



FAMOUS HISTORICAL RESTAURANTS ON THE UPPER EAST SIDE

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THIS IS SODA CANDY RESTAURANT, HERE YOU CAN SEE DIFFERENT COKE BOTTLES FROM DIFFERENT ERAS.



X' IAN FAMOUS FOODS WAS FOUNDED IN 2005 BY JASON WANG,
X' IAN MEANS "SPIRITUALLY IMMORTAL".



TOLOACHE IS A MEXICAN RESTAURANT, THE NAME OF IT COMES FROM A FAMOUS PLANT THAT WAS MEANT TO BE USED FOR LOVE POTIONS.



SERENDIPITY III IS KNOWN FOR ITS FAMOUS ICE CREAM. IT HOLDS THE GUINNESS WORLD RECORD FOR THE MOST EXPENSIVE SUNDAE WHICH COSTS \$1,000 BECAUSE IT IS COVERED WITH REAL EDIBLE GOLD.



BIG DADDY'S RESTAURANT IS BASED ON A 1950'S DINER AND WAS ACTUALLY FOUNDED IN 1964. IT WAS CHOSEN AS HAVING THE BEST MILKSHAKES BY CBS.



HEIDELBERG IS A GERMAN BASED RESTAURANT BUT MOST PEOPLE KNOW MORE ABOUT THEIR STORE NEXT DOOR THAN THE RESTAURANT.



PATSY'S IS AN ITALIAN PIZZA PLACE AND IS ONE OF NEW YORK'S ORIGINAL PIZZERIAS, IT STILL USES THE TRADITIONAL PREPARATION FOR THEIR THIN CRUST PIZZA.



People always talk about restaurants all over the world and how they're so famous and historical. But what about restaurants right here on the Upper East Side?

Restaurants are a great place for breakfast, lunch, and dinner! But they are not just good for food, they're also good for learning some history. Restaurants always have some historical background, either the people, or the founder of the restaurant. Each restaurant here is either historical or famous in its own way.

The first ever restaurant was founded by a Parisian soup-seller named Boulanger in 1765. In the 1950's in America there was a rapid growth in fast food restaurants while in the 1960's was the beginning of casual dining and chain restaurants. Restaurants are in nearly every country. By the end of the 19th century fine dining restaurants were a way to make a lot of money. The 20th century was when restaurants evolved into what we see today.

Restaurants continue to evolve: what do you think restaurants will be like in 20 years?