

Jack of Fair Trade...A Currant Affair...Take the Décor, Leave the Pierogi

By Robin Raisfeld & Rob Patronite
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(Photo credit: Carina Salvi)

openings

Biltmore Room

For those who remember his fusion profusion at Aja and Match and last savored it at Mi, Gary Robins's reappearance in a Manhattan kitchen is big news. Officially, his title at the **Biltmore Room** is "consulting executive chef," and for now, at least, he's firmly ensconced, brainstorming Asian-inspired fare like giant prawns wrapped in crispy noodles (pictured). The food may be newfangled, but the décor's not: The floor-to-ceiling marble comes from the Biltmore hotel, fondly remembered by generations of collegians who rendezvoused under the ornate clock. Feng Shui consultant Jennifer Ellen Frank added her touch to the design of restaurant.

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