

Editors'
CHOICE

*Four Seasons
Restaurant*



THE FOUR SEASONS (FOURSEASONSRESTAURANT.COM), MANHATTAN'S only landmarked restaurant, opened in 1959 and is run by co-Proprietors Alex von Bidder and Julian Niccolini. Designed with exquisite detail 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.

Elegantly situated in bustling Midtown Manhattan, the Four Seasons is incredibly popular among locals and critics alike, who appreciate the array of first-rate culinary classics and unique 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. Diners will revel in fresh 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 a sophisticated 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.

The Four Seasons caters to discreet business meetings and weddings, as well as attention-getting product launches and major awards celebrations, with three private spaces.

Guests of Four Seasons Restaurant are bound to eagerly anticipate their next visit after what is always promised to be an amazing meal. ●

Clockwise from top left: Four Seasons' lamb roulade; co-Owners Alex von Bidder and Julian Niccolini; the Grill Room; and the Pool Room

