



Where's the best place to celebrate a deal—or propose one?
Here are the 10 hottest new business lunch spots in the country.

01



NEW YORK - Ai Fiori 400 Fifth Ave. (212.613.8660)

\$19 to \$27 for entrees

Ai Fiori's popularity extends beyond any particular professional circle: From bankers to theater moguls to media and fashion executives, lunchtime crowds here are as diverse as the New York economy. Housed in the Setai Fifth Avenue, Ai Fiori is not your traditional hotel restaurant. Chef Michael White, who has headed up several much-loved restaurants in the city, is known for his innovative take on Italian food, often using French techniques. aifiorinyc.com

The Classics: The Four Seasons, Michael's, Le Bernardin

02

LOS ANGELES - Culina 300 South Doheny Dr. (310.860.4000)

\$16 to \$42 for entrees

Los Angeles certainly has industries other than show business, but entertainment is still the center of the L.A. universe and the favorite new spot for its bold-faced names is Culina. Located in the Beverly Hills Four Seasons, Culina offers a patio for those who want to be seen or quiet corners inside for serious power talks. In between green-lighting a film or attaching a star to a project, diners can appreciate the handmade pastas, creative salads or pounded bone-in veal chop. culinarestaurant.com

The Classics: The Grill on the Alley (Beverly Hills), Craft Los Angeles, Spago Beverly Hills, The Ivy



03



CHICAGO - The Florentine 151 W. Adams St. (312.660.8866)

\$11 to \$29 for entrees

Loop businesspeople are flocking to lunch at The Florentine. In part it's for chef Todd Stein's contemporary take on Italian that includes thin-crust pizzas, subtle pastas and braised short ribs. But they also appreciate the space itself: Housed in a bank-building-turned-JW Marriott, The Florentine features a white-marble lobby and grand staircase. But the 200-seat dining room is divided by curving booths and bookcases that create semi-private areas perfect for negotiating your next deal. the-florentine.net

The Classic: Morton's (Wacker Place)

04

MIAMI - db Bistro Moderne 255 Biscayne Blvd. Way (305.421.8800)

\$17 to \$41 for entrees

Chef Daniel Boulud's iconic \$32 hamburger—stuffed with black truffles, foie gras and short ribs—is on the menu at the newest outpost of his renowned New York French bistro, but there are also nods to Florida's bounty, particularly seafood. Housed in the JW Marriott, a key downtown business hotel, db Bistro Moderne is well located for the city's lawyers, real estate executives and art connoisseurs. danielnyc.com

The Classic: The Capital Grille

