

October 12, 2009

Silverman's Standard Arrives



If you're seeking stylish ambiance and a star-studded New York social scene along with great cuisine, check out the **Standard Grill**, the latest dining venture to open in New York's flourishing Meatpacking District. The restaurant, where it is already difficult to secure a dinner reservation, was designed by Roman & Williams, the high-profile team who also designed the guests' quarters at the Standard Hotel, which houses the restaurant. The design echoes old New York with original copper pennies lining the floor of the barrel-vaulted-ceiling dining room, which also has subtly partitioned booths to lend some intimacy to the ample space. The open kitchen, with its elegant canopy of a copper hood, sits at the back of the raucous salon and houses chef Dan Silverman, who previously oversaw the cuisine at Lever House and clocked time at Union Square Cafe and Bouley.

At the Standard Grill, Silverman excels at taking dishes you know and love, like the well-charred, dry-aged prime rib steak for two or the lettuce wedge with blue cheese and bacon, and presenting the best renditions of them, without making them overwrought. The charcuterie is well-curated with standouts like the buttery *jamon Iberico*, the sweet-and-smoky chorizo Cantimpalo and the blissfully unctuous foie gras terrine with rhubarb compote. The combination of old-world style and familiar, well-prepared foods is simply a top-drawer representation of comfort food. If you can get in, you'll never want to leave. (212.645.4100)

—Charlotte Druckman

