

Forbes

Inside The Baccarat, New York's Glitziest Hotel



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Travel



The facade of The Baccarat Hotel | COURTESY OF THE BACCARAT

The reception area at [The Baccarat Hotel](#) glistens like Cinderella's slipper. Located across from the Museum of Modern Art, The Baccarat Hotel is in the heart of Midtown and moments from the thrum of New York high fashion and culture, including the Rockefeller Center, Radio City Music Hall and Fifth Avenue. Inside is not unlike an art installation in its own right - beginning with the 17 crystal chandeliers spread out across the premises, including two 1909 crystal creations and one made from gilded bronze, as well as the mesmerising LED-light-patterned wall of 1,800 glittering Baccarat Harcourt wineglasses. The first hotel from the eponymous French crystal marque, Baccarat isn't shy to put its brand to work, displaying 15,000 crystal pieces throughout the 114-room property.



The Grand Salon at The Baccarat Hotel COURTESY OF THE BACCARAT

The Grand Salon lives up to its name, with its faun-coloured accents and punches of red florals. This is also where Two Michelin-Starred chef Gabriel Kreuther unveiled his Alsatian-inspired menus. As the hotel's new culinary director Chef Kreuther will oversee all culinary decisions for the property, including the Grand Salon's breakfast, lunch and dinner menus, in-room dining and the Bar. The harmony between Kreuther, who comes from the French region of Alsace, and this distinctly French hotel was obvious, as Chef Kreuther has built his career by championing his heritage. And not unlike the hotel itself, his culinary approach is driven by a commitment to excellence and a deep understanding of craftsmanship and luxury.



A Baccarat suite COURTESY OF THE BACCARAT HOTEL

The menu excites at every turn, from the small bites to start, such as the spicy tuna tartare; the nettle arancini with roasted garlic aioli; and the crispy shrimp lollipops served with a fiery lemongrass-ginger sauce, and then for the larger portions, the juicy black Angus beef burger served with pickled red onion, Comté cheese and crispy bacon; or the house-made ricotta gnocchi with black truffle, are all pitch perfect. And of course the desserts. As to be expected with any known French chef, his precocious dessert menu does not disappoint. From the petit eclairs to the dark chocolate mousse cake - a perfect combination of hazelnut feuilletine, milk chocolate chantilly and mixed berries to the peach parfait, a medley of poached peach, honey financier, white chocolate and vanilla mousse.



A Grand Classic King at The Baccarat Hotel COURTESY OF THE BACCARAT HOTEL

Unlike the gallery of artefacts making up the rest of the hotel, the rooms are more restrained. Elegant touches include crystal side tables and vases, custom-made Mascioni jacquard bedding, and paying tribute to the brand's heritage, of course, there's a set of sparkling Baccarat glassware accompanying the custom-made red-lacquered minibar. The bathrooms are poems to marble and there's a clever touch screen that controls everything from lighting to the concierge to the room service.

And if there's time, making a booking at the on-site Spa de La Mer - the first from this heritage French marque in the United States - or at least do a lap or two in the 55-foot sunken marble swimming pool.

A place to be seen, a place to gather, The Baccarat is without question, a place to experience.



Rates at Baccarat Hotel New York, a member of Preferred Hotels & Resorts, start from £617 per room per night. For further information or to book, visit www.preferredhotels.com