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Journey

Joining a number of immersive art experiences opening up is this new futuristic gastronomic extravaganza, made up of four components in a Flatiron district building. The first, Journey 360, a prix-fixe communal dinner for 20 people, sets your table amid 360-degree projections of locations like the Antarctic, a volcano and under the sea, one for each course. Journey Salon, a bar, serves tapas with live and recorded entertainment. Opening this week is Journey AR Café serving breakfast, lunch and dinner, enhanced with three-dimensional presentations, and, starting Jan. 26, there's Journey Odyssey, where actors intersperse dinner with comic interludes. Odyssey and 360 require reservations, \$175 per person; reservations are also available for the cafe and lounge. The menus for the various experiences, by Edward Hong, feature dishes like smoked sturgeon mousse, gin-cured Arctic char, braised pork belly bao, Wagyu sliders, blue fin tuna toast, rib-eye with marble potatoes, and baba au rhum. There are vegetarian options. The entire affair is the work of Marc Routh, a theatrical producer and entrepreneur who has corralled a long list of entertainers, designers, artists and others to participate.

27 West 24th Street, [journeyexperience.nyc](https://www.journeyexperience.nyc).

<https://www.nytimes.com/2023/01/10/dining/nyc-restaurant-news.html>