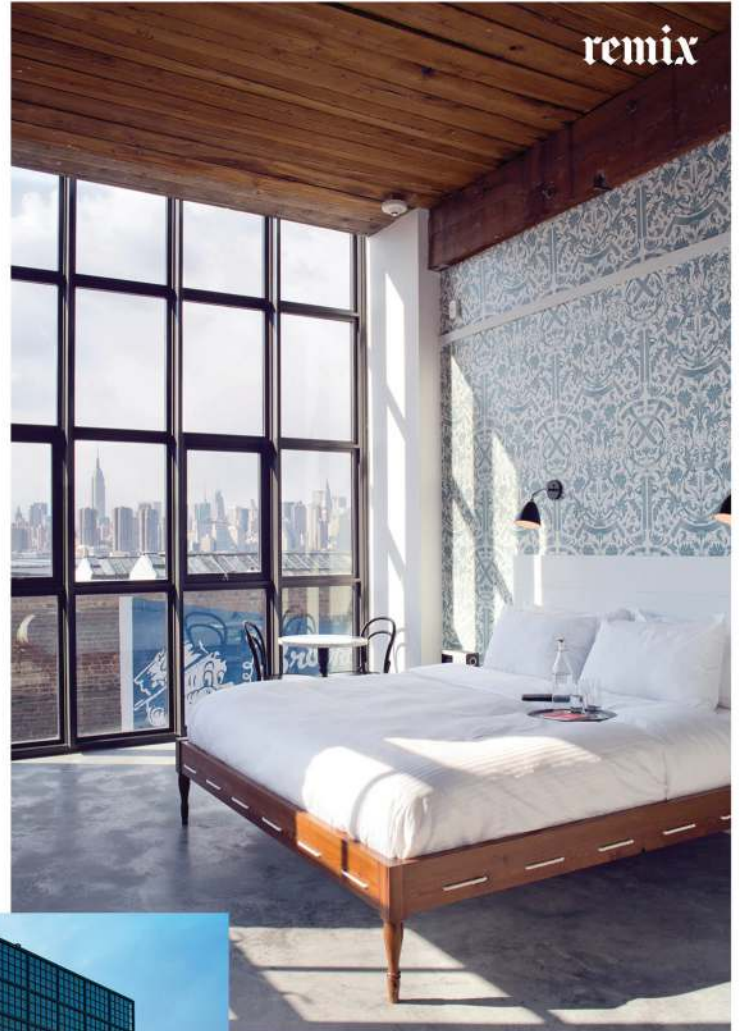




BOROUGH INN

Has Brooklyn finally gotten the hotel it deserves? The \$32 million Wythe Hotel is a grown-up sanctuary on the Williamsburg waterfront and a chance for a local restaurant guru to spread his wings. Also, you know, you get more space for your money. STEPHEN HEYMAN



remix



THE BONES The red-brick waterfront factory at 80 Wythe Avenue (below) began its life in 1901 as a cooperage that made barrels and casks. That original structure was gutted, its time-warped wooden insides salvaged and later used to make the beds and ceilings. The roof, offering King Kong skyline views, was topped off with a giant glass cube that lets onto an open-air bar. The result is a 72-room hotel that feels like Brooklyn in ways reassuringly old and refreshingly new: there's bike sharing but also valet parking, loftily apportioned rooms but pre-gentrification rates, starting at \$179 per night.



THE EXTRAS The rooms (above) have walls of windows and floors of poured concrete that are heated from below (a treat for the little piggies). The minibar (below) stocks small-batch booze, house-made ice cream and Marlow & Sons granola.



THE FOOD The farm-to-table restaurant (top), Reynards, has an open-air kitchen centered around a wood-fired oven and grill (above). (The waft of New Jersey oak reaches out to the sidewalk.) A staff butcher makes the most of locally raised animals, brought in whole; salt and pepper are the main seasonings. There's no room service — a no-go in Brooklyn — but the restaurant serves all day.



THE BRAINS A team of partners conspired to birth the Wythe Hotel, including (near left) the Aussie hotelier Peter Lawrence and Andrew Tarlow, who is justly famous for luring the epicurious to Brooklyn with his hipster canteens Marlow & Sons, Roman's and Diner. Tarlow has never pulled off a project this large, and asked what he will do with the boulder-sized kettle newly installed in the underground kitchen, or a sexy private room deep in the hotel's cellar, he smirks and says, "We don't know yet." Stay tuned.