

Hall Company *New York Los Angeles Tokyo* www.HallPR.com

161 West 23 Street, 3rd Floor New York, New York 10011 Phone: 212-684-1955 Fax: 917-477-2043

548 S. Spring Street, #109 Los Angeles, California 90013 Phone: 213-985-2264 / 323-533-7752

2-14-7-201 Hama-cho, Nihonbashi Chuo-ku, Tokyo JPN zip 150-000



Lantern's Keep

49 West 44th Street

NYC

(212) 453-4233

www.lanternskeepny.com

Lantern's Keep – Reinventing the Cocktail Experience

Walk up the stone steps, through the glass doors, across the lobby, past the dining room, and there you will find it: **Lantern's Keep**, nestled deep inside the **Iroquois Hotel** walls. Not a bar, not a lounge or a lobby, this hidden gem is an entity all to itself. This secretive salon is already luring cocktail aficionados into the Iroquois Hotel and transporting them back to a 1920's Parisian salon.

Meaghan Dorman, Head Bartender of **Raines Law Room**, has meticulously sifted through cocktail recipes of 1920's Europe, when temperance drove American bartenders abroad. She has created an inventive and concise cocktail list, reflecting the intimate atmosphere and classic sophistication of this salon. Dorman's dedication to her craft starts before the mixing even begins; indeed, she uses four different types of ice to create her expertly crafted concoctions. To accompany the rotating 10-cocktail list, **Executive Chef Jason Tilman** from the **Triomphe** kitchen, has created a selection of small plates that can only be described as artfully decadent.

Among the delightfully frosty cocktails, patrons will find classics like the **Poet's Dream**, a mix of gin, dry vermouth, Benedictine and orange bitters and the **Maison Charles**, a delicious combination of muddled mint, lime juice and white rum (\$14), as well as creatively clever twists like the gin **Floradora** with fresh raspberries, gin, lime and lime juice and a house made ginger syrup (\$14), and the **Boulevardier**, Bourbon, Campari and sweet vermouth served *on a rock* (\$14). If one can't find a cocktail that suits them, the staff is quick to recommend a "Keeper's Choice" which allows a cocktail to be created based on the guests' spirit of choice. These concoctions can be enjoyed alongside Chef Tilmann's **Seared Sea Scallops** served with porcini mushrooms and doused in decadent foie gras butter (\$8) or crispy crostini lathered with luscious **Pan Fried Chicken Liver** and sherry braised onions (\$8). In addition, a carefully selected wine list composed of wines from various regions of France, Austria and Italy ensures that the occasional oenophile can partake in this exclusive experience sans cocktail, as well as a beer list.

This intimate 25-seat room has the feel of a French arts or poets salon, with pale blue velvet chairs, marble tables, dark wooden walls, and pastel-colored period paintings of impressionist ballerinas.

Lantern's Keep is sure to become a destination cocktail salon devoted to the art and enjoyment of great cocktails and decadent bites in a unique and transporting experience.



Lantern's Keep Menu

Cocktails

Floradora gin, fresh raspberry, lime & lemon juice, ginger syrup & club soda shaken and served tall

Boulevardier bourbon, campari, sweet vermouth stirred and served on a rock

Poet's Dream orange bitters, gin, dry vermouth, Benedictine stirred and served up

Maison Charles white rum, mint, lime juice, simple syrup shaken and served up

Star apple brandy, sweet vermouth, orange & angostura bitters stirred and served up

Red Wine

Roger Perrin - Cotes du Rhone "Cuvee Gerard Potel" 2008 Rhone Valley, France

Sweet kirsch liqueur notes intermixed with loam, pepper, spice and glycerol body

La Palazzetta – Rosso di Montalcino 2009 Montalcino, Italy

A classic Tuscan Sangiovese Grosso, fruity and medium-bodied with ripe plum and tobacco character

Joseph Faiveley - Bourgogne Pinot Noir 2008 Burgundy, France

Pleasant, fresh, red fruit aromas on the nose and palate. Rich and ripe substance with fine tannins

Chateau Vieux Chevrol - Lalande de Pomerol 2007 Bordeaux, France

Notes of cherries, smoke, and savory spice. Medium bodied with an intense, persistent, and complex finish

White Wine

Schellman – Gruner Vetliner "Ossi" 2009 Niederosterreich, Austria

Fresh, light and crisp with notes of white pepper and celery - a true homage to warm weather

Gini – Soave Classico 2008 Veneto, Italy

Aromas of pineapple and peach, with a hint of fresh ginger, follow through to a crisp, clean finish

Serge Laloue - Sancerre 2009 Loire Valley, France

A great find from the Loire Valley, this Sauvignon Blanc has a fruity nose with a bright acidity and minerality

Olivier Leflaive - Bourgogne Blanc "Les Setilles" 2008 Burgundy, France

Apple and pear aromas lead to a personality filled Chardonnay with fresh, lush white fruits

Sparkling

Le Coulture – Prosecco di Valdobbiadene Brut DOC 'Fagher', Italy

Light, crisp and refreshing defined by citrus, pear and bread dough accents

Beer

Stella Artois

PRESS CONTACT: SAM FIRER * STEVEN HALL * LISA HAMMER * 212-684-1955 * lisah@hallpr.com

Hall Company *New York Los Angeles Tokyo* www.HallPR.com

161 West 23 Street, 3rd Floor New York, New York 10011 Phone: 212-684-1955 Fax: 917-477-2043

548 S. Spring Street, #109 Los Angeles, California 90013 Phone: 213-985-2264 / 323-533-7752

2-14-7-201 Hama-cho, Nihonbashi Chuo-ku, Tokyo JPN zip 150-000



Ommegang Witte

Duvel

Maredsous

Small Plates

Artisanal Cheese Plate

Seared Sea Scallops with porcini mushroom and foie gras butter

Pan Fried Chicken Liver Crostini with sherry braised onions

Andouille Sausage with onion and pepper braised in dijonnaise sauce

Butternut Squash Wontons in an herbed parmesan broth