

# Opening Alert: Charlie Palmer's Times Square Behemoth Debuts in the Knickerbocker

by Marguerite Preston Mar 12, 2015, 12:00p @marguerite\_s\_p



The lounge at Charlie Palmer at the Knick

Rendering courtesy of Charlie Palmer at the Knick

*The hotel's espresso bar and its restaurant open today. Still to come: a rooftop bar with a cigar lounge.*

Two of the three venues that acclaimed **Aureole** chef Charlie Palmer has been planning in the Knickerbocker hotel open tonight. One is his lobby espresso bar, Jake's @ The Knick, which will serve coffee and pastries, plus fruit, granola, and flatbreads from **Sullivan Street Bakery** until 4 p.m. daily inside the long, barrel-vaulted space pictured below.



Of more note, however, is the main event, Charlie Palmer at the Knick, the chef's full-service restaurant on the hotel's fourth floor. This is equipped with a lounge up front, a bar made entirely of marble, "chainmail drapes," an open kitchen, and a dining room to seat 100. Curbed got a [sneak peek at the construction not long ago](#), which gives a better idea of just how much marble is involved here. It serves breakfast, lunch, and dinner, with menus that [Palmer has described](#) as "straightforward," and "market-driven but not fussy."

Breakfast is standards like pancakes, omelets, and oatmeal, while lunch and dinner mix basics like chicken with farro, and a ribeye with potatoes, with a few more out-there options. There's a dry-aged burger topped with shortrib, alongside duck confit nuggets and Scotch quail eggs. Executive chef Cliff Denny will also offer daily specials, from the "test kitchen," which sounds like they'll be aimed toward the more adventurous – possibilities include veal head cheese, and for tonight, buffalo sweetbreads. Prices are standard Midtown hotel range: no small plates under \$15, no entrees under \$20. Full menus are not available in the lounge, but the lounge does have a martini cart. Check out all the menus, below.

Still to come is St. Cloud, the hotel's super luxe rooftop bar. This will serve a menu of small plates alongside cocktails in Waterford crystal glasses, and will include a cigar lounge as well as both indoor and outdoor seating. No hard opening date on that yet, but it's still under construction, and a representative says it's looking like a May opening.

#### [Knick Menu Breakfast](#)

The image shows a digital menu for Charlie Palmer at The Knick, specifically the breakfast section. The menu is centered on a white background with a thin border. At the top, the restaurant's name "CHARLIE PALMER at THE KNICK" is displayed in a serif font. Below this, the section "BREAKFAST AT THE KNICK" is followed by "A LA CARTE". The menu items are listed with their prices and ingredients: "FRESH SEASONAL FRUIT AND BERRIES 12", "YOGURT PARFAIT 12" (House Made Granola, Berries), "STEEL CUT OATMEAL 12" (Dried Fruit, Brown Sugar), "SCOTTISH SMOKED SALMON 16" (Capers, Lemon), "KNICK BREAKFAST SANDWICH 20" (Egg, Chorizo, Spinach, Irish Cheddar Cheese), "TWO ORGANIC EGGS ANY WAY 19" (Toast, Choice of Bacon, Chicken Sausage, or Breakfast Hash), "FREE RANGE OMELET 20" (Choice of 2: Tomato, Spinach, Mushrooms, Onions, Ham, Sausage, Bacon, Cheddar, Goat Cheese, Mozzarella), "BUTTERMILK PANCAKES 18" (Vermont Syrup, Fresh Berries), "SHORT RIB HASH 20" (Fried Organic Egg, Scallions, Toast), "SIDES", "APPLE WOOD SMOKED BACON 8", and "CHICKEN SAUSAGE LINKS 8". At the bottom of the menu, there is a blue bar with the text "SHOW ME MORE LIKE KNICK MENU BREAKFAST" and a close button. Below the menu, there is a Scribd interface with a "Download" button, a "Share" button, an "Embed" button, and a page indicator "1 of 1".

CHARLIE PALMER  
at  
THE KNICK

BREAKFAST AT THE KNICK

A LA CARTE

**FRESH SEASONAL FRUIT AND BERRIES 12**

**YOGURT PARFAIT 12**  
House Made Granola, Berries

**STEEL CUT OATMEAL 12**  
Dried Fruit, Brown Sugar

**SCOTTISH SMOKED SALMON 16**  
Capers, Lemon

**KNICK BREAKFAST SANDWICH 20**  
Egg, Chorizo, Spinach, Irish Cheddar Cheese

**TWO ORGANIC EGGS ANY WAY 19**  
Toast, Choice of Bacon, Chicken Sausage, or Breakfast Hash

**FREE RANGE OMELET 20**  
Choice of 2: Tomato, Spinach, Mushrooms, Onions, Ham, Sausage, Bacon, Cheddar, Goat Cheese, Mozzarella

**BUTTERMILK PANCAKES 18**  
Vermont Syrup, Fresh Berries

**SHORT RIB HASH 20**  
Fried Organic Egg, Scallions, Toast

SIDES

**APPLE WOOD SMOKED BACON 8**

**CHICKEN SAUSAGE LINKS 8**

SHOW ME MORE LIKE KNICK MENU BREAKFAST

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[Knick Lunch](#)

Coppa, Prosciutto, Sopressata, Grain Mustard, Pickled Shallots

**YELLOW FIN TUNA TARTAR** 18  
Yuzu, Lime, Spiced Chili Oil

START

**ARUGULA & OAK LEAF** 16  
Shaved Pear, Sherry Shallot Vinaigrette

**GRILLED ROMAINE HEARTS** 16  
Garlic Breadcrumbs, Shaved Pecorino, Honey Lemon Emulsion

**MAINE LOBSTER SALAD TIAN** 28  
Tomato, Avocado, Winter Citrus

**CARROT AND COCONUT SOUP** 12  
Ginger Oil, Espelette

MAIN

**ARCADIA FARM FREE RANGE CHICKEN** 26  
Wild Winter Mushrooms, Farro, Salsify, Red Wine Poultry Jus

**ASPEN RIDGE FLAT IRON STEAK** 30  
Roasted Winter Roots, Béarnaise

**LINE-CAUGHT HALIBUT** 30  
Savoy Cabbage, Parsnip Purée, Lemon-Chive Butter

**HERB GNOCCHI** 24  
Black Trumpets, Wild Spinach, Pinenuts

**THE KNICK BURGER** 19  
Dry-Aged Custom Blend, Short Rib-Topped, Irish Cheddar, Aureole Brioche

SIMPLY GRILLED

**CHICKEN PAILLARD** 25  
**CHARCOALED MINUTE STEAK** 28  
**SALMON FILLET** 28  
Grilled Vegetables, Cold-Pressed Olive Oil, Meyer Lemon

SHOW ME MORE LIKE KNICK LUNCH

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[2-24-2015 Dinner](#)

**LA QUERCIA SALUMI** 16  
Coppa, Prosciutto, Sopressata, Grain Mustard, Pickled Shallots

**YELLOW FIN TUNA TARTAR** 18  
Yuzu, Lime, Spiced Chili Oil

**DUCK CONFIT "NUGGETS"** 16  
Hoisin Orange Reduction, Crispy Skin, Cherry Radish

START

**ARUGULA & OAK LEAF** 16  
Shaved Pear, Sherry Shallot Vinaigrette

**GRILLED ROMAINE HEARTS** 16  
Garlic Breadcrumbs, Shaved Pecorino, Honey Lemon Emulsion

**MAINE LOBSTER SALAD TIAN** 28  
Tomato, Avocado, Winter Citrus

**LOBSTER BISQUE** 12  
Lobster, Curry Oil, Butter Croutons

MAIN

**ARCADIA FARM FREE RANGE CHICKEN** 26  
Wild Winter Mushrooms, Farro, Salsify, Red Wine Poultry Jus

**SNAKE RIVER FARMS RIBEYE** 40  
Butter Potato, Roasted Winter Roots, Red Wine Jus

**LINE-CAUGHT HALIBUT** 30  
Savoy Cabbage, Parsnip Purée, Lemon-Chive Butter

**CALAMARI GNOCCHI** 24  
Spicy Fire Roasted Tomato Sauce, Calamari, Micro Basil

**THE KNICK BURGER** 21  
Dry-Aged Custom Blend, Short Rib-Topped, Irish Cheddar, Aureole Brioche

FROM CHARLIE PALMER'S TEST KITCHEN

**VEAL SWEET BREADS** 16  
Buffalo Sauce, Shaved Celery Salad  
--Pairing--  
**AVERY "WHITE RASCAL"** 8  
White Ale

SIMPLY GRILLED

**CHICKEN PAILLARD** 25  
**CHARCOALED MINUTE STEAK** 28  
**SALMON FILLET** 28  
Grilled Vegetables, Cold-Pressed Olive Oil, Meyer Lemon

SHOW ME MORE LIKE KNICK DINNER