

Robb Report

The Knickerbocker Dishes Out Three New Charlie Palmer Eateries



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Manhattan's recently [reopened Knickerbocker hotel](#) is home to three new dining destinations helmed by **Charlie Palmer**, the famed U.S. chef and restaurateur. The iconic hotel's fourth-floor signature restaurant, Charlie Palmer at the Knick, offers a seasonal breakfast, lunch, and dinner menu of Palmer's progressive U.S. fare, featuring such items as Scotch quail eggs with popcorn shoots, Dijon mustard, and pancetta aioli, and the Knick Burger: a dry-aged, custom-blended beef patty topped with short ribs and Irish cheddar on a fresh-baked brioche bun. Also open now is the hotel's more casual all-day eatery, Jake's at the Knick—named for John Jacob Astor VI, the son property's original founder—where artisanal flatbreads from Sullivan Street Bakery are served

with coffee and espresso. Later this spring, the 330-room hotel—which was resurrected earlier this year after a nearly 100-year hiatus—will debut the St. Cloud rooftop bar and terrace. The 7,500-square-foot venue overlooking Times Square from its 15th-floor perch will feature the Nat Sherman Cigar Lounge and the Jo Sampson–designed Waterford Crystal Lounge, serving up small plates and signature libations such as the Knickerbocker Martini—crafted from Tanqueray No. Ten gin, Dolin dry vermouth, Cocchi Vermouth di Torino, and orange bitters—all alongside vistas of the New York skyline. For those who crave even more of Palmer’s culinary creations, his Michelin-starred restaurant Auerole is located just steps from the hotel. (theknickerbocker.com)

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