

# The Flag Project



ROCKEFELLER CENTER®

2023 Catalog





# The Flag Project 2023

Celebrating New York City and its food.

The Flag Project, Rockefeller Center's first crowdsourced art initiative, debuted in the Spring of 2020. Highlighting people's love for New York, artists from all walks of life were invited to express New York's diverse culture, energy and strength through their own art, which was transformed into bold, vibrant flags displayed around The Center. Since that time, The Flag Project has become one of Rockefeller Center's most beloved events.

This year, on its fourth annual The Flag Project, Rockefeller Center worked with City Harvest, the world's first and New York's largest food rescue organization dedicated to feeding New Yorkers in need. This year's theme commemorates New York City dining in its many forms. Participants and artists of all skill levels submitted

artwork inspired by their most memorable food moments in the city — a first dinner upon moving to the city or an unexpected meal at a hole-in-the-wall restaurant, to an unforgettable Michelin-starred meal at one of the city's greatest restaurants. The 2023 Flag Project also includes artwork from several of the recently opened restaurants of Rockefeller Center's burgeoning culinary community, as well as famed chefs, culinary personalities and notables. A committee from City Harvest then selected which of the crowd-sourced art would be displayed on one of the 193 flagpoles that surround the iconic Plaza throughout the month of April.

We are so excited to see this year's inspirational works of art flying at Rockefeller Center.

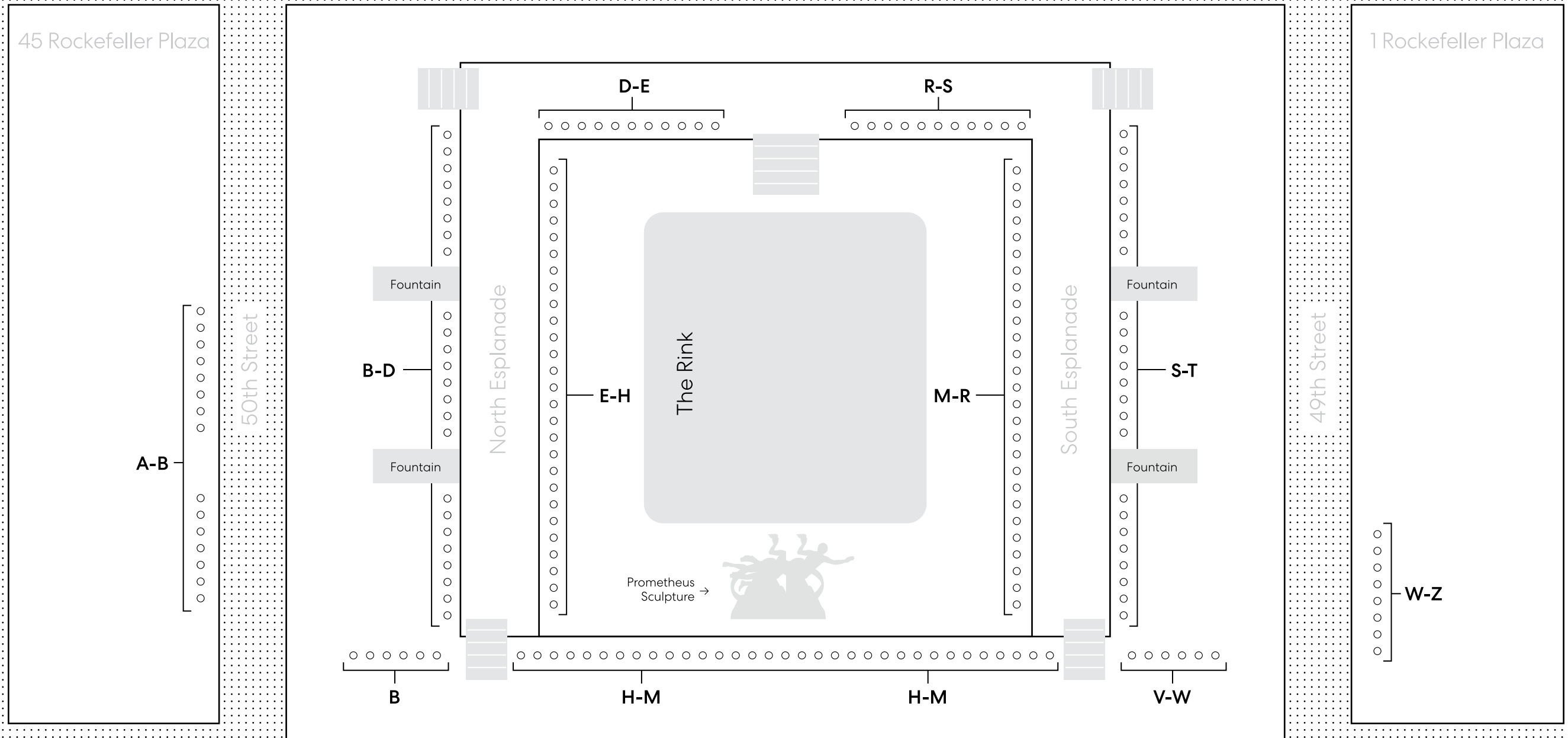


The Flag Project installations from 2020-2022

# The Flag Project Map

Flags are arranged in alphabetical order according to artists' last names

↑ Channel Gardens & 5th Avenue





# Selection Committee



City Harvest is New York's first and largest food rescue organization, helping to feed millions of New Yorkers who struggle to put meals on their tables. This year, we will rescue 75 million pounds of fresh, nutritious food and deliver it—free of charge—to more than 400 food pantries, soup kitchens, community partners and our own Mobile Markets across the five boroughs. We work alongside our community partners to boost community capacity, expand nutrition education, and strengthen local food systems. For 40 years, City Harvest has always been there to feed our city—one day, one meal, one New Yorker at a time. To learn more, please visit [cityharvest.org](http://cityharvest.org).

*“Food brings families together and food brings our city together. We are honored to partner with Rockefeller Center and some of our city’s best chefs and fellow New Yorkers to spotlight the foods that make our city the diverse, delicious place we call home. As millions of our neighbors struggle to put meals on their tables, City Harvest stands ready to rescue and deliver tens of millions of pounds of nutritious food New Yorkers need to thrive -- one day, one meal, one New Yorker at a time.”*

— Jilly Stephens  
CEO of City Harvest, New York's first and largest food rescue organization



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Tishman Speyer is a leading owner, developer, operator and investment manager of first-class real estate in 28 key markets across the United States, Europe, Asia and Latin America. We develop, build and manage premier office, residential and retail spaces for industry-leading tenants, as well as state-of-the-art life science centers through our Breakthrough Properties venture. With global vision, on-the-ground expertise and a personalized approach, we are unparalleled in our ability to foster innovation, quickly adapt to global and local trends and proactively anticipate our customers' evolving needs. By focusing on health and wellness, enlightened placemaking and customer-focused initiatives such as our tenant amenities platform, ZO., and our flexible space and co-working brand, Studio, we tend not just to our physical buildings, but to the people who inhabit them on a daily basis. Since our inception in 1978, Tishman Speyer has acquired, developed, and operated 453 properties, totaling 210 million square feet, with a combined value of approximately \$113 billion (U.S.). Our current portfolio includes such iconic assets as Rockefeller Center in New York City, The Springs in Shanghai, TaunusTurm in Frankfurt and the Mission Rock neighborhood currently being realized in San Francisco.

*“We’re delighted to partner with City Harvest to give back to New Yorkers in need as part of this year’s Flag Project, which has quickly become one of Rockefeller Center’s most beloved annual events. This past year has brought so many incredible culinary visionaries to our Rock Center campus from across New York City, and we look forward to continuing to highlight the rich diversity of the city’s culinary community with this year’s exhibition.”*

— EB Kelly  
Senior Managing Director and Head of Rockefeller Center

# The Flag Project

## Featured Contributors

Home to some of the best restaurants in the world, this year's theme commemorates New York City dining in its many forms. With the diverse mix of new options from award-winning restaurateurs, spanning from fast casual to chef-driven fine dining, Rockefeller Center is thrilled to present these 193 flags featuring artwork from several of the recently opened restaurants of The Center's culinary community. Famed chefs, culinary personalities and notables across New York City and the campus participated in the 2023 Flag Project.

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# Matt Abramcyk & Akiva Elstein

## Smith & Mills

### Biography

Industry veterans Matt Abramcyk and Akiva Elstein of popular concepts like *Yves* and *Employees Only* will open a second location of beloved restaurant *Smith & Mills* serving classic cocktails, an extensive raw bar program and European-inspired shared plates. *Smith & Mills* at Rockefeller Center will open later this year on the Rink Level.

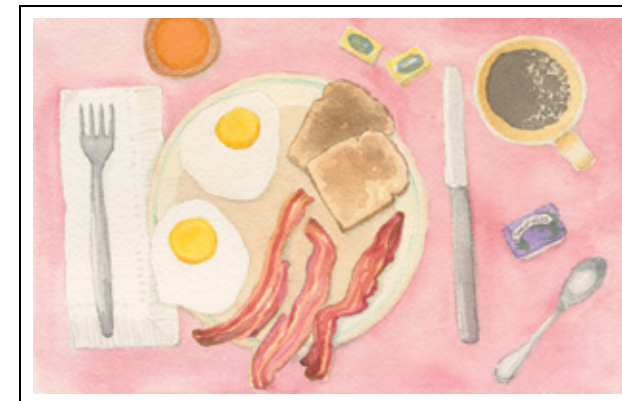


Illustrated by Julia Rothman

### Description

Growing up in NYC, there are a few foods that are synonymous with NYC, like the black and white cookie, the bagel and the hot dog. But for us, there is nothing more New York than smoked fish. Specifically, Acme Smoked Fish. At *Smith & Mills*, one of our signature dishes will be a traditional smoked fish platter inspired

by our childhood memories to the store. One never forgets that Friday morning rush to the ACME store in Brooklyn, cash in hand, and stocking up on the classics: a little smoked salmon, herring, kippered and smoked trout. Breaking bread in New York City to us means diving into a smoked fish platter.



## Sarah Acheson

Woodside, NY

I love diners and almost always get breakfast regardless of what time of day it is. Visiting many of NYC's diners is an ongoing effort that's especially important to me as the City is losing its classic diners and coffee shops.



## Eithan Ackerman

Cary, NC

This flag design represents my favorite tradition of the Passover Seder. At this time of year, I would connect with my relatives over an amazing meal while reclining and telling stories of our ancestors. Each stripe of this flag represents one of the 6 main foods on the Seder plate. In the middle the white stripe represents the seder plate itself, and on it the 10 drops of wine for the 10 plagues. Although I am only 15, it is my favorite food memory because of the great times I always have there, while also keeping up an ancient tradition.



## Omar Aguirre

New York, NY

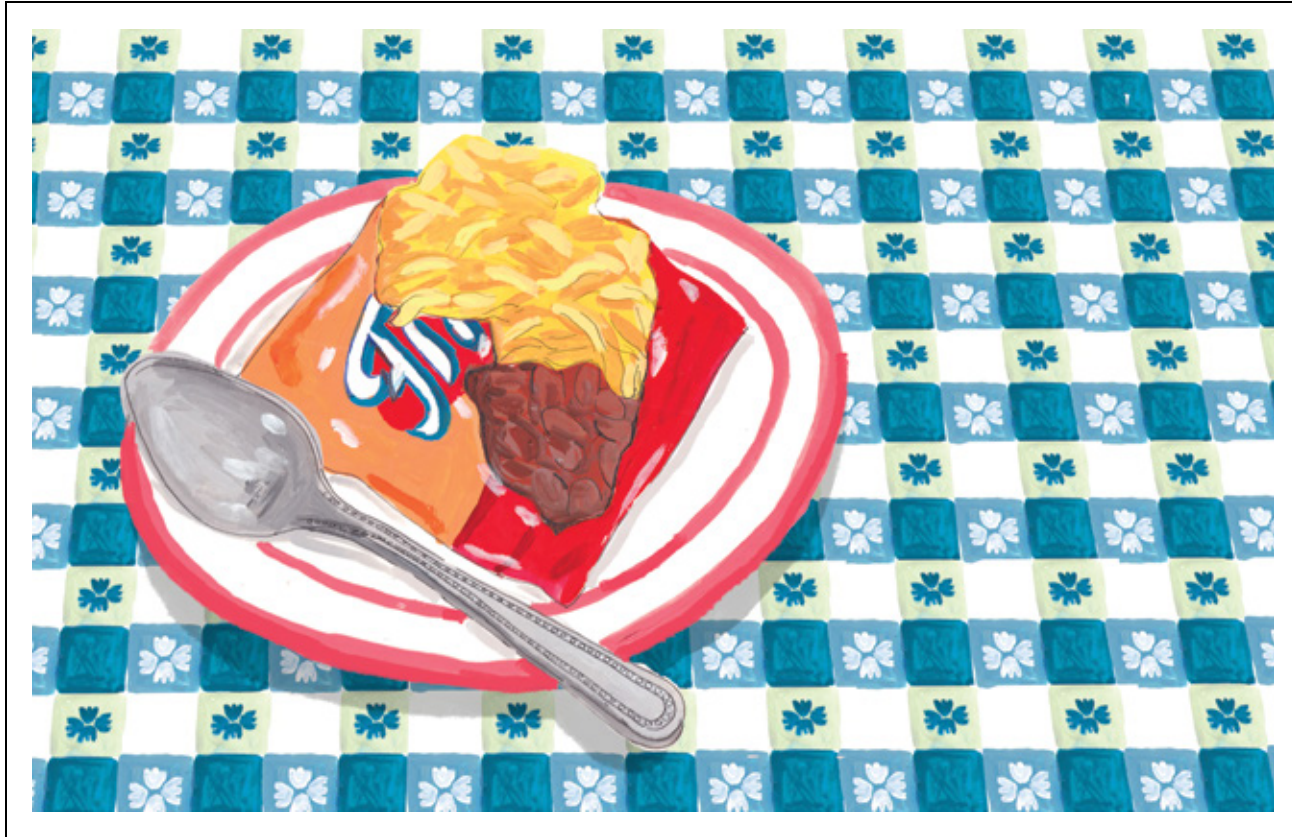
This flag showcases my culinary adventures from the past year. Each illustrated restaurant represents a memorable experience with different people, including unique cuisines, atmospheres, and cultures. It celebrates the love of food and appreciation of the world's diverse traditions and how they can all be found within the city, so close to each other and yet so different. It also celebrates how lucky we are to live in a city that offers such a rich and diverse culinary landscape, allowing us to be exposed to an abundance of different cuisines and dining experiences.



# Ted Allen

## Biography

Ted Allen is an American author and television personality. He was the food and wine connoisseur on the Bravo network's television program *Queer Eye*, and has been the host of the TV cooking competition series *Chopped* since its launch in 2009, as well as *Chopped Junior*.



Illustrated by Julia Rothman

## Description

My favorite food memory is the Frito Pie at CowgirlNYC (or, when we lived down in the West Village, Cowgirl Hall of Fame). It's corn chips with chili poured over, and it's delicious. It reminds me of NYC, which often gets mocked by American mass marketing

(Pace Hot Sauce did it) as not the sort of place where good hot sauce or chili or BBQ or anything tex-mex could possibly be found. NYC has the best food in the country, period, people!



## Izzy Alberto-Garcia

Bayville, NJ

My artwork is inspired by the street vendors of NYC. I love the smell of delicious nuts as I pass by the vendor carts. It's one of my favorite things about NYC. I chose to showcase my love for street vendor food by showing my take on the Fearless Girl and the Charging Bull sharing some street vendor food. The statues are art themselves and I loved the idea of incorporating my love of roasted hazelnuts with a moment of sharing and kindness. We can all get along. I Love NYC. Broadway, The Village, Wall Street- it's a melting pot and it invigorates me everytime I'm there.



## Taylor Alvarado

Wyckoff, NJ

"Nuts For NYC" is dedicated to my favorite city treat. Whenever I want some honey-roasted peanuts, I can always smell them before I see them, they can be found everywhere and they are so NYC to me. I want to share this with The Flag Project because although it is such a small snack, it packs a sweet punch. I have so many memories of sharing a bag with friends and family, even when we are fighting over the last handful!



## Pamela Alvarez

Brooklyn, NY

You cannot find "Toñita's" on Google Maps, despite being the epicenter of my life in New York and of countless lives who find in it an oasis of warmth, salsa, and community. The doors bear the name Caribbean Social Club and, once you meet the matriarch who serves \$3 beers with hands weighed down by fabulous rings, you understand why everyone calls the place by her name, Toñita. The warmth of the people that habitually play dominoes, the folks who attempt to play pool alongside individuals moving to the rhythms of reggaeton, and the Puerto Rican comfort food Toñita herself cooks and provides for free to her patrons, brings me closer to home. Anyone who has a Latin soul will agree this place carries the magic from the islands to our hearts.





## Katherine Amigo

New York, NY

The artwork I have submitted is a reflection of my favorite restaurant in NYC that sadly closed during the pandemic. Jeepney, located in the East Village, was a classic Filipino spot that served up comfort food to Filipino-New Yorkers to tourists alike. As a Filipina, this was my go-to spot for Halo Halo, the classic dessert that means "Mix Mix" and is the perfect mix of shaved ice, ube ice cream, condensed milk, leche flan, jackfruit, and gelatin. Many fond memories were created in this restaurant with family and friends laughing over perfectly cooked and shareable dishes. My design is an ode to the Filipino food in this city and the restaurant that made Filipino food accessible to New Yorkers.



## Genna Apfel

@\_thats\_forking\_good

New York, NY

As a full-time digital content creator and food blogger, I am always on the hunt for the most instagrammable food — the search never stops! The food game in this city is unbeatable. Where else can you find such a perfect pastry? Yes, I am talking about the BIGGEST croissant in all of New York City, also known as the BIG AF Croissant found at Magic Hour Rooftop. I'm so grateful to live in New York and be surrounded by all this deliciousness. Being able to devour everything "forking good" in the greatest city in the world made my experience with this restaurant even more memorable.



## Annabelle Arana-David

Perth Amboy, NJ

This is a reportage drawing of Nathan's in Coney Island celebrating its 100th anniversary. That day the iconic shop was selling their franks for 5 cents, the original price when it opened in 1921. There was a long line of people waiting to get a piece of that hotdog for 5 cents. I think this greatly represents the joy of spending summers in New York. Hot summer days eating Nathan's hot dogs and drinking lemonade have become synonymous with Coney Island.

# Andy Baraghani

## Biography

Andy Baraghani is a cook, food writer, video personality, and the author of *The Cook You Want To Be*. Raised in the San Francisco Bay Area, his experiences at the legendary *Chez Panisse* and *Estela* cemented his love for cooking, and his bold, highly achievable flavors became his signature cooking style during his time as a food editor at *Bon Appétit*.



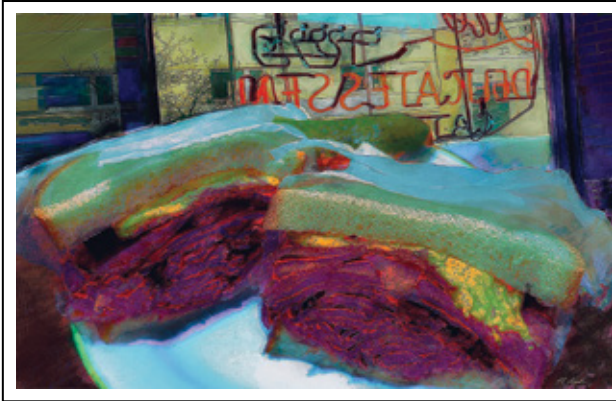
Illustrated by Julia Rothman

## Description

One Thanksgiving in New York, I decided not to go back home to California. Rather than cooking a feast and spending a few days in the kitchen, I decided to rent out Spicy Village, a tiny Chinese restaurant specializing in Henan cuisine, and host all my friends (23 to be exact) who were in New York for the holiday. The narrow tables were pushed together to form one communal table. My friends came in, all bundled up with bottles of wine and cans of beer, and I began to order. Within minutes, tiny plates of crushed cucumber marinating in soy sauce, vinegar, garlic, and chile were on the table. The wet, salty bites were the

punch we needed and went perfectly with the crispy sesame pancakes stuffed with shredded pork. The signature dish "Big Tray Chicken" came out on large platters, some with noodles and some with rice. It was a dish of bits of chicken in broth that had the most addictive lingering heat to it. The dish that stood out, the one I think of most, was made with hand-pulled noodles in a stewy sauce made with tomatoes and eggs. Shredded bok choy was sprinkled on top to give a fresh, crunchy contrast to the gentle softness of the egg and noodles.





## Gayle Asch

Bronx, NY

A NYC staple - Pastrami on rye with mustard.



## Therese Basha Jarjoura

Ann Arbor, MI

My artwork is a colorful representation of the iconic Jerusalem Kaek (bread). This particular bread holds a special place in my heart, as it brings back fond memories of my travels to Jerusalem and enjoying a freshly baked Kaek from a street vendor while exploring the bustling markets of the old city. The combination of the bread's crunchy exterior and soft, fluffy interior, paired with the nutty flavor of sesame seeds dipped in fresh za'atar (thyme), is simply irresistible.



## Rosie Batista

@chefrosiebatista

Brooklyn, NY

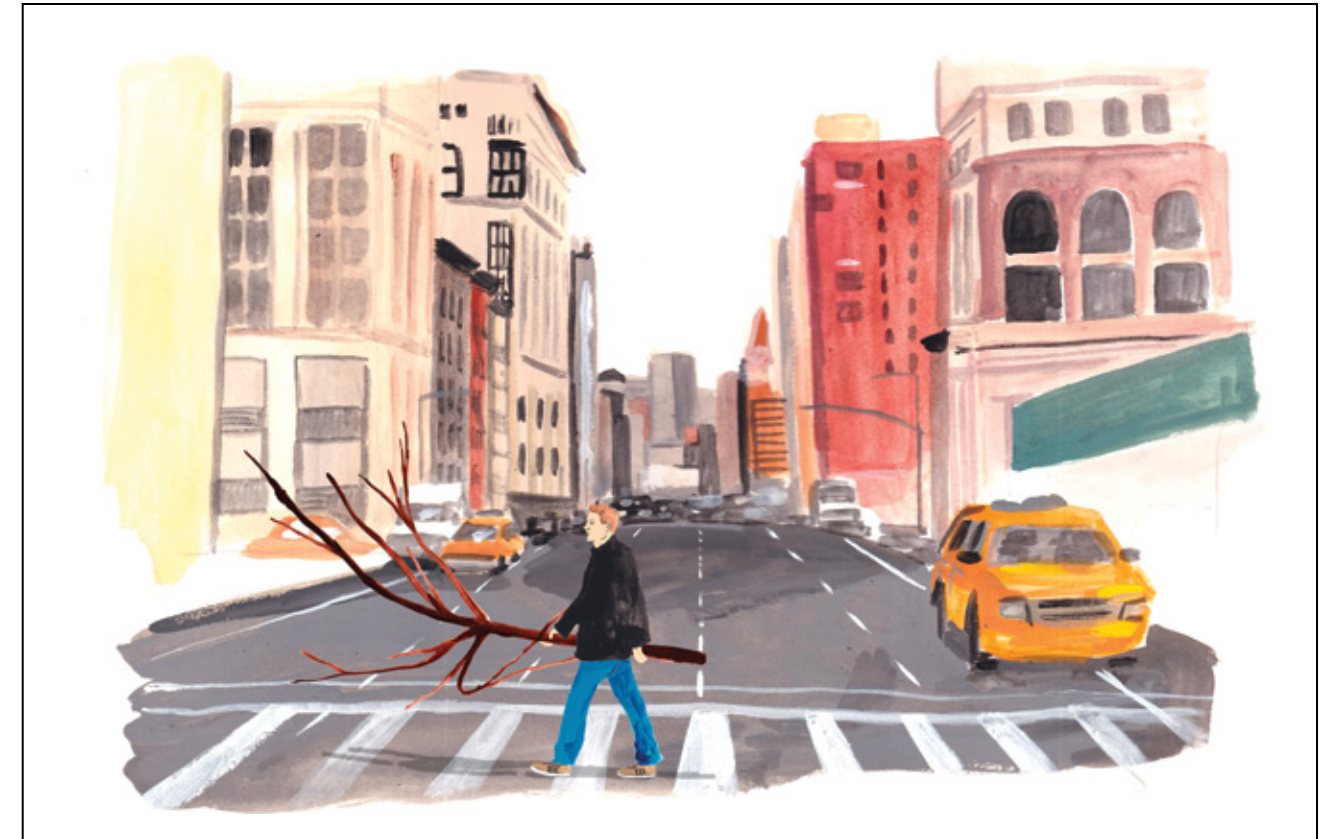
My artwork is called Mangu con los tres golpes. It's a traditional Dominican dish that can be enjoyed any time of the day and is found throughout the 5 boroughs of New York City. I chose this dish not only because it's an enormous part of my Afro-Latina heritage but because it identifies me as a person in NYC's melting pot. When I eat Mangu I time travel back to my childhood and can vividly remember waking up Saturday mornings in our Brooklyn apartment to the smell of fried eggs and salami. Today I share this recipe with my very own family with the hopes to keep a little of my culture and my childhood alive in my children.

# Greg Baxtrom

Five Acres

### Biography

Greg Baxtrom is the chef-owner of acclaimed Brooklyn restaurants Olmsted, Five Acres, Patti Ann's and Petite Patate. His restaurants have garnered accolades that include Esquire's Best New Restaurants in America; Bon Appetit's 50 Best New Restaurants in America; and Food & Wine's Restaurant of the Year; among many others. Prior to opening Olmsted in 2016, Greg worked in some of the world's most exciting kitchens, including Alinea, Blue Hill at Stone Barns, Per Se and Lysverket in Norway.



Illustrated by Julia Rothman

### Description

This is from my first pop-up dinner ever at City Grit. I took this tree from Central Park because I needed branches to plate mushrooms on as one of the snacks. The event was an important one to me because I put a ton of energy into it and

was helped by a ton of now very established chefs. The turnout was great, with a bunch of influential chefs and food media, and my parents even flew in to come as well! It's one of my favorite memories in NYC.





## Christie Becker-Fitzgerald

Winter Haven, FL

My piece of work reflects a combination of different foods and the iconic figure of the Statue of Liberty eating a New York Apple. It is a reflection of what New York is, a combination of all cultures and foods.



## Dawn Bisharat

Madison, CT

I arrived in NYC full of dreams of conquering the Big Apple. I met my college roommate in our newly leased apartment ready to explore a city we confidently knew we couldn't afford. We decided to go for a walk and pick up some donuts and coffee to share in Central Park, a cheap but sweet treat. We laughed about how exciting life was to be living in the city although nearly penniless from just paying rent. We giggled with the excitement over what was surely going to be a life-changing adventure. We said a toast to our future by clinking our jelly donuts together sending powdery sugar all over our clothing. We chanted together, "If you can make it here you can make it anywhere". This remains one of my sweetest memories today. The little memories that make up our life are worth celebrating.



## Victoria Berisha

New York, NY

I'm a born and raised New Yorker so food is a natural joy for me. NYC has so many restaurants and they are all spread out throughout the city and have a wide variety of foods to choose from. In the streets of Times Square you'll find pretzels, hot dogs and on Broadway you'll see fancier cuisines. That's what I wanted to show in my artwork. The various options that are out there when it comes to dining in New York. I may be small but I am mighty! I am so excited to be a part of this year's Flag Project with City Harvest and contribute to something as beautiful as donating food to those in need.



## Dante Brooks-Rodriguez

Brooklyn, NY

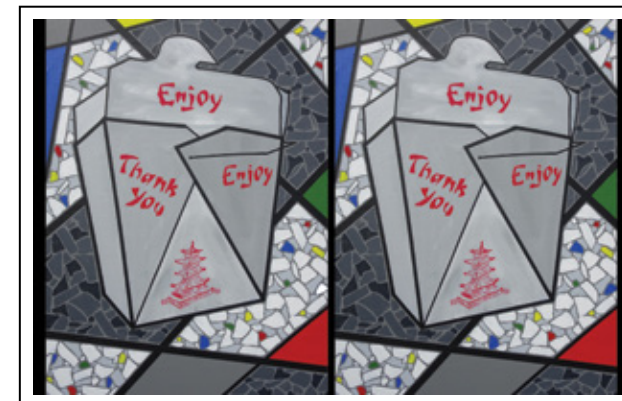
The foods on this flag (pizza, bagels, hotdogs, pretzels and black and white cookies,) are the iconic foods of New York City. Set against the New Year's Eve Ball Drop in Times Square, celebrate the quintessential NYC experience. My design and these foods represent NYC and as a New Yorker with superpowers such as autism and ADHD, I want to show the world my creativity and that you can do anything you set your mind to!



## Zoe Biggs

Valley Village, CA

Ever since I was a child growing up in NYC, the sight, the smell and the taste of NYC Street Corner Pretzels have always caught my attention. Whether as an after-school snack (the vendor on the corner of the Ethical Culture School sold pretzels for a quarter!), on a cold shopping outing at Blooming's with my mom, or now whenever I visit my city. There are thousands of amazing restaurants in the city, but I can never resist that salty, warm, pretzel! My art is colorful and whimsical and captures a fun food aspect of New York that everyone knows, or has at least smelled. Seeing my art hanging in my hometown around a place I used to regularly ice skate as a kid would be such a joy for me.



## Eddie Bruckner

Needham Heights, MA

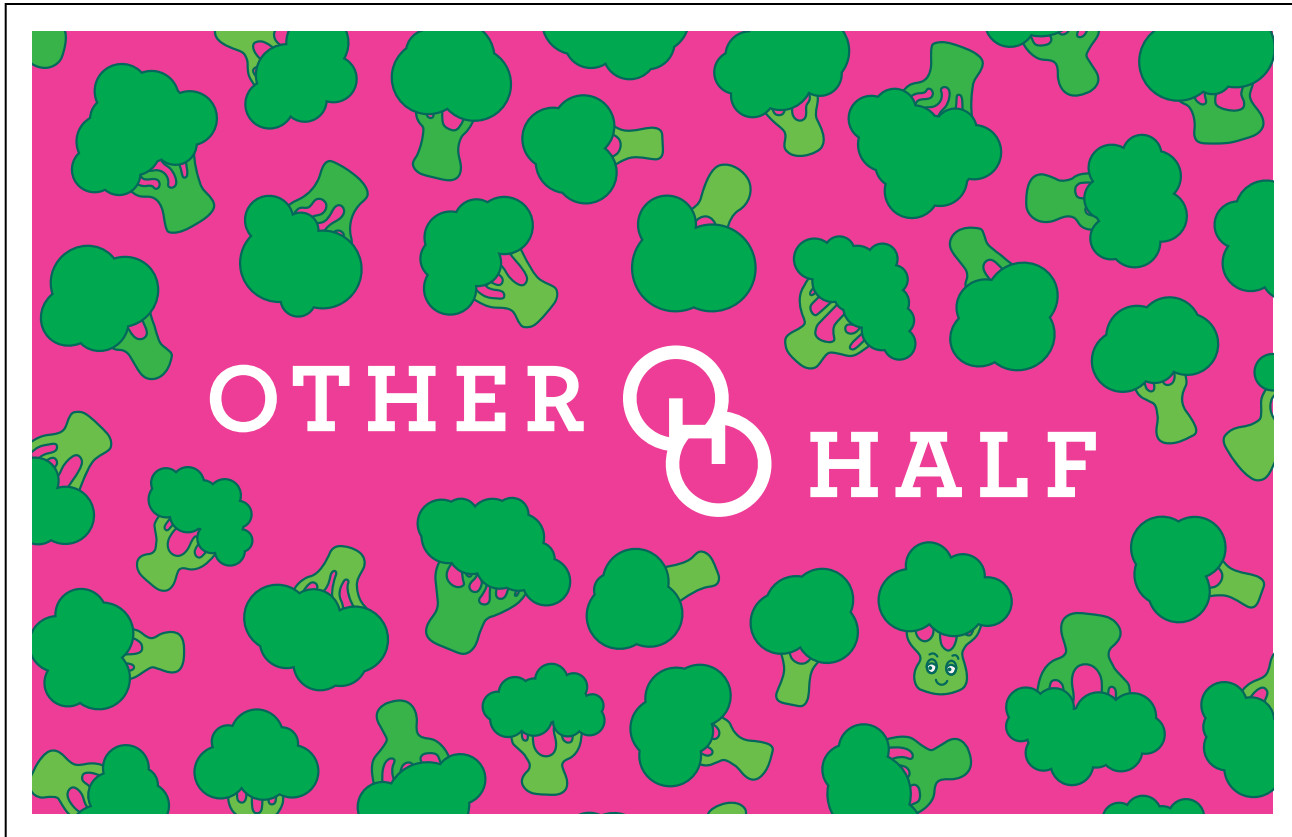
I use vibrant colors, bold lines, & the illusion of mosaic tile as a visual language of happiness, love, & the beautification of physical space. My artwork is about having fun, bringing a smile to people's faces and providing a unique way of experiencing some of our most familiar objects, places or people. My flag design is based on my original acrylic on canvas painting titled, "Enjoy - Thank You - Enjoy" featuring the iconic imagery of the popular Chinese food container associated with food delivery, take-out food, & NYC's Chinatown. NYC is recognized as a cultural hub and melting pot of people, culture & international cuisine; my flag design represents how food and art can be a great entryway into understanding NYC's food culture.

# Andrew Burman & David Burman

## Other Half

### Biography

Andrew Burman, David Burman, Sam Richardson, and Matt Monahan founded Other Half Brewing Company in Brooklyn, NY in 2014 with a simple mission: to create beer that they wanted to drink from a company that they wanted to be a part of. Their vision was to push the boundaries of beer and the culture that surrounds it by representing the "Other Half" of the industry. Other Half Brewing is open at 600 5th Avenue and on South Esplanade by The Rink.



### Description

At Other Half Brewing, we love all things verdant. We selected our hop-laden classic Broccoli IPA label to represent our commitment to keeping it green.



## Clara Burke

Astoria, NY

My artwork represents NYC at night versus during the day. This is shown through the apple because at first NYC appears to be just plain and blue but when you look inside the "apple" you see NYC's true colors. A favorite food memory in NYC is going to a ramen place with my cousins who live out of state. The ramen really shows how you can find food from anywhere in just a few steps. My design represents NYC and people who are new to NYC can see its hidden colors.



## Enrique Carey

Honolulu, HI

My flag pays tribute to my love of New York City. I put some of the city's most iconic skyscrapers in the background. Nothing compares to New York pizza! Every time we visit we always eat pizza from all over the city and every pizza is delicious even the \$1 pizza. Another favorite food of mine is the warm pretzel from the street vendors. Every bite is pure bliss. I am honored to see my art as a flag at Rockefeller Center, my favorite place especially during Christmas. I want New Yorkers and people from around the world to see how I love New York Pizza and Pretzel. It's the greatest city in the world!



## John Carlson

Arvada, CO

My favorite hot dog is a New York-style hot dog. With mustard. Never ketchup.





## John Carlson

Arvada, CO

I think a simple gooey cheeseburger flag says it all. So many great variations and cheeseburger riffs in NYC.



## Erin Casteel

Sulphur, LA

I visited my friend who lived in New York and we ate many amazing things, but I will always remember my first bagel with lox. With some of his friends we were deciding what to eat when they mentioned the bagels at a certain deli. I said I had never had lox before and that was it, it was demanded that we HAD to eat there. It was delicious.



## J William Carswell

New York, NY

The staple short-stack of breakfast hearty pancakes.



## Joseph Cavaliere

New York, NY

My oil painting is of the very popular and collectible toy Funko Pop transporting my most favorite NYC food: Sushi. I first experienced sushi at "Shalom Japan" a kosher Japanese restaurant in SoHo, in the early 1980s, and I haven't stopped yet. Now my favorite is "Takahachi" here in the East Village. This art shows my enjoyment with the food.



## Raul Carvajal

New Rochelle, NY

Native New Yorkers and tourists have places to go, people to see, things to do in the Big Apple! We eat on the go. If there are three iconic street foods that you have to TRY while on the go it's a quick delicious New York pizza slice, street vendor hot dog or salted New York soft pretzel. Better yet, grab all three and have the TRYfecta! Enjoy.



## Annie Chang

Bayside, NY

Moritsuke is the Japanese art of food plating. I wanted to celebrate how food can become art and be used to invoke all the senses - sight, smell, hearing, touch, taste. It is remarkable how a simple sushi plate could invoke such calm and serenity, even in a restless place like NYC. The harsh lines and scribbles resemble the internal chaos that consumes our daily lives, but the careful plating and garnishing of the food is a stark juxtaposition, depicting order back into our lives. I hope that this depiction is a reminder that we can seek peace and comfort in food, just as much as we seek sustenance from it. (This sushi was served at "The Gallery by Odo" in Flatiron, a cultural gallery space hosting art exhibitions with a culinary experience.)





## Robin Charles

Yonkers, NY

My stepson and I love going to get our favorite juice from the local juice shop in Inwood on Dyckman Street. He always chooses the mango and I usually get strawberry or a green juice. It's a fun time for us to take a walk, get out into the community, and catch up with one another while drinking one of our favorite NY treats. I work at 30 Rockefeller Center and getting to see my artwork, particularly the images of Cues and I, flying overhead as I come in and out each day is so exciting for us both! It's fun for him to be able to share with his family and friends here in the city and back home in Haiti as well.



## Mike Chau

@foodbabyNY

New York, NY

I used to come to Rockefeller Center all the time as a kid, so it feels extra special to raise our kids in NYC and make similar memories with them. We used to always get a hot pretzel from a street cart right nearby when we came to see the tree or visit the area, so it's fun to give the kids the same experience.



## Frieda Christofides

Whitestone, NY

I am a born-and-raised Queens native. I have seen the Flushing area change over the years into a vibrant and ever-changing community. My eldest son loves Ramen, so we are always looking for the "best" Ramen in Flushing. And, as a plus, a wonderful way to discover your own neighborhood and spend some time with my son.

# Tom Colicchio

## Biography

Tom Colicchio is an American celebrity chef. He co-founded the Gramercy Tavern in New York City, and formerly served as a co-owner and as the executive chef. He is also the founder of Crafted Hospitality, which includes Craft, Riverpark, Temple Court, Craftsteak, Heritage Steak and Small Batch restaurants.



Illustrated by Julia Rothman

## Description

I worked in France for Chef Michele Bras in the late 1980s. He was using so many interesting and unique ingredients that I was eager to work with him back in New York City. Around this same time, the Union Square Farmers Market had just started and they had everything. Now to date myself even more, back in those days you could drive right into the market, next to the farmers, to pick up produce. I would drive in to pick up ingredients and head back uptown to Mondrian. Being

so close to the farmers and their produce, it was great. I really knew the farmers. Knew their product. I would talk to them about what they were growing and what was coming out of the ground. When I moved down to Gramercy and then onto Craft, our menu was centered around the market. What was in-season, what looked great. And beyond that, it became more than a place for menu inspiration. It was a hub – to meet chefs, purveyors, other like-minded culinary folks who would shop there.





## Rene Clairin

New York, NY

It's an ode to the everyday hero of the hot dog cart vendor who will take care of your hunger when you just have a few bucks. Twice it's happened where I don't have cash on me and they just gift me my food. They sell sustenance and they throw in kindness.



## Johanna Columna

New York, NY

My favorite NYC food moment begins with me walking down the aisles of the supermarket. I learned so much about how many foods, fruits and vegetables there are and how they can come from so many different countries. I especially enjoyed seeing how many came from my city, Santo Domingo. I remember vividly watching my mother taking her time to read and pick her ingredients one by one. My mother would bring her coupon clippings and match them with what specials were offered that week at the supermarket. Food is a luxury in my house as we grew up poor and middle class. I'm truly grateful and blessed to live where there's access to delicious foods and fresh vegetables to put on our table to feed our families. To me that is my favorite NYC food moments.



## Shawne Cooper

New York, NY

As a lifelong New Yorker and foodie, I've had the great pleasure of dining at many of the city's most celebrated restaurants. Even so, one of my favorite food experiences this year was from Mao's Bao during the Japan Festival in Chelsea last September: sitting on a curb eating rainbow dumplings out of a cardboard container with a plastic fork.

# Dana Cowin

## Biography

Dana Cowin is an American editor, author, and radio show host, best known for her two decades as the Editor-in-Chief of Food & Wine.



Illustrated by Julia Rothman

## Description

Growing up in New York City in the '60s and '70s, I didn't eat out very often, but when I did, it was mostly in my neighborhood on the Upper East Side. Three places hold a special place in my heart: The hot dog cart at 68th and Park, the pizza parlor at 70th and 3rd, and Richard Mei's King Dragon on 73rd and Lexington where I went with my family. My mother first took me as a treat after I "graduated" from 5th grade; we ordered the hot and sour soup and the lobster Cantonese and shared them both. We were besotted. Chunky with lots of mushrooms and strands of pork, the thick soup had that perfect balance of piquant from the vinegar and heat from the chili oil. The lobster Cantonese had hunks of sweet lobster in the shell doused with the mild, eggy sauce. After that, we returned over the years for a stream of family occasions. Dinners. Lunches. Birthdays.

Christmas. Always just the family. Always the same order. When I was grown and my cancer-riddled father came home from the hospital and slipped into unconsciousness, the family gathered often. I was the one anointed to order and pick up something comforting and yet also uplifting. Of course my choice was hot and sour soup and lobster Cantonese. These dishes remained a constant when the constancy of my beloved father was gone. And then one day, Richard Mei's King Dragon was gone, too. For three decades, I've been trying to recapture the taste of the hot and sour soup and the lobster Cantonese in my own kitchen or by ordering them in restaurants. Those flavors remain elusive and may have disappeared forever but something remains: the knowledge that incredible food can bring both comfort and delight.





## Cassandra Corral

Pomona, CA

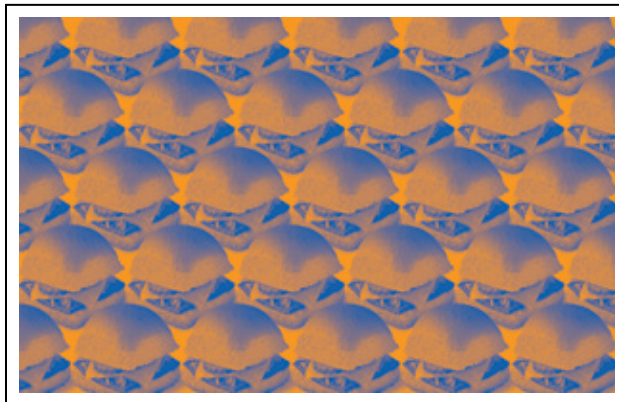
It was during the brief time I lived in NYC during my childhood that I discovered my love for macaroni and cheese. I loved mac and cheese before but I was exposed to all kinds of flavors whether it be cooked by my grandmother to all the local buffets and restaurants. It is an honor for my old friends to see a piece of me flowing above the iconic rink via my flag design.



## Veronica Cruz

Brooklyn, NY

"The Triple" is about my trips to Lady Moo Moo and always trying different things.



## Dailey Crafton

Yonkers, NY

My flag pays homage to the White Castle Crave case. On several occasions after a night of revelry (or during one), my friends and I would secure a 30-slider crave case from the now-defunct White Castle at the corner of Metropolitan and Humboldt in Williamsburg. Represented in this flag are 30 White Castle sliders, rendered in the White Castle brand colors. I still look back fondly on those nights of Glorious Hedonism.



## Sharon Davis

Scottsdale, AZ

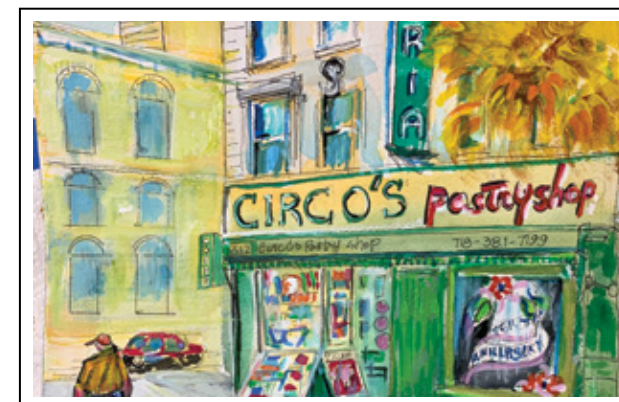
This is the pastry case at Dominique Ansel in SOHO. My dad painted this for me and my girls off of a photo we took while visiting this incredible bakery! My daughter recently moved to New York City and her sister and I visited last New Year's. My dad painted this for us a little over a year ago. It is very special because of the special memory and incredible experience and because my dad's health is declining and he has recently stopped painting.



## Kambri Crews

Astoria, NY

Anthora, as the Greek paper coffee cup is originally known, is ubiquitous. In all my years living in NYC, there is nothing as dependable as my morning coffee. Whether picked up from my local bodega or a street vendor, it is reliably cheap and tasty and serves as a warm reminder that I am in New York City. Also, since I live and work in Astoria, the font and oceanic blue are friendly reminders of the rich Greek and immigrant community of Queens.



## Sharon Davis

Scottsdale, AZ

This is a watercolor painting my dad did for me and my daughter when she first moved to New York City. She lived in Bushwick, Brooklyn and this was a few blocks from her place. It's a bakery pastry shop that's been there 100 years and is amazing.



# Clare de Boer, Jess Shadbolt & Annie Shi

Jupiter

## Biography

Jupiter, a new restaurant from the owners of King—Jess Shadbolt, Annie Shi, and Clare de Boer—is now open at Rockefeller Center's newly reimagined Rink Level. Jupiter is an Italian restaurant with a strong emphasis on pasta and wine, drawing from all regions of the country.



Artwork by David Heasty x Triboro

## Description

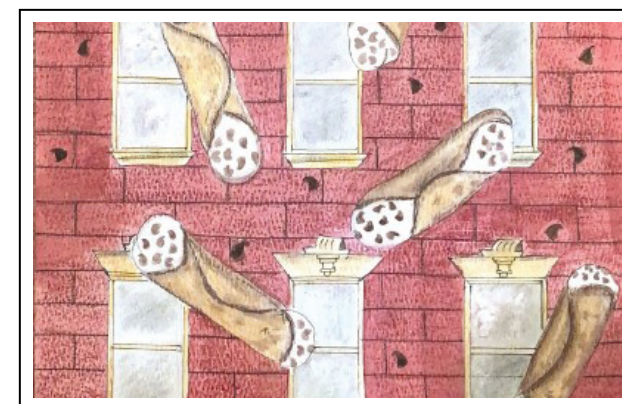
Our flag design is a sketch of our handmade pasta shapes served at the restaurant - tagliarini, paccheri, pansotti, agnoli and more!



## Brian DeCicco

New York, NY

On one of my frequent wanderings around New York City, I stumbled upon the Sweet Pickle Bookstore. A used book and pickle store where you can exchange books for pickles. Is there anything more New York City than that?



## Karen DeJesus

Congers, NY

"Holy Cannoli!" For my 50th birthday, my friends took me to dinner in Little Italy where I had my first cannoli. I can't believe I waited 50 years! Whenever I eat a cannoli I think of that day and all the fun we had together in New York City.



## Sandra Dela Cruz

Elmwood Park, NJ

From simple snacks and drinks to fancy meals at restaurants, these food brings back memories with the people who matter most. Shown here are some of the food we shared together through the years, celebrating birthdays, reunions, and new friendships. Some food reminds me of home and some brings me to cities around the world where, hopefully, I can travel to.



# Nell Diamond

## Hill House Home

### Biography

Nell Diamond is the Founder and CEO of Hill House Home, a digital-first lifestyle brand offering bedding, bath, baby, accessories and apparel, including their widely beloved Nap Dress™. Hill House Home offers impeccable quality and timeless, feminine styles through products designed to enhance and celebrate life.



Illustrated by Leila Debus

### Description

I ate the best meal of my life on October 17, 2020 in New York. I was in bed at New York Presbyterian Weill-Cornell Hospital on the Upper East Side. A few hours earlier, I had delivered two healthy babies with the help of an incredible medical team. My sweet twins, Willow and Sebastian, were just a few hours old. I couldn't believe my luck. I found out I was pregnant with twins two weeks before the world shut down for COVID-19. My pregnancy was challenging; for 9 months I felt like I was holding my breath, keeping it all together for our little family.

I was diagnosed with Gestational Diabetes a few months into my pregnancy, so I had to give up my absolute favorite food: New York City Bagels. For months, I dreamed of the first bite of a chewy bagel. Hours after delivery, one of my best friends sent a huge bag of food from Russ & Daughters, the iconic New York deli. My husband Teddy made me the perfect bite: a sesame bagel — still warm — with cream cheese, lox, tomato and onion. The first bite was pure joy. I've never tasted anything better in my life!



## Deborah & Glenn Doering

New York, NY

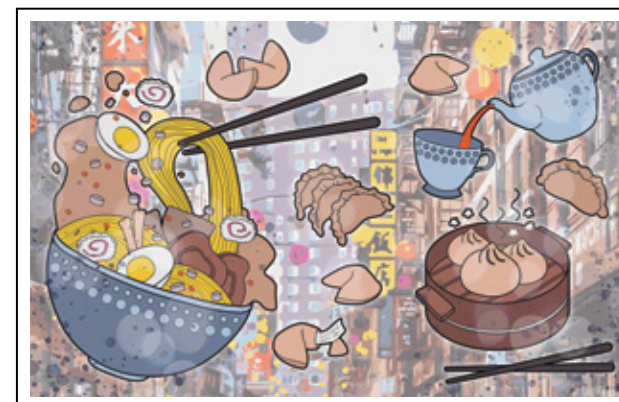
One of our favorite food memories is of sharing traditional Scandinavian cookies. This photo shows "Mormors Syltkakor" —Grandma's Jam Cookies.



## Kristin Doney

New York, NY

Craving satisfying meals at odd hours and finding them at a 24-hour diners is a signature memory of the city that never sleeps. Diner menus have reflected New York's diversity, offering everything from Greek specialties to burgers and breakfast at midnight.



## Maura Donovan

Cincinnati, OH

When I moved to NYC, my friends and I tried so many good food places- from giant slices of pizza to delicious street tacos. But my favorite food memories are in Chinatown. Whenever I am with friends or family, we make a point to go to Chinatown to get a meal to share. We order a lot of food and share everything. One of my favorite memories was doing a "Dumpling Tour" on Halloween where we went to several restaurants and ate so many dumplings together. All of these memories make living in NYC feel like home, and seeing my design as a flag at Rockefeller Center will remind me of these memories.





## Melissa Eder

New York, NY

"Fave Foods": Rico's Tacos is an image from my photo project entitled Fave Foods. I love New York City (and food) with all of my heart and soul! I go out of my way to this incredible taco truck in East Harlem! The food is always fresh and delicious! I can't imagine a better way to celebrate the hardworking New Yorkers who feed us then to fly a flag with their food on it at the iconic Rockefeller Center!



## Zlati Evtimova

Rome, Italy

As an artist, I find experimenting with food an infinite source of inspiration. I enjoy discovering new dishes in food markets and restaurants as well as trying new recipes at home together with family and friends, especially in New York City. My family and I were recently fascinated with the black and white cookies' long history and tradition in New York. This glazed biscuit with a cake-like texture, also sometimes referred to as a "half and half" or a half-moon cookie, makes an ideal dessert for all kinds of occasions, and is perfect just as an everyday treat. The black and white cookie has been an iconic NYC snack for many years and deserves to be featured on this flag because it brings a sense of belonging and unity to everyone who enjoys it.



## Dianne Elizabeth

@diannnnnee

New York, NY

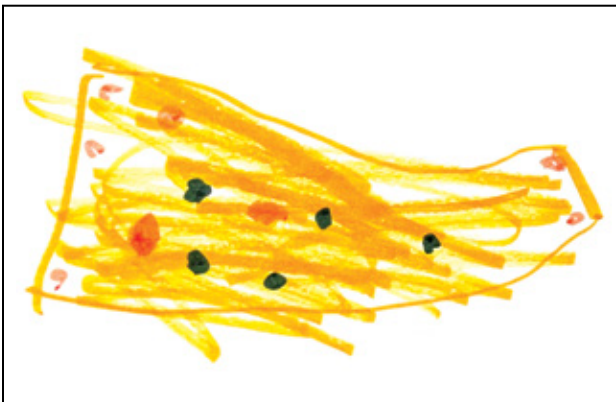
There's a saying, "Laughter is brightest in the place where food is good." Boucherie speaks volumes when it comes to this quote. My friends and I frequent all of their various locations throughout the city and are never disappointed, but my favorite of them all is located in the West Village. Do yourself a favor, always order the 'La Vie en Rose', the mushroom ravioli with black truffle is drool-worthy, and last, but certainly not least—the pomme frites. You can never go wrong with those.



## Fanasha Fabre

Brooklyn, NY

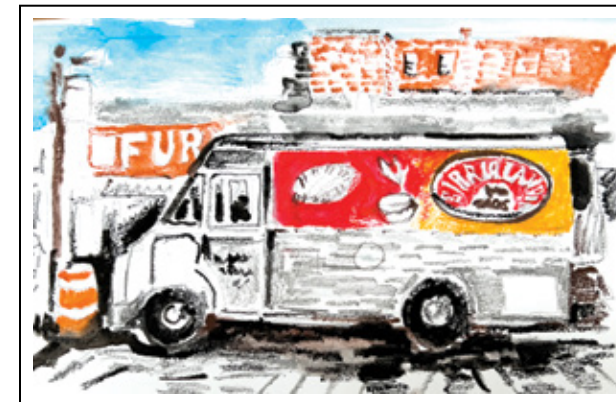
I decided to showcase Tostones. Tostones are more than just a dish in Dominican culture; they represent a rich and complex history that dates back to the island's indigenous Taíno people and it speaks to the importance of preserving and celebrating cultural heritage. By featuring a design with yellow and green plantains and banana leaves, it not only showcases the beauty and vibrancy of this traditional dish, but it also pays homage to the deep cultural roots that have helped shape our community. This flag design is a powerful statement of pride in our cultural identity, and it serves as a reminder of the diversity and richness that make New York City such a special place.



## Magpie Ellis

Yucca Valley, CA

My favorite food is Pizza and I want to see it fly!



## Laura Fayer

Jackson Heights, NY

My neighborhood of Jackson Heights, Queens has some of the best and varied street food from many different countries. The Birria Landia taco truck is an all-time favorite. It's so popular that there are long lines at all times of day and it launched a wave of birria taco spots in NYC. My drawing is of the truck on Roosevelt Ave. Shout out to food trucks of Queens!



## Peggy Feigenbaum

Ossining, NY

While strolling through Chinatown in the hot summer it is a treat to enjoy the delicious fruit available from fully stocked food stands.



## Aimee France

@yungkombucha420

New York, NY

This cake is my interpretation of the chocolate cake my mom always made me growing up. It is a chocolate cake with salted espresso dark chocolate ganache and brown butter vanilla bourbon buttercream. The buttercream is naturally dyed blue using butterfly pea tea and the entire cake is vegan. It is decorated with gem marigolds and topped with a stemmed mandarin.



## Danna Feintuch

Brooklyn, NY

The unsung heroes of NYC in the summer... the corner Ice Cream truck! They bring joy to young and old, keeping us happy and chilled through the hottest days.



## Nir Friedman

Baltimore, MD

My art project is a collage of different cuisines all over the world that looks like the New York City Skyline. On the borders of my art project, there are different flags from all over the world representing the culture of immigrants and restaurants New York City has. In my piece, there are famous New York City foods, from Dominique Ansel's famous 'Cronut', to the dollar hot dog you can find on every corner. My dad's and my favorite city is NYC, so this project is especially special to me. I love New York City because New York City is where I found myself.



## Jennifer Feliciano

Elizabeth, NJ

This pizza slice is a vivid memory of commuting in & out of the city and often missing my NJ transit trains by a minute! That minute gave me a chance to indulge in a NY slice at Penn Station, as I awaited the next train. This clay-molded pizza is representative of how the city molds us through its unique experiences. It is a reminder of the importance of making the most of every moment & enjoying every New York minute.



## Ted Gahl

Litchfield, CT

One of my most important meals was sharing branzino with my now fiancé, at Rolo's in Queens, one of our favorite restaurants. We love eating in NY, and it is an honor to share my work at Rockefeller Center.

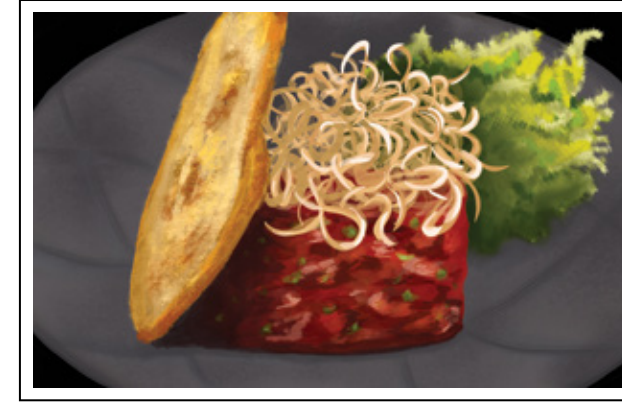




## Vittoria Gallelo

New Rochelle, NY

My artwork stems from the food I've missed the most being away at school. This time away from New York has allowed me to appreciate what our city does best: pizza & bagels. Seeing my artwork at Rockefeller Center is a reminder to New Yorkers to not take our staples for granted because you truly can't get them anywhere else.



## Alyssa Giammona

Brooklyn, NY

My artwork is a Tuna Tartare dish from a restaurant in NYC called TBar. It is the best Tuna Tartare I've had in the entire State of New York. Everyone needs to go get a bite!



## Fanny Gentle

Brooklyn, NY

Before my first visit to New York I don't think I had ever had a slice of pizza, eaten on the go. A deli coffee, bought in the morning on the way to work. A big pretzel bought whilst strolling through Central Park. My kids love doughnuts, any kind will do! I've lived in New York for the past 20 years now and these distinctive New York moments have become a natural part of my family's everyday life. I can't wait to see my flag design at Rockefeller Center to share my New York experience for everyone to enjoy!



## Camila Giraldo

Brooklyn, NY

Every New Yorker has been to a deli, and if they're lucky, they have one right around the corner where they're known by name and order. The deli has what I like the most about New York: it's unpretentious, it's efficient, it has variety, and it welcomes all. I am very passionate about food and New York culture and I am excited to celebrate this part of our community through art. I believe supporting organizations like City Harvest is crucial to keep the city healthy and connected.



## Richard Gessert

Chicago, IL

My artwork depicts a strawberry plant in my friend's window box planter. The plant had recently begun to bear small fruit—which I find to be the beauty of indoor gardening, especially apartment gardening in a big city. It is rewarding to grow your own food, whether herbs, fruits, or vegetables. I hope my artwork encourages people to deepen their relationship with the plants we eat.

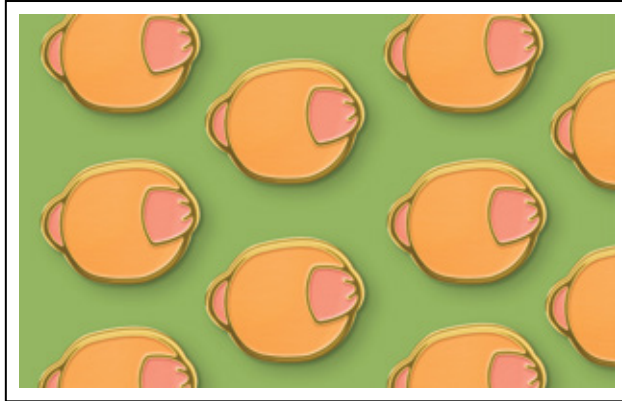


## David Jude Greene

Chicago, IL

Simple street food on the streets of New York.





## Mary Giuliani

@mary\_giuliani

New York, NY

Eighteen years ago, I took a leap of faith based on my undying love for everyone's favorite party food—the pig in a blanket—and founded MGCE, a boutique catering company dedicated to telling New York's finest food and beverage stories through inspired events. I will forever be grateful that I "followed that tray" of tiny hot dogs, for it has shown me and my team worlds beyond our wildest dreams, worlds that can only exist in this magical place we call home....New York City.



## Cheryl Gross

Jersey City, NJ

One of my favorite memories was waiting for the ice cream truck after school. I'm so excited to see my design flying high at Rockefeller Center.



## Jessica Guerra

Ridgewood, NY

Prince Tea House is one of my favorite places in all of NYC. It is one of the most quaint, fairytale-like, whimsical places to go to. The tea is served in china that resembles a scene from Beauty & The Beast. The dessert and entrees are beautifully plated and perfect for a quick bite or a long catch-up sesh with a friend. The last time I went here I was dating my now-husband. We cut into a berry mille feuille with one knife and one hand each, much like cutting into a wedding cake as a joke. This month we'll have 6 months of marriage. I truly have beautiful memories here over the years.

# Eden Grinshpan

## Biography

Eden Grinshpan is a Canadian chef and television host based in Toronto, Ontario. She has hosted *Top Chef Canada* since 2017 and is the author of *Eating Out Loud: Bold Middle Eastern Flavors For All Day, Every Day*.



Illustrated by Julia Rothman

## Description

Two of my favorite places in New York City are Via Carota and Scarr's Pizza. I have particularly memorable moments eating at Scarr's with my husband – it's a NYC staple!

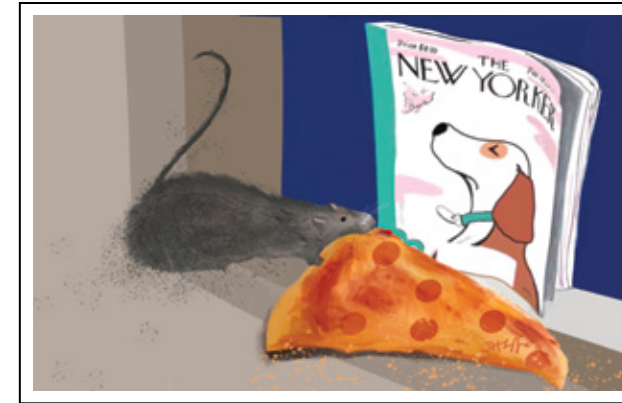




## Connor Hage

New York, NY

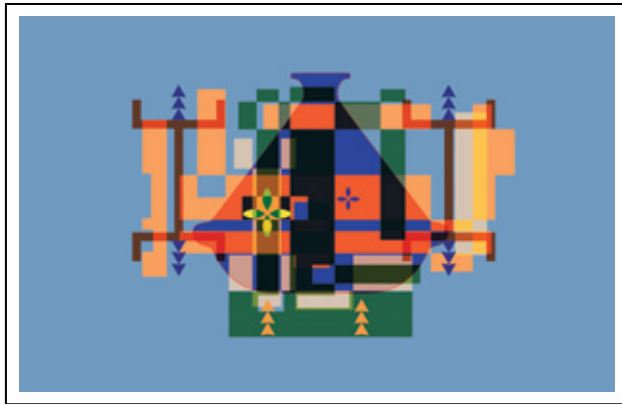
For me, any memory of food in New York isn't just about the food itself – it's also about the expedition of finding the restaurant, eating in a place that's new and exciting, and exploring whatever part of the city I now happen to find myself in. There's so much food to try, and every time I discover something new, it's an adventure. This makes me think of a treasure map, and in this city, what's more of a treasure map than the iconic map of the subway? On my flag, classic New York foods – pizza, dumplings, bagels, coffee, kebabs, and more – are drawn in a line-art style that evokes the look and feel of the lines on a subway map. Plus, they're designed entirely using the distinct colors of the trains, with the paths of the subway sprawling between and interconnecting them. Next stop, food!



## Jane Hanstein Cunniffe

Croton-on-Hudson, NY

Pizza Rat has always been a fan favorite. Pizza Rat reading The New Yorker anniversary issue (by cover artist John Tomac) is almost too much of a good thing.



## Serge Hamad

Fort Lee, NJ

I was recently very pleased to enjoy a traditional dish called "Tajine" in the city. I created this artwork with the vivid colors and symbols used by the Berbers from North Africa where this dish comes from.



## Richard Hatter

New York, NY

New York City's street vendors provide fruits and vegetables in most neighborhoods in all weather. In addition to being healthy and affordable, these corner stands serve as a meeting point for many neighbors.



## Jane Hanstein Cunniffe

Croton-on-Hudson, NY

I love hot dogs. I love Jews.  
And I love New York.  
Not in that order.



## Jimmy Hayde

Denver, CO

I grew up in Manhattan at a time when getting a hot dog was a treat to beg your parents for. The vendors' showmanship was a major part of the experience. One hand would wave a long two-pronged fork and use it to split the bun, then spear a dog from simmering water. The other hand would drag a baton-like stick from the mustard pot along its length. Then, the waving fork added sauerkraut, with the fluidity of an orchestra conductor. The hot dog would be handed over on a thin napkin and the first bite would make it snap like a snare drum. Money exchanged, a slight bow. Bravo! There was a time when no New York City neighborhood was complete without "The Hot Dog Man."





## Adam S. Hoch

Brooklyn, NY

Different food cultures are so much of what New York City is about. The world's cuisines and traditions employ fresh fruit as an ingredient. Not only would I carry my orange juice with me everywhere to get my hydration on the go, but picking my oranges from my 'backyard' - literally from all the fruit stands in the city, is like an ever-evolving story. It is always fun and memorable each time. Asking or guessing where the oranges come from is part of the adventure. I love the city for its diversity and imagination when it comes to fruit stands. My flag design of an Orange Tree represents the world of fruit trees. Seeing my flag at Rockefeller Center among other designs addressing food as a topic feels close to my heart.



## Anastasia Inciardi

Portland, ME

I grew up in Brooklyn and was raised on the food of New York, as were the last four generations of my family. As my parents currently move out of Brooklyn, I am reflecting on how to hold on to the memories previously held in the house I grew up in. My favorite culinary moments are not of singular meals, but a collection of morsels scattered throughout my lifetime. The artwork I have submitted is a 68-layer linocut representing the kitchen sink of foods that collectively make up my memories of home—New York.



## Joel Holland

New York, NY

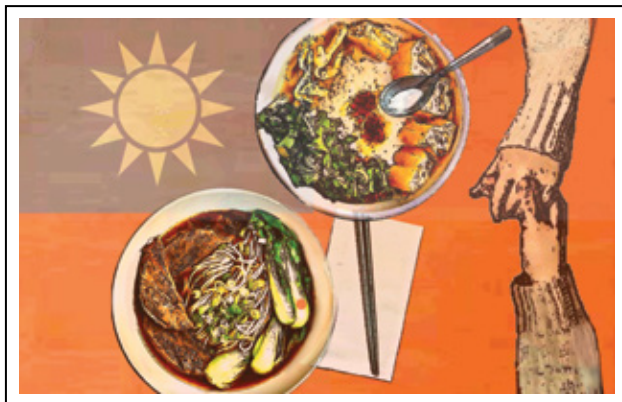
The New York City hot dog cart is an icon across the globe. It's also a beacon of light for New Yorkers who just left The Met with their two hungry kids and need a snack immediately so they can continue on their way. Bravo hot dog carts, you saved the day again.



## Helen Iranyi

New York, NY

What a better way to celebrate New York City than to enjoy the many flavors and experience the diverse different ethnicities. We are truly a melting pot of cultures! My flag incorporates photographs and hand-drawn drawings created in Adobe Illustrator and Adobe Photoshop.



## Melody Huang

New York, NY

My artwork shows one of my favorite memories in NYC - enjoying traditional Taiwanese beef noodle soup with a loved one at St. Marks Place. It's rare to taste food that not only transports you to a specific time and place in your life, but also reminds you of family. I am proud of my Taiwanese heritage and my immigrant parents' journey to this country. Because of their sacrifice, I am fortunate to live in a city that celebrates cultural diversity, unity, and respect. Having this artwork displayed at Rockefeller Center pays homage to my parents as well as all immigrants in this country.



## Kotatsu Iwata

Brooklyn, NY

Seeing my daughter celebrating her birthday with so many friends made me as happy as she was. I painted a picture of a birthday cake to share that feeling. It's topped with two goldfish and a dinosaur, little toys she plays with when she takes a shower. These three items, including the banana eaten every morning, represent peaceful daily life. The small green round shape is a single grape. My favorite food in New York is General Tso's chicken. I like Asian food and there are many Chinese restaurants in New York City, including Chinatown. The picture of the cake I drew is filled with happiness. I wish happiness to those who see the cake fluttering in Rockefeller Center.





## Nicholaus Jamieson

New York, NY

89 Canal Street, New York, NY 10002



## Rob Jelinski

Montclair, NJ

'DoNYt City' celebrates the spectacular caliber of food choices around NYC. New York City is undoubtedly known for doughy eats like doughnuts, pastries, bagels, and pretzels. Travelers come far and wide to partake in its variety and those who dwell at a distance envy our choices like they envy the mounds of muscles on Altas. I love Doughnuts - from the artisan square shape of a specialty spot on the Lower East Side to the old fashion Kremes I grab on Broadway - they always make me smile! This illustration is a playful staging of my thesis as the Atlas statue balances an interlocked doughnut and bagel above his head, flying above The Rink, guarding our eats and favorite food memories.



## Erin Jang

New York, NY

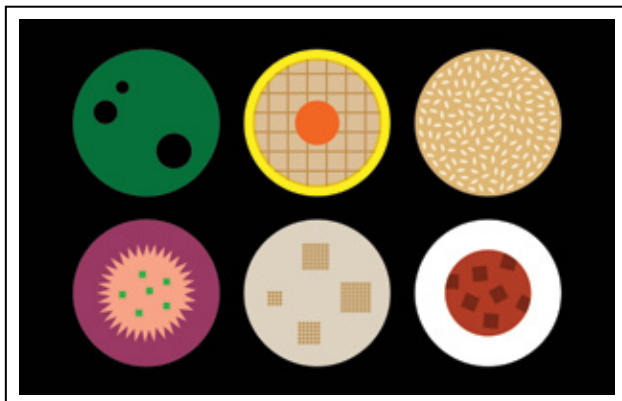
I'll never forget the first time my toddler tried chicken feet. We took him to get dim sum in a crowded red-carpeted room on Elizabeth Street in Chinatown. As expected, he devoured the fried dumplings, scallion pancakes, and pork buns. But when he eyed the chicken feet in the steaming bamboo tray with curiosity, we weren't sure what he'd make of it. He grabbed a claw, sucking the sweet braised skin and chewing the tendons and bones like a natural. My husband — whose favorite dim sum dish growing up was chicken feet — was so proud.



## Duane Johnson

Lone Star, TX

Creamy, satiny cheesecake with a cup of coffee at Juniors is a must-have when I am in New York. The marriage of flavors between the cheesecake and coffee is amazing. A perfect combination to represent New York.



## Erin Jang

New York, NY

I'll always remember the first time I walked down Doyers Street in Chinatown to have dim sum at Nom Wah Tea Parlor. My husband and I settled into a booth and ordered fried sesame balls, turnip cake, Chinese broccoli, shumai, shrimp-stuffed eggplant and sweet roast pork buns. We had just moved to NYC and it felt like a bit of home to taste these flavors in the city.



## Lindsey Fraces Jones

New York, NY

My design is a mixed-media illustration of La Bonbonniere. This work is inspired by both the beautiful sign of this West Village greasy spoon as well as New York's culture of the all-day diner.



# JJ Johnson

## FIELDTRIP

### Biography

FIELDTRIP was founded by Chef JJ Johnson, a James Beard Award-winning chef, TV Personality and Author. FIELDTRIP was born out of Chef JJ's realization that rice connects us all and can be found at the center of tables across the world. FIELDTRIP is a community-focused rice bowl shop that celebrates culture through the shared experience of rice.

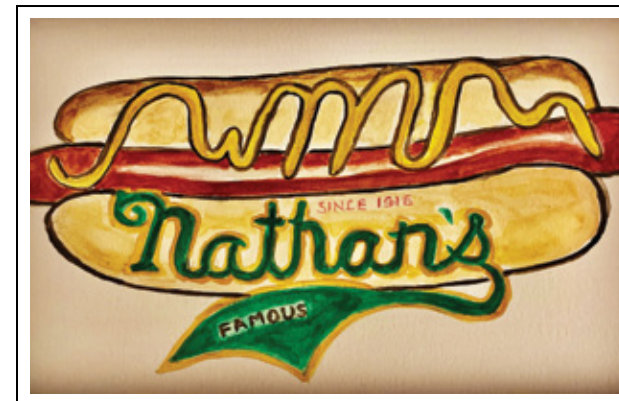


Illustrated by Julia Rothman

### Description

After leaving the Guesthouse, right around the corner of Marquee there was a guy on the corner that used to sell Kobe Beef Hot dogs. All my friends used to clown me but it was my

favorite part of the night! The late night eats in NYC are always HITTIN'.



## Elizabeth Kadin

New York, NY

I love to paint items I find in the kitchen cabinet. One day I saw the Nathan's hotdog truck outside a gate to Central Park and the design was simple yet perfect. I took a picture and came home to watercolor this iconic New York food. This hotdog is the #1 food tourists think of when they come to NYC.



## Sophia Karwowski

Aliso Viejo, CA

My artwork depicts a feast at Sik Gaek, an amazing Korean seafood and BBQ restaurant in Woodside, Queens. I lived down the street for years and would go there for celebrations and nights out with friends and family. Now that I've moved away, I really miss their food, atmosphere and lovely waitstaff!



## Elena Kay

Plainview, NY

I worked in the city for 10 years and my favorite thing to do as soon as I woke up every morning was to go to the Greek guy street vendor named, Kostas, and get a fresh, delicious strawberry-glazed donut with sprinkles. It's a memory that I will always cherish and love. It brightened up my day and made me smile and that is why I painted "NYC SWEET MEMORIES."





## Michelle Kim

Allentown, PA

My artwork titled "Food is Love" incorporates an abundant variety of banchan (Korean side dishes) and was inspired by one of my most memorable meals in NYC's Koreatown. Visiting the restaurant for the first time, I was struck by nostalgia. The food I ate there evoked memories of my mother's homemade food, which was made with care around my health, infused with her wisdom, and driven by a sense of purpose and warmth. Deeply moved by that memory of my mother's love, I can't wait to see my flag fly at Rockefeller Center to share with others the same feelings I experienced.



## Carol Kreider

Bronx, NY

Pizza delivery from Famous Pizza Express on Kappock Street in the Bronx to Henry Hudson Park for my birthday and other neighborhood parties. It's fantastic to honor these memories!



## Victoria Krylov

Closter, NJ

A memory of the lovely afternoon browsing at the Union Square Green Market.

# Matt Kliegman, Noah Bernamoff, Carlos Quirarte, Julian Brizzi & Matthew Charles

## Pebble Bar

### Biography

*Pebble Bar is the new bar in the heart of New York City housed in a legendary and historic four-floor townhouse on the corner of 6th Ave. and 49th St. Formerly a watering hole named Hurley's (1892-2000), Pebble Bar has a storied history.*



Illustrated by Julia Rothman

### Description

Right after the opening of Pebble Bar, a woman saw the NYT article about the opening in the old Hurley's space, which meant so much to her because her husband worked there for something like 50 years. She felt so moved that she sent the team 3 items from the time they both spent here. 1. A photo of

the entire staff and some guests at Hurley's in 1933, the day after prohibition was lifted. 2. A Hurley's Menu dated approximately 1940's - our guess based on cocktail prices. 3. A signed photo of Maureen O'Sullivan and Greta Garbo, stars of the 1935 film adaptation of Anna Karenina





## Victoria Krylov

Closter, NJ

This is a fantasy of an imagined restaurant experience which combines a multitude of tastes, smells, and textures.



## Pinar LaCroix

New York, NY

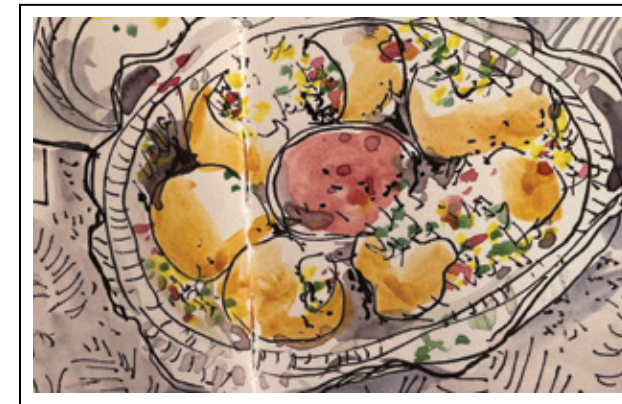
"NYC the City of Lobsters & Burgers" I have many memories in the city and since I moved to this city as a young girl with dreams of becoming a designer, I was able to find food for every budget. While I was in between jobs or studying as a designer/artist with limited budget or living large being a design lead for a big company, NYC caters to all budgets and all people from burgers to lobsters at whatever level you may be. The pandemic hit me bad as a designer and I lost my income. Showcasing my flag is helping me to start designing and building in the city I love the most in the entire world once again.



## Chetan Singh Kunwar

Brooklyn, NY

I don't think it had hit me back then but I had just moved to the greatest city in the world and I could feel the energy rush through my body. I had heard that this city takes you by surprise but little did I know that I was about to witness something truly incredible. As someone who grew up in India, I had previously not been exposed to the different cuisines that the world had to offer but what I do remember eating was a good bowl of ramen with my family for my twelfth birthday.



## Neil Landreville

Jackson Heights, NY

Pen and wash sketch of Fushka a Bangladeshi snack from the Star Fushka food truck in Jackson Heights, NY.



## Nina Kuo

New York, NY

Abstracted Cocktail drinking glasses and cups celebrate the exquisite juxtaposed still life designs of ritual in celebrations.



## Kana Leonard

Brooklyn, NY

"Groceries for One" focuses on the appreciation for everyday fruits and vegetables I would make juices with. My design reminds folks to cherish the foods we may take for granted.





## Elle Levine

New York, NY

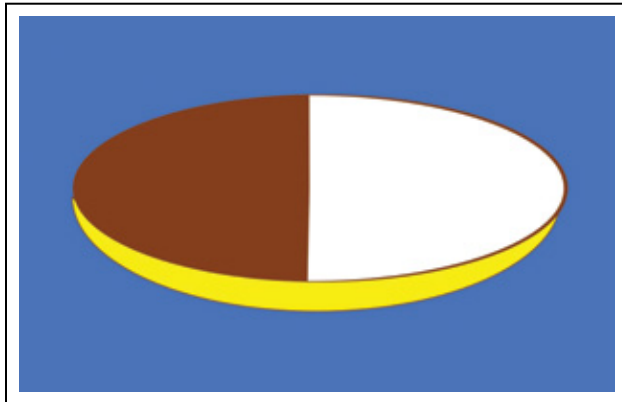
Slicing into my 10th birthday cake was a favorite food memory, because after two pandemic years without a birthday party, this year I was able to celebrate with family and friends. In New York City, there are bakeries on every street that can create any cake you can imagine. My flag recognizes these bakeries that bring color, creativity and celebratory moments to our city.



## Jamee Lind

New York, NY

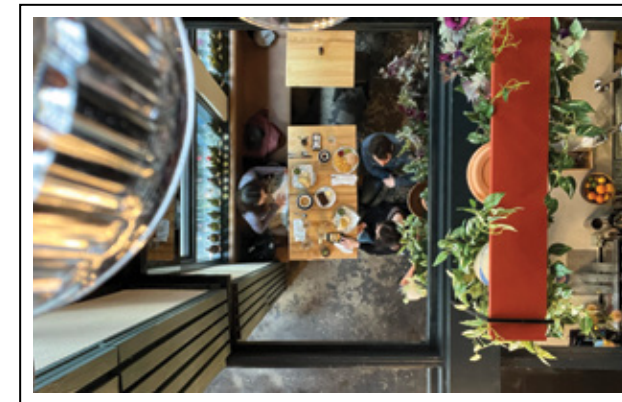
When I woke up Sunday morning next to my friends Abby and Carmen, we were all still slightly drunk. They were both visiting from out of town and we had spent the previous night testing the strength of our livers in SoHo. Now hangry, we were lucky enough to stumble upon this beautiful, bountiful, luscious, cheesy bagel at Chelsea Bagel. Full disclosure: I immediately burned the roof of my mouth upon biting into this cheesy goddess. It was worth it and I still think about this cheese pull often.



## Peter Lichtgarn

New York, NY

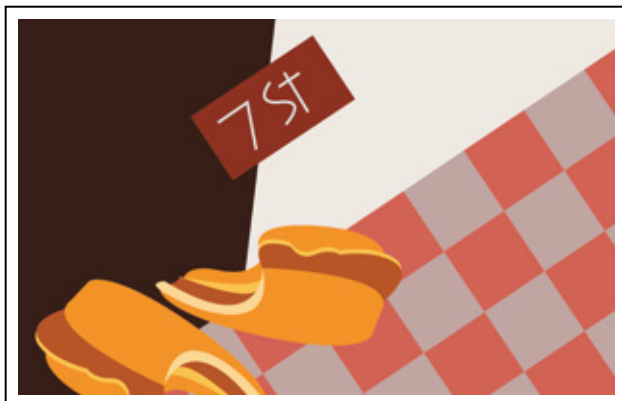
Black & White Cookie - New York's best sweet treat. Brown and white, of course, are the dual frostings. Yellow is the bed of cakey cookie. It also forms a smile shape, the inevitable reaction. The blue represents the flawless day an eater experiences after taking the first bite.



## Alexa Lisanti

Gainesville, FL

Part of the Flâneries series documenting my travels, Madeleine captures and aestheticizes one of my cherished New York moments. Taken in the restaurant's mirrored ceiling, the image aestheticizes a typical setting. At first appearing abstract, the leading lines of the photograph bring the viewer to the center of the image to join the table, an intersection of global cuisine, international cultures, and friendship. While Marcel Proust explores the evocative power of taste and smell to spark a memory, the visual memory of Madeleine triggers the sights, smells, taste, and warmth of a delicious brunch in the heart of SoHo to exemplify, just as Rockefeller Center does, the beauty of New York.



## Ilona Liechtenstein

New York, NY

I tried burgers in restaurants, diners, fast-food shops, like McDonald's, etc - but 7th Street Burger was undoubtedly the best I ever had. With it, the experience: the special colored napkins, the street signs, the smell of the tiny kitchen box! This flag is an appreciation for their company!



## Emily Lorcheim

Califon, NJ

One of my most fond, quintessential New York City experiences was my first time dining at Serendipity III. I had just left a performance of the Radio City Christmas Spectacular since my dance teacher was performing as a Rockette. After a flurry of VIP photos the only thing to make the day more magical was stepping into Serendipity III. It is a whimsical wonderland for the senses, with unique treasures at every inch and some of the most creative, delicious, and over-the-top food you could ever eat. There is no place that could ever compare and I am so glad to have it here, in the greatest city in the world.



# Jenna Lyons

## Biography

Jenna Lyons is an American fashion designer and business personality. Lyons was the creative director and president for J.Crew from 2008 through 2010. Lyons introduced the J.Crew catalog Style Guide, giving it the feel of a fashion magazine, which also included a section entitled "Jenna's Picks," highlighting her own personal clothing style. Lyons has been referred to as the "Woman Who Dresses America."



Illustrated by Julia Rothman

## Description

I landed in New York in 1990 - November 24th (Thanksgiving). I knew no one and had just found an apartment on 9th Street. My first New York City dinner and first Thanksgiving dinner here was at Veselka - the Ukranian diner that still remains today on the corner of 9th Street and 2nd Avenue.

I had my first cup of borscht . I had my first perogies and latkes with sour cream. They brought me challah bread and followed all of that up with chicken schnitzel. I felt excited to try so many new things - what was even better was that my bill was \$16.



## Alberta Maineri-Burke

Astoria, NY

This is a collage made from magazine clippings designed in circular shapes and placed on circular shapes. The concept is that these are four decorative plates representing the four corners of the world coming together to serve meals from the North, South, East and West to the melting pot of New York City. I have come to call NYC my home, having lived in Astoria, Queens over the last 17 years. I have had the opportunity to explore the sights, smells and sounds of my neighborhood and believe that NYC truly is the cosmopolitan, culinary capital of the world.



## Norman Mallard

Akron, OH

For my senior high school trip, we went to NYC (from Norfolk, VA). My beloved teacher Ms. Ross (shown), after scoring us Chorus Line tickets, led us to Greenwich Village to hear some jazz. Along the way we stopped at a window — right on the street! — where a man carved souvlaki right off a steel rod into pita. I was having my first GYRO! It was amazing, and opened my eyes to an entire world of non-American food.



## Leah Maretsky

Pittsburgh, PA

New York City represents diversity. It's a city that belongs and welcomes everyone regardless of gender, age, race, religion, or nationality.



# Mira Mariah

## Girl Knew York

### Biography

Mira Mariah aka Girl Knew York is a renowned tattoo artist based in Brooklyn. Her distinct femme designs have attracted the likes of celebrities including Ariana Grande and Ilana Glazer. She aims to celebrate diversity and disabilities with her art.



Artwork by Mira Mariah

### Description

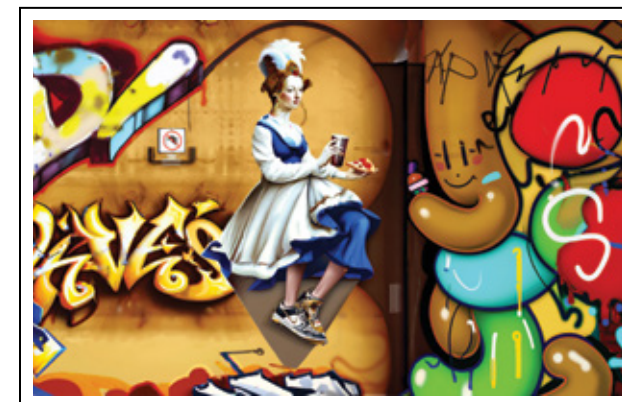
"Margot's fantasy feast" is about my daughter and her favorite meal in NYC - mussels and red sauce at the former Forlini's and all the foods that bring us joy.



# Megan Marod

New York, NY

My artwork depicts eating soup dumplings in Chinatown during Lunar New Year. I grew up in an area without a lot of Asian food options, and living in NYC has opened up a whole new culinary world to me. In fact, I even have a food map, and I am trying to cross off every country by eating food from each one in NYC. Soup dumplings help bring people together with their deliciousness, and hopefully make the world realize that diversity is a huge part of making NYC great.



# Mina Matos

Brooklyn, NY

Growing up in New York City, the "after school special" was a staple in my diet and that of many other students. It consisted of two slices of pizza and a Coca-Cola, which I would often split with my friends. This cheap and convenient meal was the perfect way for us to grab a quick bite after a long day of school. Sharing it with friends not only saved us money, but also added a social aspect to the experience, making it a memorable part of our youth.

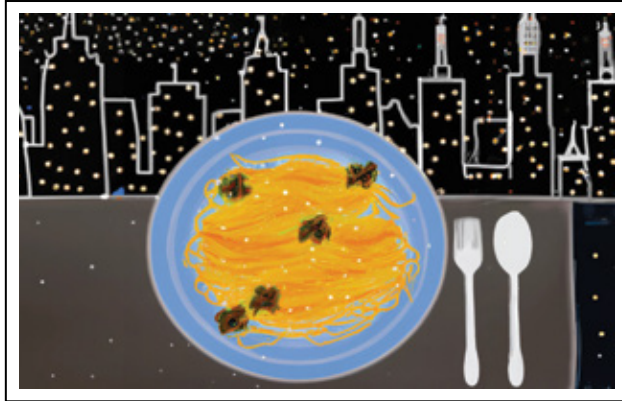


# Mishka Mellachervu

Montclair, NJ

My artwork combines my love for NY-style pizza (at Joe's) and Rockefeller Center, which is a landmark in the NY skyline.

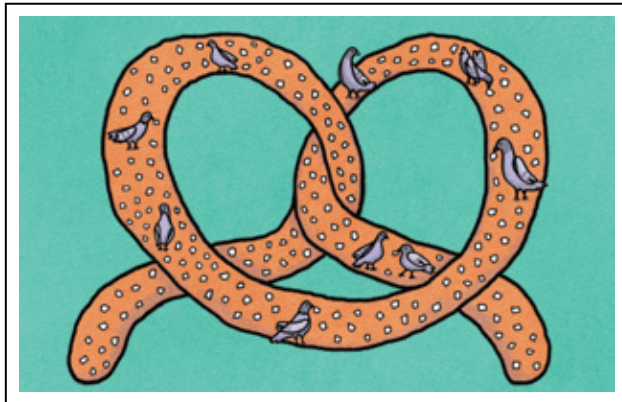




## Zain Merchant

New York, NY

Met a soon-to-be good friend for some spaghetti and pizza at Eataly. Ended up exploring the city together, seeing the lunar New Year festival, and having a great time! This flag represents a fun memory (and inside joke) and it would make my friend laugh and happy to see!



## Mona Monahan

New York, NY

My flag, "Pretzels & Pigeons," features an illustration of a classic New York City pretzel and pigeons, two iconic staples of the city. I aim to capture the small, everyday moments that make New York unique through this piece. One of the things that I love most about New York is the street food culture. Pretzels and hot dog stands are a universal symbol of New York and are an accessible piece of our culture for everyone. By depicting these two elements in my art, I want to pay homage to the city, the people who call it home, and those who love the city even though they are just visitors.



## Akane Morinishi

Hawthorne, CA

I've never had Xi'an Biang Biang noodles before and it was totally an amazing new experience so I wanted the Statue of Liberty to be enjoying those same noodles too.

# Homer Murray

## 21 Greenpoint

### Biography

Through his varied experience, and passion for a good time, Homer has created a space and a menu that is thoughtful, trustworthy and welcoming. Homer worked for years as Sous Chef of Roebing Tea Room and River Styx, before becoming the Chef and Owner of 21 Greenpoint.



Illustrated by Julia Rothman

### Description

A few long years ago, after working a particularly miserable shift as a line cook - the kind that leaves you questioning not only your life choices but also your sanity - I was tasked with walking a few blocks to our neighborhood sandwich shop 'Saltie' to pick up some extra focaccia for the restaurant. I probably walked in looking as bad as or worse than I was feeling. (This, admittedly, would have been hard to do because I felt awfully rotten.) As I walked in, Chef Caroline Fidanza took one look at me and asked if I had eaten that day. I shrugged or grimaced or made some kind of terrible gesture and she told me to "Stay

put." What happened next could only be described as a miracle. Chef Caroline took time out of her busy day, without hesitation, to make me the most incredible sandwich. She handed it to me without a word and I shoved it in my pocket for the walk back. When I got back to the restaurant, I unwrapped the sandwich and inside was the perfect blend of scrambled eggs and ricotta on warm fresh focaccia. I stood alone in the kitchen eating this wonderful sandwich and crying - I kid you not.

I didn't quit that day and I still haven't.





## Akane Morinishi

Hawthorne, CA

The rainbow bagel was so special to experience for the first time in NY! I would like to see this design as a flag to support all the wonderful bagel shops in New York!



## Robin Muccari

Brooklyn, NY

It was always enjoyable to get an NYC hot dog while waiting outside the Whitney Museum of American Art's old location. And eating a Nathan's while watching its Hot Dog Eating Contest on Coney Island (or any time in general). I want to remind New Yorkers and tourists who visit Rockefeller Center how famous they are through an illustration of the classic contest as it resembles the Last Supper.



## Naomi Otsu

@naomiotsu

Brooklyn, NY

The dish is the pescado amarillo aguachiles from Ensenada NYC in Brooklyn.

# Riad Nasr & Lee Hanson

## Le Rock

### Biography

*Le Rock is the latest venture from Lee Hanson and Riad Nasr, the two chefs behind the perpetually cool TriBeCa spot Frenchette. Working with the design firm Workstead, Hanson and Nasr have created a modern-day eatery that pays homage to Paris's best brasseries and its Art Deco environs.*



Artwork by Dava Nasr

### Description

Le Rock's take on the iconic Led Zeppelin cover art. Vive Le Rock!



# Ellia & JP Park NARO

## Biography

Located in the iconic Rockefeller Center, NARO's cuisine is rooted in Korean cuisine, 'Hansik.' They tell the story of Korean cuisine currently underrepresented overseas and focuses on subtle delicate flavors, highlighting traditional techniques with seasonal ingredients (drawing inspiration from classic dishes from various moments of Korean history).



Artwork by Nayon Cho

## Description

From the designer, Nayon Cho: "My goal was to capture the hopeful, excited, and inspired emotions of Ellia and JP's heartfelt message in this piece. I drew inspiration primarily from the

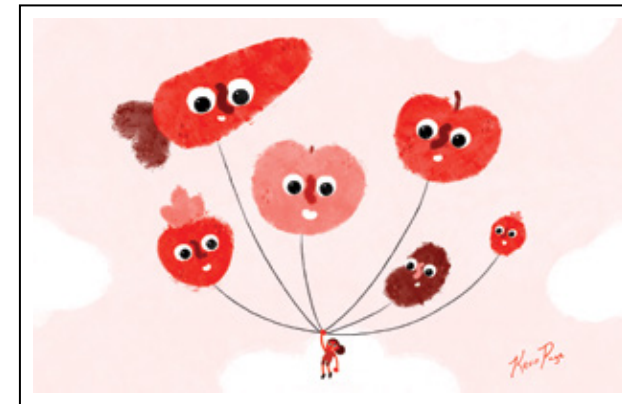
design of the Naro brand as well as the ink paintings from the Chosun Dynasty to create a portal with an ethereal feel, symbolizing the bright future of Naro."



## Adrienne Ottenberg

New York, NY

All of New York City is great for foodies, so I wanted a map to show the city, surrounded by people loving what they are eating. A favorite food memory is a food walking tour I did with friends in Queens. Everything from Tibetan buns to 'grandmothers' pizza. This design celebrates how much I love this city.



## Kevin Page

Nashville, TN

My favorite food memory is when my family invited strangers for a dinner during our visit to New York City. The meal, like all good food, elevates us.



## Peter Papulis

Chelmsford, MA

No matter where you eat there will almost always be fresh vegetables. My flag is a reminder to eat well and respect our food producers.





## Antonio Pineda

Los Angeles, CA

My artwork "Soup Dumplings" pays homage to my father's beginnings in New York and him being an employee for several sushi spots and dumpling houses throughout the city. My art strongly connects New York's culinary values and state colors to my family's beginnings to give back and honor the diverse and wonderful culture that New York has curated.



## Tina Psinos

New York, NY

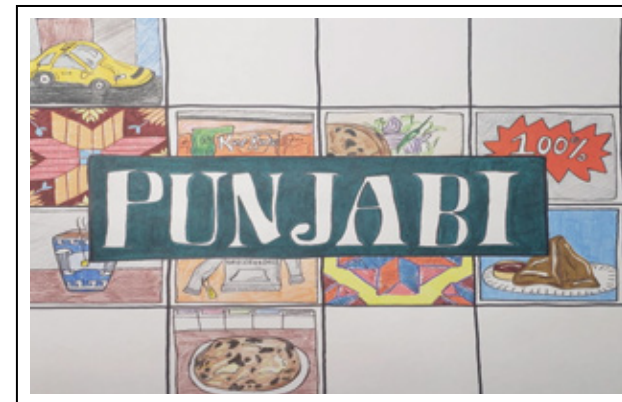
In 1986, I immigrated to New York City with my parents from Athens, Greece. One of my early memories of the new country is linked to imagery from the place I came from, and was created by Americans. Smell and memory are closely linked together, so it's no surprise that the memory of a smell is one of my early memories here. Although I did not drink coffee myself for years to come, I vividly remember the smell of it, and with it the cup it was served in. The Greek cup, with the Meander, the blue and white colors of the Greek flag and the welcoming message on it "We Are Happy To Serve You." It is suggestive of unity, purpose and strength and still brings a smile on my face every time I see it somewhere. It was created by Americans and made the immigrating Greeks feel more at home here.



## Marc Poelvoorde

San Jose Del Cabo, Baja California Sur

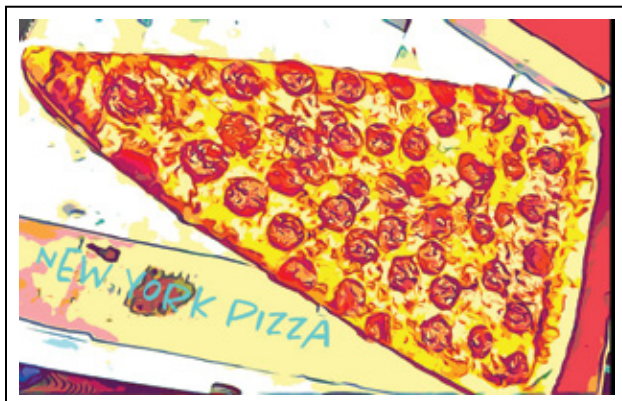
I took my first trip from Vancouver, B.C. to NYC in 1972. It was then that I had my first Carnegie Deli corned beef sandwich experience, which was delicious, but most awe-inspiring was the size, it was HUGE, too big to get my mouth around ...OMG I thought, this could feed a family of 8 for a week ... only in NYC. I stayed for 3 weeks and returned 5 times to battle with one of those mouthwatering behemoths. I've visited NYC many times since and the Carnegie Deli's corned beef on rye was always a must ... in fact I can hear one calling my name all the way down here in Cabo.



## Ikjot Puar

Piscataway, NJ

This design encapsulates the Punjabi experience eating at Punjabi Deli in NYC. Started as a rest stop for taxi drivers, this establishment has grown to be culturally significant and an icon of vegetarian Punjabi comfort foods. From samosas to chai, Punjabi Deli offers an unforgettable and warm experience. This design is inspired by the tiles with pictures attached in the interior of the store, as well as the iconic green logo.



## Frank Polanco

Fort Lauderdale, FL

When it comes to pizza, we know that in New York you can find the best. Now imagine a really good slice of pizza tripled in size. The largest pizza slice I found was at a location in NY where people flock, not only because they are good, but because they are ginormous. These slices, over twelve inches long, make for great conversation and a perfect social media post.



## Ray's Candy Store

@rayscandystore

New York, NY

I had the honor to paint the storefront of the legendary Ray's Candy Store, which has been serving tirelessly the sweet tooth of New Yorkers since 1974. Ray was the sweetest 90-year-old in NYC. I loved his fried Oreos and classic egg cream, and most of all, I think everyone loved him for being Ray. Ever passionate even after he suffered brutal attack this Feb. in the middle of the night. I'd love to see this design as a flag at Rockefeller Center because he's part of the soul of East Village of NYC. And we should show our appreciation for him and celebrate him and help him through the recovery. -Peach Tao





## Melanie Reim

New York, NY

Zabar's, on the UWS, is an iconic symbol of primarily Jewish delicacies. Right before the high holidays, the place is wall-to-wall people. Waiting is like going to the theatre. The chatter amongst the friendly, patient crowd is familiar in a way that is reminiscent of growing up. Stories are shared, friends are made, a little taste here and there from the guys at the counter, who have been there much longer than the 40 years that I have been going there to witness and indulge. It's the perfect time and place to document, on site, one of the great rituals of New York and the Jewish community.



## Heather Ripley

New York, NY

My artwork was inspired by the soul food at Peaches Hot House in Brooklyn, which reminds me of my native Atlanta in the best ways: a Black-owned restaurant serving food with flavor, fun, and love. Some of my favorite NYC food memories include snacking outside on a to-go plate (or just a side of mac and cheese) on a summer afternoon while live music plays from a nearby block party.



## Luis Romero

Bay Shore, NY

What I like most about New York is that it allows foreigners to remember our countries thanks to gastronomy. Being from the Caribbean, seafood always reminds me of how my family cooks it in Colombia.

# Eric Ripert

## Biography

*Eric Frank Ripert is a French chef, author, and television personality specializing in modern French cuisine and noted for his work with seafood. Ripert is the Vice Chairman of the board of City Harvest, working to bring together New York's top chefs and restaurateurs to raise funds and increase the quality and quantity of food donations to New York's neediest and the chef and co-owner of Le Bernardin.*



Illustrated by Julia Rothman

## Description

I have great memories of eating a bagel for the first time. It was at H&H Bagels on the Upper West Side. I was living a block away from the bakery and I would go very late at night or sometimes very early in the morning for a warm bagel. I would

take them home and split them in half, put some cream cheese and sometimes (of course) lox. I was lucky to be so close to the store. It's a great souvenir and a great representation of good food in New York.





## Rina Root

New York, NY

I moved to NYC in the early '80's and I had never heard of a croissant. I lived two blocks from Zabbar's, and could smell the tantalizing aroma when they were baking. So I wandered in and ended up meeting quite a few delicious croissants. I thought they were so beautiful we should all wear them as necklaces.



## Alisha Sanchez

New York, NY

My artwork is about the memory of Junior's Strawberry cheesecake, a staple of New York.



## Meghan Rubbo

New York, NY

New York City is an iconic food destination and I have always considered myself to be a foodie thanks to my family who made delicious meals an integral part of my upbringing. My grandparents were the proud owners of an Italian restaurant called Monte D'oro in the Bronx for over 50 years until they retired in 2002, and every food memory I have includes something made by them. My favorite summer dish was picking fresh tomatoes from their large backyard garden and watching my grandmother dice them and add them to a bowl of cold fusilli pasta with balsamic vinegar, parmesan, and garden fresh basil. I would always add extra cheese to my bowl and sit on the grass in the shade of their persimmons tree to enjoy my meal.



## Rod Sanchez

New York, NY

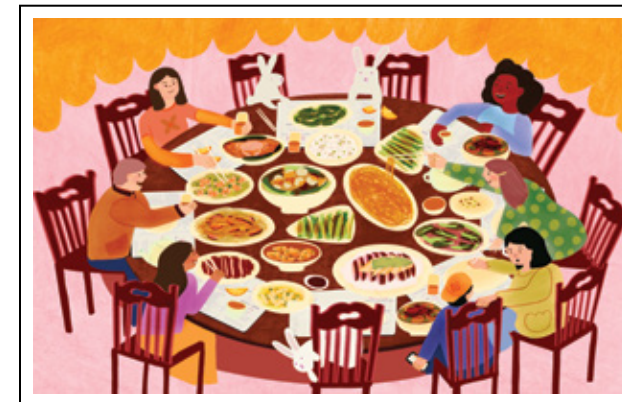
This artwork, "Give a Slice of Your Heart to the World," depicts a symbolic world pizza – a shared meal of hope to nourish our human spirit. This piece was inspired by pizza being one of my favorite homemade meals with my family in New York City – in the global context, by giving a slice of our hearts we can cultivate one world family. This piece displays the word "Give" in languages from all around the world as sharing a pizza is universal and can be enjoyed anywhere. This artwork contributes an impactful message of unified collective action toward change through the act of "giving." We are human beings who have been given the gift of being able to see each other from within and create connections in between. Give love, our human sustenance.



## Jane Rubinstein

Merrick, NY

In one bite, you can get all of the iconic foods of NYC with putting a new spin on the everything bagel. All of my memories from a hot dog at Citi Field to a slice of pizza and a black and white cookie while walking the streets of NYC. I am honored to see my design fly high showing my love of NYC and its favorite foods.



## Laura Sandoval

Brooklyn, NY

This flag depicts an amazing cantonese-style noodle restaurant called, Great NY Noodletown in Lower Manhattan. When I first moved to NY I found myself visiting this restaurant often whenever I felt lonely, as their round tables could make even strangers seem like a family enjoying a meal together. My design shows my respect for this restaurant that has brought me so much joy throughout my time in NY.



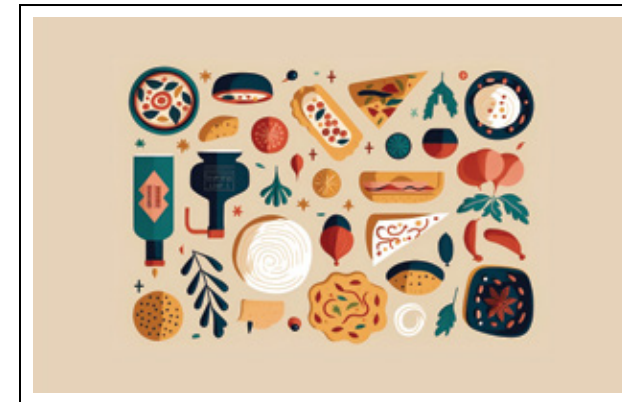


## Arianna Sartzetakis

@uncovermore

Brooklyn, NY

I am a Greek-American that grew up in Brooklyn with the city as her backyard. On my flag is a classic Greek diner cup, a staple in the hospitality industry, the Uncover More logo, and a picture of a sign from Joe's Coffee Shop, a diner that once existed in Brooklyn that was owned by my pappou (grandfather). NYC saw a wave of Greek immigrants in the early 1900s, which then led to hundreds of Greek-owned coffee shops, diners, and carts. The Anthora, the design for a paper cup for coffee that has become iconic of New York City daily life, displays a Greek key, a picture of an amphora, and the Greek flag's blue and white signature colors. Shops love the cup and, in turn, introduce it in their businesses.



## Florentina Sergiou

Toms River, NJ

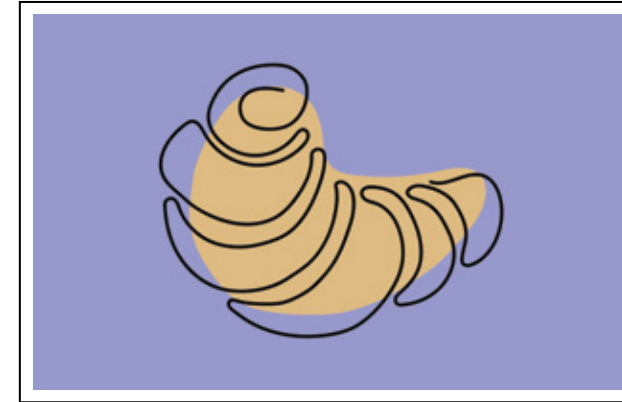
Growing up in a Cypriot household meant that my diet was always filled with Middle Eastern and Mediterranean cuisines. One of the highlights of my childhood was attending Greek Festivals. I was so happy when I attended my first one in the city six years ago when I moved here for university, because I found a piece of home in that first bite of my festival gyro. This moment made me feel so connected to my new community, and showed me how international cultures are intertwined through food, as I started finding similar food in other cuisines around my neighborhood. I chose to design this experience by using Artificial Intelligence and prompting some of my favorite dishes into one creation.



## Sarah Schlick

Astoria, NY

Throughout the grayness of winter, I've been thinking back to many warmer memories of picnics in NYC's parks and the simple joy of gathering with friends over a blanket and wonderful food from our favorite local cafes. With this gouache painting, I wanted to capture the vibrance and color of the city on a summer afternoon in Central Park--the magic of long, sunlit hours and lingering over lunch outside together. I work in Rockefeller Center (at Simon & Schuster) so having my artwork displayed there in this iconic space is a thrill and an honor. I love the way The Flag Project brings people together to honor the incredible food culture in the city and all of the many ways we gather to enjoy it.



## Florentina Sergiou

Toms River, NJ

When L'Appartement 4F moved into the neighborhood, I was so excited for the beautiful owners of the bakery, who hired the sweetest baristas who bake the most heavenly pastries. Their croissants are always buttery soft - truly the best you can find in all of NYC. I love how the team has collaborated with many fun brands - one of which sparked my most memorable experience: When I ordered a lavender croissant and paired it with a pistachio milk and lavender-infused hot cocoa. The complexity of the flavors created a simple moment of goodness, which is why I chose to design a minimal croissant over a lavender background.



## Karen Schoenfeld

Edison, NJ

A hidden gem in the Garment District. A go-to lunch spot and French press coffee and a macaron was an occasional afternoon delight at the Macaron Cafe, the convenient location across the street from my office is now closed.

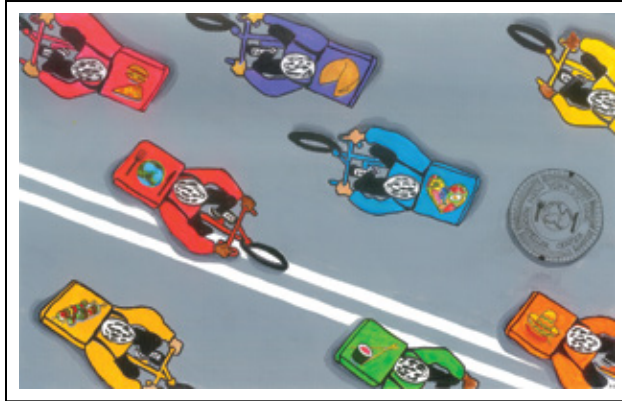


## Gray Sevilla

Brooklyn, NY

There are certain sunrises that awaken a childhood memory of a corner Filipino restaurant in Queens that my mom would take me and my three brothers to on the special mornings. As an adult, I still order the same breakfast I did as a kid whenever I wanted to celebrate a day - a classic Longsilog. A breakfast consisting of two eggs, two sweet and spicy pork sausages, and garlic fried rice (banana leaf plate optional).





## Denise Shaw

New York, NY

"Food To Go." When I look down from my window onto the streets of Manhattan, I see colors zooming by on motorbikes, bicycles and scooters, delivering the world's cuisine. Chinese, Middle Eastern, Japanese, Farm to Table, Mexican, Standard American—to name a few—will grace the desktops in high-rise office buildings and the cozy apartment dining room tables at twilight. My flag is a celebration of the diversity and instant access to so many varied dishes and my appreciation to the food-delivery cyclists who work so hard to nourish us with fabulous cuisine.



## Ria Sim

New York, NY

I remember the first time walking into Maman...I felt like I walked into a tea party! I said to myself, if only there was a Maman when I was young, I would've begged my mom to take me here and have a tea party! This art represents everything Maman in my eyes! It's so pretty and words cannot capture the beauty! But through art, I can speak what's in my heart and mind!



## Shruti Shyam

Brooklyn, NY

I've never experienced cold like my very first winter in New York. One day, I decided to wait in a long line in the cold for a spot at Ippudo. As soon as the bowl of hot ramen was served at my table, I scarfed the whole thing down in minutes. Looking back, I think of how that bowl of ramen made me so warm and happy on a freezing winter day. My artwork is a play on the noodles and eggs in ramen and suggestive of the American flag in its composition - a play on my love for ramen in my first few years in the United States. It is such a legendary spot in the city - even after years of living in New York, it's a place I always take family and friends who come to visit me.



## Suzie Sims-Fletcher

Astoria, NY

"Ferry Fun with a Side of Soft Serve" takes us to a hot Sunday afternoon when my friend and I took the best cruise out of a New York harbor: Manhattan to Staten Island, roundtrip, at sunset, with ice cream in hand. While this specific voyage happened just as pandemic restrictions were starting to lift, instilling a tremendous feeling of freedom, it represents more than that one day. After all, from the jingling sounds of Mr. Softee, the flavors of Big Gay Ice Cream, or the vegan offerings of Van Leeuwen, ice cream is a New York thing - in all five boroughs! Crafted with construction paper, scissors, and some old-fashioned school glue, this flag represents the uncomplicated joys of the city.



## Ria Sim

New York, NY

When I first visited NY, I stumbled upon Buvette by accident and completed fell in love! I felt like I was transported to another country! As I entered the cafe, I heard the clanks of the dishes, the hums of conversations, and the aroma of food and coffee! It was bliss! Only in NY can I be in the city and be transported to another world with a simple opening of a door!



## Ellen Skiff

Brooklyn, NY

This illustration is full of some of my favorite types of food I can eat here in New York. My design represents many different cuisines just like all the folks we see at Rock Center!





## Summer Snyder

New York, NY

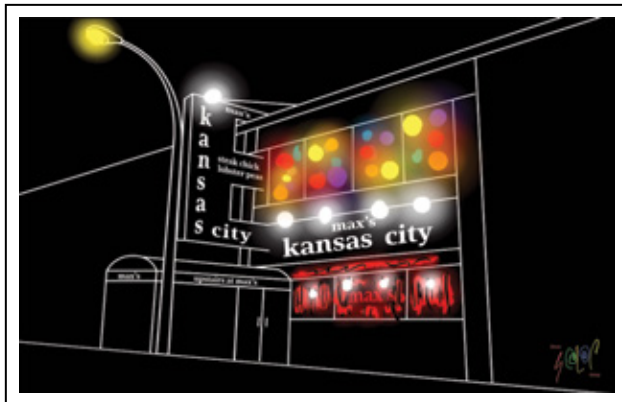
I want to give Staten Island some representation in the city, by featuring an SI favorite.



## Niki Srinivasa

Thousand Oaks, CA

This piece is inspired by "my" New York. My mom is a runner, and for the past almost-decade, she has run the TCS New York City marathon – an event that my family has turned into a mini vacation. Starting at least one morning with an incomparable New York bagel with lox, the food we'd try was always one of the biggest highlights of our time in the city. Every year, there would always be new places to explore; once my sister and I reached college-age, we had friends to show us around NYU and change our lives with a slice of Joe's Pizza. Other years we spent evenings going to Lincoln Center, finishing the night with a personal favorite, The Halal Guys, then stopping at Junior's for cheesecake.



## Adrienne Solop

Colonia, NJ

From 1977 to 1978 I attended design school a few blocks away from Max's Kansas City. We saw many shows upstairs since high school, so the venue was familiar to me and it quickly became my daily lunch spot. My high school mate Ron Decavalcanti's band Ronnie and the Jitters played there often so it was a very comfortable hang out for me. Lunches sometimes lasted way into the evening. They were all there, in and out, the home of wannabes and soon-to-be stars. I would sit in the corner booth with my friend Juan and consume my burger, fries and beer. Max's was the Algonquin round table of our generation, an iconic cultural venue and eatery, deserving of a flag in another iconic venue.



## Hannah Staab

New York, NY

This piece was inspired by the first time I went to Roberta's Pizza and enjoyed the delicious pizzas and orange wine. Now, I am getting married at Roberta's this summer and this is a great way to commemorate our engagement and wedding!



## Christopher Spinelli

Brooklyn, NY

My favorite NYC food memory takes place on the iconic Coney Island Boardwalk. Hot dogs, somewhat synonymous with Coney Island (and America for that matter) can be found just about everywhere - but the best place to eat a hot dog is on the Coney Island Boardwalk. As a child, my parents would take me and my brother to Coney Island for a hot dog and fries as a special treat on Sundays. Towering over Gregory and Paul's on the Boardwalk is this statue of a lady holding a giant hamburger, which of course has an apron emblazoned with an ad for Sabrett hot dogs. I still love visiting Gregory and Paul's on the boardwalk to this day to enjoy a hot dog while gazing out across the Atlantic.



## Stephani Stilwell

Brooklyn, NY

One of my favorite food memories was my first experience ever having dim sum in Chinatown. The options were endless, the carts of food were infinite, and the flavors were incredible. I was overwhelmed by how delicious of a meal it was, and if I could share with others the spectacular feelings and flavors from that food memory, the best way I can depict it is as a party. Welcome to the Dim Sum Disco.

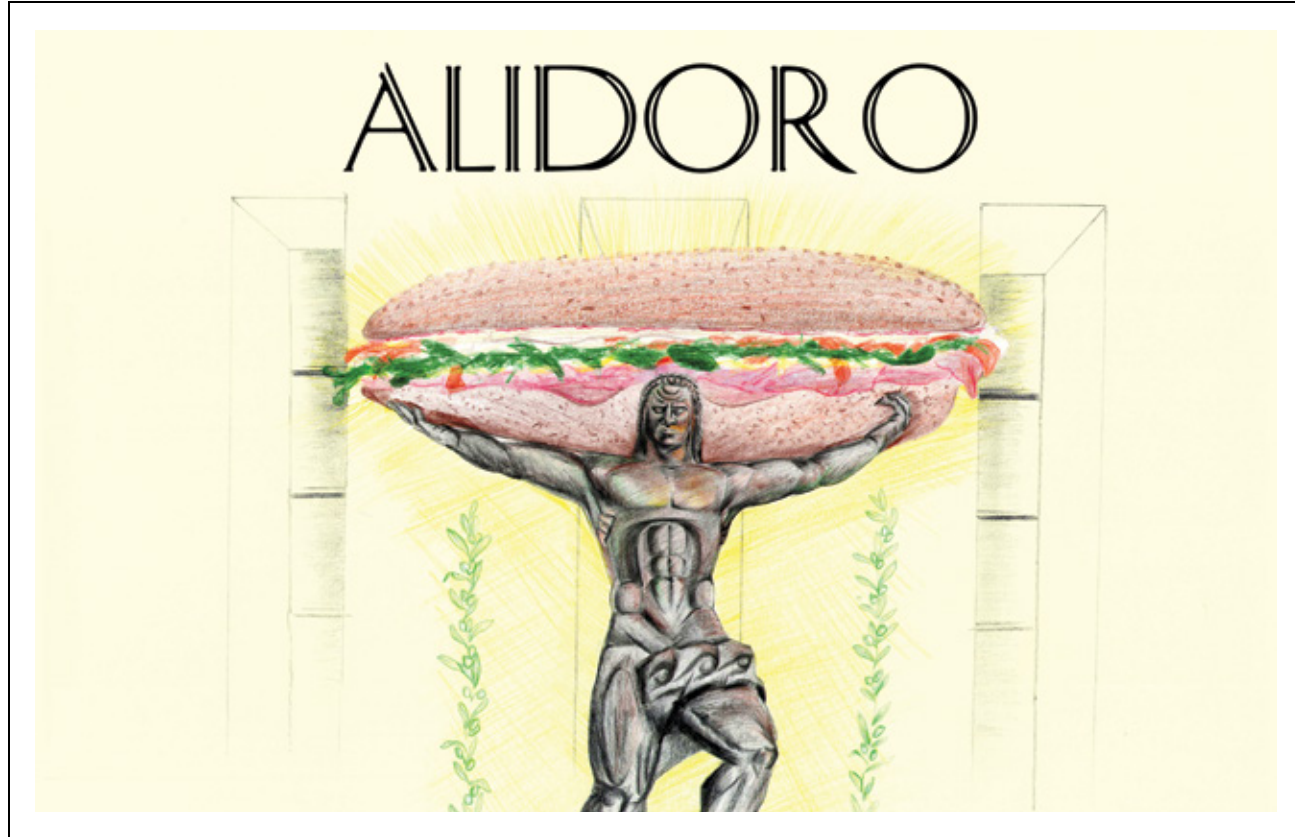


# Jon Streep

## Alidoro

### Biography

Alidoro is an Italian specialty sandwich shop originally founded in 1986 in the heart of New York City's SoHo, now with locations across NYC and Miami. They offer over 40 different sandwiches made fresh daily from the finest Italian ingredients.



Artwork by Charles Harrison

### Description

A proud and whimsical tribute to one of Rockefeller Center's most iconic effigies, "Atlas." This design by Charles Harrison boasts the signature Italian hero that Alidoro has become famous for. Alidoro is proud to be part of Rockefeller Center's

family of restaurants offering its beloved New Yorkers Italian specialty sandwiches fit for the gods, wielding a unique deliciousness (and size) no other artisanal sandwich shop can match. Alidoro is located on The Rink Level at Rockefeller Center.

# Eli Sussman

## Samesa

### Biography

Eli and Max Sussman are brothers, chefs, and co-founders of Samesa Restaurant and Catering. Started in 2015, Samesa was inspired by the food they ate growing up in Metro Detroit and the Halal trucks of NYC. The menu centers around chicken shawarma and offers many vegan and vegetarian options including housemade pita bread and dips. The name of the restaurant (pronounced SAH-ME-SAH) was created from the first letters of their names and represents the family business they began and continue to run.



Illustrated by Julia Rothman

### Description

I'd love to shout out Yonah Schimmel Knish, 137 E. Houston. I have often gone there to pick up a knish with family and friends when they visit NYC. As a Jewish American chef who has worked in Jewish delis in NYC, I feel a strong connection to the food culture and history of the LES. Yonah Schimmel is

an institution that has been there since 1910 and should be mentioned in the same sentence as Russ & Daughters and Katz's as an iconic LES Jewish institution that has stood the test of time and continues to make a delicious product.





## Hannah Stoudemire

Brooklyn, NY

My artwork depicts a strong image that is one of my favorite memories from the first time I tried Ethiopian food and ate with my hands. My friend brought me to Bunna Cafe in Bushwick right down the street from my house. I had no idea this little gem existed and that it was full of community and people from all over the globe. Ethiopian food is now a major part of my life and I love the sharing and community aspect of how you eat with your hands. My daughter and I now make bunna and we eat here once a week! The best part of all is how inclusive Bunna Cafe is, I see people from all races sharing a meal with someone else who doesn't look like them and they take part in something they truly love- eating a healthy, delicious plant-based meal.



## Newlin Tillunger

Seattle, WA

An ode to outdoor dining. During the pandemic, New York's restaurants created artful, inviting havens to gather safely and enjoy a meal. Without these structures, I don't know how I would have retained my sanity. Some of my most favorite meals in our post-pandemic world took place in these creative outdoor establishments. They were some of the first places New Yorkers were able to gather once again.



## Barbara Tanis

New York, NY

My favorite restaurants are inspired by the fresh food at the farmers markets and my flag celebrates that.



## Leigh Ann Tischler

New York, NY

I have been working with mussels since I used to see them on the jetty at the Jersey Shore. I do eat them at French bistros around the city and always ask for the shells. They have a very symbolic meaning of strength for me. Nature is so amazing.



## Mark Tekushan

New York, NY

I enjoy stopping at the different city parks during the warmer weather and enjoying an ice cream cone with friends!

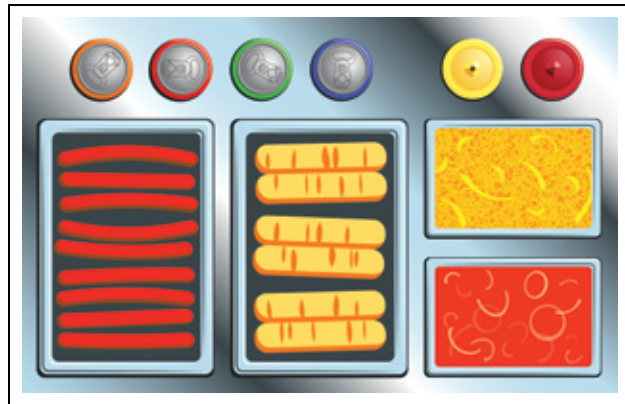


## Leigh Ann Tischler

New York, NY

My watercolor inspiration started with beets and onions. Sort of taking traditional lifestyle objects and creating modern still lifes. Abstracting and altering the forms. To me, I still see beets and onions but the viewers may see something else that stays with them.





## Kurt Treeby

Buffalo, NY

I submitted an abstract illustration of a New York City hot dog vendor cart. The cart holds the ingredients used for a classic New York dog- sauerkraut and tomato sauce with onions. I've had dogs like this on many trips to NYC. Flying my flag at Rockefeller Center celebrates this quintessentially New York food.



## Eva Vitale

Garden City, NY

My artwork, "Breakfast Bagel" illustrates my childhood love for authentic NYC bagels. One of the many food delights NYC is known for by tourists and New Yorkers is its classic and fresh morning bagel. I recall getting bagel sandwiches with my parents every time we would go into the city, as they were much better there than anywhere else. I think the reason bagels are so delicious is because of their simple ingredients and flavors, although some claim it's the city water that they are made with. Usually for me, a toasted everything bagel with cream cheese is perfection. It is its simplicity that creates fond memories of walking through the bustling streets with a bagel in hand. Bagels are a paramount part of NYC food culture.



## Shiho Tsushima

Fort Lee, NJ

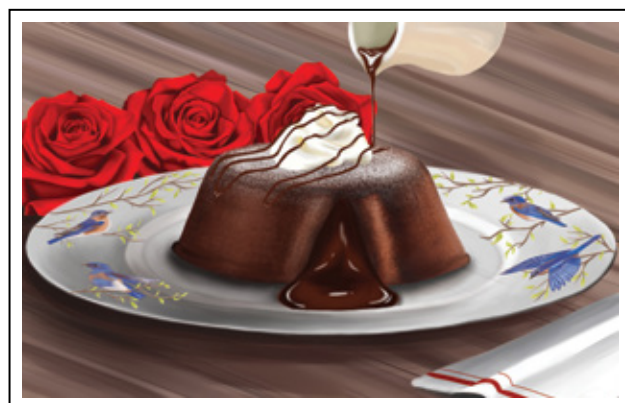
In this picture, my family - father, mother, me and younger sister - sit around the table and enjoy a big steak and shrimp cocktail, which I love so much. My father moved to New York 5 years ago, and I just followed a year ago after 4 years apart. The dinner shown was when my family got together again in New York. I felt so happy by having a dinner with all of my family together. Some were surprised and some smiling, since the steak was so big. I drew the Statue of Liberty to show this is in the United States. I drew night and evening in New York City as the background because both are beautiful.



## Anne Watkins

New York, NY

Han's Family Market was the first Korean grocer in our neighborhood. Since opening on the corner of 95th and Broadway in 1978, the Han family has provided a steady source of fresh produce, flowers, good cheer- and kimchi! In the aftermath of 9/11, during the height of the pandemic, and in all seasons, Han's remains a reliable source of essentials, and a welcoming place for neighbors to meet and shop together. This Korean American family gives us so much through their hard work and quiet grace. I love seeing them represented with the great international food community of NYC in The Flag Project.



## Aryana Villeda

Pittsburg, TX

My artwork is a digital piece of a molten chocolate lava cake set on a bluebird ceramic plate with roses around the edges; chocolate syrup is being poured on the cake making it look like a moment stopped in time. The bluebirds and roses are included because they are New York's state bird and flower. The reason I chose this cake out of all the cuisines is because the first time I had visited New York was with a close friend to meet up with some of her family; we had tried many foods during our trip, but the one that stuck out the most to me was the delicious chocolate lava cake from Martha's Country Bakery. It was actually my first time trying it and I would definitely get it again!



## Hallye Webb

Stevens Point, WI

My flag design is inspired by one of my favorite things to do in New York: pick up a favorite treat, stash it in my bag (maybe sneak a bite on the walk), and go to a nearby park or bench to sit and enjoy. I have enjoyed snacks with friends as we catch up, and I have sat alone and watched the city buzz around me. I love handheld treats because you can enjoy them "in the wild" while you sit, walk, talk, or wait. I think enjoying a world-class sweet treat as you're surrounded by the sights and sounds of the city is a quintessential NYC experience. Rockefeller Plaza is the perfect place to sit and enjoy a treat while you take in the view.



# John Wang

## Biography

John Wang founded *The Queens Night Market*, a large, open-air night market in Queens celebrating the rich cultural diversity and heritage of NYC and Queens. He and Storm Garner are the authors of *The World Eats Here: Amazing Food and the Inspiring People Who Make It at New York's Queens Night Market*.



Illustrated by Julia Rothman

## Description

One fun, indelible memory is taking out a group of Queens Night Market volunteers in Flushing to eat "live", still-squirming octopus, and then going karaoke until the sun came up. Insane

amounts of food and soju, more food, and lots of bad singing. What a fun, quintessential night out in this city!



## J. Weseloh

New York, NY

Candy - the bright colors of childhood. There is nothing better than a beautifully stocked candy store with the flavors from your youth. Economy Candy is a New York City institution and place I take all my out-of-town visitors to. I find joy in the sights and tastes.



## J. Weseloh

New York, NY

Spice - it is what makes New York City, New York City. It helps to open up the door to all the different foods, from around the world, that live together in harmony in our great city. I find the rich colors soothing and that is always a great thing in NYC public art.



## Natcha Wongchanglw

Edwardsville, IL

It's a mixed pot, which I find to be a very interesting dish that fits in well with New York City's character. The harmony of the flavor makes me think of the wonderful ideal world where we can all live together without thinking of races and nations, where everyone can enjoy each other's cultures and become one. For me, the Thai cuisine that combines and mingles with different nations, like this kimchi fried rice, represents a mix of cultures.





## David Xu

New York, NY

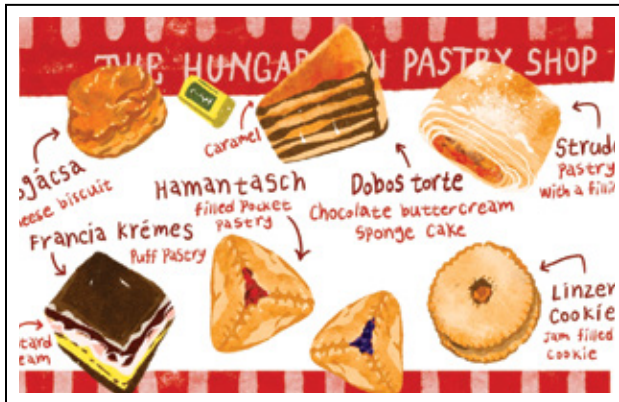
There's nothing more satisfying than paying a few bucks and watching as the man in the street cart piles a mountain of food onto the shiny tin platter. I hoped to capture this sense of immensity in my artwork by placing the food alongside soaring Manhattan skyscrapers juxtaposed with actual mountains in the distance, which seem rather small in comparison. This work was inspired by countless weekend trips to the city where my friends and I gathered in a park, each with a platter of food, and ate until we couldn't eat any more. I have wonderful memories of a bustling city every time I visited as a child. I hope my art can play a small part in sharing that awe and wonder of our beautiful city with the next generation.



## Tessa York

New York, NY

My artwork is a tribute to New York's most famed food - Pizza. The expression of these favorite pizzerias are shown via a collage of matchbooks. The first layer is photography, supplemented by graphic design to pay homage to the legendary restaurants that bring New Yorkers & beyond some of their favorite slices. Rockefeller Center is an iconic signifier of the city. The same city I've made my home more than once, and the city where my father lived, my grandmother, and my great-grandfather, who ultimately gave his life to serve New York as a police detective.



## Jeongin Yoon

New York, NY

"The Hungarian Pastry Shop" is a cafe and bakery with abundant history. This place has been inspirational for many artists and writers since 1961. This type of shop is the symbol of New York's history, arts, and culture. By entering this store, I felt that I time-traveled to the past.



## Vlad Zadneprianski

Staten Island, NY

NYC Pizza... Delicious! Gotta love it :)



## Jeongin Yoon

New York, NY

"Ice Cream Truck" brings the memory of our childhood. Whenever I heard the music from this ice cream truck, it made me feel the sticky hands, hot summer weather, and smell of New York City again.



## Vlad Zadneprianski

Staten Island, NY

Soccer is gaining popularity in NYC. Bon appétit!



# Geoffrey Zakarian

## Biography

*Geoffrey Zakarian is an American chef, restaurateur, television personality and author. He is the executive chef of several restaurants in New York City, Atlantic City and Miami.*



Illustrated by Julia Rothman

## Description

After I enrolled in the CIA in 1981, I would, when possible, take a train to NYC and walk around the city with the desire to eat. I had read all about a few certain restaurants. Le Cirque, Le Pavillon, Le Cote Basque, and La Caravelle. I liked the sound of La Caravelle, named after ships that Columbus sailed. Its menu changed frequently and it sound just wonderful. I ate there one evening with a friend and was so entranced by the tableside

duck, fish, dessert and the overall elegance that it just reminded me so much of my time I had spent in France! It was remarkable, and later my wife and I became dear friends to this day with the new owners Rita and Andre Jammet. Eventually the restaurant closed, but La Caravelle lives on through their remarkable champagne that almost everyone in NYC serves!



For more information about The Flag Project and other current attractions at Rockefeller Center please visit: [rockefellercenter.com](http://rockefellercenter.com) | [@rockefellercenter](https://www.instagram.com/rockefellercenter)

Cover illustration by Julia Rothman



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Anne Watkins

Hallye Webb

J. Weseloh

Natcha Wongchanglw

David Xu

Jeongin Yoon

Tessa York

Vlad Zadneprianski

Geoffrey Zakarian

And thank you to the other hundreds of artists who submitted designs. We loved reading your stories and viewing your diverse, inclusive and celebratory creations—thank you for inspiring us.





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# The Flag Project

