

**THE HOTEL** Baccarat, the French crystal company, launched this opulent hotel on 12 stories of a new midtown Manhattan skyscraper directly across the street from MoMA. **THE CHEF** Shea Gallante, an F&W Best New Chef 2005, runs the "brasserie de luxe," Chevalier. His clever, brilliant interpretations of French classics include a grand seafood platter with uni and an update on coquilles St. Jacques (gratinéed scallops). As evidence of this smart and loosened-up approach, Gallante offers many tasting-menu options: Guests can choose anything from two to 11 courses. **THE DETAILS** Doubles from \$790; 28 W. 53rd St.; [baccarathotels.com](http://baccarathotels.com).

New York City

# baccarat hotel



Gallante makes his own duck pastrami and other charcuterie for the snacks at the upstairs bar. The drinks menu includes a gin-and-Chartreuse cocktail that's designed to be served in a Baccarat coupe.

## Sweet Corn Salad with Pancetta and Mushrooms

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Total **50 min**; Serves **6**

- 6 large ears of corn, shucked**
- 8 scallions**
- 4 oz. pancetta, cut into ¼-inch dice**
- ½ cup extra-virgin olive oil**
- 12 oz. cremini mushrooms, halved or quartered if large**
- Kosher salt and pepper**
- 1 tsp. finely grated lemon zest plus ¼ cup fresh lemon juice**
- ½ tsp. honey**
- 1 tsp. apple cider vinegar**
- 4 oz. frisée, white and light green parts only (4 cups), torn into bite-size pieces**
- 2 Tbsp. snipped chives**
- Shaved Gruyère cheese, for serving**

- 1.** In a pot of salted boiling water, cook the corn until crisp-tender, 5 minutes. Let cool, then cut the kernels off the cobs.
- 2.** Meanwhile, in a large cast-iron skillet, cook the scallions over high heat until charred on the bottom, about 3 minutes. Cut into 2-inch lengths.
- 3.** In the same skillet, cook the pancetta over moderate heat, stirring occasionally, until browned, about 5 minutes. Using a slotted spoon, transfer to a paper towel-lined plate to drain. Pour off all but 1 tablespoon of fat from the skillet.
- 4.** Heat 2 tablespoons of the oil in the skillet. Add the mushrooms and season with salt and pepper. Cook over moderately high heat, stirring occasionally, until browned, 5 to 7 minutes.
- 5.** In a large bowl, whisk the lemon zest and juice with the honey, vinegar and remaining ¼ cup plus 2 tablespoons of olive oil. Season the dressing with salt and pepper. Add the corn, scallions, pancetta, mushrooms, frisée and chives and toss to coat; season with salt and pepper. Top the salad with shaved Gruyère and serve.  
—Shea Gallante

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Visitors  
to the  
Baccarat  
Hotel in

New York City are  
greeted with a  
backlit installation  
of 2,000 cut-crystal  
glasses, OPPOSITE.  
French king  
Louis-Philippe  
commissioned the  
design in 1841.

Star chefs are feeding the  
**creative energy** of a new breed  
of American hotel, whether  
with a **luxé brasserie menu** or  
an artisanal ice cream truck.

BY M. ELIZABETH SHELDON FOOD PHOTOGRAPHS BY CON POULOS



Fork from  
Fitzsu.

Baccarat Hotel chef Shea  
Gallante reimagines a frisée  
salad with corn, pancetta  
and mushrooms (p. 120).