

25A

Gold Coast Luxury Magazine

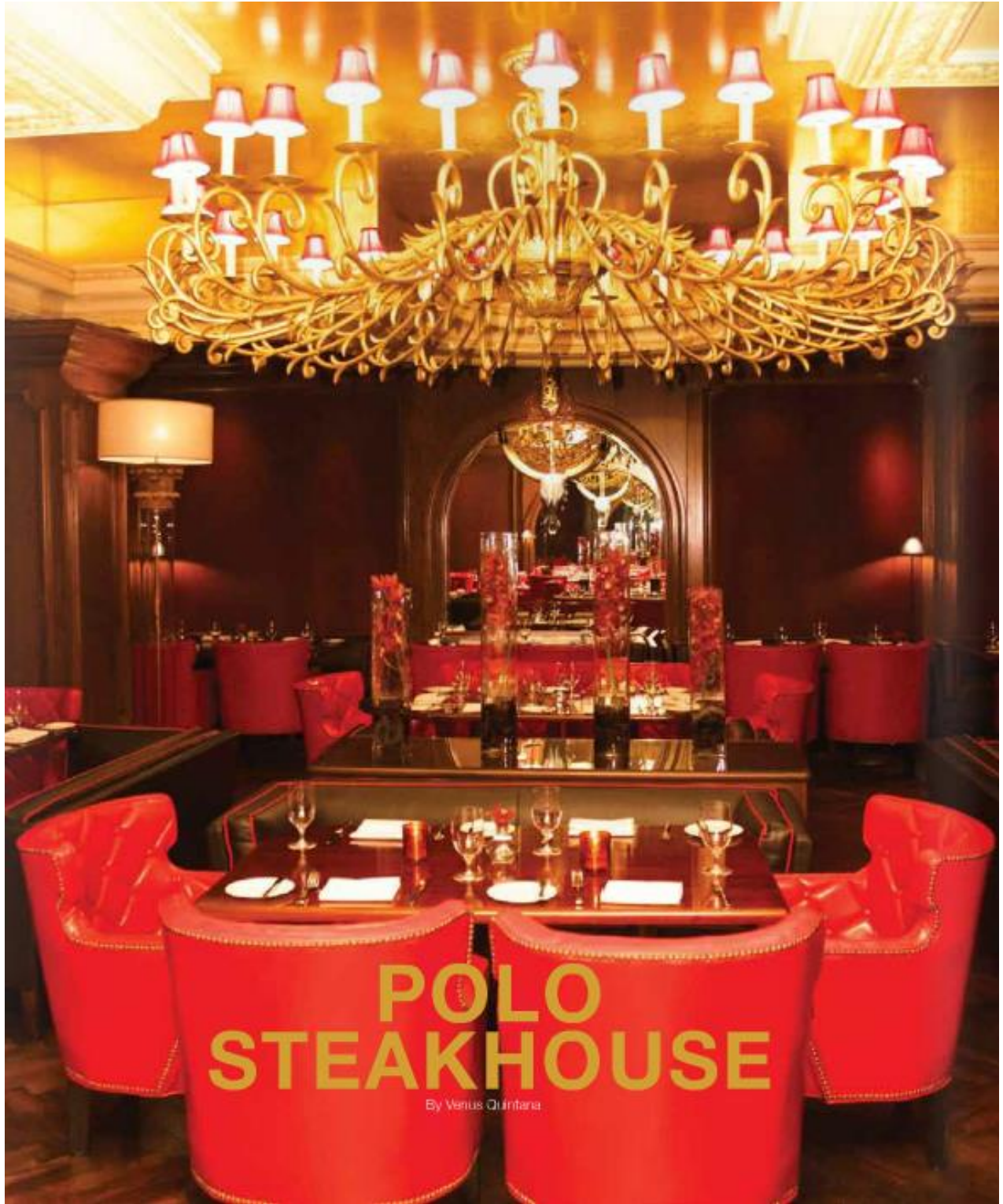
February 2014

KATIE LEE

Cover photo by Nigel Barker

Oleg Cassini
Vera Wang
The Gateway to Machu Picchu
Bridal/Romance Issue

Art | Design | Fashion | Features | Food | Health | Luxury | Profiles | Sports | Shopping | Travel



POLO STEAKHOUSE

By Venus Quintana



The iconic Long Island landmark hotel that has served as the face of luxury and hospitality since 1874 has recently acquired a major facelift. The legendary Garden City Hotel has undergone an extensive transformation over the last year, after being purchased by the Fortuna Realty Group. In addition to the vast lobby renovation, its signature restaurant has been completely revamped. Polo Steakhouse made its impressive debut in November of 2013, serving up 28-day dry-aged USDA prime grade steak and classic American steakhouse dishes.

I had the honor of attending the preview dinner, where I was treated to a feast fit for a queen. Cocktails such as the Polo Pony, a signature drink mixed with Bombay gin, Lillet aperitif, honey syrup and fresh orange juice, as well as a champagne cocktail, Gardening at Night, composed of sparkling point method champagnoise, zubrowka bison grass vodka and house-made raspberry shrub, dazzled on all levels. The inventive cocktail list has been developed by Frank Caiafa, an industry expert who has curated cocktail menus for some of New York's most venerable spots, including the Waldorf-Astoria's Peacock Alley.

Heading the kitchen is Executive Chef Michael Mandato who has worked with such top chefs as Jean-Georges Vongerichten at New York's Brandywine Restaurant and has cooked on an international level for such notables as the Queen of England and the Duke of Edinburgh. "The key to hand-picking the best steak is partnering with the region's top purveyors and knowing the breed of cattle, how they are raised and what they are fed," explained Mandato. Perfectly cooked cuts such as porterhouse for two, bone-in rib eye, Kansas City strip steak and center-cut filet mignon were colossal and bursting with aged-steak flavor. Side dishes were delectable and included four-cheese macaroni and cheese,

creamed spinach and mashed potatoes, along with a piquant house-made steak sauce.

The 120-seat Polo Steakhouse serves weekday lunches and daily dinners in both the main dining room and the Wine Room, a private space for special events and celebrations for up to 50 guests. The interior, envisioned by Italian designer Marcello Pozzi, combines traditional steakhouse dining with modern luxury, distinguished by hand-laid mahogany herringbone floors, deep cabernet textiles and custom-made Italian furniture, including leather sofas with red piping. "Polo Steakhouse will honor the tradition of great steakhouses and will be a defining addition to a new era of our hotel's history. We are putting forth a modern classic," said Garden City Hotel General Manager Grady Colin. "Expect a sophisticated yet approachable restaurant experience with superlative steaks, seafood and a few surprises - complemented by the attentive and gracious service expected of our iconic property."

*Polo Steakhouse
45 7th St,
Garden City, NY 11530
516.877.9385
www.gardencityhotel.com
Reservations are highly
recommended*

