

Editors'
CHOICE

*Gilt Restaurant and Bar
at The New York Palace Hotel*



OPENED IN DECEMBER 2005, GILT RESTAURANT AND BAR (WWW.GILTNEWYORK.COM) resides in the Villard Mansion of The New York Palace Hotel on New York's prestigious Madison Avenue and pays tribute to the Gilded Age of the late 19th century. Honoring the Mansion's role in the Gilded Age, Gilt boldly complements the opulent walls and barrel-vaulted ceilings of the interior landmark rooms with a revolutionary design concept. Gilt's 55-seat dining room provides guests with a feeling of being simultaneously comforted by the future and inspired by the past.

Boasting the right combination of cosmopolitan sophistication and New York edginess, Gilt Bar is the perfect place to experience sumptuous food and Manhattan's most elaborate selection of wines by the glass. The design for the bar has been conceived to exude a sense of intimacy and warmth within the sleek and ultramodern structure that was built for the space, and brings together the vast barrel-vaulted gilded ceilings and elegant mosaic tile floors of the 19th century with futuristic 21st-century interior design.

With stunning views of Madison Avenue and The Palace Courtyard, the landmark Madison Room, which offers seating for up to 100 guests, is the perfect location for any exclusive affair.

Gilt offers guests a modern American menu by nationally acclaimed Executive Chef Christopher Lee, who was named to the 2006 list of "Best New Chefs" by *Food & Wine* magazine and honored with the Gallo of Sonoma "Rising Star Chef of the Year" award at the 2005 James Beard Awards. Lee has worked in renowned Manhattan restaurants such as Daniel, Jean Georges, and Oceana. His signature dish is tuna Wellington, a yellow fin tuna baked in puff pastry with porcini mushrooms and flat leaf spinach and served with red wine reduction and foie gras sauce. Chef Lee's Bar and Lounge menu includes truffle potato fries, lobster sliders, and caviar service.

Gilt Bar is open to patrons seven nights a week, and Gilt's dining room is open Tuesday through Saturday, offering guests a three-course pretheatre dinner, a three-course prix fixe dinner, a five-course tasting menu, and the Chef's Grand Seven-Course Tasting Menu.

Gilt is a treasure chest waiting to be opened, as the latest installment in the history of the Villard Mansion steps ahead and creates culinary history. Everything old is new again, and better than ever. ●