This Ultra Chic New Brasserie Serves Up Lavish French Cuisine With A Lighter Twist
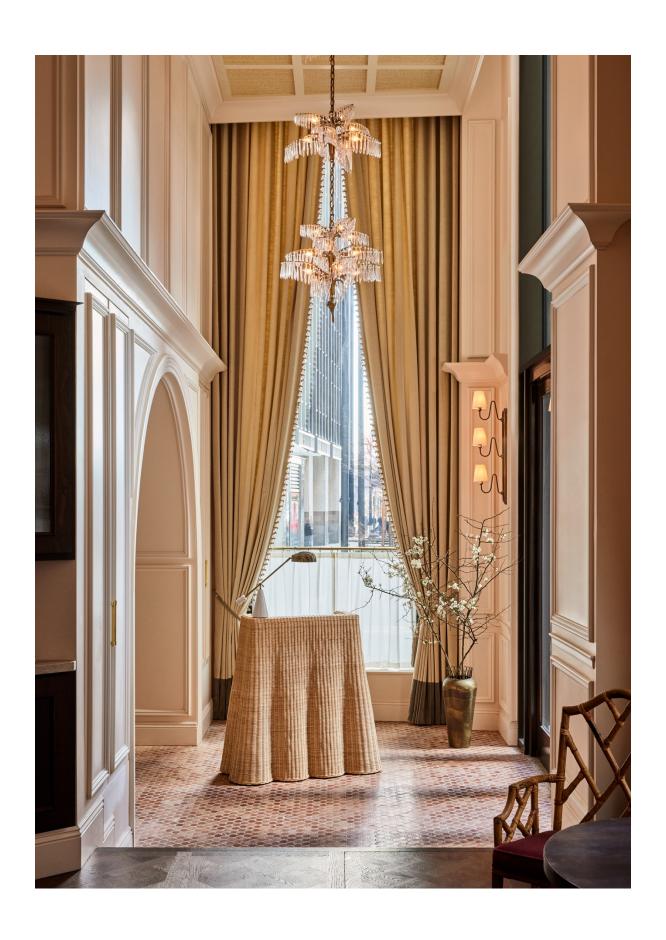
by Stephanie Maida · June 15, 2022

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Everyone loves a decadent dinner spread, but that post-meal feeling following a little too much indulgence? Safe to say most of us can do without it.

So, you can just imagine our excitement when we heard that John Fraser's brand new spot is all about putting a lighter twist on lavish French cuisine. Throw in the fact that it's all served up in a sumptuous space worth getting dressed up for, and we just might have our new favorite go-to.

Introducing **La Marchande** (https://www.instagram.com/lamarchandenyc/), the just-debuted brasserie from the Michelin-starred chef and restaurateur. Tucked inside the recently opened **Wall Street Hotel (https://www.thewallsthotel.com/)**, the destination is the Financial District's answer to a chic Café Society scene, set to turn any occasion into a special affair.

Executive Chef Rick Horiike is bringing Chef Fraser's culinary vision to life by taking a modern, healthier, and more globally minded approach to classic French fare, replacing traditional preparations and heavy sauces with a focus on seasonal ingredients, along with light vinaigrettes and broths. Beef tartare is served in rice paper rolls, the Steak au Poivre is prepared in a wok, and the grilled interpretation of Lobster a l'Americaine is served with coconut milk, instead of sauce with butter and cream. Oh, and don't forget all the fresh raw bar offerings.

The glamorous interiors, designed by Soho House vet Vicky Charles, include plush booths and intimate dining nooks, ornate wall coverings depicting a pattern of birds and foliage, and a swanky front bar accented with green marble, brass, and antique mirrors. Ideal for throwing back one of the eatery's signature vermouth cocktails.

As Chef Fraser himself says of the place, "La Marchande is bringing sexy to Wall Street."