



Chef Tom Schaudel to open new restaurant in Rubie Corporate Plaza

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According to chef Tom Schaudel, his newest restaurant is scheduled to open in the Rubie Corporate Plaza in November. Yet to be named, this will be Schaudel's best, featuring his signature cuisine with impeccable wines.

His "market to table" philosophy of the freshest produce, sustainably raised fish and organic beef, pork and poultry will be highlighted.

The American contemporary menu will be complemented by an extensive array of wines and cheese from around the globe, including a library of Long Island's best vineyards.

This will be Schaudel's 18th restaurant in his 35 years of experience as owner and chef of some of Long Island's most well known restaurants.

The design by Dallago will combine elements of Zen calm with James Bond wow. A showcase bar with a private chefs table will provide a unique dining experience. A glassed in wine cellar with seating for 20 will offer private tasting for patrons and their guests. Two private party rooms for up to 65 people will be available for corporate and social functions. The Plaza level banquet area is surrounded by a 3 story Regale glass staircase designed and built in Italy by Faraone, and a 3 level waterfall showcasing the lobby of the building. The grand banquet area will be the event venue of the year for corporate and social gatherings. Breakfast and lunch will be available in the Plaza Level for tenants and visitors of the building. The restaurant will be open 5 days for lunch and 7 days for dinner.

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