade: breast of chicken stuffed with prosciutto, spinach, sundried tomatoes,
truffle mashed potatoes, grilled asparagus, natural pan jus



Pomegranate White Cosmopolitan (Titos vodka, white cranberry and pomegranate) & Bangin' Olive
(Grey Goose dirty martini with a kick of Tabasco & garnished with blue cheese olives)