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HL

HAUTE LIVING
HAUTE CUISINE

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BESPOKE KITCHEN
615 1/2 Hudston Street,
New York, NY 10014
(212) 989-3155

AMBIANCE:

Behind the Chef's counter one can see celebrity Chef Franco Barrio and his team crafting their one-of-a-kind entrees for an eager audience. Barrio's modern take on haute cuisine and interactive fine dining makes eating at Bespoke Kitchen a remarkable experience.

ORDER UP:

To start, the tropical Ceviche Tasting followed by the Caramelized Diver Scallops

is the way to go. For the entree, take a look at Bespoke Kitchen's collaborative menu and choose your main ingredient; see what the Chef creates just for you!

SWEET TOOTH:

The holiday Pecan Tart made with goat cheese crema is a twist on the classic pecan pie but with an added taste of luxury.

TOP TIPPLE:

The Made in BK made with Brooklyn Gin, fresh Yuzu, Elderflower Liqueur and lavender bitters is a New Yorker favorite. With its aromatic floral taste, it is the perfect ending to a hearty meal.

<http://hauteliving.com/magazine/haute-living-new-york-decemberjanuary-2016/flipbook/>