

As temperatures around the city continue to plunge, restaurants are creatively rethinking how to accommodate outdoor dining. This week's newsletter brings you some of the very best (and warmest) ways to enjoy outdoor dining this winter in New York City.

Shuko | Union Square

The culinary team of <u>Shuko NYC</u> on East 12th Street has creatively transformed a neighboring alley into a quaint escape with exposed brick, overhead heaters, twinkling lights and some of the best sushi Manhattan has to offer. The outdoor space is open 4:30 P.M. - 8:30 P.M., Tuesday through Saturday.

Dr. Clark | Chinatown

If you've never experienced kotasu, a traditional Japanese dining style, head over to <u>Dr. Clark in Chinatown</u> which now offers enclosed tables with remote-controlled personal heaters that you can adjust. In true downtown style, each table also includes a disco ball to make it a party.

• Mr. Purple | Lower East Side

Perched atop the Indigo Hotel in Lower Manhattan, Mr. Purple has transformed its rooftop lounge into a ski chalet-inspired restaurant with private snow globes equipped with heaters, fur blankets and table service. Reservations beginning at 5PM are required.

Strangeways | Williamsburg

Looking for outdoor dining that's not on a sidewalk? Strangeways in Williamsburg, Brooklyn boats one of the largest retractable roofs in the area with largely reduced seating to keep patrons respectfully distanced. The cuisine includes high-end American fare, plenty of vegetarian selections and natural wines.

<u>Click here</u> for an extensive list of restaurants offering heated outdoor dining in New York City.

