

Cafe Boulud  
Cesar Rosas  
New York City College of Technology  
Professor Abreu  
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The three locations I initially found interesting were Gotham Bar and Grill, Gramercy Tavern, and Cafe Boulud. Gotham Bar and Grill had some very tasty looking food and was serving modern American cuisine. I just found the menu a little limited for my taste so that's when I searched for the next location. Gramercy Tavern was an interesting location because its a non tipping restaurant. It is also broken into two locations: the dining room which has more of a professional and upscale environment, while the tavern is a bit more casual and is more for walk-ins. I did like the fact that they had a prefix meal available and was American cuisine as well. The next location I researched was Cafe Boulud which was a French cuisine based restaurant. I found this spot interesting because for dinner they have the option of 4 separate menu experiences. It is broken into 4 segments and in those segments are two appetizers and 2 entrees to choose from. They also do brunch in this location which I just felt was the best option since the menu is more open and there is a prefix for food.

Cafe Boulud offers traditional french cuisine in a friendly neighborhood in the upper east side. The owner is actually Daniel Boulud; he is also chef there as well. His executive chef is Jerrod Zifchak, executive pastry chef is Shuan Velez, Sommelier is Kimberly Prokoshyn, and his general manager is Rachel Ossakow. The restaurant is located on the Upper East Side, located within the Surrey Hotel, very close to Central Park, 20 E 76th St, New York, NY 10021, and serves regular New Yorkers as well as the travellers seeking a new experience. When: Fri 3/20/2020 12:00 PM. Reservation for: Cesar Rosas (+ 1 other). I will be dining with one of my friends who has told me about this location. "breakfast mon - fri 7am - 10:30am sat-sun 8am - 10:30am, dinner mon 5:30pm - 10pm, tues - thurs 5:30pm - 10:30pm, fri - sat 5pm - 10:30pm,

sun 5pm - 10pm, lunch mon - fri 12pm - 2:30pm, brunch sat 11:30am - 2:30pm, sun 11:30am - 3pm, live music fri join us every friday night from 9pm – midnight for live jazz.” An interesting thing about Cafe Boulud is it actually begun in 1993 opened by Daneil Boulud but back then it was actually just called DANIEL. Around 1998 is when they had moved into the beautiful Surrey Hotel, It was named Cafe Boulud after the transition. Around 2007 is when they were able to achieve their three michelin stars which was awarded to them by Frank Bruni in the New York Times. With much success from his previous restaurant he slowly starts opening different locations one which was in canada another in Palm beach and another bar/lounge in New York. Frank Bruni was the one who awarded them their three Michelin stars and on his review on the New York Times I can tell he likes the location and food. He had been there before but when they had a switch in Chef and renovations were done to update the decor. He came back and was a little skeptical because he really enjoyed the previous chefs food, Chef Carmelli. Which was more italian/french cuisine mixture. Regardless he describes the plates he was tasting and for a majority of them he held them in high regards, saying it was well balanced and flavorful and was definitely enjoying his meal that day he came back. Mr. Bruni says, “I was smitten, relieved and well on my way to the firm conviction, bolstered by subsequent visits to Café Boulud, that it promises about as much pleasure in the present as it did in the past.” On yelp there are many comments talking about how balanced and tasty the food is as well how the staff is very attentive and professional. Also spoke about the decor which is bright wood paneling and coral leather chairs, the plush upholstery and soft, neutral tones create a warm and inviting atmosphere.

My expectations for Cafe Boulud are a bit high because of all the reviews i've read. I honestly don't tend to go to french restaurants but I find this a good opportunity to try something

new. Since I've begun the semester I have done my best to try new cuisine from different areas of the world. So I am really excited to share this new experience with my friend and with my classmates. The decor really seems like it would be a comfortable area and while it is a fine dining establishment they don't really mind if its more of a business casual environment. I like places that are upscale but if my wardrobe determines my meal and how i'll get treated I won't be the biggest fan.

## Citations

M., S., P., A., Kenny, Alexandra, F., J., L., J., ... J., C. (2020, February 5). Cafe Boulud - Upper East Side - New York, NY. Retrieved from <https://www.yelp.com/biz/cafe-boulud-new-york-4>

Bruni, F. (2007, August 15). Reading Fortunes in a Bowl of Pasta. Retrieved from <https://www.nytimes.com/2007/08/15/dining/reviews/15rest.html>

Café Boulud: About Chef Daniel Boulud's Elegant NYC French Restaurant. (n.d.). Retrieved from <https://www.cafeboulud.com/nyc/about/>