



Best French:



Payard

Perfection and consistency—these are the two key ingredients for the success of Payard's executive chef and owner, François Payard. Being a perfectionist, François has designed everything from the molding to the chairs in his restaurant, Payard at the Americana Manhasset.

At a recent visit to Payard, I was able to taste Chef Randazzo's fine cuisine. I was served a light frothy mushroom soup so creamy that it is served in a cup, along with an entrée of perfectly grilled hanger steak with mashed potatoes. François was generous enough to share his roasted skate wing with sauteed spinach, which melted in my mouth. Other delectable dishes found on the menu include pomegranate-glazed Muscovy duck breast with braised endive, carrots and sauteed spinach and American sea bass with baby fennel, red peppers and warm citrus vinaigrette.

In 2002, François Payard opened his Manhasset restaurant, Payard, bringing with him creativity and skill from his extensive experience as a pastry chef. François Payard is a third-generation French Pastry Chef, who cultivated his passion for the art of pastry as a child in his grandfather's renowned shop, Au Nid des Friandises on the Riviera. After developing his skills in classic pastry, François moved to Paris where he learned the art of transforming traditional desserts into exquisite plated presentations whose taste, texture, and originality opened new horizons in his career. His dedication and passion earned him positions as the Pastry Chef in several of France's finest kitchens, such as the La Tour d'Argent and Alain Senderens' Lucas Carton, as well as Le Bernardin in New York; eventually opening



Payard Patisserie



François Payard contemplates his next move

the Restaurant Daniel with Chef Daniel, Payard Manhattan and the Payard Manhasset. François Payard has been recognized as the "Pastry Chef of the Year" by two organizations: the James Beard Association in 1995 and *Bon Appetit* in 1998.

Payard has a unique variety of signature desserts, created by François Payard, having names like Chinon, Notre Dame, and New York, New York. In tribute to his new Long Island home, François has also created an original dessert called the "Manhasset." Along with these signature dishes, Payard offers many other delectable desserts at his Patisserie in Payard Manhasset. I must say that these desserts are the finest I've seen on Long Island. If you haven't experienced Payard yet, I strongly recommend you pay a visit.

Address:

2110 C Northern Blvd. at Americana Manhasset
516-365-1771
www.payard.com

Hours:

Tuesday through Thursday

Cafe: 10am-9pm

Restaurant: Lunch 12pm-3pm
Dinner 5:45pm-9pm

Friday and Saturday

Cafe: 10am-9:30pm

Restaurant: Lunch 12pm-3pm
Dinner 5:45pm-10pm

Sunday

Cafe: 12pm-6pm

Restaurant: Brunch 12pm-4pm

Check Average: Lunch: \$25
Dinner: \$45

Credit Cards: Visa, American Express, MasterCard, and Diner's

Off-premise catering, private functions, Outdoor Terrace (weather permitting), Breakfast meetings, and wholesale products are available.

MANHASSET

Best of
Payard

PAYARD