



Best Eclectic: Walk Street



Goat Cheese Tart with Slow Roasted Tomatoes, Fresh Thyme and Aged Vinegar



Jumbo Lump Crabcake with Chili-Garlic Dressing and Radish Sprouts



Bacon wrapped Pork Tenderloin with French Lentils, Broccoli Rabe and Mustard Oil



Roasted Codfish with Butternut Squash, Toasted Almonds and Sautéed Mushrooms

of ease.” Patti and her husband strive to have the same carefree ambience in their new restaurant, as well as delicious cosmopolitan cuisine.

Walk Street in Garden City offers a New York City style restaurant without the trip to New York City. Executive chef Bill Schutz has cooking roots in New York as well as France. In France, he trained in classical French technique and worked at the famous Arpege in Paris and at La Côte St. Jacques in Joigny. In New York he was mentored by the renowned David Bouley, at Bouley and Bouley Bakery and he has cooked at La Caravelle and Tribeca Grill, Robert De Niro’s famed eatery. Stated simply, Schutz brings his New York caliber cuisine to a restaurant with a New York atmosphere.

The hardwood floors and the French doors open onto sidewalk seating. You’ll feel like you’re on Seventh Avenue in Manhattan not Seventh Street in Garden City.

Another Manhattan, Manhattan Beach, California, was the birthplace of the name Walk Street. Patti DelBello, co-owner with her husband Bernie, visited the California community and was struck by certain car-free, pedestrian streets and their “sense



The main reasons to journey to Walk Street is the food. On my recent visit I enjoyed a creamy Goat Cheese Tart with Slow Roasted Tomatoes, Fresh Thyme and Aged Vinegar. The Jumbo Lump Crabcake with Chili-Garlic Dressing and Radish Sprouts also won kudos at our table. Elegant entrees I enjoyed were the Bacon wrapped Pork Tenderloin with French Lentils, Broccoli Rabe, and Mustard Oil and the perfectly cooked Roasted Codfish with Butternut Squash, Toasted Almonds and Sautéed Mushrooms. The specials here are truly special, Chef Schutz utilizes the seasons treasures and creates some real innovative dishes. Walk Street also hosts Jazz Nights and offers catering. Walk Street in Garden City equals big city food with small city charm.

—Marc Weiss

Address: 176 Seventh Street, Garden City

Phone Number: 516-746-2592

Hours: Monday–Friday: noon–3pm for lunch
Monday–Thursday: 5pm–10pm for dinner
Friday & Saturday: 5pm–11pm for dinner
Sunday: 5pm–9pm for dinner

Credit Cards: All major credit cards

Check Average: \$35

Special Features: Catering, Bar Scene, Jazz Nights, Parking, Gift Cards

Reservations: Recommended

GARDEN CITY

Walk Street

WALK STREET