





Clockwise from left: The Albertine cocktail: the Polo Bar Burger; the equestrianthemed lounge





The Polo Bar

Serving a host of supper-club favorites in a plush, cozy atmosphere, Ralph Lauren's Midtown spot remains a rendezvous for Manhattan swells

t's very hard to score a prime-time table at The Polo Bar, but if you do, rest assured that you're in for a swank experience reminiscent of the glory days of Manhattan café society. Located in the space once home to the legendary La Côte Basque-the meeting place for le tout New York, from Jackie Onassis to Babe Paley-it's a chic throwback from the mind of Ralph Lauren, who took it upon himself to fill the void that was missing in his hometown.



I arrive early and head toward the narrow, clubby bar and adjacent cozy lounge, where I secure a perch to take in the scene. To my left, aromas of pink grapefruit zest tickle my nose as the bartender prepares a Brown Derby, a concoction of Woodford Reserve bourbon, pink grapefruit, honey and Angostura. To my right, two attractive millennials test a sauvignon blanc from Burgundy as the server waits for their approval. From 7:30 on, a parade of extremely well-coiffed patrons-reminiscent of people I used to see at Le Cirque when I was in prep school-skip the bar and go straight to their tables. I gather they are regulars.

Downstairs, we enter a radiant labyrinth of butterscotch leather banquettes, accented by green plaid signature RL pillows, lacquered wood ceilings and walls covered with equestrian paintings, photographs and paraphernalia. Puffy Gruyère popovers prepare our palate for the ample BLT salad with grilled Berkshire bacon and Oregon blue cheese. An expertly pan-seared Dover sole is served in a light Meyer lemon butter sauce, and the Polo Bar Burger is as popular as the veal Milanese, a classic preparation with arugula, fennel and cherry tomatoes. The evening wraps up with the divine Ralph's coffee ice cream with dark chocolate shortbread cookies. Unaffected by trends. The Polo Bar continues to define a classic night on the town. -TERRY ZARIKIAN

ralphlauren.com

MORE TIMELESS TREASURES

From New Orleans to London, these legendary eateries maintain a devoted clientele with their consistency and flair

Brennan's New Orleans

For more than seven decades, Brennan's-the originator of such classics as bananas Foster-has been serving Creole cuisine derived from New Orleans' ancestry. Its popular menu offers indulgences such as barbeque lobster and fried Mississippi rabbit with eggs over easy. brennansneworleans.com

The French Laundry, Yountville, CA

This Thomas Keller institution has been awarded three Michelin stars for 12 years in a row. The changing menu features dishes such as Elysian Fields Farm lamb with ragout of pinguito beans and garden tomato cream. thomaskeller.com

Harry's Bar, Venice, Italy

Giuseppe Cipriani opened his original location off the Piazza San Marco in 1931. Today, it continues to offer "the best pasta in the world," according to designer and PL expert Eugenie Niarchos. cipriani.com

The Ritz Restaurant, London

With a magnificent dining room overlooking Green Park, this Michelin-starred restaurant employs seasonal ingredients in classic dishes such as hay-aged Bresse duck and Dover sole meunière with mussels, cockles and langoustine. theritzlondon.com