Time Warner Center Restaurants

Reservations

ASIATE (212) 805-8881
PER SE (212) 823-9335
STONE ROSE (212) 823-9769
MASA and BAR MASA (212) 823-9800
CAFE GRAY (212) 823-6338
JEAN-GEORGE VONGERICHEN’S STEAKHOUSE
CHARLIE TROTTER’S SEAFOOD RESTAURANT To open Fall 2004

Restaurants

STONE ROSE, a bar and lounge that seats 300, with the capacity for 100 in a private roo
on Feb 5. Light food prepared by Jean-George Vongerichten’s kitchen next door will be a
Reservations at (212) 823-9769.

PER SE, on the fourth level, is opposite Stone Rose, across the atrium. After a series of t
dinners and parties, it plans to open to the public on Feb. 16. Thomas Keller, the chef an
will remain in New York during the first few months. His French Laundry in Yountville, Ca
for renovations, at least until spring. Per Se, designed by Adam Tihany with elements the
French Laundry, like a blue door and a wood-burning fireplace, has a spacious lounge ar

The terraced dining room, in neutral tones with matched panels of Australian walnut and
taupe marble from the Southwest that Mr. Tihany said is called “wildhorse swirl,” has get
on several levels. There are 74 seats in the dining room, a private room with 10 seats, an
other, more formal, interior private dining rooms that can seat up to 60. It is the largest
restaurants at 13,412 square feet, and has an enormous kitchen, but it has one of the st
rooms.

Though Mr. Keller plans to be in New York while the French Laundry is closed, and will be
regularly after that, the chef de cuisine in charge of the restaurant is Jonathan Benno, a
the Culinary Institute of America who has worked at Gramercy Tavern and Craft.

The restaurant will have prix fixe tasting menus at $125, $135 and $150. It will be open
Friday, Saturday and Sunday, and for dinner nightly. Starting Feb. 2, reservations will be
(212) 823-9335.

MASA and BAR MASA, which are both expected to open in mid-February, are the smalls
in the complex. Their entrances are sea-fog frosted glass, and the rooms have walls co
blocks of mottled Japanese Oya stone that Masa Takayama, the chef and owner, selected
Bar Masa will have a sushi bar with 13 seats and a lounge area that will accommodate 26
seats in the dining room, including two areas that can be closed off for private dining,
the sushi bar. It will offer multicoarse tasting menus at lunch and dinner ranging in price
to $500. Reservations will be accepted after Feb. 15 at (212) 823-9800.

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JEAN-GEORGE VONGERICHEN’S STEAKHOUSE, as yet unnamed, is expected to open by on the fourth floor’s 60th Street side. The food is based on Mr. Vongerichten’s elegant Pr Bellagio hotel in Las Vegas, a steakhouse that tilts toward France, with an array of sauce dishes. Here, the design, by Jacques Garcia, who did Danube for David Bouley, is pure fa “Midsummer Night’s Dream.” It has red walls, trellised borders and gilded trees with leave branches that graze the ceiling and are hung with fanciful crystal chandeliers. The design evoke nearby Central Park.

The restaurant will seat 120, and will have a private room to accommodate up to 40 peo menu for lunch and dinner will be à la carte. Reservations will not be accepted until Marc

CAFÉ GRAY, on the third level, designed by David Rockwell, will be a brasserie-style rest an open kitchen facing the park. It is also to open in March. It will have 120 seats, with a private room and 35 at the bar, making it the restaurant with the biggest capacity. Gre describes the food he is planning as “personal,” with the subtle Asian touches for which he and some classics, like the braised short ribs and mushroom fricassee he did at Lespinas.

Mr. Rockwell’s plans call for etched glass, embroidered leather and lots of chocolate brow brasserie references. Armoires will display artfully arranged collections of ingredients and be an herb garden in the kitchen.

The restaurant will serve breakfast, lunch and dinner daily with à la carte menus. Mr. Kuri the average cost of lunch at $35 or $40 and dinner at $50 to $75, not including beverage about reservations are being accepted at (212) 823-6338.

CHARLIE TROTTER’S SEAFOOD RESTAURANT, on the third level, will be informal, with an It will not open before fall. No name or designer has been selected and there is as yet no number for reservations.

BOUCHON BAKERY, also on the third level, will be a retail bakery and pastry and chocolate by Thomas Keller. It is to open in mid-March. All the baking will be done in the kitchens. There will be cafe tables with 24 seats for breakfast, light lunches of soups and panini, tea supper; reservations will not be accepted. It will be open from 7 a.m. to 7 p.m. daily.

And ASIATE, the restaurant on the 35th floor in the second tower, off the lobby of the Ma Oriental hotel, is open for lunch and dinner daily. It has 86 seats and serves Asian-accent its chef, Noriyuki Sugie. In lunch there is an à la carte menu and prix fixe with two courses three for $35. The prix fixe dinner is $65 a person. For reservations up to one month in a number is (212) 805-8881.

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Time Warner Center Restaurants at 1 Central Park

French Laundry of Thomas Keller