Editors' CHOICE

Four Seasons Restaurant







Clockwise from the upper right: Four Season's Restaurant co-Proprietors Alex von Bidder and Julian Niccolini; the Pool Room; private dining area; the bar area in the Grill Room; Four Seasons Crispy Farmbouse Duck

AS MANHATTAN'S ONLY LANDMARKED restaurant, the Four Seasons (fourseasons restaurant.com) opened in 1959 and is run by co-Proprietors Alex von Bidder and Julian Niccolini. It was designed by Philip Johnson and Mies van der Rohe, two of the 20th century's most influential architects. Every part of the restaurant was conceived and created to celebrate modern architecture's International Style. 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. Perfectly placed in bustling Midtown Manhattan, the Four Seasons is incredibly popular among locals and critics alike, who appreciate the array of delightful culinary classics and innovative seasonal dishes.

The restaurant offers guests a choice of two exquisite dining rooms – the Pool Room and Grill Room. The Pool Room features an extensive à la carte menu, as well as the deal-of-the-decade \$59 three-course menu, which changes seasonally. Even diners with the most discerning of palates will delight in crisp salads, tuna and steak tartares prepared table side, Dover sole, and the restaurant's signature farmhouse duck.

Visitors to the Grill Room will find themselves comfortably tucked into an elegant space boasting luminous French walnut-paneled walls and soaring two-story windows. Their choice of fare comes from a simple menu of Maryland crabmeat cakes, burgers, perfectly grilled fish, impressive rack of lamb, and the much revered filet of bison.

In addition, the Four Seasons offers three private spaces that cater to discreet business meetings and weddings, as well as attention-getting product launches and major awards celebrations.

Guests of Four Seasons Restaurant are guaranteed to always leave quite satisfied and eagerly looking forward to their next visit. ●

