

# The New York Times

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## New Restaurants for the Beekman Hotel

By Florence Fabricant



Tom Colicchio, left, and Keith McNally, right, will open restaurants in the restored landmark hotel.

Credit Valerie Macon/Getty Images

### Headliner

#### THE BEEKMAN HOTEL

The handsome 10-story landmark building from the 1880s, with a soaring atrium and a skylight, is being converted into a hotel. It will contain restaurants operated by Keith McNally and Tom Colicchio. Mr. McNally's restaurant will have 90 seats and serve breakfast, lunch and dinner. "With a bit of luck, I'll have a name before it opens," he said. Mr. Colicchio will run the lounge, to be called the Living Room, as well as room service and private party catering for the hotel and for the Beekman Residences, a high-rise condominium being built next door. So far, he has addressed none of the details of his restaurant. "We're still pretty far away from opening; it won't be for about a year," Mr. Colicchio said. He is toying with the idea of serving "old New York food, modernized." But the setting won't be formal. "I don't think people are interested in eating like that anymore," he said: *5 Beekman Street (Park Row)*.

### Looking Ahead

**MISSION CHINESE FOOD** After a summer of pop-ups, Danny Bowien will reopen in the former Rosette space: *171 East Broadway (Rutgers Street)*.

[http://ny.eater.com/archives/2014/09/colicchio\\_and\\_mcnally\\_confirmed\\_for\\_beekman\\_hotel.php](http://ny.eater.com/archives/2014/09/colicchio_and_mcnally_confirmed_for_beekman_hotel.php)

**RUSS & DAUGHTERS AT THE JEWISH MUSEUM** In early 2015, the purveyor of smoked fish, herring and other Jewish-American foods on the Lower East Side will open a cafe in the museum, with a retail counter. Museum admission won't be required for entry. And unlike Russ's downtown places, the cafe will be kosher: *1109 Fifth Avenue (92nd Street)*.

### Opening

**BOTEQUIM** Brazilian fare from Marco Moreira arrives. (Opens Wednesday): *132 Fourth Avenue (13th Street)*, 212-432-1324, [botequimny.com](http://botequimny.com).

**WHITE STREET** Floyd Cardoz is in the kitchen, cooking American food. (Friday): *221 West Broadway (White Street)*, 212-944-8378, [whitestreetnyc.com](http://whitestreetnyc.com).

### Closed

**THE DOGWOOD** Without much notice, this outpost for Carolina cooking in Prospect Park South, Brooklyn, has closed after just about a year. The owners cited "family issues."

### Chefs on the Move

**SCOTT BRYAN**, the chef at Bacchanal, which opened four months ago on the Bowery, will leave this week. He will become the chef and a partner at Corvo Bianco on the Upper West Side, which will reopen in a few weeks.

**SCOTT CONANT** is no longer involved with Scarpetta in the meatpacking district. He remains affiliated with the Scarpettas in Miami Beach, Las Vegas and Los Angeles. A future project is an Italian steak house, Bistecca, in the new Montreign Resort Casino in the Catskills.

**RYAN HENDERSON** is the new chef de cuisine at Wylie Dufresne's Alder, succeeding Jon Bignelli.

**ROGER MARTINEZ**, a native of Barcelona, Spain, is the new executive chef at Il Buco Alimentari e Vineria. In Spain, he worked at El Celler de Can Roca, and he had his own place, La Mifanera, in Barcelona. In New York, he was chef de cuisine at Bouley.