



this week/ meals on wheels

Follow the gourmet-food-truck craze with these delicious picks—from "wafels" and "choinkwiches" to burgers and Italian fare.

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dining

meals on wheels

by [Anna Balkrishna](#)

The City is officially obsessed with food trucks. New Yorkers have a long, proud history of selling cheap eats on wheels—hot dogs, huaraches, kebabs and mystery meat cooked straight from a rickety sidewalk cart. But lately, mobile meals have become seriously upscale. It's a trend that seems to know no bounds: gourmet food trucks now peddle everything from grass-fed beef to premium ice cream. And the mere rumor of a new truck sighting sends the foodie blogosphere into delirium. (David Chang, we're looking at you.) In honor of the Vendy Awards on September 26, we've compiled a list of some of the best gourmet food trucks in town. They do move around, but you can follow most of them on Twitter for their daily whereabouts and even menu updates. So get out there, and get eating!



Photo: Phil Kline

La Cense Beef Burger Truck

When it comes to grass-fed beef, the La Cense Beef ranch in Montana ships out some of the finest in the country. But if you don't feel like ordering vacuum-sealed filet mignon over the Internet, you can now get La Cense Beef meat from the company's very own burger truck. The six-ounce patties are made from a blend of Black Angus cuts, and Daniel Boulud's protégé, chef Adam Perry Lang, even consulted on its recipe. You won't find special sauce or iceberg lettuce on these burgers, either—they come minimally dressed, with caramelized onions and oozing American cheese squished onto a supersoft sesame bun, to really let the meat shine.

Follow La Cense Beef Burger Truck at twitter.com/lcbburgertruck

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