



CHEF GABRIEL KREUTHER DEBUTS ALL-NEW CULINARY PROGRAM AT BACCARAT HOTEL NEW YORK

Two Michelin-Starred Chef Unveils Alsatian-Inspired Menus in His Role as Culinary Director at Flagship Manhattan Hotel from Legendary Crystal Brand

NEW YORK, NY, February TK, 2019 – Two Michelin-starred Chef Gabriel Kreuther, of [Gabriel Kreuther Restaurant](#) in New York City, has introduced his Alsatian-inspired cuisine at [Baccarat Hotel New York](#), stepping into his new role as Culinary Director. Chef Kreuther will oversee all culinary programming for the property, including the Grand Salon's breakfast, lunch and dinner menus, in-room dining and The Bar. Chef Kreuther will continue to operate and helm the kitchen at his eponymous Bryant Park-adjacent restaurant and [Kreuther Handcrafted Chocolate](#) next door.

Hailing from the French region of Alsace, Chef Kreuther's cooking throughout his illustrious career has been deeply rooted in his Alsatian heritage and classic French culinary technique. His culinary approach is driven by an unwavering commitment to excellence and imbued with thoughtful craftsmanship and luxury—the same defining qualities synonymous with the Baccarat name, both as a hotel and world-class artisans, whose legendary factory is located near Kreuther's childhood home.

"From his Alsatian roots to his classical French training, Chef Kreuther is an ideal culinary partner whose level of skill and expertise is perfectly aligned with the legendary Baccarat brand," says Hermann Elger, Chief Operating Officer of Baccarat Hotels and Resorts and Managing Director of Baccarat Hotel New York. *"His enduring relevance in New York City continues with this very special collaboration, and we are thrilled to offer our guests an enhanced dining experience throughout the hotel,"* he adds.

"Baccarat Hotel takes an elegant and sophisticated approach to hospitality that has similarly defined my career and my restaurant—prioritizing high quality ingredients, fine craftsmanship and beautiful presentation," says Chef Kreuther.

At Baccarat Hotel, Chef Kreuther's menu will predominantly feature new dishes created exclusively for the property, along with several Alsatian signatures from Gabriel Kreuther Restaurant, such as his Kougelhopf, Tarte Flambee and house-made Country Sausage. New dish highlights include:

- Petit Pâté Feuillé "Baccarat": *duck, guinea hen, foie gras, veal, green salad* | Chef Kreuther's elevated take on a staple Alsatian "provincial food,"

paying homage to the craftsmen of the Baccarat factory, where artisans would enjoy these savory pastries for their meals. ****Limited quantities available daily from 4pm****

- Handcrafted Quail & Pistachio Ballotine *with green cabbage & gruyere salad*
*Baccarat Regional Specialty
- Slow-Poached Organic Farm Egg "In A Jar" *with Maine lobster, salsify, lobster froth*
- Crispy Shrimp Lollipops *with lemongrass ginger sauce*
- Smoked Eel Croquettes *with harissa aioli*
- Maine Lobster Cappuccino *with smoked salmon grilled cheese sandwich*
- Saffron Alsatian Spaetzle *with cider-braised rabbit, wild mushrooms, zucchini*
- Burger a la Façon "Rossini": *black angus patty, liverwurst, grilled red onion, comté cheese, black truffle sauce, optional additions: bacon, foie gras terrine*
- Mixed Berry Vacherin: *vanilla ice cream, mixed berry sorbet, vanilla meringue*
- Baba for Two: *aged rum, whipped vanilla mascarpone, gold leaf.* Classic baba served tableside with guest's choice of spirit. When Polish king Stanislaw Orlov was exiled to Lorraine, he was introduced to traditional kugelhoupf cake. After he complained it was too dry, it was soaked in wine, resulting in the first baba.

Chef Kreuther's menus are now available at Baccarat Hotel New York, located at 28 West 53rd Street in New York City. For more information and reservations, visit www.baccarathotels.com or call 212-790-8800.

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About Baccarat Hotel New York

Baccarat Hotel New York is the first hotel and global flagship for the 255-year-old Baccarat crystal brand. Directly across the street from the Museum of Modern Art and steps away from Fifth Avenue's legendary shopping, the 114 exquisitely appointed guest rooms & suites designed by Paris-based, luxury design team Gilles & Boissier delight the senses with lavish finishes and artisanal attention to detail. Generous amenities include stunning salon-style spaces where guests may enjoy breakfast, cocktails, afternoon tea and light fare; a beautiful barrel-vaulted bar featuring a kaleidoscope of Baccarat crystal stemware; a soothing Spa de La Mer, the first of its kind in the United States, and a 55-foot sunken marble swimming pool complete with day beds reminiscent of La Côte d'Azur. Baccarat Hotel New York has earned the prestigious Forbes Five Star and AAA (American Automobile Association) Five Diamond Awards. For more information, visit www.baccarathotels.com.

About Gabriel Kreuther – www.gknyc.com

Gabriel Kreuther is the Two Michelin-starred and James Beard-award winning chef behind the eponymous French restaurant Gabriel Kreuther and neighboring chocolate shop, Kreuther Handcrafted Chocolate. Located adjacent to New York City's Bryant Park. Gabriel Kreuther Restaurant is a Relais & Châteaux property offering a luxurious, seasonally inspired dining experience driven by Chef Kreuther's Alsatian roots, masterful classic French culinary techniques, an inventive wine and cocktail program and impeccable yet warm service. The distinguished restaurant has two Michelin stars, was voted Number 1 for US fine dining by TripAdvisor, has AAA 5 Diamond status, and a glowing three-star review from *The New York Times*. Next door, Kreuther Handcrafted Chocolate-- Gold and Silver winner at the International Chocolate Awards 2018, Double Silver winner at the Global Chocolate Awards 2018 and named to Eater's America's Essential Chocolate Shops --serves chocolate made fresh on-site by esteemed pastry chef Marc Aumont, who has been heralded for his artful presentation and exquisite chocolates and pastries, combining French technique, New York inspiration, quality ingredients and fine craftsmanship.

Chef Kreuther's esteemed 30-year career has earned him numerous awards and accolades, beginning with the highly regarded Best Apprentice award, during his decade as a young cook throughout Europe. He then brought his talents to NYC, cooking at celebrated restaurants such as La Caravelle and Jean Georges and helming the kitchens at Atelier at the Ritz Carlton and The Modern. He was named to Food & Wine's Best New Chef's list in 2003 and won a 2009 James Beard Foundation Award for Best Chef NYC. Throughout his career, Chef Kreuther has put a strong focus on mentorship and is a long-standing mentor for the Bocuse d'Or USA Culinary Council, whose team recently won gold at the 2017 World Competition.