



## PALACE GATE, THE NEW YORK PALACE'S OUTDOOR LOUNGE OPENS FOR ITS SECOND SEASON

**May 4, 2010 (New York, NY)** –The **New York Palace** hotel opens the popular **Palace Gate**, a 75-seat outdoor lounge in the hotel's courtyard in the heart of midtown Manhattan, for its second season today. Palace Gate celebrates creative cocktails and bar dining at its finest, all in the open air and under the stars in the center of one of the most exciting cities in the world.

The beautiful and spacious Palace Gate lies mere steps within the hotel's wrought iron gates and wrapped in the architectural splendor of the Villard Mansion lies. Nestled in a beautiful shaded midtown oasis of lush greenery and fully-bloomed floral arrangements, guests can enjoy cocktails, wines and a full bar menu from the Two Star Michelin culinary team at GILT. The Palace Gate is the perfect spot for an early or late evening bite – a place where New Yorkers and destination diners alike can escape the hustle and bustle of the city. Guests can indulge in the spirited bar menu of modern American and comfort-driven dishes from **Executive Chef Justin Bogle**, a perfect array of tempting plates and shareable appetizers.

New dishes on the Palace Gate menu this season include **Grilled Branzino** with Tomato, Capers and Roasted Eggplant; **Chicken Panini** on Black Olive Sourdough, Ramp Mayonnaise and Brie; and **Stuffed Piquillo Peppers** with Saffron Rice, Olives and Manchego Cheese. Dive into an order of **Steak Frites**, Niman Ranch Strip Loin, Oregano Chimichurri and Smoked Papkria or treat yourself to **The Gilt Burger**, topped with Aged Cheddar, House-Made Pickles, Crispy Onion Rings and House-Cured Bacon. Great for sharing, savor irresistible **Truffle Potato Fries** with Garlic Herb Aioli or the **Charcuterie Platter** which is comprised of Country Pâté, Duck Rillettes and Prosciutto di San Daniele. Lighter fare includes Chef Bogle's **Garden Gazpacho** made with Peekytoe Crab, Green Grapes and Toasted Almond; **Asparagus Salad** with Poached Egg, Parmesan and Creamy Black Pepper Dressing and **Chilled Oysters on the Half Shell** with house-made Cocktail Sauce and Champagne Mignonette.

On the sweeter side, **Executive Pastry Chef David Carmichael** will continue to serve his take on the classic **Knickerbocker Glory Sundae Set**. Enjoy layers of homemade Wild Strawberry and Vanilla Ice Cream, Hot Fudge, crushed Raspberry and Amarena Cherries. The sundae is drizzled with Peach Melba Syrup, topped with Rose scented Whipped Cream and finished with Cashew studded Milk Chocolate Cigarettes. To complete the set, the sundae is paired with a homemade **Fresh Pineapple Cream Soda**. Summer themes continue throughout Carmichael's dessert menu with his **Strawberry Rhubarb Pavlova** with Toasted Oatmeal Crumble, and **Tiramisù** with Araguani Chocolate Spears and Fresh Raspberry.

The cocktail program at Palace Gate offers innovative takes on both classic and modern libations. From the **Fixie Fizz**, a take on the legendary Pimm's Cup, made with Pimm's No. 1 Cup, Rhubarb, Cucumber and Shiso, to the smoky **Jalapeño Margarita** with Jalapeño-infused Tequila, Cointreau and Lime Smoked Salt, each cocktail is crafted with the freshest ingredients such as housemade purées and syrups as well as hand-squeezed juices. Other refreshing cocktails include **Geisha Blossom** with Stoli Citron, Champagne, Junmai Ginjo Sake, Lychee Purée and Lavender Syrup, and **Passion Fruit Limemade** with Citrus and Lemongrass-infused Rum, Lime and Passion Fruit. The Palace Gate experience is filled with opportunities to pair exceptional wines from **Wine Director Patrick Cappiello's** 8,000 bottle cellar. With a variety of 20 selections by the glass as well as 20 half bottles, guests are sure to find the perfect complement to every occasion.

Open 4:00p.m.-10:00p.m. daily (weather permitting), Palace Gate is located in the courtyard at The New York Palace at 455 Madison Avenue in Manhattan. For more information, please call 212-891-8100 or visit [www.palacegatenyc.com](http://www.palacegatenyc.com).

# # #

Press Contacts:  
Teresa Delaney  
Director of Communications  
212-303-6075  
tdelaney@nypalace.com