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## BILT TO LAST

Right now, the three little words found on almost every young adventurous food lover's lips—and many a senior's pair as well—are "the Biltmore Room." That's the name of the deliciously handsome, hot, hot, hot, hot! Chelsea dining destination (a one-time speakeasy) where grand and old have been transformed into new and splendid by successful Boston restaurateurs Jeffrey Mills and Chris Medeiros and Upper Brookville's D.J. Langer—the grandson of Long Island international developer, real estate magnate and philanthropist, Frederick DeMatteis.

Even though The Biltmore Room is situated in a rather ordinary location, there's always an impressive queue of stylish sophisticates walking sure-footedly through its imposing Beaux-Arts iron gate and bronze revolving door, prelude to a striking interior. Mills, Medeiros and Langer were all involved from start to finish with the creation of the Biltmore's sultry lounge and dining room. Both rooms reveal the owners well-developed appreciation for global elegance. The appealing, warm woodsy bar/lounge, with a mahogany boxed ceiling and gun-barrel metal beams, is dimly and romantically lighted. The nooks hugging the southern wall are tailor made for intimate conversation as well as for casual, light, late-night snacks. The extended zebra-wood bar is surrounded by oversized mahogany armoires which hold the wine collection. At the rear of the bar, there's even a free-standing brass telephone booth where patrons can steal away for a private tête à tête in the flesh or by cell phone.

The spacious dining room boasts a classically vintage New York ambiance with feng shui maven Jennifer Frank supervising the balancing of the space. Separated from the bar by the original Biltmore Hotel's tall, brass-lined French doors, the restaurant also houses the Italian Carrera and rose marbles salvaged from the hotel. Art Deco lounge chairs and chaises, red velvet banquettes, a working fireplace, enormous mirrors and glamorous floral displays complete the interior. Austrian glass chandeliers suspended from a vaulted ceiling give the dining room a warm glow. And even though the walls of the dining room and the floor are lined in marble, the noise level is comfortably muted—probably because diners are seated mostly in groups of two to four.

The partners' greatest coup was convincing celebrated chef Gary Robins to join them as their chef/partner. Robins' critically lauded progressive American cuisine at Aja, Match and Mi was called stimulating, complex and refreshing; it's even more praiseworthy at the Biltmore Room. Robins has a nifty approach to hot-cold, plain-spicy and sweet-sour variations. Inspired by unexpectedly fine-tuned Asian and African influences, which result in delightfully unexpected combinations, his Biltmore Room menu showcases his love of fresh ingredients partnered with unusual herbs and spices in brilliantly colored still-life-worthy arrangements.

Giant Prawns in Sarong, red beets in honey ginger  
vinaigrette, avocado tomato salad with mango mint salsa

