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The Waldorf Astoria Reopens With Lex Yard, Yoshoku and Peacock Alley

The newly renovated hotel sports three new restaurants, including a flagship brasserie named after the train line that runs under the hotel.

By: Florence Fabricant
Impressions: 139,869,459



The chef Michael Anthony, of Gramercy Tavern, serves a five-course market menu at Lex Yard. Emon Hassan for The New York Times

Opening

Lex Yard

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The name of the two-story flagship restaurant in the newly renovated Waldorf Astoria New York refers to the train line that runs under the hotel on its way to Grand Central Terminal. Designed by AvroKO with a subdued palette and touches of Art Deco, the restaurant has a bar on the street level for American brasserie fare like fluke tartare, a restyled Waldorf salad, lobster roll, leek ravioli, roast chicken, a burger and sliders. Upstairs, on the lobby level, where gilded accents enrich the décor, the chef and partner Michael Anthony, of Gramercy Tavern, showcases a five-course market menu with an emphasis on seasonal vegetables. Cocktails are by Jeff Bell, of PDT.

550 Lexington Avenue (50th Street), 212-872-4900, lexyardnyc.com.

Yoshoku

A Japanese restaurant in the Waldorf is not new. But having this one inside the hotel, without a street entrance, distinguishes this luxurious dining room for à la carte maki, nigiri and sashimi; small plates like snap pea and watercress salad; and more substantial grilled madaï and Wagyu striploin. Kaiseki is also an option. Ry Nitzkowski is the chef de cuisine.

301 Park Avenue (50th Street), 212-872-4920, yoshokunyc.com.

Peacock Alley

Breakfast, lunch and dinner will be served in the grand passageway and lounge, the axis of the hotel and a famous destination for meet-and-greets at or near the iconic clock. The chef de cuisine, Andrew Whitcomb, who also has that title at Lex Yard, offers a few of the items served in that restaurant, like the Waldorf salad, beef slider, and lobster roll, but also crab cakes and pigs in blanket. Jeff Bell is creating the cocktails here, too.

301 Park Avenue (50th Street), 212-872-4910, waldorfastorianewyork.com/dining.

<https://www.nytimes.com/2025/07/15/dining/nyc-restaurant-news.html>