

2023

grand
gourmet
the flavor of midtown



WELCOME



**HAVE A GRAND
EVENING**



**grand
gourmet**
the flavor of midtown



**THURSDAY
FEBRUARY 23
2023**

**CIPRIANI 42ND
STREET®**

Dear Friends,

It's our great pleasure to welcome you to Grand Gourmet – *The Flavor of Midtown*®! We are delighted that you could join us for the Grand Central Partnership's celebration of our Midtown East neighborhood's vibrant dining and nightlife scene. The last time we were able to host this special event was just before New York on PAUSE went into effect in 2020, and Grand Gourmet's return tonight is a joyous celebration that New York City and Midtown East are back!

We're pleased that so many of our past participants and sponsors have continued their enthusiastic support of Grand Gourmet, and we welcome those who are new to this year's event. With so many deserving events and programs around New York City, we are truly grateful that our partners demonstrate their commitment to the ongoing success of Grand Gourmet and our Midtown East neighborhood.

This event helps to showcase our community's culinary diversity, innovation, and excellence. As we salute all of our participants, especially our sponsors and chefs, we also recognize the vital services provided to our community's homeless individuals and families.

Tonight, you will have an authentic *foodie experience* as you enjoy the varied cuisine Midtown East has to offer, and we hope that after tonight, you visit our world-class restaurants, our sizzling bars and lounges, and our exceptional retailers throughout the coming year. Thank you for joining us and enjoy!

Sincerely,



Peter S. Kalikow
CHAIR



Alfred C. Cerullo, III
PRESIDENT/CEO

GRAND CENTRAL PARTNERSHIP

Since 1988, the Grand Central Partnership [GCP] has managed one of the world's most vibrant and successful business improvement districts on behalf of the Grand Central District Management Association. GCP serves an approximately 70-square block area in Midtown East, with Grand Central Terminal, the landmark transportation hub and destination, as its centerpiece.

A nonprofit organization, GCP is in its fourth decade of delivering exceptional supplemental public safety, sanitation, capital improvements, maintenance, horticultural, business support, and visitor services under a contract with the City of New York and financed by special assessments on the area's properties.

Net proceeds from Grand Gourmet – *The Flavor of Midtown*[®] support homeless services throughout the Grand Central Business Improvement District.



Grand Central
PARTNERSHIP

Grand Gourmet – *The Flavor of Midtown*[®] is generously supported by:

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SPONSOR

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 **DELTA**

ALBERT'S BAR

Chef Nick Testa

STEAK TARTARE WITH
EVERYTHING BAGEL
CHIP

AMMOS ESTIATORIO

Chef Bruno Marino

SEAFOOD CEVICHE

BENJAMIN STEAKHOUSE

Chef Arturo McLeod

DRY-AGED
PORTERHOUSE BITES &
CREAMLESS CREAMED
SPINACH

CIPRIANI DOLCI

Chef Massimo Bebber

TUNA SCOTTATO WITH
BRAISED FENNEL

CLUB 101

Chef Chris Buzzerio

EDAMAME QUINOA
FALAFEL, TOMATO &
FETA SALAD

CORNELIUS

Chef Zach Bondy

MINI LOBSTER STRUDEL

GRAND CENTRAL OYSTER BAR & RESTAURANT

*Chefs Mohammed
Lawal & Juan Lopez*

BLUEPOINT OYSTERS ON
THE HALF SHELL

LE BOTANISTE

TIBETAN MAMA:
BROWN RICE,
COCONUT CURRY,
STEAMED GREENS &
KIMCHI

LE PAVILLON

Chef Daniel Boulud

DUO OF MAINE
LOBSTER: BISQUE
& TARRAGON
CHOUQUETTE

LUKE'S LOBSTER

MINI LOBSTER ROLLS

MAGGIE'S PLACE

Chef Carlos Sandoval

PAN SEARED MAHI
MAHI, SWEET POTATO
MASH, BROCCOLINI &
LEMON WHITE WINE
SAUCE

M E N U

**PERA
MEDITERRANEAN
BRASSERIE**

Chef Jason Avery

SMOKED LAMB
CROQUETTE WITH
PICKLED SHISHITO AND
BEET YOGURT

PERSHING SQUARE

*Chefs Robert Flores &
Ramone Mitre*

CHICKEN WALDORF
SALAD

**ROYAL 35
STEAKHOUSE**

Chef Luis Alvarez

DRY-AGED NY STRIP
SERVED OVER BED OF
CREAM SPINACH AND
SLICED BAGUETTE TOAST

SINIGUAL

Chef Juan Gutierrez

MADE-TO-ORDER
GUACAMOLE IN
HOUSE-MADE FLOUR
TORTILLA CUPS

**STOUT GRAND
CENTRAL**

Chef Gustavo Gonzalez

STOUT MINI ANGRY BEEF
SLIDER WITH CRISPY
ONIONS, BLUE CHEESE &
FRANK'S BUFFALO HOT
SAUCE

**THE CAPITAL
GRILLE**

Chef Alex Garcia

PORCINI RUBBED
TENDERLOIN WITH 15-
YEAR AGED BALSAMIC
AND EXTRA VIRGIN
OLIVE OIL
TRUFFLE MAC N CHEESE

THE LONG ROOM

Chef Crosby Beckman

ARRABIATA MEATBALL,
SPICY PEPPER RELISH,
WARM RICOTTA &
MICRO BASIL

THE SEA FIRE GRILL

Chef Ismael Mendez

BLACK SESAME WAFFLE
TARTS WITH TUNA
TARTARE & SPICY MAYO

**TOMMY BAHAMA
RESTAURANT & BAR
& STORE**

*Executive Sous Chef
Wade Gamache*

AHI TUNA POKÉ WITH
GUACAMOLE, SESAME
CONE, WASABI AIOLI

DESSERT

LI-LAC CHOCOLATES

*Master Chocolatier &
Co-Owner
Anwar Khoder*

ASSORTED
CHOCOLATES: ALMOND
BARK, BUTTER CRUNCH,
PECAN CHEWS,
MARZIPAN SQUARES

COMMON MEADOWS CREAMERY

*Martin Ernst Bruhn
Chef Max Channing
Bruhn*

GELATOS: SHIZUOKA
MATCHA, QUINDIO
COFFEE, KULA GUAVA,
GUERRERO MANGO,
MADAGASCAR VANILLA

MAGNOLIA BAKERY

*Chief Baking Officer
Bobbie Lloyd*

FAMOUS BANANA
PUDDING
MINI CUPCAKES

ALBERT'S BAR

*Mixologist
Pete Vasconcellos*

ALBERT'S SPICY MEZCAL
MARGARITA

BOOKMARKS ROOFTOP LOUNGE

Five & 20 Spirits
SPECIALTY RYE WHISKEY
[SHERRY CASK FINISH]
COCKTAIL

Montauk Distilling
MODICO VODKA
COCKTAIL

Montauk Distilling
71ST REGIMENT GIN
COCKTAIL

BROOKLYN BREWERY

BROOKLYN LAGER &
PULP ART HAZY IPA

CIPRIANI

SPARKLING & FLAT
WATERS
COFFEE & TEA

CITY WINERY

*Winemaker
David Lecomte*

CITY WINERY RED
CITY WINERY WHITE

WINES *curated by*
Opici Family Distributing

VIP RECEPTION:

Damiani Wine Cellars
BOLLICINE SPARKLING

WHITE & ROSÉ

Buttonwood Grove Winery
UNOAKED CHARDONNAY

Sheldrake Point Winery
CABERNET FRANC DRY ROSÉ

Wagner Vineyards
BUBBLY CABERNET FRANC ROSÉ

RED

Damiani Wine Cellars
MC² – BORDEAUX BLEND

Fulkerson Winery
PINOT NOIR

Lamoreaux Landing Wine Cellars
76 WEST – BORDEAUX BLEND

BEVERAGES



RFR

 **SIGNA**

We support the
Grand Central
Partnership and
the exceptional
service programs
they provide
the homeless in
Midtown East



FISHER BROTHERS IS
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We salute the Grand Central Partnership and proudly support Grand Gourmet 2023.



conEdison

Congratulations

**Grand
Central
Partnership**

on another
successful

**Grand
Gourmet**

kalikow



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*Tishman Speyer is a
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**The Grand Central
Partnership**



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Safe and Thriving

CBRE is proud to support the Grand Central Partnership's and the Grand Gourmet event and their dedication to keeping the neighborhood clean, safe and thriving.

cbre.com

CBRE

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Greenberg Traurig
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The Flavor of Midtown®

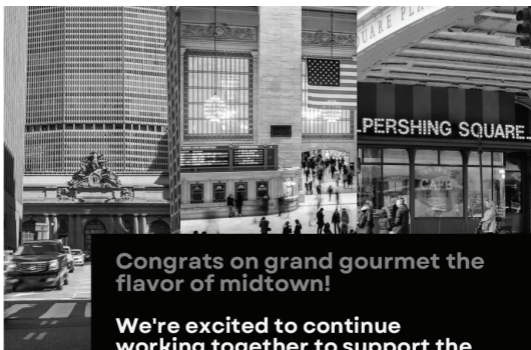
GREENBERG TRAURIG | 2500 ATTORNEYS | 43 LOCATIONS*

<p>John L. Mascialino Edward C. Wallace One Vanderbilt Avenue New York, NY 10017 212.801.9200</p> <hr/> <p>©2023 Greenberg Traurig, LLP. Attorneys at Law. Attorney advertising. All rights reserved. *These numbers are subject to fluctuation. 37813</p>	<p>WORLDWIDE LOCATIONS United States Europe Middle East Asia Latin America</p>
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MetLife Investment Management

is proud to be a sponsor of
Grand Gourmet 2023.



Congrats on grand gourmet the
flavor of midtown!

We're excited to continue
working together to support the
business community and
strengthen the City's economy.

REBNY
Real Estate Board of New York



Grand Central
PARTNERSHIP

Rudin is proud to support
Grand Central Partnership's
Grand Gourmet



Rudin

SL Green Realty Corp. is proud to
support the Grand Central Partnership
and its contributions to Midtown East.



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SLGREEN.COM

Albert's Bar

140 East 41st Street

[between Lexington & Third Avenues]

212-597-9345

www.albertsbar.com

Ammos Estiatorio

52 Vanderbilt Avenue

[between East 44th & 45th Streets]

212-922-9999

www.ammosnewyork.com

Benjamin Steakhouse 41st St.

52 East 41st Street

[between Madison & Park Avenues]

212-297-9177

www.benjaminsteakhouse.com

Bookmarks Rooftop Lounge

The Library Hotel

299 Madison Avenue

[at East 41st Street]

212-204-5498

www.hospitalityholdings.com

Cipriani Dolci

Grand Central Terminal

Main Concourse

89 East 42nd Street

[between Park & Vanderbilt Avenues]

212-973-0999

www.cipriani.com

City Winery

Grand Central Terminal

Vanderbilt Hall

89 East 42nd Street

[between Park & Vanderbilt Avenues]

332-264-1233

www.citywinery.com/grandcentral

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101 Park Avenue
[between East 40th & 41st Streets]
212-687-1045
www.club101ny.com

Common Meadows Creamery

www.commonmeadows.com/where-to-find-us
www.commonmeadows.com

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Grand Central Oyster Bar & Restaurant

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212-490-6650
www.oysterbarny.com

La Botaniste

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www.lebotaniste.us

Le Pavillon

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www.lepavillonny.com

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Grand Central Market
[at 43rd Street & Lexington Avenue]
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www.li-lacchocolates.com

Luke's Lobster Grand Central

Grand Central Terminal
Dining Concourse, Track 111
89 East 42nd Street
646-899-7400
www.lukeslobster.com/pages/grand-central

Luke's Lobster Midtown East

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[between 2nd & 3rd Avenues]
646-657-0066
www.lukeslobster.com/pages/midtown-east

Maggie's Place

21 East 47th Street
[between Fifth & Madison Avenues]
www.maggiesnyc.com
212-753-5757

Magnolia Bakery

Grand Central Terminal
Dining Concourse
212-682-3588
www.magnoliabakery.com

Pera Mediterranean Brasserie

303 Madison Avenue
[between East 41st & 42nd Streets]
212-878-6301
www.peranyc.com

Pershing Square

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[at Park Avenue Viaduct]
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www.pershingsquare.com

Royal 35 Steakhouse

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[between Fifth & Madison Avenues]

212-804-7276

www.royal35steakhouse.com

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[between East 41st & 42nd Streets]

212-286-0250

www.sinigualrestaurants.com

Stout Grand Central

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[between Park & Madison Avenues]

212-922-9009

www.stoutnyc.com

The Capital Grille

155 East 42nd Street

[between Lexington & Third Avenues]

212-953-2000

www.thecapitalgrille.com

The Long Room

120 West 44th Street

[between Broadway & Sixth Avenue]

212-997-3933

www.thelongroomnyc.com

The Sea Fire Grill

158 East 48th Street

[between Lexington & Third Avenues]

212-935-3785

www.theseafiregrill.com

Tommy Bahama Restaurant & Bar & Store

551 Fifth Avenue

Fred F. French Building

[at 45th Street]

212-537-0960

www.tommybahama.com

EVENT PRODUCTION

Bear Dallis Associates

GRAPHIC & PRODUCTION DESIGN

As the Crow Walks

FLORAL

Fleurish NYC

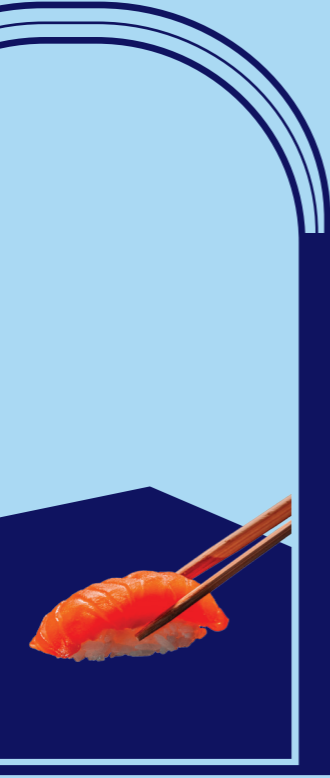
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