

Charlie Palmer Steak Now Open at Archer Hotel New York

Chef Charlie Palmer and LodgeWorks Partners, L.P. announce the opening of Palmer's all-new modern American steakhouse on East 38th Street.

February 7, 2017 (New York, NY)—Charlie Palmer Steak New York has a new home in the 2300 square-foot street-level space at Archer Hotel. Following a January 1 move from the renowned chef's former Charlie Palmer Steak location at 5 East 54th Street, Chef Palmer and team spent the past five weeks redesigning Archer's restaurant space, developing new menus, and training kitchen and service staff. The modern American steakhouse is now open, tapping into midtown's vibrant and dynamic energy, serving breakfast, lunch, and dinner daily, as well as weekend brunch.

The new restaurant is a partnership between LodgeWorks Partners, L.P. and Charlie Palmer Group. The relationship encompasses the management of the complete hotel food and beverage program, including Spyglass Rooftop Bar, event catering in several private dining spaces, and in-room dining for the 180-room boutique property. The two groups are already well acquainted; Charlie Palmer Steak is also opening a location in Archer Hotel Napa, which is set to open later this year.

"I couldn't have asked for a better new location for Charlie Palmer Steak or a more welcoming reception than that we've received from Archer and the entire hotel team," shares Chef Charlie Palmer. "It's been a rewarding process for us, creating renewed inspiration for food, drinks, and service. We can't wait to welcome our guests into our new home."

TEAM

Along with Chef Palmer, Charlie Palmer Steak New York's culinary team is led by Executive Chef Ryan Lory, a New Jersey native who has worked with Palmer since the 2014 opening of Charlie Palmer Steak on 54th Street. A culinary arts graduate of the Art Institute of Southern California, Ryan's expertise is evident not only in his mastery of the art of the steak, but also in his daily tasting menus inspired by local produce, Mid-Atlantic seafood, and meat. Service and operations are overseen by Palmer's longtime East Coast Director of Operations and 10-year Charlie Palmer Group veteran Charles Pouchot, as well as newly-appointed General Manager, Stefan Neacsu, who joins Charlie Palmer Group following tenures at Daniel, Del Posto, and most recently, Esca. The beverage program is under the direction of Lead Sommelier, Amanda Streibel, formerly a member of Aureole's wine team.

MENU

In its new home at Archer New York, Charlie Palmer Steak reflects celebrated chef Charlie Palmer's progressive American cooking, with seasonal menus from Chef Lory that showcase the region's exceptional resources, primarily from the surrounding Northeast and Mid-Atlantic waterways and farmlands, representing Manhattan's cultural crossroads and highlighting the craft of local distillers, brewers and artisanal winemakers. [View menus.](#)

Menu highlights include:

- **Breakfast**
Breakfast brings a *Truffled French Omelet with robiola, wild mushrooms, and fresh shaved truffles*; and a *CP-BEC with Nueske's bacon on a brioche roll* that is made in house at Charlie Palmer Steak's sister restaurant, Aureole.
- **Brunch**
Charlie Palmer Steak serves brunch on Saturdays and Sundays with rejuvenated classics that include a *Bloody Mary & Mimosa Cart* serving three types of each drink: *Classic Mimosa, Pomegranate & Current Mimosa, and Pear & Quince Mimosa*; *Traditional Bloody Mary, Super Juice Mary (carrot-tomato) and Mary's Envy (roasted tomatillo-tomato)*; and a *Doughnut Wheel* featuring three varieties: old-fashioned yeast

doughnuts, chocolate yeast and almond-dusted, with three dipping sauces—chocolate, caramel, and raspberry compote.

- Lunch

At lunch, offerings include *Charred Spanish Octopus with chorizo, white bean, and smoked chili vinaigrette*, as well as a *50-50 Burger composed of a patty of ground bacon and beef, caramelized onion jam, and pepper jack cheese*.

- Dinner

In addition to Charlie Palmer Steak signatures like *Littleneck Clams Casino with applewood smoked bacon, garlic butter, and charred lemon*; *30-day dry aged cuts from Double R Ranch*; and *A5 Kobe Strip* from the Miyazaki region in Japan, Chef Ryan Lory delivers exceptional dishes with robust flavors come dinnertime, with several handmade pastas each day, including *Mezze Rigatoni with berkshire sausage, parmesan reggiano, and micro arugula*; house made and cured charcuterie such as *Colorado Lamb + Pistachio Terrine, Foie Gras Mousse, and Smoked Duck Rillettes*; and a refined *Chicken Coq au Vin with bacon lardon, roasted pearl onion, and maitake mushroom*.

DESIGN

Chef Palmer and designer/collaborator Barbara Gisel of BGD LTD draw inspiration from Archer Hotel New York's industrial style and the energy of the surrounding Garment District. Tasked with creating a seamless transition from hotel reception to the new bar and restaurant, Gisel juxtaposes various materials and textures throughout, all of which are complemented by original art to create a dynamic environment, in synergy with the hotel and the city just outside its doors.

Archer's reception area segues into the newly updated cozy, eight-seat Foyer Bar offering diners and hotel guests a refuge to enjoy handcrafted cocktails and bar dining. Five globe-shaped pendant lights drop from an overhanging catwalk, casting a warm glow throughout the bar. Upon entry into the main dining room, eyes are drawn towards the restaurant's central focal point, an open action kitchen window, framed by a recycled blonde wood wall. Modern and classic textures alternate throughout the adjacent walls, including white brick, metal-framed industrial mirrors, and a floor-to-ceiling moody dark blue-sky mural. The restaurant serves as a gallery for curator and collector Liz Sterling's one-of-a-kind art collection that includes 15 pieces from 11 unique artists, with works ranging from Will Monk's award-winning oil on canvas to William John Kennedy's black and white photographs of Andy Warhol. [A full list of works can be seen here.](#)

LOCATION, HOURS + INFORMATION

Address

Charlie Palmer Steak NY
47 West 38th Street
New York, NY 10018

Phone

Reservations: 212.302.3838
Private Events: 212.302.3838

Hours

Breakfast: Monday –Friday; 6:30am-11:00am, Saturday – Sunday; 6:30am-10:30am
Brunch: Saturday –Sunday, 10:30am-3:30pm
Lunch: Monday – Friday; 11:00am - 5:00pm
Dinner: Monday – Tuesday; 5:00pm - 10:00pm; Wednesday – Thursday; 5:00pm - 11:00pm;
Friday, 5:00pm - 12:00am, Saturday, 3:30pm - 12:00am, Sunday, 3:30pm - 10:00pm

Additional information can be found on Charlie Palmer Steak New York's [website](#).

About Charlie Palmer Group

Charlie Palmer Group grew out of Aureole, American cuisine pioneer Charlie Palmer's landmark restaurant, originally located in a historic townhouse on the Upper East Side of Manhattan. Today, Palmer's flagship Aureole is strategically located at the Bank of America Tower at One Bryant Park. Other coast-to-coast locations encompass an expanding collection of award-winning restaurants and luxurious boutique hotels—many in equally significant historical locations—each designed with distinctive personalities to provide unique experiences. These properties include: Aureole, Charlie Palmer Steak, Upper Story by Charlie Palmer, Charlie Palmer at The Knick, and Crimson & Rye (New York), Aureole at Mandalay Bay Resort & Casino, Charlie Palmer Steak at The Four Seasons Hotel (Las Vegas), Charlie Palmer Steak (Washington, DC), Charlie Palmer Steak (Reno, Nevada), Dry Creek Kitchen at Hotel Healdsburg & Hotel Healdsburg (Sonoma County, California), Harvest Table and Harvest Inn by Charlie Palmer (St. Helena, CA), Burritt Room + Tavern and Mystic Hotel by Charlie Palmer (San Francisco, CA). Learn more at www.charliepalmer.com.

About Archer Hotel New York

ARCHER® Hotel New York, a 22-story new-build hotel, opened its doors in May 2014 with a spirit for true hospitality and sophistication. In heart of midtown Manhattan's Garment District, on 38th Street between Fifth and Sixth Avenues, this highly-anticipated, 180-guestroom boutique hotel provides sincere service, a surprise around every corner and carefully curated collections big and small, from art and furniture to its rotation of eight locally-sourced treats for its turndown ritual. The hotel consistently ranks in the top 5% of all Manhattan hotels based on guest feedback, with a strong theme of exceeding expectations. For cocktails and conversation, guests can enjoy the **Foyer Bar** or ARCHER's 22nd floor rooftop bar and lounge, **Spyglass®**, with stunning Empire State Building views. ARCHER's other amenities and services include in-room dining, Frette® bathrobes, Malin+Goetz® bath amenities, Nespresso® and stocked minibar, concierge, lobby business center, complimentary newspapers and 100% smoke-free environment. Other features of the hotel include bathrooms with a walk-in shower, make-up mirror, work space, laptop safe, 42-inch flat-panel TV and device docking station.