

DEPARTURES DISPATCH

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Maison Kayser Opens for Dinner

By Shivani Vora | Restaurants



Jim Franco Photography

Even the most carb-averse couldn't resist indulging in Eric Kayser's killer breads when the baker first opened a branch of his Paris boulangerie, Maison Kayser, on Manhattan's Upper East Side two years ago (maison-kayser.com/en).

Since then, four more locations have opened around town, including the newest on East 87th Street; another is already slated for the Upper West Side in early November.

But while the cafés are always bustling with daytime customers stopping to pick up their unparalleled baguettes and loaves, or lunch from their menu of quiches, savory tarts and salads, served all day, the spaces are quiet come nightfall. That's set to change on October 7, when corporate chef Olivier Reginensi debuts a new dinner-only offering of French bistro classics across all locations.

Reginensi, who worked at several Michelin-starred kitchens in his native France, like Les Prés d'Eugénie, and at top Manhattan eateries including Daniel, says he plans to overhaul the options at least four times a year and will use mostly organic and local ingredients. For fall, expect a savory tart of acorn squash puree, fresh ricotta and pomegranate, an endive salad with pears, Roquefort blue cheese and caramelized walnuts and duck rillettes on toast. Heartier picks to match the dropping temperatures will also be on offer, including a decadent cassoulet with duck legs confit and a coq au vin.

The brand doesn't have a liquor license, but with the no-charge BYOB policy, oenophiles can bring their ideal Burgundy or Bordeaux to match the traditional fare.

French jazz, dimmed lights and burning votives will round out the scene of a Left Bank boîte, giving Manhattanites access to Maison Kayser's irresistible creations day or night.

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