

ADVISORY

Four Seasons Restaurant

WITH SPECTACULAR FOOD THAT INSPIRED *The New York Times* to rave, “one bite is enough to make you moan,” The Four Seasons (fourseasonsrestaurant.com) is one of the most talked about restaurants in the world. An only-in-Manhattan phenomenon that offers two public dining rooms, it is wildly popular among locals and critics who appreciate Chef Pecko’s delicious

combination of culinary classics and innovative seasonal dishes.

Airy and romantic, the Pool Room features an extensive a la carte menu of what *New York Magazine* has called “surprisingly adventurous new flavors and marvelous pairings,” as well as the deal-of-the-decade \$59 three-course menu that changes seasonally to satisfy any palate and wallet. The choices include crisp salads, tuna and steak tartares prepared tableside, Dover sole, and the restaurant’s signature farmhouse duck that *The New York Times* named “the best in the city of New York.” Known for its legendary power lunch, the Grill Room is more masculine with luminous French walnut-paneled walls and soaring two-story windows, and offers an unfussy menu of Maryland crabmeat cakes, burgers, perfectly grilled fish, impressive rack of lamb, and the filet of bison that *GQ* magazine gave its “dish of the year” award.

In addition to its two public dining rooms, the Four Seasons offers three private spaces that play host to a wide variety of events, from discreet business meetings and weddings to attention-getting product launches and *Food & Wine* magazine’s recent “Best New Chefs” awards celebration.

Often mistaken for a hotel with a similar name, The Four Seasons is Manhattan’s only landmarked restaurant. It opened in 1959 and was designed by Philip Johnson and Mies van der Rohe, two of the 20th century’s most influential architects. Today, every piece of the restaurant’s furnishings – from the chairs and banquettes to the glasses and metal bread baskets – are part of the permanent collection of the Museum of Modern Art.

The Four Seasons Restaurant is located in Midtown Manhattan at 99 East 52 Street. It is open Monday through Friday for lunch and dinner, and for dinner-only on Saturdays. Reservations are recommended and can be secured by calling 212.754.9494. ●

Four Seasons innovative dishes, clockwise from the upper left: seared red snapper; ceviche; soft-shelled crabs; crisp farmhouse duck; and lamb roulade

