

THE DINING ISSUE

IN NEW YORK

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SHOPPING
DINING
MUSEUMS
GALLERIES
MAPS

GIFTS FOR
YOUR LOVER

COMFORT FOOD
WITH A TWIST

THE ULTIMATE
NIGHTCAP

Jennifer Hudson

IN LIVING COLOR AND ON BROADWAY

Ritzy & Rosy

Old New York glamour lives on at The Plaza Hotel, where you can take in this opulence at The Rose Club bar. Nestle into red velvet sofas under pinkish lighting, order a cocktail (like Raspberry Rose; Nolet's Silver dry gin, hammam green tea, fresh juices, raspberries and soda water) and enjoy live jazz (every Wednesday) as the nostalgia for history's silky splendor charms the evening. Considering you're in the same space that hosted shows from Liza Minnelli, Bob Hope and Kay Thompson (back when it was the Persian Room nightclub), you're about as close to the city's storied sophistication as you can get. | **The Rose Club at The Plaza Hotel, 768 Fifth Ave., 212.759.3000**



Elevated Experience

New York's sleek, cosmopolitan nightlife scene is at its finest at Bar Hugo, the rooftop lounge atop Hotel Hugo in Hudson Square. Not only does it have a mesmerizing view of the Hudson River and Lower Manhattan skyscrapers, it also has cool floating light fixtures, tropical trees, an accessible balcony (even in winter) and the perfect house music to energize the loungey space. The cocktail menu doesn't disappoint, infusing and mixing fruits, vegetables and flowers with favorite liquors (like Glenlivet whiskey and Bombay Sapphire gin) and obscure ingredients (including star anise and lavender tincture). If you're hungry, the spacious lounge also serves light bites, like hand-cut truffle fries, crispy artichoke wedges, tuna tartare and sliders. | **Bar Hugo, 525 Greenwich St., 917.409.2576**



Still Smoking

NYC bars are no longer engulfed in haze, thanks to smoke-free campaigns in the early 2000s, but Forty Four still smolders in its own (legal) way. The swanky lounge, located on the ground level of the Royalton hotel, garnishes its Hickory Old-Fashioned (*above*) with an overturned glass of smoke from a hickory wood chip doming the drink, adding a complex woody flavor to the signature cocktail, made of hickory-infused Woodford Reserve bourbon, Black Dirt Apple Jack, Sortilège maple whiskey and honey water. It might just be the best way to warm up this winter. | **Forty Four, 44 W. 44th St., 212.944.8844**