From: Plate Chefs on the Move newsletters@newsletter.plateonline.com

Subject: Iconic Restaurants Expand Throughout Texas, Wine Bars Raise the Bar on Food, and More News

Date: February 14, 2024 at 1:00 PM



plate | chefs on the move



Iconic Restaurants Expand Throughout Texas, Wine Bars Raise the Bar on Food, and More News

Plus recipes for jachnun, pomegranate-glazed Nutella-tehina doughnuts, and beet pibil from this week's chefs on the move



VINCENZO ADAMO

Chefs on the Move: Northeast News

In New York City, Vincenzo Adamo was named executive chef

of The Leopard at des Artistes. Tomer Blechman (Miss Ada) introduced a new open-fire Mediterranean concept, Theodora, in Fort Greene. Julian Medina and Louis Skibar unveiled Amarena, a Rome-inspired venture on the Upper East Side. Seoul-based Joo Ok arrives in Koreatown this spring. Win Son Bakery plans to add a Manhattan location. April 1 marks the end for The Market Line food hall. We are sad to report that legendary chef David Bouley has passed away at the age of 70.

In Philadelphia, <u>Michael Solomonov</u> reopened **Dizengoff** as a full-service restaurant. **Avram Hornik** kicked off a new sports bar, **Lucy's**. **Chicken Guy!** took flight at the **King of Prussia Mall**.

In Boston, **Luis Figueroa** returned to **Committee** as executive chef.

In Connecticut, D.C.-born **Cava** added its second location in the state in Westport.

In Baltimore, **Prim & Proper** is a new fine-dining destination downtown with **Calvin Riley** as chef.

In Buffalo, the **Hyatt Regency Buffalo** is replacing **Morton's The Steakhouse** with a new concept called **Johnny D's**.

In Richmond, New Jersey-based **Ugly Dumpling** opens its first area location in Willow Lawn this summer.







HIROKI FUJIYAMA Photo: Matthew Williams

Chefs on the Move: Midwest News

In Detroit, Philadelphia-based **HIROKI** expanded to the **Book Tower** with **HIROKI-SAN**, led by **Hiroki Fujiyama**; meanwhile, **Sakazuki** izakaya opened on the street level of the same building.

In Chicago, Footman Hospitality (Bangers & Lace) went Parisian with their new Fulton Market cocktail bar, Bisous. Beatnik added a second location of GoodFunk wine bar next to its West Town location, and Bittersweet Pastry Shop & Cafe expanded to Pilsen. Steve Chiappetti rolled out Archive Lounge, a Sicilian pizza and wine spot in Streeterville. New York City's La Grande Boucherie expanded to River North. Hyatt Lodge Oak Brook tapped Leonard Ventura as executive chef. DIVAN is a steakhouse and supper club due March 7 in River North. Eldridge Williams (The Delta) opens both The Pink Polo Social Club and Bar and Red River Dicks saloon in River North this year. Co-Founders Chef D'Andre Carter and Heather Bublick will open a fourth location of Soul & Smoke barbecue in the West Loop this week.

In Milwaukee, Agency is a new cocktail bar downtown.

In Madison, **Tami Lax** opted not to reopen **Harvest** and instead focus on **Old Fashioned**.

In Grand Rapids, it's coffee by day and wine by night at newly

opened **Chateau Grand Rapids**. **Rick Muschiana** reopens Scandinavian-inspired **Sovengard** is a new west side location this spring.

In Cincinnati, **Braheam Shteiwi** opened **Court Street Kitchen** downtown.

In Des Moines, Hokkaido Ramen & Izakaya landed in Ankeny.

In St. Louis, Maryland Heights got a new rooftop bar in **360 Westport**. **Niche Food Group** pulled the plug on **Cinder House**. **Southern** called it quits in Midtown.





ROBIN ANTHONY

Chefs on the Move: Southern News

In Charlotte, **Robin Anthony** (**Prime Fish**) put the spotlight on Indonesian cuisine at newly minted **Nusa**.

In New Orleans, the **Smoke & Honey** pop-up made it permanent

in the former **Piece of Meat** space. **The Celestine** hotel opens this month in the French Quarter, along with **Peychaud's Bar** and **The Will & The Way** restaurant. **Brooks Reitz** (**Leon's Oyster Shop**) makes his local debut this year with an English pub in Bayou St. John.

In Memphis, **Congregation Coffee** started brewing in Germantown. **Smurfey's Smokehouse BBQ & Breakfast** went from food truck to storefront.

In Nashville, **Sarah Gavigan** expanded **Otaku Ramen** to Franklin.

In Atlanta, **Miss Conduck** brings Caribbean fusion to the former **Noni's** space next season.

In Austin, Los Angeles' **Sushi Roku** makes its Texas debut this week downtown. **David Doughie's** is rolling out a bagel truck at **Lustre Pearl South** later this month.

In San Antonio, the forthcoming **Kimpton Sando** hotel will include a steakhouse, oyster bar, cocktail bar, and rooftop bar.

In Dallas, famed for its buffalo wings, Buffalo-based **Anchor Bar** is opening a location in Arlington.

In Fort Worth, **Preston Paine** unveiled **The Blue Room**, a fine-dining restaurant-within-a-restaurant inside **Emilia's**.

In Houston, Dallas-based **GAP Concepts** broke into the local dining scene with **PostScript**, a modern American restaurant from **Bryan Caswell (Reef)**.

In Asheville, Little Bee Thai closes by the end of the month.

In Raleigh-Durham, **Biridiana Frausto** brought a second location of **Fonda Lupita** to Brightleaf Square.

In Charleston, Fleet Landing added an on-site raw bar.

In Miami, New York City's French Cafe opened **Maman** opened in Wynwood, and Monte Carlo's **Avenue 31** made its U.S. debut

in **Bal Harbour Shops** as **Avenue 31 Café**. **Ariete Hospitality Group** announced **Ashley Moncada** as corporate executive chef.

In Fort Lauderdale, **Juan Carlos Peña** joined **The Westin Fort Lauderdale Beach Resort & Spa** as chef de cuisine of **Lona Cocina & Tequileria**.

In Orlando, the **Duck + Drake Kitchen** truck landed permanent downtown digs with **The Drake Kitchen + Bar**. Cuban-inspired **Black Bean Deli** is opening its third outpost in Winter Garden.

In Cabo San Lucas, **Miguel Baltazar** was named executive chef at the forthcoming **Four Seasons Resort and Residences Cabo San Lucas at Cabo Del Sol**.





BRIAN LIMOGES

Chefs on the Move: Western News

Edge Farm Estate Vineyards & Winery to open Enclos in downtown Sonoma this spring. Seth Stowaway shuttered The Bar at Osito.

In Los Angeles, Chris Sayegh and Boulevard Hospitality
Group baked up Nice & Sweet in Hollywood. Ray Garcia
(Asterid) manned the stoves as chef at Rose Venice. We're sad to report that *Plate* 2018 Chef to Watch Jonathan Whitener
(Here's Looking at You) passed away at 36.

In San Diego, **Finca** is a new wine and tapas bar in North Park from the owners of **Bottle Boon** and **Ricardo Dondisch**.

In Sacramento, **Tony Gemignani** expanded his Bay Area-based empire to the capital city with **Slice House by Tony Gemignani**; other local outposts are planned for Elk Grove and Roseville.

In Portland, the team behind **G-Love** branched out in Slabtown with a new bar, **The Love Shack**. **Kyo Koo** cooked up Asian-American nostalgia at newly opened **Warsugai**. **Sweet Hereafter** bar shutters at the end of the month.

In Seattle, **Karuna Long** unveiled highly anticipated Cambodian restaurant, **Sophon**, in Phinney Ridge. **La Dive** added a second natural wine bar in Queen Anne, with food from **David Gurewitz** and an attached speakeasy, **Rich Rich**.

In Las Vegas, **Wolfgang Puck** replaced his shuttered **Lupo** with **Caramá**.

In Denver, Mediterranean-inspired **Boychik** added a second location at **Stanley Marketplace**.

In Aspen, Austin-based **sway** brought its famed Thai fare to town, with **Wichayanee Chayangkura** as chef.

In Salt Lake City, **Hiro Taiga** and **Felipe Oliveira** cooked up a new ramen spot, **Koyoté**. **Sayonara** is a new izakaya.

Featured Recipes

Jachnun, by Tomer Blechman

<u>Pomegranate Glazed Nutella-Tehina Doughnuts</u>, by Michael Solomonov

<u>Grilled Avocado Salad with Jicama and Pomegranate</u>, by Julian Medina

<u>Grilled Hanging Lamb Tender with Wilted Arugula Salad,</u> <u>Artichoke and Tomato Ragoût, Tamarind Sauce,</u> by Steve Chiappetti

Beet Pibil, by Ray Garcia



Follow us!









Check Out The Latest Issue

Click here to manage your magazine and newsletter subscriptions





Got a story to tell, a question for the editors or just want to tell us about a recipe you're working on?

Email us at hungry@plateonline.com.

To unsubscribe from this newsletter, <u>click here</u>.

MTG Media Group, 1255 Gannon Dr, #957975, Hoffman Estates IL 60195