NEW CHEF CHECKS IN AT CLEMENT RESTAURANT

Noteable restaurant introduces new chef, new concept and an array of decadent dishes

Clement restaurant has debuted a notable American Fare concept, designed to highlight an approachable sensibility to midtown dining. Located on the mezzanine level of the award-winning Peninsula New York hotel and overlooking Fifth Avenue, the restaurant’s concept complements the timeless and artistic interior created by international design firm Yabu Pushelberg, who aimed to make Clement look and feel like a quintessential New York home.

The restaurant, which opened in 2013, has evolved into a warm, welcoming dining experience, where Chef Robert will introduce a wide variety of nostalgic American fare dishes drawing on his wealth of experience around the world. His debut-menu favorites include the Seaweed-Crab Vanilla salad, Agrumes poached Flounder filet with spring vegetables and Zaatar crusted Lamb with yogurt tahini and eggplants.

In his new role as Chef de Cuisine, Chef Robert will oversee all aspects of the American Fare restaurant, from the creation of the innovative lunch and dinner menus to overseeing the restaurant’s Kitchen Table dinner series taking place at the communal table, in an effort to continue to bring an approachable sensibility to midtown dining.

A native of Burgundy, France, Chef Robert started off his career at the young age of 14, where he discovered his passion for food while working at a bakery. After receiving his Culinary Diploma, he pursued an international career working in Ireland, Germany, Austria and China, in Five Star hotels and Michelin starred restaurants. Having spent time working as an Executive Pastry Chef in Vienna at both the Shangri-La Vienna and Silvio Nickol im Palais Coburg, he traded his rolling pins for knives in 2012 and held the position of Executive Sous Chef at the Ultraviolet by Paul Pairet in Shanghai, China, the first restaurant of its kind to unite food with multi-sensory technology to create an immersive dining experience. This exclusive dining experience is comprised of a single-table restaurant of only 10 seats located in the heart of Shanghai and has been ranked among the world’s best restaurants for many years.

Before returning to the United States and joining The Peninsula New York, Chef Robert spent almost two years on the opening team as the Executive Chef of L’Antagoniste in Brooklyn, overseeing the
farm to table restaurant with a French yet modern twist. As a result, he was invited to cook at the James Beard House on Bastille Day in 2014. Chef Robert also spent time working at the Four Seasons Hotel Dublin and Jade 36 Restaurant in Shanghai.

Chef Robert is fluent in English, French and German and in his free time, he enjoys traveling around the country, golfing, running, biking and of course, trying new restaurants.

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The Peninsula New York is ideally located on Fifth Avenue and 55th Street, in the heart of New York City's most prestigious shopping, cultural, and business neighborhood, in Midtown Manhattan. A 23 story, 1905 landmark building, The Peninsula New York features 235 spacious and luxurious guest rooms and suites, decorated in a classic, contemporary style with art nouveau accents. For additional information on The Peninsula New York please visit [www.peninsula.com/newyork](http://www.peninsula.com/newyork).

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