

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.

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

PAGE 119

Total 50 min; Serves 6

- 6 large ears of corn, shucked
- 8 scallions
- 4 oz. pancetta, cut into $\frac{1}{4}$ -inch dice
- $\frac{1}{2}$ 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 $\frac{1}{4}$ cup fresh lemon juice
- $\frac{1}{2}$ 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 $\frac{1}{4}$ 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

FOLLOW US @FOODANDWINE



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 luxe 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 frisee salad with corn, pancetta and mushrooms (p. 120).