

<p>Before the pandemic, I had been slowly working my way through a list.</p>	<p>I was in New Hampshire on vacation with my family.</p>
	<p>Before Raol's became famous, it had opened in 1975.</p>
	<p>I had completed most of my list but am embarrassed to say. I had never patronized Raols.</p>
	<p>My family had made the reservations for New Hampshire many months in advance.</p>
	<p>The burger had only been available at the bar in extremely <b>scarce</b> quantities.</p>
	<p>After a couple of months, we went to a restaurant where they served burger au poivre.</p>
	<p>Raol's became famous for its burger au poivre.</p>
	<p>Before going to Raol's I had actually eaten burger au poivre in New Hampshire.</p>
<p>8. After eating the burger, I had always wanted to go back.</p>	

July 20, 2020 Issue

# Goldbelly Ships Iconic Restaurant Food to Your Home

*The online startup sends meal kits and menu items from beloved restaurants nationwide, from Raoul's **decadent** burger au poivre to Veselka's borscht and pierogi.*

**By Hannah Goldfield**



Taking a tour of New York's restaurants from anywhere in the country, by ordering food from Goldbelly, proves a delightful but also intensely wistful experience. Photograph by Laura Letinsky for The New Yorker

Before the pandemic, I had been slowly working my way through a list of New York restaurants so iconic that I was embarrassed to have never **patronized** them. **High on the docket** was Raoul's, a bistro and **celebrity magnet** in SoHo that opened in 1975 and is best known, foodwise, for its burger au poivre: a brisket-blend patty encrusted in lightly crushed peppercorns, topped with a wedge of triple-cream Saint André cheese and a handful of salad (watercress, sliced cornichons, and red onion, dressed in vinaigrette), **sandwiched** in a challah bun, and served with a **velvety** au-poivre sauce. For a long time, it had only been available at the bar, and in extremely **scarce** quantities—first come, first served, and then it was gone.

Before the pandemic began, I had finally eaten the burger au poivre, but not at Raoul's and not even in New York. I ate it in New Hampshire, where my family had spent the month of June. Raoul's is one of many restaurants in New York, and **scattered about** the country, that work with an online startup called Goldbelly to ship their food nationwide. I had used Goldbelly to send gifts from Russ & Daughters (specifically, the "New York Brunch" package, which comes with Nova, bagels, cream cheese, babka, and a pound of coffee) to **far-off** friends. What would it be like, I wondered, to take a food tour of my own city from two hundred and fifty miles away?

High in importance

In the middle

Given business



Widely distributed

smooth

little

Very distant

Place that attracts celebrities

The box from Raoul's contained four raw patties (frozen when sent, and defrosted but cold by the time they arrived), plus peppercorns, cheese, sauce, vinaigrette, and buns. All that was **amiss** were the [ ] salad components, which I had no trouble finding at a grocery store, and fries, which we picked up from a local restaurant. The cooking instructions were as simple to [ ] follow as the end result was momentarily **lavish**. For [ ] dessert, we opened **pints** from Malai, a South Asian-inspired ice-cream shop in Cobble Hill, which dry ice had kept so deep-frozen in transit that they **were painful to handle** [ ] for more than a few seconds. A set of four seasonal [ ] flavors included **buttery** star anise and spiced peanut crunch, the latter featuring *chikki* (a brittle made with [ ] ghee and jaggery) and **a gentle dose** of cayenne.

Another night, I learned how easy it is to steam pastrami—from Pastrami Queen, on the Upper East Side—in the oven, using a little water and a lot of tinfoil. We got two lunches out of the “Choose Your Own Soup & Pierogi Pack” from the beloved East Village diner Veselka: its unmistakable Ukrainian borscht and mushroom-barley soup, warmed on the stove, and potato pierogi, boiled to order. We made an afternoon ritual of Mexican-style popsicles—a dozen to a box, a pallet of *paletas*—from the pushcart turned Greenwich Village shop La Newyorkina, passion fruit and *arroz con leche* dripping down our chins.

And we paired our nightly episode of television with slices of cream-cheese-frosted carrot cake from Lloyd's, a Bronx bakery that's famous for it.

Like butter

A small amount

Difficult to handle

missing

containers

elegant

## Reading Comprehension

Each student should take a different section and write five questions about it.