



(NYC) Reviewed: Industry Kitchen

The entertainment-packed grand opening of *Industry Kitchen*, South Street Seaport's newest waterfront restaurant + bar, proved a feast for the eyes. Albeit a mixed bag for the palate...



Photo courtesy of Industry Kitchen: In terms of seating, the venue's options were great - al-fresco vs. a generous interior area adjacent to the lively bar/open kitchen.



Veering away from the restaurant's daily menu, this special evening called for a festive assortment of passed hors d'oeuvres. From sweet and savory - spicy and smoky - tangy and tart, every realm of the senses was provoked.

An early stand out was the Spanish Artichoke Dip, which was gifted with just the right amount of texture, seasoning, and tang to compliment the delicious artisanal flatbread.



Another favorite of mine and Alyson's (my guest) was the marinated rock shrimp with creamy polenta.



Photo captured by EAC: Marinated rock shrimp + polenta

The brilliant marriage of savory and sweet was found in the stone fruit topped with salty ham ribbons and burrata. However, it was the roasted tomatoes crowned with herbed goat cheese that stole our hearts.



Photo captured by EAC: Roasted tomato halves + goat cheese

Having fantasized about the restaurant's house-made pie since I had initially read the menu, the evening was without pizza due to an issue with the wood-burning oven. We were *so bummed!*

Just as we were noshing on our *third* second helpings of hors d'oeuvres, the entertainment began! With the sun setting on the horizon, an incredibly-talented fire performer utilized South Street Seaport - the restaurant's virtual "back yard" - as her personal stage. Did I mention that there was also a juggler on stilts and a live DJ?



Photo captured by EAC: Live fire performance!

The staff at *Industry Kitchen* was just as amazing as the delicious nibbles! After initially being served by multiple waiters and passed trays, we became friendly with Matt and Pat, a dynamic duo who ended up serving us exclusively for the remainder of the eve. Informative, accommodating, and personable, the mission of these stand-out employees was to make sure that we sampled the bar's full range (yes, I said full range) of cocktails!