

Times Square CHRONICLES

From New York City to Rio Industry Kitchen is the Place to Be

At the tip of Manhattan is a waterfront restaurant that is simply swimming past the competition. Industry Kitchen (70 South Street off of Maiden Lane) is a perfect venue in New York City.

Sweeping water views and cool breezes bouncing off the spectacular bridges on the East River are a perfect setting for this top of the line restaurant. The open-air space is beautifully designed and a blend of natural and industrial elements that are both pleasing and sexy in structure.

The vibe of the restaurant is urban, edgy blended with a sense of relaxation that only Manhattan can fully understand. Perhaps that is why Industry Kitchen is both popular with Wall Street workers on their lunch break, as well as tourists taking in the downtown sites looking for a place where the cool locals hang out.

From dinner to weekend brunches this is a place to be for a meal full of delight. Merchants Hospitality, Inc. (MHI), a premier owner, investor and developer of hotels, residential buildings, luxury real estate and world-class restaurants, has created something very special here along with renowned Executive Chef Braulio Bunay.

There is no such thing here with a bad choice. All dishes are creative and will leave guests with sheer satisfaction. Seasonal Grilled Cauliflower with pecorino and caper lemon relish is a popular item on the menu and satisfies the senses with a healthy dish full of complex layers.



Seasonal Grilled Cauliflower



Watermelon, Mango & Tomato Salad

Other menu items that pop out include the wonderfully colorful plate Watermelon, Mango & Tomato salad with feta, red onion, mint and green olives. Delicious and refreshing it is a perfect summer dish. For meat lovers try the spectacular spicy Grilled Lamb Merquez, Artichoke & Portobello Skewer with tabouli salad and red pepper aioli.

The drinks menu is just as elaborate with such lovely drinks as the James Monroe with rye whiskey, fresh ginger syrup, honey and lemon; and the Rose House with vodka, St. Germain, strawberry, lemon and prosecco.

Chef Bunay's is gifted and an artist in the best sense. His inspiration that comes from the local water surrounding the restaurant is stirring and brings forth happy emotions. His attitude toward food is welcoming and embracing. His positive food love and appreciation for his team in the kitchen and on the floor is felt in the food. Not only does it taste good, but it comes from a special place. It makes for a beautiful eating experience.

Foodies will find joy in Industry Kitchen, as well as fun with special menus that are offered, such as the current "Celebrate Rio" campaign in honor of the Olympics. For a limited time customers can get into the sports spirit with such dishes as Brazilian Pizza with mozzarella, roasted pineapple, avocado and fresh mint; Grilled Polenta with fresh tomato, basil and goat cheese crumbs; as well as a Caipirinha Tart with cachaca mousse and candied limes. There are even some specialty cocktails to go along with the selects such as the Fizzy Brazilian, Rio and Honey, and Paloma's Spicy Sister with Patron, muddled jalapeno and cilantro, lime, grapefruit, topped with soda. All represent the best of Brazil and will have you craving more than just gold medals.



Olympics Pizza Fun



Caipirinha Tart

For more information and to schedule a reservation please visit www.industry-kitchen.com or call (212) 487-9600.

If you would like to check out other "Celebrate Rio" menus be sure to check out www.merchantshospitality.com.