

Waldorf Astoria Taps Gramercy Tavern Chef for New Restaurant

When the hotel reopens later this year, Michael Anthony will serve as culinary consultant and create an as-yet-unnamed American brasserie.



The chef Michael Anthony. Lars Niki/Getty Images for NYCWFF



By **Florence Fabricant**

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When [the Waldorf Astoria hotel](#), which has anchored Park Avenue in Midtown since 1931, reopens later this year, Michael Anthony will be the new culinary consultant in charge. Mr. Anthony, 56, has been at Gramercy Tavern since 2006, and will remain as executive chef and partner there.

“I will not reduce my commitment to Gramercy,” he said.

“Everyone supported me in this project”

With his second toque at the Waldorf, his main responsibility will be to create an as-yet-unnamed American brasserie in the two-story space that was Oscar's Brasserie. That new restaurant, also to open later this year, will have an entrance on Lexington Avenue and 50th Street as well as access from the hotel lobby. Its focus will be seasonal contemporary American fare that also reflects Mr. Anthony's time working in France. The space is being designed by AvroKO Design, with a spacious bar on the ground floor and a white tablecloth dining room upstairs, reached by a grand staircase.

The Waldorf Astoria, named for two hotels on Fifth Avenue that were demolished in 1929 to make way for the Empire State Building, has been closed for renovations since 2017. It is now owned by Daija Insurance Group, based in Beijing, and is managed by Hilton Worldwide. Its Art Deco exterior and some of the interior public spaces are designated as landmarks. The Peacock Alley restaurant in the hotel lobby will become a high-end cocktail lounge; the Bull and Bear Steakhouse will not return, and the space will not be used as a restaurant. Mr. Anthony said that he had no information about the famous Starlight Roof, and that his responsibilities at the hotel did not include room service or banqueting.

Working with the hotel will occupy much of his time until the new restaurant opens and for at least three months after. At Gramercy Tavern, Mr. Anthony said, he will rely on [Aretah Ettarh](#), the chef de cuisine, who has been at the restaurant for seven years. "At the Waldorf I plan to build on my roots and what I've established at Gramercy to create something distinctive," Mr. Anthony said.

Florence Fabricant is a food and wine writer. She writes the weekly [Front Burner](#) and [Off the Menu](#) columns, as well as the Pairings column, which appears alongside the monthly wine reviews. She has also written 12 cookbooks. [More about Florence Fabricant](#)