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FOOD STUFF

Food Hall Added to the Plaza



Librado Romero/The New York Times

By FLORENCE FABRICANT

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The luxury retailers who have set up shop on the lower, concourse level of [the Plaza](#) will have company in the next week, with the opening of a food hall devised by the chef Todd English (below, in black), a fan of European-style markets.

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Designed by Jeffrey Beers in sharp black and white with a glittering mosaic floor, the market will occupy about one-fifth of the lower level, with assorted dining counters, seating 80, at cooking stations, and fresh, prepared and packaged foods.

A seafood counter, grill and raw bar, echoing the hotel's former Oyster Bar, is the centerpiece.

Around it are displays and areas for chocolates, coffee, tea, pastries, breads, cheeses, charcuterie, sushi, wine, dumplings, noodles, pizza, flatbreads, [salads](#), burgers and other meats. Cookbooks and cooking utensils are available at a small demonstration counter.

Waiters will make it possible for, say, someone seated at the raw bar to get a plate of dumplings or a glass of wine from another location.

Though much of the food will be prepared at the various kitchen stations, some will come from the Plaza's kitchens, and some from outside purveyors.

And those who want fish, meat, condiments or other ingredients for cooking at home can buy them here.

The Plaza Food Hall by Todd English, 1 West 59th Street (Fifth Avenue), (212) 986-9260. Opens June 4. Hours will be Sunday through Thursday, 7 a.m. to 9 p.m., Friday and Saturday to 10 p.m. Food will be delivered to locations in Central Park beginning July 1, up to 72nd Street.