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To: Prof Abreu

From: Neil Tsentner

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Re: New York Times Restaurant Review: The Aviary NYC and the Office NYC, Grant Achatz's First Manhattan Outpost By: Pete Wells

When thinking about Grant Achatz, creativity and distinct culinary dishes and cocktails really comes to mind. Grant Achatz, a chef with a reputation for his engineering and abnormal styles and techniques opens up a restaurant called the Aviary on the 35th floor located in the Mandarin Oriental in New York bringing a taste of modern cuisine and artisanal cocktails. Partnered with Mr. Achatz, Nick Kokonas open yet another unique establishment with a funky genre. Coming up with this unusual spot, Pete Wells claims "The wildest notions are reserved for drinks at the Aviary".

With a very interesting vibe, the Aviary seems like an interesting spot to grab a drink different from others. Me being someone that really enjoys seeing people's creativity and having a strong passion for art, I can totally see myself visiting. Wells described a series of mind blowing cocktails with one of them being called the Wake and Bake which seemed like a very complex and creative mix of a mutant rye manhattan that is made with coffee along with orange vermouth and is served in a plastic bag and apparently smelling like a everything bagel. Wells describes the experience as feeling like a parent helping the Aviary crew with some sort of science project creation. Along with other interesting drinks and redid classics like the Bloody Mary, the Aviary seems to go above and beyond with their presentation and engineering with really providing an interesting way of serving things. The Bloody Mary at Aviary take about 15 to 20 minutes to make and is served with five garnishes which included chopped razor clam and a pillbox full of horseradish jelly. The food was also very unique according to Wells. With Mr. Achatz's newest addition to the menu which was ravioli filled with an compulsive amount of truffle broth, this really gave a glimpse of the imagination of this chef. I would recommend the Aviary for to anyone looking for a surreal culinary experience and isn't affected by spending a nice amount of money on a bite to eat accompanied by some mind-blowing cocktails. I personally would go just to try one of Mr. Achatz's concoctions because he really goes above and beyond in being different and that is what really fascinates me.