



FOOD & DRINKS

# These Nine Restaurants All Do One Dish Really, Really Well

Chicken in Paris, poke in San Francisco, meatballs in New York, tacos in London.

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Total focus on one main ingredient is a trend for 2017. **Le Coq Rico**, a Parisian spot whose chef Antoine Westermann has opened a [second location](#) in New York, serves only carefully sourced and aged birds with aristocratic pedigrees and amazing sides. A whole Plymouth Rock chicken costs \$98, feeds four, and they'll send the rest (carcass and all)

home. Is it worth it? Totally. My favorite is the Catskills guinea fowl.

A similar focus on simple, smart, and delicious food is available in East London, where Chef Carl Clarke started **Chick 'n' Sours** with bare-bones decor and the best-tasting chicken. More Asian-inflected than Le Coq. Try the plate of drumsticks and thighs with General Tso's glaze for £10 pounds (\$13). Clarke's second outpost in central London is now open and drawing eager crowds.

Here's a list of other restaurants around the world that embrace simplicity and do one thing really, really well.

**The Meatball Shop (New York):** If what you want is classic red-and-white checkered tablecloths and meatballs, this is the place. Additional points for being open late most nights and for hauling back on a multi-shop expansion to concentrate on what it does best. The game has only improved.