

TASTING TABLE

Fri. 12 Nov '10

Partner Tip from our sponsor | NEW YORK CITY

Go Fish

Chefs have taken notice that seafood-hungry diners and bad fishing practices are damaging our oceans and rapidly depleting fish populations. Below, three restaurants that prove sustainably harvested seafood can also result in an above-and-beyond meal.

Aquavit



Chef Marcus Jenmark brings an honest and traditional touch to Scandinavian fare: His cove cod is paired with seasonal touches, like roasted fingerling potatoes and shaved horseradish in the spring; and gooseberry, cauliflower, fennel and hazelnut in a tomato vinaigrette right now.

SEE

[Aquavit's Menu](#)