

June 26, 2009

Restaurants Now: The Standard Grill

This week, a scene is born under Manhattan's High Line, a Tetsuya's veteran goes solo in Sydney, and Jacques Maximin returns to Paris in a big way.



New York City: The Standard Grill

From the outside, the Standard Grill looks a bit like a movie set. Inside, it's a scene: L.A. on the Hudson. The beautiful people are three deep at the bar, long-legged around the fire pits on the terrace, and white-toothed over their Malpeques and Dom Perignon. Under the High Line, the restaurant is made up of the two very different rooms—in front, wood, whitewash, and tile like a New England clam bar, and then red leather booths and a high-arched ceiling in the interior dining room. The atmosphere is latter-day “21” Club and already a magnet for the glitter- and literati (last night, Anna Wintour; last week, Salman Rushdie), with owner André Balazs playing comely majordomo. Still serving a “preview” dinner, the kitchen, under chef Dan Silverman (ex-Lever House and Union Square Café before that), knows what it's doing. On the menu there are crowd-pleasers like iceberg lettuce with Kentucky bacon and blue cheese dressing and an organic pork chop. There's also a very tasty, accurately cooked (and amusingly named) “Demi-Vache” rib-eye, a nicely grilled halibut, roasted local beets, duck fat smashed potatoes, and a sense of humor: Under “sides,” you'll find A Good Pickle for \$1. 848 Washington St., New York City (212-645-4100; thestandardgrill.com) — Christian L. Wright