

## OPENINGS

## Charlie Palmer at The Knick and Jake's Both Open Today

By Kelly Dobkin  
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Today, chef/restaurateur Charlie Palmer opens his long-anticipated restaurant **Charlie Palmer at the Knick**, on the 4th floor of the revamped Knickerbocker Hotel. Expect American fare like yellowfin tuna tartar with yuzu, Scotch "quail" eggs in Dijon aioli, calamari gnocchi, as well as a "Knick" Burger made from dry-aged beef topped with short ribs and Irish cheddar. The ground-floor **JAKE'S @ The Knick** also opens today, an all-day cafe featuring espresso beverages, sandwiches, mini breakfast sliders and more. The 7,500 square-foot rooftop bar, **St. Cloud**, will open this spring with food from Palmer.

6 Times Square; 646-571-2001



Chef Cliff Denny plating



Knick burger

### The Knick Dinner

SNACK

- EAST COAST OYSTERS** 24  
Delaware Bay, Bluepoint
- SCOTCH QUAIL EGGS** 16  
Popcorn Shoots, Dijon Aioli, Pancetta
- 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
- TUNA STEAK** 28

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## The Knick Lunch

LUNCH

SNACK

**EAST COAST OYSTERS** 24  
Delaware Bay, Bluepoint

**SCOTCH QUAIL EGGS** 16  
Popcorn Shoots, Dijon Aioli, Pancetta

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

**YELLOW FIN TUNA TARTAR** 16  
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  
Savory 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

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