

# [NYC Escape from Shopping Madness](#)

By Ray Isle, Wine Editor

Related Categories: [Restaurants](#), [Wine Bars](#)

Midtown Manhattan this time of year is one of the more frenetic places one can find oneself, but I've found an excellent escape hatch. Go to the I. M. Pei-designed [Four Seasons Hotel](#) on 57th Street, go through the revolving doors, up the stairs, to the right, and you'll find yourself at the hotel's new [Garden Wine Bar](#). It's an oddly serene space—you know you're in a hotel, but because the wine bar is elevated above the main entrance, the main thing you perceive are the enormously high ceilings of the marble-pillared lobby and the leafy branches of the trees that decorate the bar; what you don't perceive is the bustle of people entering and leaving the hotel.

That would be nice but not worth a mention except that the Garden also has a terrific wine list, with almost all of the 200 selections available by the glass or by the bottle. A few examples: at the low end, a crisp **2007 Pra Soave Classico (\$12 glass/\$48 bottle)**; in the high-middle range, [Slovenian cult producer Movia](#)'s fantastic **2003 Veliko Bianco (\$25 glass/\$97 bottle)**; and at the truly high end, a gorgeous **2006 J. M. Boillot Puligny Montrachet 1er Cru Champ Canet (\$40 glass/\$150 bottle)**. Also, unfinished by-the-glass bottles are passed along to other venues in the hotel, which means that once something is opened, it's effectively guaranteed to be poured through within a day or so, an important consideration when you're talking about \$40-a-glass wines.

Admittedly, those prices aren't bargain basement, but this is the Four Seasons, hardly known for a bargain basement sensibility. Throw in impressive cheese and charcuterie offerings—including some terrific, spicy [Nduja from Boccalone in San Francisco](#)—as well as a good small plates menu, and you've got an ideal place to take a vinous break before heading out into the maelstrom of last-minute shopping again.