

Created by: Debra C. Argen

Roger New York, New York, USA

The **Roger New York** hotel opened in June 2012 after an extensive renovation of this attractive 194-room luxury boutique hotel located in the heart of the **Flatiron District** of **New York City**. It is a lovely little secret for American as well as international guests that begins with their multilingual website in English, French, Spanish, Italian, Japanese, Russian, and Traditional Chinese. The Roger New York, in any language, translates as a wonderful stay for the leisure or business traveler.

Contemporary and stylishly chic, the Roger New York sports attractive striped awnings with the word, Roger, written in gold on the windows. The comfortable ambience begins when you step in the lobby with its inviting sofas and intimate lobby bar; interesting black and white photographs grace tiered shelves, and professional and courteous staff ready to assist you.



Lobby at Roger New York

Edward and I stayed at the Roger New York in August 2012, and sometimes the best part of living like a New Yorker after a long day of business day or exploring the city's many sights, is staying "home" for a relaxing evening and dining in. We began our evening in **The Parlour** with pre-dinner specialty cocktails off the interesting cocktail menu with inspired ingredients, the Rye Manhattan made with Bulleit Rye, sweet vermouth, and Peychaud's Bitters for Edward, and The Roger made with strawberry puree, Fee Brothers Aztec Chocolate Bitters, and prosecco for me.



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Chef Peter Goldklang

We had a very enjoyable casual dining experience that began with an Amuse Bouché of a smoked salmon rosette on a round potato cake garnished with a caper created by Chef de Cuisine Peter Goldklang. A few of the highlights of our dinner included the Soda Dipped Fried Chicken served with sriracha honey and sumac yogurt dipping sauce, the Oyster Po Boy, which were battered Chesapeake oysters with fennel slaw served on three miniature grilled brioches, and the Wild King Salmon served with asparagus, fingerling potatoes, and mustard herb butter.



Wild King Salmon

After dinner we entered the elevator, inserted our key card to allow us access to our guestroom floor, and were whisked to our cozy guestroom where the king bed beckoned invitingly with its navy suede headboard and platform that dramatically contrasted with the pristine ivory 100% Egyptian cotton linens, down comforter, and a plethora of down pillows. Large photographs of New York graced the walls, reading lights and nightstands flanked either side of the bed, low music played on the iHome system, and a navy leather faux crocodile bench at the foot of the bed awaited.



Guestroom

Business and leisure travelers will appreciate the large desk with built-in connections to hook-up your laptop, desk lamp, and wood and navy leather faux crocodile chair, as well as the comfortable tufted navy chair and floor lamp perfect for reading over business materials or one of the in-room New York based magazines.

In-room amenities abounded with a flat screen plasma television, in-room movies, hi-speed wireless Internet, and a laptop safe. Other amenities included an iron and ironing board, hair dryer, spa robe, and a Roger umbrella to keep you looking your best in New York whatever the weather. Along with the usual items one finds in a mini-bar there were thoughtful extras available for purchase including gourmet snacks, toiletry items, health items, and scented travel candles.

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Attractive ivory sheers and heavy navy and cream draperies dressed a large window, and a matching upholstered navy and cream valance and dark wood blinds dressed a smaller window, that provided a dark and quiet sleeping experience.

The windowed bathroom featured a large mirror and built-in vanity/shaving mirror over a marble vanity and sunken sink, a toilet, and combination tub and shower, with a selection of toiletries by New York based, C.O. Bigelow Apothecaries since 1838 amenities.

Although we averaged walking around 8 miles per day, if just walking in New York is not enough exercise for you, the hotel has a state-of-the-art 24-hour fitness center that will fit into anyone's schedule.

Pampering continued in the morning at The Parlour with the hotel's wide selection of complimentary newspapers including the *New York Times*, *Wall Street Journal*, and *Financial Times*, perfect to read while we enjoyed a few goodies from the Breakfast Pantry as a great way to start our day.



Breakfast Pantry

The hot and cold Breakfast Pantry buffet featured an assortment of bagels accompanied by New York bagel staples of cream cheese, butter, smoked salmon, sliced onions, and capers. There were a variety of breads for toasting, croissants, pastries, a selection of hot and cold cereals, fluffy scrambled eggs, spicy andouille sausage, home fries, fresh fruit, and berries, along with assorted teas, coffees, and juices.

The Parlour serves breakfast from 6:00 am until 10:00 am, and lunch/dinner from 1:00 pm until midnight.

With its convenient business location as well as many New York attractions, the Roger New York is the perfect place to call "home" the next time you are in town.



Roger New York

Read other materials on the **Roger New York** in the **Restaurants** and **Chefs' Recipes** section.

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