



NFL'S VINCENT on getting calls right and helping football grow PAGE 5

# CRAIN'S

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OFF THE MARKET

Fairway plans to shutter outer-borough stores

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FOOD & BEVERAGE

# FAMILY BEEF

After an epic food fight, The Palm—one of the oldest restaurants in the city—is cutting its ancestral ties

BY AARON ELSTEIN

The New York steak dinner," Joseph Mitchell wrote in *The New Yorker* in 1939, "is a form of gluttony as stylized and regional as the riverbank fish fry, the hot-rock clambake or the Texas barbecue."

Even before Mitchell's time, The Palm was New York's archetypal steakhouse. Since 1926 the Midtown joint has been serving up giant steaks and dizzying cocktails in a crowded, noisy, used-to-be smoky room where the walls are covered with celebrity

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# Palm

RESTAURANT  
EST. 1926



BUCK ENNIS

POLITICS

## Cuomo's budget-day miracle

Governor pledges to close the state's \$6.1B shortfall merely by slowing growth

BY WILL BREDDERMAN

Gov. Andrew Cuomo's budget day was anything but by the numbers.

The governor last week unveiled a \$178 billion budget that massively increased

spending on environmental initiatives while not raising taxes and magically closing the \$6.1 billion Medicaid-induced budget gap.

Meanwhile, his speech touched on a number of issues confronting business owners and the modern economy.

Perhaps no phrase was more surprising to see on the governor's PowerPoint presentation than the one that recalled late President George H.W. Bush: "No new revenue."

Rumors have swirled for months about how the state would make up its budget

shortfall. Cuomo indicated the problem could be contained without expanding gambling, legalizing marijuana, imposing a pied-à-terre tax or any other suggestion made by legislators, lobbyists and advocates.

"This is not the time to come up with creative—although irresponsible—revenue sources to solve a problem that doesn't really exist," he said. "The answer is to reduce the level of growth."

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OUT OF OFFICE

### A roundup of the city's hottest new eateries

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### MANHATTAN: THE HUB OF MODERN WARFARE

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**THE TAVERN BY WS**

**LOCATION** 37 Hudson Yards

**HOURS** 11 a.m. to 10:30 p.m.  
Sunday through Saturday

**WEBSITE** thetavernbyws.com

**SIGNATURE DISHES**

Kurobuta pork jowl and beans with ragout of cannellini beans and green tomato chow-chow (\$20)

Iceberg Caesar salad with Parmesan and fried anchovies (\$18)

Spaghetti *alla chitarra* with broccolini, roasted garlic and pistachio pesto (\$28)

Grilled Atlantic salmon with wilted spinach, potato croutons and lemon-caper vinaigrette (\$35)

Chopped salad with toasted farro and Green Goddess dressing (\$18)

Spatchcocked heritage chicken with roasted mushrooms and suprême sauce (\$33)

WS Tavern burger with cheddar cheese and french fries (\$24)

# A modern spin on everyday classics

The Tavern by WS elevates the flavor of American standards

**A**t Tavern by WS, a restaurant in Hudson Yards, it's not immediately apparent that you're in an eatery that's anything but super upscale. For one, the space is downstairs from a membership-only dining club and a condo building where apartment prices start at \$4,250,000. But a glance through the menu reveals dishes that sound like everyday American food: pork and beans, Caesar salad, roasted chicken and cheeseburgers.

"We take these classic staples

and put a new interpretation and modern take on them," said chef Eli Kaimeh. "We're classically French-trained chefs. We can elevate any simple dish with a sauce."

The preparation of the pork and beans, for example, is studied and complex, involving slow cooking and crisping. The result is three disks of crispy, salty pork on top of sweet-and-tangy soft beans.

"We wanted to have visually attractive dishes," Kaimeh said.

The restaurant is the creation of Kenneth Himmel—president of Re-

lated Urban, who oversaw the dining options at Hudson Yards with Thomas Keller—and Marvin Shanken, publisher of *Wine Spectator*. Kaimeh previously cooked at Per Se, Keller's New York restaurant. They wanted to create a comfortable place for residents and nearby office workers that had prices that felt reasonable—at least in comparison to the neighborhood's other fancy lunch spots.

"If you can get a salad, a main and a cocktail for less than \$100, that's a value," Kaimeh said.

Wines by the glass are in the \$12-

to-\$14 range. Kaimeh points to the steak frites, served with Bordelaise sauce, as a bargain at \$35. The rest of the menu features standard crowd-pleasers, such as the Caesar salad, a demisphere of iceberg lettuce flooded with dressing and topped with deep-fried anchovies. The salmon comes with spinach.

The chef's intention was to create a menu that was straightforward enough—salmon, chicken, burgers, pasta—for diners to find accessible.

At the same time, Kaimeh wanted to retain some surprises for patrons, even jaded ones.

"The hardest thing," he said, "is to take something that everyone knows and make someone who's seen it a million times entertained in that moment—have it deliver texture and flavor."

— Cara Eisenpress

**RESTAURANT NEWS AND NOTES**



**THE DECO FOOD & DRINK**  
Joining the city's dozens of food halls is The Deco, adorned in shiny blue and gold meant to evoke the 1920s. There are eight vendors, most of whom don't appear at other food halls, including Antojitos Caseros, a Mexican restaurant serving

homemade tortillas and sauces that started in the Bronx before broadening its base in Brooklyn. A bar will open soon. 231 W. 39th St.

**SOHO DINER**  
Two experienced hoteliers with dining chops are reimaging

the regular old diner. Their location is open 24/7 and offers a list of of-the-moment standards, such as avocado toast, plus typical diner fare with a kick. The tuna melt, for example, is made with a whole grilled tuna steak. 320 W. Broadway

**ERNESTO'S**  
The menu, which changes daily, features food inspired by the Basque region of Spain. Snacks can include lamb neck-stuffed peppers, and the menu section devoted to fish and shrimp has featured *bacalao* (salted cod) and calamari in ink sauce. 259 E. Broadway

**GOTHAM BAR & GRILL**  
A few months after Victoria Blamey took over as executive

chef from 35-year veteran Alfred Portale, the beloved restaurant has launched lunch five days a week. The menu includes pastas, such as a *paccheri* with lamb ragu, and a burger with bone marrow, crispy shallots, mango barbecue sauce and American cheese. 12 E. 12th St.

**BERGAMO'S**  
Across from Grand Central Terminal, this 8,350-square-foot space sits in the lobby of the tech campus Company. Drinks range from craft beers to classics such as the Negroni to house cocktails such as the Devil in White, made from Manhattan Moonshine and chocolate

bitters. The food menu includes stuffed olives and other snacks as well as more substantial bites, such as a spicy soppressata melt with marinated artichokes. 26 Vanderbilt Ave.



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RACHEL VANNI