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NYC Chef Daniel Holzman: The Best Thing I Ate This Week

Written by Jordana Rothman · April 28, 2014



Courtesy Daniel Holzman



The co-founder of NYC's Meatball Shop mini-chain shares his go-to dish when entertaining fellow chefs: the seafood platter at Balthazar.

Each week, we ask one superstar chef to tell us the best thing they've tasted recently, out and about in their home cities.

From grilled cheese to rice pudding, the trend of restaurants that specialize in a single cultish foodstuff is going strong around the country—and in New York, it's all about [the Meatball Shop](#). The mini empire got its start in 2010 with a single Lower East Side location, and has since grown to include five shops around the city. Co-founders Daniel Holzman and Michael Chernow have carved out a niche of approachable any-time grub, with an infinitely customizable menu of meatballs served in heroes, over pastas, nestled in polenta, or sauced on their own. Beef, pork, and chicken abound at his restaurants, so it's no wonder that when Holzman has a night off, he opts for seafood. Here, he tells us about the time he massacred a raw bar platter at Balthazar.

What I ate: Balthazar Seafood Plateau

Where I ate it: Balthazar (80 Spring St, New York; 212-965-1414, [balthazarmy.com](#))

Why it's so good: "I absolutely love chilled seafood platters and the one at Balthazar is the best I've had. I tend to order the plateau whenever I have a chef friend in from out of town because it offers an amazing value and never fails to impress. This week, my bud Huw Thornton came in from San Francisco. Huw is a great chef and a dear friend who I affectionately nicknamed 'Huge' do to his extraordinary stature. Together with a couple of mutual pals we decided to celebrate at Balthazar. We ordered the plateau and it arrived loaded with dozens of oysters, clams and scallops; crab legs, mussels and calamari salad; and finally, a whole lobster and ten head-on shrimp. The littleneck clams are always my favorite and even with 'Huge' across the table from me, there was enough seafood to keep us from fighting over the bay scallop ceviche."