

# Pomona

## MEDIA KIT

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POMONA RESTAURANT

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POMONA, NAMED AFTER THE MYTHOLOGICAL ROMAN GODDESS OF FRUIT, THE HARVEST, AND ABUNDANCE, HAS RECENTLY OPENED ITS GATES IN THE HEART OF CENTRAL PARK SOUTH. AN AREA SYNONYMOUS WITH LUXURY, THE RESTAURANT IS LOCATED ACROSS THE STREET FROM THE ICONIC PLAZA HOTEL. THE NEW AMERICAN MENU IS INSPIRED BOTH BY NEW YORK AND ITS CULINARY TRADITIONS, OFFERING DINERS A VARIETY OF DELECTABLE BITES RANGING FROM HUDSON VALLEY FOIS GRAS SLIDERS AND KING CRAB POMONA TO A SLOW COOKED HALIBUT AND RIBEYE FOR TWO. SIMILARLY, THE BEVERAGE MENU FEATURES A VARIETY OF SIGNATURE COCKTAILS AND CLASSICS, INCLUDING AN OLD-FASHIONED MENU, AS WELL AS A SELECTION OF NEGRONI VARIATIONS PAYING HOMAGE TO NEW YORK CLASSICS.

PRIVATE EVENTS  
CORPORATE DINNERS  
EMPLOYEE APPRECIATION  
NETWORKING EVENTS  
BIRTHDAY CELEBRATIONS  
BAR & BAT MITZVAHS  
SWEET 16S  
WEDDINGS  
BRIDAL SHOWERS  
ENGAGEMENT DINNERS  
REHEARSAL DINNERS  
MOVIE PREMIERES  
FASHION SHOWS  
PHOTO SHOOTS  
COCKTAIL RECEPTIONS  
BUFFET DINNERS  
SEATED DINNERS

*Pomona*

MAIN DINING ROOM



MAIN DINING ROOM  
55 SEATED - 150 STANDING

OVAL ROOM  
35 SEATED - 50 STANDING

PRIVATE DINING ROOM  
15 SEATED - 20 STANDING

SAVAGE LOUNGE  
130 STANDING



BAR

*Pomona*



PRIVATE DINING ROOM

*Romona*



*Romona*



*Pomona*

# GRUB STREET

FOOD AGENDA | NOV. 1, 2018

## 15 Excellent Things to Eat, Drink, and Do in New York City This November

By Chris Crowley

### 2. Sample New York's newest over-the-top burger, which is made with confit duck leg.

Duck: It's everywhere. But what about a duck burger? There's one on the menu at the brand-new **Pomona** (8 West 58th Street), a New York-nostalgic restaurant from the duo who worked at places like Strip House and Daniel. (They also ran the short-lived first iteration of Henry.) That pricey bird burger (\$38) is one complicated patty. It's made with ground duck breast, chopped liver, scraps of foie gras, *and* confit leg meat, which is all spiced up. After grilling, it's rested into a duck jus with orange, and served on a brioche bun with duck-skin mayo, orange zest, mustard, and grapefruit jam. (The rest of the menu similarly retrofits many other steakhouses and meaty classics.)

**TimeOut**  
NEW YORK

**Eat**

↓ **Pomona**

This American eatery is certainly tucked away, but its menu and service really stand out. Classic wooden tables and bright-orange seating make the underground restaurant feel warm and inviting. It's a fitting atmosphere for enjoying reimagined comfort food, such as the duck burger, served with duck-skin mayo and grapefruit jam, or the chicory and charred endive salad, an inventive ode to the classic Caesar salad made with fig, pecorino and anchovy croutons.

→ 8 W 58th St ([pomonanyc.com](http://pomonanyc.com))

# The New York Times

OFF THE MENU

## Pomona Opens, Serving Inventive American Fare

### Headliner

#### Pomona

Michael Vignola, who was the original executive chef at Henry at Life Hotel, and Rachid Abdelouahad, who was director of operations at Strip House and Blue Water Grill, among others, have joined forces to move into the underground space that was the clubby Beautique for a few years. The Midtown location was also at one point Shezan, a chic Indian restaurant designed by the architect Charles Gwathmey. There's no trace of it in Jason Henning's design, which includes butterscotch leather banquettes, polished wood in amber tones, lanternlike lights and several archways. This time around, there will be a tiny lounge area on the street level. Downstairs, there's a bar, main dining room, a smaller room with tile flooring, and an even smaller private room. To the rear, past the bar and through the kitchen, is a lounge. Mr. Vignola is serving inventive American fare like foie gras sliders, potato and mackerel terrine, slow-cooked halibut, rib-eye for two cooked two ways, and a duck burger. The restaurant is named for a Roman goddess of abundance. (Opens Wednesday)

8 West 58th Street, 212-753-1200, [pomonanyc.com](http://pomonanyc.com).

*Pomona*



FOOD & DRINK

## Pomona NYC brings New American cuisine to Midtown

If you've got cocktails and New American food on the mind, a recent opening is need-to-know. Called [Pomona NYC](#), the newcomer is located at 8 W. 58th St. in Midtown.

Patrons will discover a selection of cocktails, shareable plates, dinners and desserts at this new restaurant. Entrees include the duck burger and slow-cooked halibut. The available sides include crispy ripped sunchokes with rosemary and pecorino.

Pomona NYC has garnered rave reviews thus far, with a five-star rating out of five reviews on Yelp.

Jennifer M., who was among the first Yelpers to [review](#) the new spot on Oct. 30, wrote, "I came here for a soft opening with friends, and we had an amazing time. Every dish we tried was delicious, especially the rib-eye and the goose-fat potatoes. And the s'more dessert was drizzled in rum and lit on fire!"

Yelper Connie C. [added](#), "I love this beautiful place. I sat at the bar and had the duck burger with a glass of wine. Both were delicious. The atmosphere was warm and the service was lovely."

Intrigued? Stop in to try it for yourself. Pomona NYC is open for dinner from 5:30-11 p.m. on Monday-Saturday. (It's closed on Sunday.)

# THE KNOCKTURNAL

## DuJour Media And Magic Johnson Celebrate 'Aiming High' Author Darren Prince At The Pomona New York

by Yanique Bourjolly

**L**ifestyle brand DuJour Media's Jason Binn and Earvin "Magic" Johnson came to celebrate best-selling author of "Aiming High," Darren Prince at the Pomona NYC last Thursday.

Also in attendance were Dr. Drew and Charles Oakley. Guests enjoyed cocktails by Ciroc and hor d'oeuvres by Pomona NYC. Prince's best-selling memoir, *Aiming High*, tells the story of his secret opioid addiction and his sobriety and recovery.

# THRILLIST

## Pomona

Midtown West

Why not give this new spot a shot of food's biggest night -- or, realistically, afternoon? The recently opened upscale American joint will serve roasted mushroom and chestnut soup with poached egg; black truffle and venison sausage, and heritage turkey with brioche-apple and leek stuffing, brown butter sweet potato, haricots verts, whipped potatoes, and cranberry-orange jelly for its first Thanksgiving.

Price: \$65 per person; [reserve online](#)