

EXCLUSIVE AFFILIATE OF  
**CHRISTIE'S**  
INTERNATIONAL REAL ESTATE

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# CHRISTIE'S

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Zhang Xiaogang, *Father and Daughter*, 2000

## REVIEW

**Memory and forgetting: *the art of ZHANG XIAOGANG***

FRANKFURT'S Museum Mile

**Dinner with JACKSON POLLOCK**

THE MAN who saved the IMPRESSIONISTS

*Off the wall: the BEAUTY of BRICKS*

PLUS

**Andrew Graham-Dixon, Tim Knox and David Linley**

[ EAT & SLEEP ]

# New York knockouts

Ten of the biggest hitters on the Manhattan hotel and restaurant scene, from the Upper East Side to SoHo via northern Midtown

by Mume Yoshiwara



Photograph: Francesco Tonelli



The lobby at The Mark on the Upper East Side, revamped by designer Jacques Grange

### The Mark

What do you do if you're a 1920s hotel on the Upper East Side, long cherished for your superior service but without the art deco flourishes of your famous neighbour, The Carlyle, or the buzz of your downtown rivals? If you're The Mark, you undergo a brilliant renovation by interiors master Jacques Grange (op art-inspired lobby floors in stripes of black and white stone; 150 elegant rooms in silvery neutrals punctuated by deep jewel tones; hallway walls plastered in creamy lacquer-effect paint) that makes everyone look twice. You needn't go far to find some of the island's best shops and restaurants (Carolina Herrera, Missoni, Café Boulud), and the hotel itself has an Assouline bookshop, a Frederic Fekkai salon, a shoeshine stand from John Lobb and a Jean-Georges Vongerichten restaurant. 25 East 77th Street, [themarkhotel.com](http://themarkhotel.com), +1 212 744 4300

### Hirohisa

It's hard to remember a time when trying one of the staples of Japanese food (simple sashimi; the perfect little slab of seared wagyu) wasn't just a revelatory experience, but a life-changing one. To remind yourself, just head to this understated, largely undiscovered SoHo restaurant. Everything on the brief menu is excellent: the seared chicken, its skin just crisp, the flesh soft as flan; a sesame tofu and sea urchin starter; the grilled *hori* (Japanese amberjack) cut in thin strips and rolled up. There are also house-infused sakes and the best comfort dish in New York: a bowl of rice threaded with mint and topped with a heap of *ikura* (salmon roe) that pops in your mouth. A bonus: the restaurant is consistently quiet, so it's great for a tête-à-tête. 73 Thompson Street, [hirohisa-nyc.com](http://hirohisa-nyc.com), +1 212 925 1613

### The Mercer Hotel

This is a Manhattan miracle: 18 years after André Balazs opened his 75-room hotel on what was then a sleepy, ungentrified stretch of SoHo, it still manages to be the go-to spot for a roving band of international fashion-world insiders. These days, of course, there's nothing sleepy or ungentrified about this or any other part of SoHo, but the Mercer's crisp, clean-lined minimalism feels as fresh and as relaxing as it did when it opened. The hotel is also home to the crowded basement restaurant Mercer Kitchen and, on street level, one of downtown's most popular power-breakfast spots - though here the players aren't Wall Streeters but gallerists, creative directors and magazine editors, all plotting over egg-white omelettes and fresh beet juice. 147 Mercer Street, [themergerhotel.com](http://themergerhotel.com), +1 212 966 6060