



KB NETWORK NEWS CURRENT CLIENT ROSTER

NEW CLIENTS AND OPENINGS

Bagatelle

409 West 13th Street, at 9th Avenue
New York, NY 10014
Phone: 212-675-2400
Web site: www.bistrobagatelle.com
Owners: Aymeric Clemente, Remi Laba, The ONE Group
Executive Chef: Nicholas Cantrel
Designer: ICrave
Opening Date: January 2008

What you need to know: Bringing a taste of the South of France to the Meatpacking District, **Bagatelle** mixes simplicity with sophistication in the form of a neighborhood bistro where comfort is key. **Executive Chef Nicolas Cantrel**, having worked under such visionaries as **Alain Ducasse**, **Daniel Boulud** and **Geoffrey Zakarian**, serves a menu that evokes a Provençal brasserie with some unexpected touches. Hailing from France, co-owners **Remi Laba** and **Aymeric Clemente** have teamed up with **The One Group** to create a restaurant that is wholly European in atmosphere and cuisine. Upon entering Bagatelle, diners will feel they have been transported to the South of France, where patrons sit for hours over a plat du jour and a carafe of wine while enjoying the comfort and ease of their surroundings. The décor and architecture, executed by **ICrave Design**, is reminiscent of an old Parisian apartment. Always mindful of the great distance away from their homeland, Clemente and Laba, along with the ONE group, have created their home away from home, and of course, for New York diners as well.

Chop Suey

714 Seventh Avenue, between West 47th and West 48th Streets
New York, NY 10036
Phone: 212-261-5200
Website: Coming soon!
Owners: The Renaissance Times Square
Consulting Chef: Zak Pelaccio
Executive Chef: Anthony Paris
Consulting Pastry Chef: Will Goldfarb
Designer: Jordan Mozer
Opening Date: January 18th, 2008

What you need to know: **Chop Suey** brings renowned chef **Zak Pelaccio** (Fatty Crab, 5 Ninth) to a playful new Times Square destination created by acclaimed designer **Jordan Mozer** (East Hotel in Hamburg, Germany; Copper Bleu in Minneapolis). Pelaccio and his team, **The Fatty Group**, have developed a menu based on East Asian flavors with a strong focus on Korea, as the innovative menu was designed after an influential trip Pelaccio and his crew took to Seoul. **Anthony Paris**, a new addition to the team, has been named Executive Chef. Two distinct dining areas will offer a family style format, encouraging an engaging culinary experience. In Chop Suey's intimate lounge, small plates such as *Scallion Pancake with Asian Pear Mostarda* and *Braised Pork Belly with Crispy Shrimp and Sweet Chili* will be served, while in the main dining



room, entrees including *Local Pork Shoulder with Slow Roasted Clams, Black Beans and Preserved Mustard Greens* and a *Lamb Loin Hot Pot of Roasted Lamb Loin, Soft Tofu and Black Trumpet Mushrooms* will be served. To complete the experience, consulting pastry chef **Will Goldfarb** (Dessert Studio at Chocolat Michel Cluizel, Picnick, former chef/owner of Room 4 Dessert) has created an outstanding dessert menu that reflects Chef Pelaccio's adventurous and creative style.

Izakaya

Borgata Hotel Casino & Spa
One Borgata Way
Atlantic City, NJ 08401
Phone: 1-866-MY BORGATA
Web site: www.theborgata.com
Opening Date: July 2008

What you need to know: This July, **Borgata Hotel Casino & Spa** will redefine dining in Atlantic City, when it opens **Izakaya – A Modern Japanese Pub**. The East Coast's preeminent dining destination welcomes acclaimed chef and star of *Style Network's* "Pantry Raid," **Michael Schulson**. Inspired by his time living in Japan and global travels, Schulson will create an innovative dining experience that celebrates traditional Japanese culture with classic dishes, an expanded sushi menu and tea service presented with a modern approach. An *izakaya* is a cross between a restaurant and bar, bringing together diverse types of Japanese cuisine under one roof. Borgata will push the boundaries of the concept, crafting its own interpretation of "a modern Japanese pub" by infusing a refreshing, contemporary and playful vibe throughout several of Izakaya's engaging environments. Guests can choose to converse over small plates at the communal sushi and sake bars, or alternatively dine in one of the more intimate restaurant areas, which will offer options for a full, multi-course meal. Schulson's menu items will be complemented by signature cocktails and a vast array of high-end sake, hand-picked by the restaurant's Sake Sommelier. The restaurant will also boast an authentic Robatayaki grill or Japanese barbeque and many of the ingredients served at Izakaya will be sourced locally.

Kobe Beach Club

44 Three Mile Harbor Road
East Hampton, NY 11937
Phone: (631) 604-2610
Web site: www.chinagrillmgt.com
Owner: Jeffrey Chodorow – China Grill Management
Partner: Charlie Walk – Entertainment executive
Executive Chef: Paul Williams
Mixologist: David Wondrich
Designer: Chris Kofitsas of New World Design Builders

What you need to know: Carving out a new niche in the Hamptons landscape in the summer of 2008, preeminent restaurateur **Jeffrey Chodorow** of **China Grill Management**, and entertainment executive **Charlie Walk** introduce the third Kobe Club outpost, **Kobe Beach Club**, in East Hampton. Kobe Beach Club offers indoor, outdoor and late-night lounge dining from **Executive Chef Paul Williams** (*Sweetwater, English is Italian* and *Borough Food & Drink*). The menu will be comprised of Kobe Club's signature Kobe and Waygu beef fare along with a Raw Bar and fresh favorites such as *East & West Coast Oysters, XL Shrimp, Alaskan King Crab*,



Maine Lobster along with new, crisp summertime salads. To complement the dining experience, Kobe Beach Club offers a selection of distinct cocktails created by master mixologist **David Wondrich**. Designer **Chris Kofitsas** of **New World Design Builders** incorporated key “Kobe Club” design elements into a “shabby chic” beach house locale, complemented by a scenic outdoor patio garden where guests can dine and lounge along with a generous serving of star-lit skies, lush greenery and fresh country air. Truly a summer oasis to see and be seen!

La Zarza

166 First Avenue, at 10th Street
New York, NY 10009
Phone: 212-477-1111
Web site: www.zarzanyc.com
Owners: Mario Larrea and Tomas Antelo
Opening Date: February 2008

What you need to know: La Zarza combines indigenous Argentinean and Spanish ingredients, culinary techniques and traditional style, within a sultry yet sophisticated dining and lounge space in New York’s hip, trendy East Village. Owners and visionaries, **Mario Larrea** and **Tomas Antelo**, illustrate their native Spanish and Argentinean backgrounds at this culinary and music mélange, showcasing the culture, cuisine and sounds of the two countries. The menu is multifaceted, featuring flavors, ingredients and styles from both backgrounds, offering a myriad of complex tastes, textures and aromas. An extensive wine list of smooth reds and crisp whites, solely from Spain and Argentina, complements the menu’s distinctive flavors. A customized sangria menu offers guests wine and seasonal fresh fruit mixtures, prepared personally for each palate. The harmonious combination of cultures is housed in a candle-lit, rustic space with chocolate brown walls, Spanish décor and smooth, sensual global beats setting the carefree, relaxed mood.

Lever House Restaurant

390 Park Avenue
New York, NY 10022
Phone: 212-888-2700
Web site: www.leverhouse.com
Owners: John McDonald and Joshua Pickard
Executive Chef: Bradford Thompson
Opening Date: August 2003

What you need to know: **Lever House Restaurant** is abuzz since the arrival of their **new Executive Chef Bradford Thompson** (**Mary Elaine’s at the Phoenician**, Scottsdale, Arizona), among *Food and Wine* Magazine’s “**Best New Chefs**” of 2004 and winner of the prestigious James Beard Award: **Best Chef, Southwest** in 2006. While at Mary Elaine’s, Bradford was able to combine his strong American culinary sensibilities with his training under such French culinary masters as **Daniel Boulud**, **Vincent Guerithault** and **Alessandro Stratta**. Those skills, in addition to his extensive world travels, allow him to bring fresh technique and bold, memorable flavors to local ingredients resulting in what can be best described as “**Modern American Cooking**.” Thompson plans to create a memorable dining experience while making the classic setting of the Lever House Restaurant more enjoyable than ever.



Megu New York

62 Thomas Street, Between West Broadway and Church Street
New York, NY 10013
Phone: 212-964-7777
Web site: www.megunyc.com
Owner: Hiro Nishida
Executive Chef: A team
Designer: Yasumichi Morita
Opening Date: March 2004

Megu Midtown

845 UN Plaza, at 47th Street at 1st Avenue
New York, NY
Phone: 212-644-0777
Web site: www.megunyc.com
Owner: Hiro Nishida
Executive Chef: A team
Designer: Yasumichi Morita
Opening Date: April 2006

What you need to know: Meaning “blessing” in Japanese, **Megu** offers modern Japanese cuisine, sushi, and *sumibi aburiyaki*—a grilling technique using *bincho-tan*, a special charcoal from Kyoto. Megu’s concept is sophisticated organic dining - their team carefully selects the best American Kobe Beef available in the U.S, as well as the best Japanese Kobe Beef from Kyushu. Additionally, Megu specializes in highly refined selections of hand-made Tofu, fresh organic edamame and authentic smelts, all flown in from Hokkaido. Other Japanese condiments such as salt, soy sauce and 6 varieties of miso are carefully selected for use in the restaurants, which also offer an extensive wine list consisting of more than 600 wines and more than 60 sakes to perfectly compliment the cuisine. Both Megu’s menu and design concept are a blend of traditional and modern Japanese. The décor features traditional Japanese accents, complimented by a contemporary ambiance, where every guest can experience the many “blessings” of Megu! At the forefront of a burgeoning trend in the restaurant industry, both Megu NYC locations offer a separate dining and lounge area. Megu Midtown proudly boasts “**The Living Room,**” a hip and relaxing upstairs lounge, while Megu New York eagerly anticipates the redesign of the Kimono Bar into the trendy, hotspot “**M Lounge**” in fall 2008.

Talay

701 West 135th Street, at 12th Avenue
New York, NY 10031
Phone: 212-491-8300
Web site: www.talayrestaurant.com
Owner: Pedro Veras
Executive Chefs: King Phojanakong and Soulayphet “Phet” Schwader

What you need to know: The West Harlem renaissance continues with the opening of **Talay!** Owner **Pedro Veras** has teamed up with Executive Chefs **King Phojanakong (Kuma Inn)** and **Soulayphet “Phet” Schwader (BLT Prime, NY, NY and BLT Steak, Washington, DC)** to combine urban design with eclectic cuisine, creating a space that offers a relaxed yet inspiring dining experience. Phojanakong and Schwader bring their Southeast Asian roots to Talay while



embracing and incorporating Latin ingredients and flavors reflecting the influence of the West Harlem neighborhood and background of owner Pedro Veras. Diners will be delighted to find specialties and unique entrées combined with a high standard of friendly and accessible service. A large communal chef's table with front row seats to all of the kitchen action will encourage an exciting and engaging culinary experience. The relaxed ambiance and stylish décor balances Asian artifacts and natural elements with high-tech touches. Talay embraces the mystique and culinary culture of Asia, and harnesses the excitement and energy of New York, offering exquisite cuisine and a lively social scene.

Vino

1268 2nd Avenue, between 66th and 67th Streets
New York, NY 10065
Phone: 212-744-5370
Owner / Executive Chef: Massimo Stocchi
Chef de Cuisine: Vito Mezzatesta
Wine Director: Massimiliano Caldini
Opening Date: June 2008

What you need to know: **Vino**, a charming new wine bar, brings the taste of enchanted Tuscan vineyards to the Upper East Side. Originally from Florence and longing for a taste of home, owners **Massimo Stocchi** and **Vito Mezzatesta (Mediterraneo)**, visited a deluge of wine bars in New York but ultimately felt compelled to create an authentically Italian place where friends can gather to revel while enjoying affordable wines and delectable food. The partners joined with like-minded wine director and fellow Florentine **Massimiliano Caldini (Da Silvano)**, who gained his dining scene experience both at home and in New York. Together, the Italian trio has created a casual yet sophisticated wine bar. Vino's inviting space is full of personality and European charm with antique touches such as vintage chandeliers with Alabaster stone, *Fiascoes*- authentic Italian wine bottles wrapped in rope, ornate frames and lavish lamps that exude a seductive glow. A rustic bar, warm, mahogany leather banquettes and floor-to-ceiling windows that open to sidewalk seating evoke an authentic and lively Tuscan experience. Caldini developed a wine list with over 60 selections, sourced exclusively from Italy, that features familiar classics as well as rare, hard-to-find blends. To complement the vibrant social scene and great wines, the trio has created a menu of traditional 'Tuscan' bites to linger over and savor.

The Water Club, a Signature Hotel by Borgata

One Renaissance Way
Atlantic City, NJ 08401
Phone: 800-800-8817
Web site: www.thewaterclubatborgata.com
Designers: Laurence Lee & Associates, Yates-Tishman Joint Venture, Bower Lewis Thrower/Cope Linder Associates
Opening Date: June 2008

What you need to know: **The Water Club** recently introduced a unique brand of hospitality to Atlantic City. Conceived as an exclusive extension to the sophisticated, international style that already defines Borgata Hotel Casino & Spa, The Water Club offers a serenely cosmopolitan setting, blending high design and modern amenities within an intimate and highly-personalized guest experience. **Geoffrey Zakarian of Manhattan's Country and Town** created and will oversee all food and beverage hospitality for the property's **Immersion Spa, Sunroom Lounge**



and **heated in and outdoor pool areas, special events and in-room dining**. The \$400 million cosmopolitan hotel will feature 800 finely appointed guestrooms and suites with five tiers of accommodations, where Zakarian has crafted a diverse in-room menu that reflects his creativity with American cuisine. The debut of The Water Club, a joint venture between Boyd Gaming (NYSE: BYD) and MGM MIRAGE (NYSE: MGM), will complete Borgata's \$600 million master plan development and bring the total investment into the resort destination to \$1.7 billion, allowing more guests than ever before to experience the luxe lifestyle that defines Borgata.



EXISTING CLIENTS

Design

Jeffrey Beers International

156 Fifth Avenue
New York, NY 10003
Phone: 212-352-2020
Web site: www.jeffreybeers.com
Owner: Jeffrey Beers

What you need to know: **Jeffrey Beers International** is one of the most acclaimed architectural and interior design firms, creating captivating environments for well-known restaurants, lounges, hotels, retail, corporate and residential properties internationally. Recent national and international projects include **FIFTY** in London, **Ono** in New York, **Hilton Tokyo**, **Japonais** New York, Las Vegas and Chicago, **China Grill** Mexico City, **The Cove**, **Atlantis** on Paradise Island, **The Fontainebleau Resort** in Miami, and **Echelon Place** in Las Vegas. A quick look at their [project list](#) offers a window into the skill, experience and solid reputation of the firm and its founder and principal, **Jeffrey G. Beers**. Custom-designed furniture and interior architectural elements are also of paramount importance to the JBI design approach. Beers and his team of skilled designers work closely with expert craftsmen to manufacture these pieces. Chairs, sofas, tables, textiles, lighting fixtures, floor and ceiling applications are often the custom product of the seamless collaboration between architect and artisan. Jeffrey Beers is also a consummate glass blower whose glass blowing work is incorporated in his projects. He is a founding board member of Urban Glass, a nonprofit glass school and facility in Brooklyn, where he taught for many years.

Luxury Resorts and Hotels

Borgata Hotel Casino & Spa

One Borgata Way
Atlantic City, NJ 08401
Phone: 1-866-MY BORGATA
Web site: www.theborgata.com

What you need to know: **Borgata Hotel Casino & Spa** offers the best dining experience under one roof on the eastern seaboard. With 13 distinctive dining destinations, Borgata is *the* place to dine, drink and be entertained in Atlantic City. **Bobby Flay**, **Wolfgang Puck** and **Michael Mina** joined the culinary roster of premier chefs already at **Borgata**, further establishing the resort as a leading dining destination on the East Coast. **Bobby Flay** joined Borgata with his first steak house venture, **Bobby Flay Steak**. Created by design guru **David Rockwell**, the 11,000-squarefoot space fuses sleek, modern design elements that incorporate natural materials such as leather, cast glass and hewn woods. **Wolfgang Puck**, America's culinary legend, brings his innovative California cuisine to Borgata with **Wolfgang Puck American Grille**, his first venture on the East Coast. The restaurant reflects his signature comfort food showcased in a luxurious space reminiscent of a modern tavern designed by **Tony Chi** of **tonychi and associates**. Celebrated chef **Michael Mina** also made his East Coast and Atlantic City debut with **SEABLUE, A Michael Mina Restaurant**. Designed by **Adam Tihany**, president of **Tihany Design**, the restaurant



combines awe-inspiring design elements with Mina's signature and acclaimed approach to seafood. New York City's famous **Old Homestead Steakhouse** also serves its signature dishes at the Borgata.

Restaurants - New York City

Abbccato Ristorante

136 West 55th Street

New York, NY 10019

Phone: 212-265-4000

Web site: www.abbccato.com

Owners: Chef/partner James Botsacos, and co-owners Paul McLaughlin and Livanos Family

Executive Chef: James Botsacos

Opening Date: October 2004

What you need to know: In October 2004, the **Livanos Family**, owners of **Oceana** and **Molyvos** restaurants in midtown Manhattan, opened their seventh restaurant, **Abbccato**. Since opening, Abbccato has brought true Italian cuisine to the heart of Manhattan. The 75-seat restaurant serves true and time-honored Italian recipes elevated through the talent and techniques of its chefs, and features a multitude of Italian products and ingredients. For starters, *Quaglia in Porchetta* (Mortadella Stuffed Boneless Quail, Balsamic Cipollini, Castelluccio Lentils, Mostarda di Cremona, Pistacchio), *Affettati Misti* (Thinly Sliced Imported Italian Meats, Served with Gnocco Fritto) and *Insalate di Pere* (Warm Poached Pear, House Cured Lardo, Gorgonzola Dolci, Marinated Rutabaga, Baby Chard Greens) are among the tantalizing choices. Plentiful pastas fill out the *Primi Piatti* options and fresh bass, pork, lamb, fish and even sweetbreads make up the savory *Secondi Piatti* list. Leading the culinary charge is chef/partner **Jim Botsacos**, who is also the chef/partner at **Molyvos**. Special tableside offerings for two, Chef's 6-course tasting and Pre-theater menus compliment any occasion.

Asia de Cuba

at Morgans Hotel

237 Madison Avenue

New York, New York 10016

Phone: 212-726-7755

Web site: www.chinagrillmgt.com

Owner: Jeffrey Chodorow

Designer: Philippe Starck

Executive Chef: Robert Tobin

Opening Date: 1997

What you need to know: **Asia de Cuba** has drawn clued-in urbanites since the day it opened. This **Phillippe Starck**-designed masterpiece expertly combines understated elegance, theatrical glamour and an irresistible sense of fun. A magnificent 50-foot long illuminated alabaster communal dining table anchors the soaring bi-level seating area. Diners indulge in Asia de Cuba's celebrated "Asian meets Latin" sharing cuisine in full view of a stunning 25-foot tall hologram of a lush mountain and flowing waterfall. High-backed white banquettes, shrouded with billowing white curtains and cozy living room areas with fireplaces complete this dazzling picture. Asia de Cuba



unites the best of Asian and Latino cuisine with an innovative menu by **Executive Chef Robert Tobin**.

Borough Food & Drink

12 East 22nd Street
New York, NY 10010
Phone: 212-260-0103
Web site: www.chinagrillmgt.com
Owners: China Grill Management
Contributing Chef: Zak Pelaccio
Executive Chef: Paul Williams
Designer: Mark Zeff
Opening date: June 2007

What you need to know: **Borough Food & Drink** offers diners the unique opportunity to experience the culture and cuisine of New York City's five Boroughs (Manhattan, Brooklyn, Queens, The Bronx and Staten Island) under one roof. **Jeffrey Chodorow, Principal of China Grill Management** (**China Grill** in New York, **Blue Door** at Delano in Miami, **Social Hollywood** in Los Angeles and **Social Miami** at Sagamore in Miami), has collaborated with critically acclaimed chef **Zak Pelaccio** (**Five Ninth** and **Fatty Crab**) as well as celebrated designer **Mark Zeff** (**Social Hollywood** and **Miami**, **Night Hotel** in New York and **Hard Rock Hotel**, Las Vegas) for this exciting project. Borough Food & Drink's mission is to promote local and seasonal ingredients and artisanal products from the farmers, bakers, butchers, and meat and cheese producers of New York City. Diners will recognize products from some of New York's institutions such as **Russ & Daughters** on the Lower East Side, **Sullivan Street Bakery** in Hell's Kitchen, and **Quality Meats** in Midtown as well as less known vendors such as **May-May Bakery** in Chinatown, **A & A Bake** and **Double Shop** in Bedford Stuyvesant, Brooklyn, **Black Bull Meat Market** in Astoria, Queens and **Pereg Gourmet Spices** in Flushing. As New York is the "melting pot" of the country, the cuisine will have a strong emphasis on Eastern and Western European flavors as well as Asian influences.

China Grill

60 West 53rd Street
New York, NY 10019
Phone: 212-333-7788
Web site: www.chinagrillmgt.com
Owner: Jeffrey Chodorow
Executive chef: Bradley Day
Opening Date: 1987

What you need to know: The Far East meets the West Side in an artistically prepared, colorfully presented, always extraordinary culinary journey. China Grill's menu contains over 40 dishes, in oversized portions intended for sharing, including favorites like *Tempura Sashimi with hot mustard champagne sauce*; *Lobster Pancakes stir fried with wild mushrooms, red chili, scallions and coconut milk*, prepared by **Executive Chef Bradley Day**. Designed by **Jeffrey Beers** of Jeffrey Beers International (The Hilton Tokyo Bay, Japonais in Chicago, New York and Las Vegas, Tabu in Las Vegas, China Grill in Miami, Las Vegas, and Mexico City), the 190-seat restaurant boasts 40-foot ceilings, multilevel dining areas, a huge open kitchen, floor-to-ceiling windows and a limestone floor with an Italian marble mosaic. Emblazoned into the surface of this floor are



selected quotations from Marco Polo's diaries, leading patrons on a voyage of their own exploration and underscoring the restaurant's East-West connection.

Chinatown Brasserie

380 Lafayette Street at Great Jones Street

New York, NY 10003

Phone: 212-533-7000

Web site: www.chinatownbrasserie.com

Owners: Joshua Pickard and John McDonald

Executive Chef: Joe Ng

Designer: William T. Georgis Architect

Opening Date: June 2006

What you need to know: New York City restaurateurs **Joshua Pickard** and **John McDonald (Lever House, Lure Fishbar)** opened **Chinatown Brasserie** in the former Time Café space. Designed to reflect a "well-worn brasserie feel," the restaurant is at once dramatic, stylish and intimate. Serving a wide variety of regional Chinese specialties and Chinese-American favorites, Chinatown Brasserie features ingredient-driven traditional Chinese fare in a comfortable brasserie atmosphere. Executive Chef **Joe Ng** prepares an extensive menu that includes numerous hand-crafted dim sum selections, fresh salads, barbecue specials, a variety of wraps, rolls and pancakes and Peking duck house-roasted in a custom-built oven. Chinatown Brasserie offers one of the most exciting dim sum programs in New York City. Chef Ng has received specialized training in kitchens throughout Hong Kong since the age of 11. He creates all dough and fillings by hand. Some of his specialties include *Shrimp and Snow Pea Leaf Dumplings*, *Pan-fried Shrimp and Chive Dumplings*, *Pan-fried Beef and Onion Triangles*, *Fish Skin Dumplings* and *Barbequed Duck Spring Rolls*. Designed by architect **William T. Georgis**, this stylish outpost of New York and Chinese culture layers different elements to create a mosaic of rich textures and colors. Conceptualized around the experience of first-generation Chinese émigrés, authentically Chinese decorative items such as cork sculptures and painted screens are paired with antique mirrors, lush fabrics and vintage photographs. In the main dining room, lush banquettes are modeled after Imperial beds and feature 10-foot tall brightly colored silk canopies.

Hudson Cafeteria

356 West 58th Street

New York, NY, 10019

Phone: 212-554-6500

Web site: www.chinagrillmgt.com

Owner: Jeffrey Chodorow

Designer: Philippe Starck

Executive Chef: Mark Spangenthal

What you need to know: The Ivy League meets Alice in Wonderland at **Hudson Cafeteria**, the **Phillippe Stark-designed** space that combines the feel of a traditional collegiate dining hall, eat-in-kitchen and 1940s automat styles to create a cozy environment with fantastical touches. Aged brick, medieval stained glass, towering cupboards and an open hearth contribute to the atmosphere that is at once classic, chic, and definitely cool. The menu at Hudson Cafeteria is straightforward and full-flavored. Hudson's atmosphere and food make guests feel as if they've been whisked away to their own private dining club.



Japonais - New York

111 18th St. (between Park Avenue South and Irving Place.)

New York, NY 10003

Phone: 212-260-2020

Web site: www.japonaisnewyork.com

Owner/Partners: Rick Wahlstedt and Miae Lim

Designer/Partner: Jeffrey Beers

Opening Date: June 2006

Cuisine: Signature Japanese

What you need to know: **Japonais**, one of Chicago's most adored and critically-acclaimed restaurants, has opened its doors in New York City. New Yorkers and travelers alike will be instantly charmed and seduced by the restaurant's singular approach to ambience, service and progressive Japanese cuisine. Renowned restaurateurs and partners **Rick Wahlstedt** and **Miae Lim** are collaborating with longtime designer and partner **Jeffrey Beers** to bring Japonais to Manhattan's culinary landscape. Created entirely for the guest, from the guest's perspective, Japonais brings dining as it should be to the Big Apple. Japonais offers the best of both worlds – hot appetizers and entrées by celebrated **Chef/Partner Gene Kato** and signature sushi and cold appetizers by world-renowned **Sushi Chef/Partner Jun Ichikawa**.

Kobe Club

68 West 58th St. (between 5th and 6th Avenues)

New York, NY 10019

Phone: 212-644-5623

Web site: www.chinagrillmgt.com

Owner: Jeffrey Chodorow

Partner: Charlie Walk

Executive Chef: Chewy Cereceres

Designer: Dodd Mitchell Design

Architect: New World Design Builders

Opening Date: December 2006

What you need to know: Preeminent restaurateur **Jeffrey Chodorow** of **China Grill Management** and his partner, entertainment executive **Charlie Walk** collaborated to present the highly-anticipated **Kobe Club**, a steakhouse designed by LA-based firm **Dodd Mitchell Design** in association with New Jersey-based architectural firm **New World Design Builders**. The vibe at Kobe Club is reminiscent of spending time at a private party or a speakeasy dinner club. Guests will notice the **2,000 suspended Samurai swords hanging over the center of the dining space**, the polished and edgy “blade” stingray bar in the lounge and columns wrapped in leather bands and leather straps that act as a veil on wall surfaces. China Grill Management Corporate Chef **Luke Rinaman** and Regional Chef **Scott Ubert** (formerly of ONO and David Burke and Donatella) collaborated to create an innovative and flavorful steakhouse menu. Kobe Club offers the finest, “top grade” cuts of meats, including **American, Australian** and **Japanese Wagyu**, as well as **American Prime**, which can be ordered in “flights” or as surf and turf combinations with a variety of signature seafood dishes.



Molyvos

871 Seventh Avenue

New York, NY 10019

Phone: 212-582-7500

Web site: www.molyvos.com

Owners: Chef/partner James Botsacos, and co-owners Paul McLaughlin and Livanos Family

Executive Chef: James Botsacos

Opening date: May 1997

What you need to know: In May of 1997 New York was introduced to the first true representation of Greek cuisine and culture at **Molyvos Restaurant**. The creation of chef/partner **James Botsacos** (The 21 Club, Park Avalon and Blue Water Grill) and co-owners **Paul McLaughlin** and **Nick Livanos**, Molyvos was the **first authentic Greek restaurant to emerge in Manhattan**. Molyvos introduced classic appetizers like *Pikilia of Traditional Greek Spreads* (Eggplant Salad, “Caviar” Mousse, Cucumber Yogurt with Garlic) and *Saganaki* (Haloumi Cheese, Ouzo and Lemon), as well as main courses *Arni Yuvetsi* (Braised Savory Marinated Lamb Shanks Baked in a Clay Pot, Kefalotyri Cheese), *Aglaia's Moussaka* (Casserole Layers of Eggplant, Potato, Tomato, Spiced Ground Lamb, Yogurt Béchamel), and selection of fresh grilled whole fish. New York caught on quickly and Molyvos was awarded **three stars by the *New York Times***. Now, upon its ten-year anniversary, Molyvos has not only withstood the test of time, providing excellent cuisine in an authentic atmosphere, but has **improved with age**. Molyvos has expanded its menu to include even more delectable Greek recipes and is redesigning the interior to evoke a true Mediterranean escape.

Oceana Restaurant

55 East 54th Street

New York, NY 10022

Phone: 212-759-5941

Web site: www.oceanarestaurant.com

Owners: Livanos family and managing partner Paul McLaughlin

Executive Chef: Ben Pollinger

Pastry Chef: Jansen Chan

Designer: Morris Nathanson Design

What you need to know: **Oceana Restaurant**, a venture of the **Livanos family** and managing partner **Paul McLaughlin**, has provided New Yorkers with an exceptional seafood destination for the past 15 years. Oceana’s serene environment, designed to resemble a luxury cruise ship, offers refuge from the hustle and bustle of midtown while providing a convenient spot for business lunches or a memorable night out enjoying luxurious food and impeccable service. To continue a legacy and improve upon their special dining experience, Oceana is introducing a new menu created by two fresh young culinary talents, **Executive Chef Ben Pollinger** and **Pastry Chef Jansen Chan**. These chefs are working together at Oceana to showcase their shared passion for seasonal, local ingredients, refined technique and global flavors. Appetizers like *Bay Scallop Ceviche* with Fresh Hearts of Palm, Seaweed, Pomegranate and Cider Lime Glaze; *Pan Roasted Baby Octopus* with Slow Cooked Cranberry Beans, Tomato Confit, Green Olives & Thai Basil; and *Roasted Fuji Apple* over salad of Sprouted Beans, Jicama, Macadamia Nuts and Quince Banyuls Vinaigrette whet the appetite for mains from *Almond Crusted Snapper* with Roasted Local Beets, Sunchokes, Shallot-Almond Compote; to *Sumac Dusted Scottish Salmon* with Cracked Wheat, Mint, Swiss Chard, Marcona Almonds and Meyer Lemon Vinaigrette; and *Taro Wrapped Dorade*



over Baby Bok Choy, Long Beans, Peanuts, Basmati Rice and Coconut Cilantro Curry.

ONO

Hotel Gansevoort

18 Ninth Avenue (at 13th Street)

New York, NY 10014

Phone: 212-660-6766 (restaurant)

Phone: 877-426-7386 (hotel)

Web site: www.chinagrillmgt.com

Owner: Jeffrey Chodorow, China Grill Management

Designer: Jeffrey Beers

Executive Chef: John Dileo

Master Sushi Chef: Kazuhiko Hashimoto

What you need to know: Manhattan's hottest neighborhood – the Meatpacking District – welcomed a culinary addition with the opening of **ONO**, a neo-Japanese restaurant designed by **Jeffrey Beers**. Located in the **Hotel Gansevoort**, Ono promises to entice the palate, spark the imagination and stimulate the senses of all that enter its doors. ONO features sushi and *Robatayaki*, traditional Japanese grilling over an open flame. ONO is a dramatic extra-sensory experience for dining, cocktails, people-watching and taking in the sleek surroundings. The four elements -- fire, water, earth and sky — find a home at ONO and transport guests of the Meatpacking District into an exotic paradise.

Outside of New York, but not far away...

Brasserie Ruhlmann SteakHouse

500 West Superior Street

Chicago, IL 60610

Phone: 312-494-1900

Fax: 312-494-1911

Web site: www.brasserieuhlmannch.com

Owners: Jean Denoyer, Miae Lim, Regis Marinier, Rick Wahlstedt

Executive Chef: Christian Delouvrier

Designer: Jean Denoyer

Opening Date: October 2007

What you need to know: Chicago diners now have the opportunity to taste a bit of Paris without leaving the Windy City with the opening of **Brasserie Ruhlmann SteakHouse**. Having made his mark in some of the most notable kitchens around the world (Lespinasse in NY, Restaurant Alain Ducasse in NY, La Goulue Christian Delouvrier in Bal Harbour - to name but a few), famed Four Star Chef **Christian Delouvrier** makes his Chicago debut at Ruhlmann. Prominent restaurateurs **Miae Lim** (Japonais Chicago, NYC and Las Vegas, Mirai Sushi), **Jean Denoyer** (La Goulue, Orsay, Le Colonial), **Regis Marinier** (La Goulue and Orsay in New York City) and **Rick Wahlstedt** (Japonais Chicago, NYC and Las Vegas, Le Colonial, La Goulue) have collaborated with Chef Delouvrier to create a truly unique property. This classic French Steakhouse pays homage to the great French Art Deco designer **Emile-Jacques Ruhlmann** whose work has inspired the decor throughout the restaurant. The vast property features a café bar, lively dining room complete with alabaster chandeliers and imported intricate hand-laid mosaic flooring, private ballroom and patio area with one of the largest outside seating areas in Chicago.

Japonais - Chicago

600 West Chicago Ave.

Chicago, IL 60610

Phone: 312-822-9600

Web site: www.japonaischicago.com

Owner/Partners: Rick Wahlstedt and Miae Lim

Designer/Partner: Jeffrey Beers

Opening Date: 2003

Cuisine: Signature Japanese

What you need to know: Since opening in 2003, Japonais received **three stars** by both the *Chicago Sun Times* and *Chicago Tribune*, and was named "**Best Restaurant**" by *Chicago Magazine* in 2005. Located on the western edge of downtown Chicago along the Chicago River, Japonais is an extraordinary concept offering the best of signature and progressive cuisine in an exciting, yet intimate setting. To offer the best of both worlds, partners **Rick Wahlstedt** and **Miae Lim** chose a team of co-chefs for Japonais. Renowned for creating the award-winning menu of Mirai Sushi, **Chef Ichikawa** oversees the restaurant's astounding sushi selection as well as all cold items, while **Chef Kato** handles the remainder of the menu. The interior design of Japonais distinctly melds industrial Japan with European elegance. Purity and Serenity are umbrella themes, which characterize both the design and the menu.



Japonais - Las Vegas

Mirage Las Vegas

3400 Las Vegas Blvd. South

Las Vegas, NV 89109

Phone: 702-792-7979

Web site: www.japonaislasvegas.com

Owners/Partners: Rick Wahlstedt, Miae Lim and Jeffrey Beers

Designer: Jeffrey Beers

Opening Date: September 2006

Cuisine: Signature Japanese

What you need to know: Renowned restaurateurs and partners in all three Japonais properties, **Miae Lim, Rick Wahlstedt and Jeffrey Beers** (also the restaurant's designer) have joined forces with The Mirage to open a **Japonais** restaurant in one of the country's most thriving culinary cities.

Las Vegas high rollers, avid foodies and night owls alike will be instantly seduced by the restaurant's distinctive approach to ambience, service and progressive Japanese cuisine that seamlessly fuses innovative presentations, flavors and ingredient pairings within each selection. Since opening in 2003, Japonais received three stars by both the *Chicago Sun Times* and *Chicago Tribune*, and was named "Best Restaurant" by *Chicago Magazine* in 2005. This July, Japonais opened in New York City's Gramercy Park neighborhood, offering Manhattanites and travelers a taste of their signature flavor and hospitality. Created entirely for the guest, from the guest's perspective, Japonais now brings dining as it should be to the already flourishing restaurant landscape of Las Vegas. Accommodating 300 people, the 11,000 square foot space features four distinct dining and lounge areas that provide guests with multiple ways to experience the restaurant. Designer Jeffrey Beers created a vibrant lounge overlooking The Mirage's casino floor. This tropical haven with cascading palm trees features an intimate bar where guests can dine on sushi and small plates, while getting a spectacular view of the room below. A D.J. entertains the crowd on Wednesday through Saturday nights. Japonais at The Mirage will offer hot appetizers and entrées by celebrated **Chef/Partner Gene Kato** and signature sushi and cold appetizers by world-renowned **Sushi Chef/Partner Jun Ichikawa**.

La Goulue Christian Delouvrier

Bal Harbour Shops

9700 Collins Ave., Ste. 135

Bal Harbour, FL 33154

Phone: 305-865-2181

Web site: www.lagouluebalharbour.com

Owners: Jean Denoyer, Rick Wahlstedt, Regis Marinier and Jean-Noel Grinda

Executive Chef/Owner: Christian Delouvrier

Designer: Jean Denoyer

Opening Date: October 2006

What you need to know: Chef **Christian Delouvrier (Lespinasse, Alain Ducasse at the Essex House)** is excited to partner with prominent restaurateurs **Jean Denoyer, Rick Wahlstedt and Regis Marinier** on his first bistro concept, **La Goulue Christian Delouvrier** in the upscale **Bal Harbour Shops in Bal Harbour, Florida**. Surrounded by some of the nation's most exclusive and exciting shopping and boutiques, La Goulue Christian Delouvrier seats 200 guests in total, with 120 seats available on their stylish patio. Taking full advantage of Miami's balmy weather, the menu offers authentic French Bistro fare adapted for the Floridian climate. A true bistro experience



in Bal Harbour, La Goulue Christian Delouvrier emphasizes simple dishes prepared with superior ingredients and signature twists from chef Delouvrier. Many dishes highlight the abundant seafood and delicious fresh produce perfectly suited to relaxed warm-weather dining. At La Goulue Christian Delouvrier – the chef’s first venture as Executive Chef/Owner – Delouvrier will be visible in the glass-enclosed semi-open kitchen. Guests can watch the master at work at his coveted Molteni™ stove; creating his signature menu of classic yet lightened French fare.

Le Colonial - Chicago

937 North Rush Street

Chicago, IL 60611

Phone: 312-255-0088

Web site: www.lecolonialchicago.com

Owners: Rick Wahlstedt, Francois Marchand, Jean Denoyer

Executive Chef: Chan Le

Designer: Greg Jordan

What you need to know: Experience exotic, turn-of-the-century Southeast Asian style at any of **Le Colonial’s** U.S. locations. Designed by **Greg Jordan** of **Greg Jordan, Inc.**, the formal dining rooms and lounge areas of the restaurants represent his “interpretation of paradise,” an atmosphere that is a romantically lush and leafy escape to a foreign land. The French-Vietnamese fusion menu is truly unique and reminiscent of the era of French colonization. Appetizers that are sure to please the palate range from *Goi Cuon* (soft salad rolls of shrimp, rice vermicelli, lettuce, bean sprouts & herbs in rice paper served with a peanut plum dipping sauce), to *Chao Tom* (grilled shrimp wrapped around sugar cane, with angel-hair noodles, mint, cilantro, & lettuce) to *Ca Bam Xuc Banh Trang* (wok-seared monkfish with chili, lemongrass, peanuts, & toasted sesame crackers). Signature dishes include *Ca Chien Saigon* (whole crisp-seared red snapper with spicy & sour sauce), *Cari Tom* (sautéed jumbo shrimp with eggplant in a curried coconut sauce) and *Thit Nuong* (grilled marinated loin of pork with mango jicama salad in a passion wasabi sauce). The fresh, tropical cocktails include *Le Viet* (Passoa, Malibu, mango and fresh lemon) and namesake cocktail, *Le Colonial* (gin, cassis, raspberry, and fresh lemon). Dining at Le Colonial is like taking a trip to another time and place, without the ticket!

l’escale Restaurant Bar

500 Steamboat Road

Greenwich, CT 06830

Phone: 203-661-4600

Web site: www.lescalerestaurant.com

Owner: Rick Wahlstedt

Executive Chef: François Kwaku-Dongo

What you need to know: The essence of Provence is as nearby as **l’escale Restaurant and Bar**, located on the tranquil waterfront of Greenwich, CT. The creation of partners **Jean Denoyer** and **Rick Wahlstedt**— well-known for their restaurants in New York (Brasserie Ruhlmann, Le Colonial, La Goulue, Orsay and others) and other major cities—l’escale serves an inventive Provençal menu in a refined atmosphere that captures the brilliant sun and evocative scents of southern France. **Executive Chef François Kwaku-Dongo**, who worked with Wolfgang Puck for 18 years, including several years as Executive Chef at Spago in Los Angeles, Las Vegas and Chicago, where he was also a partner, creates a menu that celebrates the bounty of the season.



Quattro Gastronomia Italiana

1014 Lincoln Road

South Beach, Florida 33139

Phone: 305-531-4833

Web site: www.quattromiami.com

Owners: KNR Restaurant Group (Nicola Siervo, Karim Masri, Nicola Schon, Rony Seikaly)

General Manager: Andrew Peterson

Chefs: Nicola and Fabrizio Carro

Designer: Studio A Design, New York

Opening Date: August 2006

What you need to know: KNR Restaurant Group, the dynamic group whose partners include **Karim Masri (Hotel Astor and Bambu)** and **Nicola Siervo (Joia)** who created **Metro Kitchen + Bar** have joined with partners **Nicola Schon** and **Rony Seikaly** for **Quattro Gastronomia Italiana**. This authentic Italian restaurant opened in August 2006 on famed Lincoln Road in South Beach. An extensive menu of Northern Italian specialties is prepared by 30-year-old identical twin chefs **Nicola and Fabrizio Carro**, who are cooking for the first time in the United States. Passionate about closely adhering to traditional methods of preparation, they use only the finest imported ingredients. All ingredients, from basics like salt and flour to Mediterranean fish and specialty cheeses, are imported directly from Italy. Quattro also features monthly tasting menus that highlight the food and wine from a particular region of Italy. Look forward to a hand-selected all-Italian wine list from owner/vintner Nicola Schon of **Colle Manora** vineyard in the countryside of the Monferrato.

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For more information please contact **KB Network News** at
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