

THE GROUP
N Y C

2023

ABOUT THE GROUP

The Group is a premiere hospitality group operating a collection of acclaimed restaurant properties including La Grande Boucherie, Boucherie West Village, Boucherie Union Square, Petite Boucherie, Olio e Più and Washoku Rooms (Omakase Room by Mitsu, and Kaiseki Room by Yamada) in Manhattan, NYC.



OUR VISION AND MISSION

The Group is known for acquiring iconic spaces and transforming them with breathtaking design elements and authentic menus. With expansion into Chicago, Miami, and Washington D.C., The Group's vision of welcoming guests into landmark locations around the United States is coming to fruition. The Group's founder Emil Stefkov hand-selects and co-designs the iconic venues to bring to life the hospitality group's vision. The Group restaurants are unifying the neighborhood character with authentic cuisine and lively local culture. The Group strives to build long-term relationships within the community creating a sense of intimacy amidst the pace of the city.



OUR STORY

The New York based hospitality group was founded by Emil Stefkov in 2010. The Group opened its first establishment Italian trattoria Olio e Più in Greenwich Village in Manhattan shortly thereafter. Today, the company employs over 600 people, ranging from executive leadership, corporate management and finance, to in-house branding and marketing, to front and back of the house teams at each of the locations. With over 100% growth in the past two years, a dedicated team of experts and experienced industry professionals, The Group's plans to employ over 1.000 people who will contribute, develop and build a platform for sustainable growth as the company continues to expand internationally.





Founder and President Emil Stefkov is an entrepreneur for more than 20 years. He founded several successful companies in hospitality, travel, and real estate. Passionate about technology and the environment, he is a long-term investor in Tesla. He is also a partner in Gravity Ranch, a San Francisco based venture capital fund investing in deep technology spinouts from Stanford research institute.



Vice President Ani Stefkova – Markovska holds MSc degree in Accounting and Audit. With over twenty-six years of experience in the field of finance, of which sixteen as Internal Auditor in a bank. Her role at The Group is an overview of all processes, with a focus on Accounting and Finance, with the goal is to introduce strong procedures that will contribute to The Group’s growth.



Chief Executive Officer Jasmin Polimac has two decades of dynamic leadership experiences in various restaurant groups internationally. His skilled leadership approach brings about operational efficiencies, and enables structured revenue growth in a slim margin industry. His strategic business mindset empowers a sustainable platform for the growth of The Group as it continues to expand.



Director of Operations & Hospitality Zorica Vukovic began her career with The Group in 2012, and she reached the top management in 2021. During her tenure, Vukovic has proven to be a efficient, well-respected, and successful manager, leading the Group’s restaurants to become one of the must-visit NYC destinations. She developed the “Boucherie Academy” curriculum, standardizing training for all employees.



Director of Human Resources Angela Wang brings over a decade of experience building and elevating human capital for fast-growing companies. Her leadership encompasses talent development, organizational design and cultural development, compensation and benefits, HR operations and technology. She provides strategic business partnership to senior leadership team and empowerment to management team.



Finance & Admin Manager Xinnia Moers passion for numbers, proficiency and quality is exemplified in her role as Accounting Manager. Moers handles different aspects of the business, with knowledge and education in Computer Science and Data Processing, she has been one of the pillars of The Group’s growth and development for the past eight years.



Director of Marketing Jessica Steller is passionate about creating narratives that resonate with audiences and that build community. She has been a marketing, creative strategy, and placemaking leader for over ten years. Her background includes creating forward-thinking, innovative brand and marketing projects for a variety of clients within diverse sectors.



Brand Director Tijana Masic has over ten years of experience in the industry, Masic was trained in branding agencies Siegel+Gale and BrandArchitects. She leads The Group’s image and creative development, focusing on the company’s forward-thinking culture and growth strategies. Tijana is responsible for all design aspects of various projects, from art direction and initial concept stages to brand positioning and development.



Marketing Manager Julia Velevska has been working in Marketing and Business Development for more than 15 years. Her areas of expertise include new brand and product launches, brand activation and development. At The Group she is responsible for digital marketing, influencer relations, content creation, brand initiatives, partnerships and collaborations.



Beverage Director Milos Kostadinovic loves expressing his passion for hospitality in any given opportunity. As Beverage Manager, Milos finds pleasure in creating a wine and cocktail list that spreads the Joie de Vivre lifestyle of The Group and identifies well with the patrons at the restaurants.



Corporate Executive Chef Maxime Kien

Chef Maxime Kien's culinary artistry can be traced back to his roots growing up in the Côte D'azur region of Southern France. He has perfected his craft in some of the world's most prestigious establishments and alongside iconic chefs such as Master Chef Joel Antunes. Starting with his career at the Hotel Negresco in Nice, Maxime has made a name for himself in various fine-dining restaurants such as the Hotel de Paris in Monte Carlo, La Tante Claire in London, The Dining Room at the Ritz-Carlton in Buckhead, Joel, Au Pied de Cochon, The Paris Hotel, The Venetian in Las Vegas, The Hyatt Regency New Orleans, Three Caesars Entertainment, The Hilton in Cleveland and Cincinnati, and The Nemaclin Woodland Resort. He gathered much attention as the only AAA Five Diamond recipient in Ohio and one out of 68 in the United States. His exquisite cuisine brings a delicate balance between contemporary innovation and classic French technique to the world of cooking. Through his creations, Maxime's goal is to share with his guests an experience of modern and traditional dining, in which each plate he prepares is a story all its own.



Executive Chef Isao Yamada

Chef Isao Yamada is the only chef in New York who has trained at an authentic kaiseki three-star restaurant based on the tea ceremony in Kyoto. Yamada trained at Tsuji Cooking Academy in Osaka and then Kitcho in Kyoto, where the young chef learned the seasonal philosophy of kaiseki cuisine and the art of the tea ceremony. He also worked at the kaiseki restaurant at Ryotei Hanzuiryo Hotel before opening his own restaurant, Kaiseki Hanaei, in his hometown Fukuoka at the age of 25. Yamada was introduced to Chef David Bouley, who invited him to join his Japanese restaurant project in NYC, Brushstroke. The prospect was exciting enough that Yamada closed his restaurant and moved to New York in 2006, eventually becoming executive chef. At Brushstroke, he collaborated with David Bouley to present kaiseki that combined fundamental tradition with innovation, incorporating French techniques. At his newest project, Kaiseki Room by Yamada, he will pursue the depth and breadth of taste and incorporate new concepts of fermentation.



Executive Chef Mitsunori Isoda

A chef for nearly three decades, chef Mitsunori Isoda is deeply passionate about preparing and offering the finest ingredients, as well as making each guest in his restaurant feel welcome and personally cared for. Chef Mitsu began his culinary career in his hometown of Osaka, where he operated a kaiseki-style reservations-only restaurant from his family's home for 10 years. In 2006 he moved to the United States, first working for five years in Memphis at Sekisui before relocating to New York in 2011. In New York, he worked at the Shiro of Japan location in Carle Place, then joined the team at Jewel Bako for his first stint there as a senior chef. From 2015 – 2016, he worked with Chef Ichimura at Ichimura, the sushi counter within David Bouley's Brushstroke. It was there, with Chef Ichimura, that Chef Mitsu feels he truly mastered the craft of making sushi. In 2016 he returned to Jewel Bako, now more experienced and ready to step into the role of Executive Chef. After 5 years at the renowned restaurant – which earned a Michelin star during his tenure – Chef Mitsu comes to lead Omakase Room in the West Village.



Executive Chef Pedro Cruz

Chef Pedro Cruz grew up cooking with his sister in Puebla, Mexico; playing with ingredients like fresh herbs and making fresh tortillas. In 2002, Chef Pedro made his journey to New York City in pursuit of becoming a chef. Chef Pedro's first job in the kitchen was making brunch, something he remembers as being a real culture shock. Early on his career, Chef Pedro met restaurateur Michael White, who in return became his mentor – challenging him and expanding his knowledge of all the different ways to be a chef. Along the way Chef Pedro met Chef Jerome Dihui and Chef Dominick Pepe from The Group NYC which led to Chef Pedro taking over the kitchen at Olio e Più in early 2019. Chef Pedro knows how important it is for him to be a leader in his new role, and is constantly changing and bettering himself to create a productive and creative work environment. Besides his time in the kitchen, Chef Pedro has always held education to a high standard. In 2015 Chef Pedro attended Columbia University, getting his master's degree in language. Chef Pedro lives in NYC with his two daughters and is always on the quest to expand his knowledge in and out of the kitchen.



Executive Pastry Chef Jean-Baptiste (JB) Scordel

Jean-Baptiste (JB) Scordel was born in the south of France. His passion for food and especially for pastries comes from his dad, a Michelin star chef. His dedication to his work showed him the way he wanted to be. JB started his culinary career 13 years ago. He had several experiences in different regions of France and many kinds of restaurants. He went to work in Monaco for the Michelin star restaurant Le Vistamar. In 2012, he joined the Shangri la hotel Paris to work for the restaurant l'abeille (2 Michelin star) with François Perret, who was rewarded as the best pastry chef for a restaurant in the world in 2020. Two years with extreme rigor and perfection was a tremendous experience. With all the skills and experiences he had, he can execute all types of pastries - from simple to fine-detailed and technical creations. He loves the rigor of Michelin star restaurants, but he has found his true happiness in creating simple, tasty, and elegant desserts. He believes that the best way to make people happy lies in simple things. Little touches carry special meanings.

OUR CONCEPTS BOUCHERIE

Boucherie concept was born five years ago with an idea to build a restaurant that will capture carefree spirit of Belle Époque, with menu that contains touches of decadence from foie gras to crème brûlée, prime cuts, wague selection or Butcher's block. The philosophy of this era inspired the foundation of Boucherie.

Boucherie is created to be the perfect blend of an indulgent steak house and a refined Parisian brasserie.



BOUCHERIE LOCATIONS

Since the first opening in West Village in 2017, Boucherie has opened three more locations; a 200 seat Union Square on Park Avenue South, a petite offshoot in West Village on Christopher Street, the most recent, a 500 seat La Grande Boucherie in Midtown at 145 West 53rd street.

After five successful years, exponential growth of the Boucherie brand and hosting over 17,000 guests a week, we are now preparing to open three more majestic locations. With their upgraded offerings and elaborate Belle Époque interiors, these three new restaurants are set to become one of the most authentic and biggest dining destinations in the United States.



Boucherie West Village at 99 Seventh Avenue South, New York, NY



Boucherie Union Square at 225 Park Avenue South, New York, NY

LA GRANDE BOUCHERIE

This one-of-a-kind Brasserie is located in the beating heart of Midtown with entry access through the unique pedestrian arcade at 6 1/2 Avenue, between 53rd and 54th St, with 5,500 ft² floor and 6,000 ft² plaza, is featuring 20 ft ceilings.

Upon entering, you are carried away to a different time and place. This space embodies the *joie de vivre* of the Belle Époque era of Paris through a careful and meticulous revival of Art Nouveau forms. The site's existing architecture offers the perfect canvas for an expressive rehabilitation and reinvention of a style.

Surrounded by some of New York's most remarkable landmarks, it brings an elevated Boucherie experience while setting a new dining standard for this historic and alluring Manhattan neighborhood.



LA GRANDE BOUCHERIE

The *Joie de Vivre* atmosphere is an essential element of La Grand concept. Every detail is considered—from lighting and music, the open space layout, 150 year old glass ceiling, 48 ft pewter bar, curved mirror walls, cathedral like gallery surrounded by arched glass and burgundy leather boots—coming together to evoke an authentic experience. An ambiance inspired by the comfort and camaraderie of traditional brasseries while being firmly rooted in the pleasures of today.

Our inspiration came from lush Art Nouveau interiors, their decorative, airy gathering spaces and festive yet artistic character. Beyond the space itself, which offers a unique landscape, the décor is center around a large glass ceiling. Many of the furniture elements are antique pieces, sourced from the Paris Clignancourt flea market.



La Grande Boucherie 145 West 53rd Street at 6 1/2 Avenue, New York, NY

BOUCHERIE CUISINE

At Boucherie, we aim to provide an unforgettable brasserie dining experience unlike any other restaurant in New York City, inspired by the most natural methods possible of sourcing and preparing food. Our menu features both classic and modern French brasserie dishes, with heavy focus on the meat program, including a signature prime rib au jus, wagyu cuts, and an in-house charcuterie program with a bar showcasing the cured meats, as well as dry-aging rooms and raw bar.

Chef Hector Diaz, brings deep-seated passion for French cuisine and culture, expertise in whole animal butchery and charcuterie, and years of experience at some of the US most notable, pioneering restaurants, to the Boucherie establishment.





OUR CONCEPTS

OLIO E PIÙ

Inspired by the simplicity of Neapolitan cuisine, Olio e Più and Chef Pedro Cruz bring Italian tradition to the vibrant intersection where Sixth and Greenwich avenues meet Christopher Street. First opened in the summer of 2010, the 74-seat restaurant fronted with a 45-seat open patio surrounded by flowers and greenery, overlooking the magnificent Jefferson Market Library. Olio e Più offers a true sense of Mediterranean liveliness in the heart of Greenwich Village.



OLIO E PIÙ CUISINE

As an authentic trattoria, its cuisine is based on classic Italian dishes, with a focus on house-made pastas, hand-stretched pizza, and time-honored favorites such as Caprese Salad, Fritto Misto, and Tiramisu. The open dining area, traditional wood-fired oven, rustic interior, thin-crust Neapolitan-style pizza, and carefully selected wine and cocktail list bring a piece of old world Italy to a renowned corner in the Village.



Olio e Più at 3 Greenwich Avenue, New York, NY 10014

OUR CONCEPTS OMAKASE ROOM

Omakase Room by Mitsu provides an authentic experience of Japanese sushi tradition crafted and hand-served by Executive Chef Mitsunori Isoda. Bringing the century-old practices from his hometown of Osaka, where he founded and operated a kaiseki-style restaurant, to the warm and inviting atmosphere of Omakase Room, Chef creates a personalized 12-course omakase sushi experience. The intimate space evokes Japanese minimalist traditions by using organic shapes and refined essentials, creating serenity and harmony amidst the pace of the city. Featuring floor-to-ceiling soft bamboo surfaces, the 8-seat hinoki wood bar wraps around the kitchen allowing Chef Mitsu to serve from his hand to the plate.



OMAKASE ROOM EXPERIENCE

Omakase Room by Mitsu is an intimate experience of Japanese sushi tradition, crafted and hand-served by Executive Chef Mitsunori Isoda, who creates a 12-course omakase. “My omakase is about welcoming the individual... Creating a traditional sushi experience is my true passion and the source of my inspiration.”



The dining experience at Omakase Room by Mitsu is built around a relationship of trust and spontaneity between the Chef and each diner. Before crafting his omakase, Chef Mitsu welcomes each guest with a brief conversation about their preferences and curiosities while he carefully perceives their mood and desires.



OUR CONCEPTS

KAISEKI ROOM

In 2021, legendary kaiseki chef Isao Yamada - previously the executive chef at Brushstroke partnered with The Group NYC to open Kaiseki Room by Yamada, located at 145 West 53rd Street at 6½ Avenue.

Kaiseki Room by Yamada is a sister restaurant to the acclaimed Omakase Room by Mitsu, and together the two restaurants are under the brand umbrella of Washoku Rooms. The restaurant is offering a multi-course kaiseki tasting menu for \$300 per person. In true kaiseki style, the menu is changing frequently, from subtle daily updates to four major seasonal shifts. Beverage pairings are also available.



OUR CONCEPTS KAISEKI ROOM

The design of Kaiseki Room is inspired by the calm, thoughtful nature of the zen Japanese tea ceremony. Upon entering, guests are immediately transported to another place, far from the bustle of the busy midtown neighborhood. Undulating carved woods hug the edges of the room, at once gently sloping and soaring, making guests feel protected and welcomed in this highly unique space.

Chef Yamada calls on his many years of experience preparing traditional kaiseki cuisine to constantly reinvent his seasonal dishes with contemporary preparations, presentations and techniques, ensuring that guests always have a most unique experience. His signature dishes – donabe rice and hassun – undergo exciting evolution as he seeks to source and showcase the finest ingredients at the peak of their freshness.



OUR RATINGS

The Group's mission is to offer exceptional food and service, accommodating diners' needs and expectations, resulting in stellar ratings and a growing, engaged following online.

Our restaurants have been rated by over 50,000 diners from United States and abroad, with an average rating of 4.6 stars across the most relevant online platforms including Yelp, Google, TripAdvisor, OpenTable and Resy. On TripAdvisor, five of our locations are in top 10 best restaurants in New York City. Since 2021, La Grande Boucherie has held the distinction of being the most-booked restaurant in New York City, a title it has retained to this day. Our social media following is currently 215k across accounts, with Boucherie at 127k followers.



OUR CREATIVE INITIATIVES

The Group's ethos is to go far beyond the traditional hospitality group.

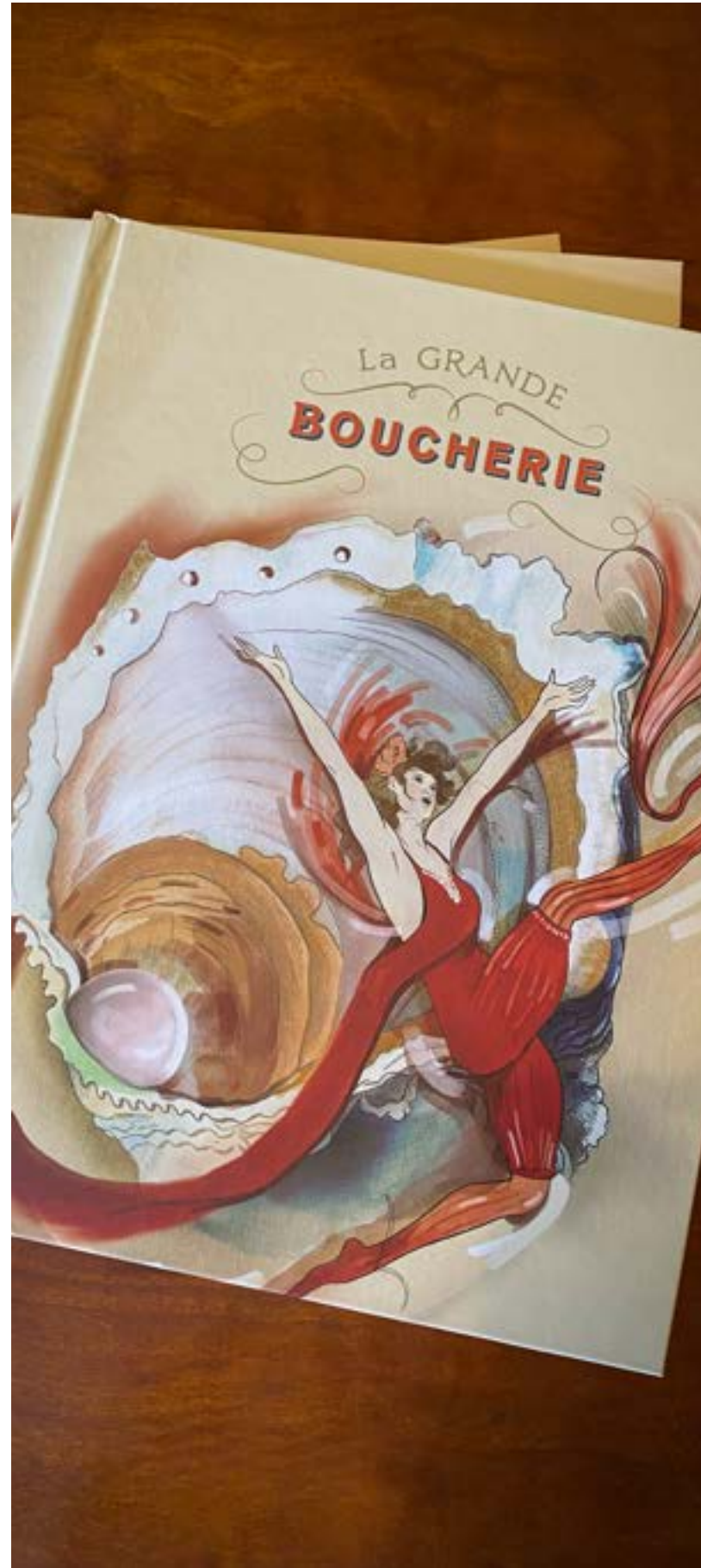
We actively develop books that reflect our restaurant's concepts and celebrate our brand's philosophy through various creative initiatives. Furthermore, we documented the process of the creation of La Grande Boucherie in our documentary "Making La Grande Boucherie," which highlights the trials and tribulations of opening Manhattan's largest restaurant during what would come to be known as one of the most challenging times in history for the restaurant industry.

The 4th edition of Boucherie features recipes for French cuisine classics and contemporary cocktails. This edition book delves into the history, music, design, and food that adds to the irresistible

traditional French brasserie.

The anecdotes, photos, and chef advice are the inspiration for gathering around the table to experience the everyday pleasures of joie de vivre

Benvenuti a Casa celebrates Olio e Pui and *La Dolce Vita*—the sweet life, which is an expression that perfectly captures the essence of Italy and what it is to be Italian. Olio e Pui is a showcase for classic homestyle Italian cooking. It shares its most cherished recipes while taking you on a journey into the heart and soul of Italian cuisine with the book *Benvenuti a Casa*. Through this journey, you'll experience the pleasures of the Italian table at your dinner table and bring a little bit of the sweet life into your home.



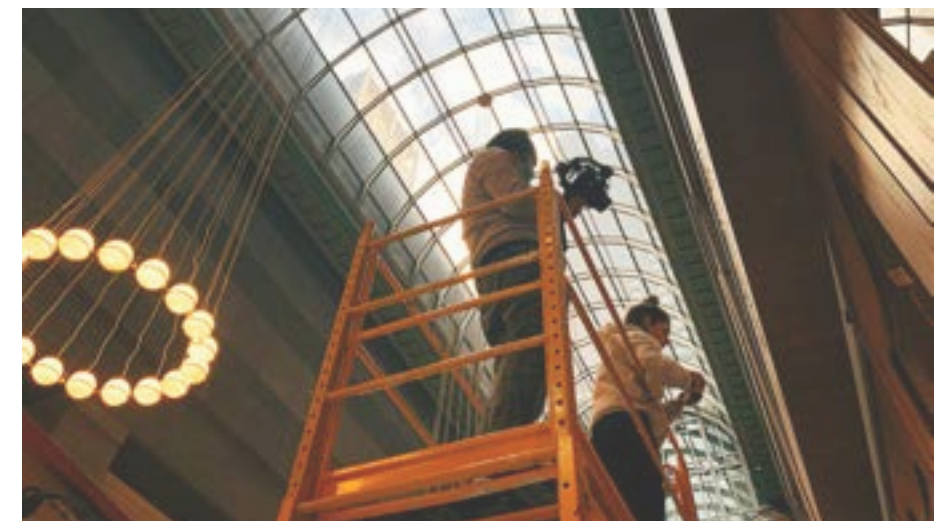
OUR CREATIVE INITIATIVES

The word “kodawari” represents the artisan’s pursuit of perfection. This book, *Kodawari by Washoku Rooms*, follows the unique journeys of two acclaimed Japanese chefs—Mitsunori Isoda of Omakase Room by Mitsu and Isao Yamada of Kaiseki Room by Yamada—whose careers celebrate historical Japanese cuisine. Each chef relocated from his home country to prove himself in New York, one of the world’s most rigorous and respected culinary capitals.

While their stories are unique, these chefs are united through their desire for perfectionism, as demonstrated through their lauded chef’s choice menus. The following pages chronicle each chef’s deep-rooted kodawari, evidenced through their daily life and meticulous work ethic, from fish cleaning to rice seasoning to omotenashi, or hospitality. They

share a passion for ensuring guests depart every dining experience eager to return.

Making La Grande Boucherie follows the architectural transformation of Manhattan’s 6 ½ avenue into a larger-than-life Parisian dining experience that honors timeless French design and the artisans who will handcraft its interior. When COVID-19 begins to impact the U.S., the team must find a way to persevere and make sure the lofty dream is realized. The team is pushed to the limits to rapidly complete the project until the grand opening of Manhattan’s largest restaurant during what would come to be known as one of the most challenging times in history for the restaurant industry. This lively portrait is a behind-the-scenes look at the creation of La Grande Boucherie and the team’s dedication to bringing a dream to reality.



NEW LOCATIONS WASHINGTON DC

HISTORIC BANK BUILDING

Located at 699 14th Street on the coveted corner of 14th and G Street NW, The Bank Building is situated on the most high-profile street in Washington, D.C., just one block away from the White House. The building features 400 feet of wraparound frontage, a neoclassical exterior and newly renovated interiors, flanked by the impressive towering glass façade off the office portion of the property. The Bank Building's first three floors will be inhabited by The Group and feature three different restaurant concepts: La Grande Boucherie, Olio e Più, and Washoku Room. The Group founder Emil Stefkov is co-designing the restaurants with Julien Legeard of Legeard Studio, honoring and incorporating elements of the historic building.



NEW LOCATIONS WASHINGTON DC

LA GRANDE BOUCHERIE

La Grande Boucherie will be built in elegant and ornamental Art Nouveau style, evoking the sense of optimism from the turn of the 20th century. The brasserie's menu will feature both classic and modern French dishes, with focus on the meat program, raw bar and extravagant large format meats, ideal for sharing and celebrating. Mahogany wood and glass partitions will divide the gargantuan space to create intimate dining experiences. These pieces are adorned in gilded accents and uniquely curved arches inspired by the 20th-century art nouveau movement of Paris.

The main dining room will highlight a massive curved bar with a metal top imported from Paris, a signature piece of Boucherie. The floors will retain their original stone inlay details which are now bordered by a series of curved banquettes.

Adjacent to the main bar sits one of the bank building's original vaults. The original heavy steel door will now serve as a seafood display. All added fixtures will be carefully selected to accentuate the original detailing in the gilded ceiling and the massive center chandelier featured in the original building design.



NEW LOCATIONS WASHINGTON DC

OLIO E PIÙ

Since its conception over a decade ago, Olio e Più has been bringing the essence of Naples to American dining culture through alfresco eating, elegant rustic decors and authentic Italian recipes. Olio e Più's homey feel & dynamic atmosphere has forged itself an identity as the neighbourhood gathering place. As a present-day trattoria, its cuisine will bring a piece of old world Italy into modern DC through revisited Italian dishes, with a focus on hand-made pastas, authentic entrées, and an ambitious selection of prime meats & fresh seafood.

From the moment guests will enter Olio e Più, it will be evident that they are entering a historic space. A series of curved arched ceilings will be supported by a series of heavy masonry columns topped with distressed wooden capitals. The walls will be finished in a combination of aged concrete and subway tiles and accented with Roman bricks.

A series of floor-to-ceiling windows will look out onto the street filled with pots of lush green plants. Inside and out the space will give the visitors the feeling that they have been transported to an Italian countryside villa, just a few short steps from the White House.



LEGEARD
STUDIO



LEGEARD
STUDIO

**NEW LOCATIONS
WASHINGTON DC**

OMAKASE ROOM

The third concept The Group brings to DC is a well-known Omakase Room, a form of Japanese dining in which guests leave themselves in the hands of an Omakase chef and receive a meal which is seasonal, elegant, artistic and uses the finest ingredients available.



OMAKASE ROOM *by*

NEW LOCATIONS CHICAGO

LA GRANDE BOUCHERIE

Operating from an American architectural gem, La Grande Boucherie sets the scene as one of the most renowned dining destinations in the US. Blending the ambience of an indulgent steakhouse but with the je ne sais quoi of a refined Parisian brasserie, La Grande Boucherie will fuse the traditional French cuisine with Chicago's River North culinary heritage.

Meticulous attention to design detail will create a one-of-a-kind experience for guests. To wit, even bar placement will be maximized so that guests can lean into the view and take in all Chicago has to offer.



NEW LOCATIONS CHICAGO

LA GRANDE BOUCHERIE

Housed in Chicago's now Belle Époque building, the unique Art Nouveau-inspired space is co-designed by The Group's founder, Emil Stefkov. The entrepreneur envisioned a space that will honor the iconic building's legacy while providing Windy City guests a one-of-a-kind atmosphere and menu. The two-story restaurant will boast 12-foot-tall custom curved stained-glass windows overlooking the bustling streets of Chicago. Diners will marvel at the building's curved ceilings and ornate French plastering. The magnum opus will be a twenty-five-foot-long racetrack bar imported from France. The bar will be made with traditional legacy metalworking techniques reminiscent of old-world bars. Architecture will feature custom mosaic marble floors and authentic fixtures sourced from French markets.



NEW LOCATIONS CHICAGO

OLIO E PIÙ

In the newest location, Olio e Più will uphold their commitment to honor the simplicity of Italian cuisine while using the highest quality ingredients to serve Chicago. Inspired by the expression of la Dolce Vita, Olio e Più will take guests back to the iconic shared meal that lies at the heart of Italian culture: a celebration of food and friendship, now in the vibrant neighborhood of River North. House-made pastas, prime meats, fresh seafood, and other timeless favorites will offer a true sense of Mediterranean liveliness in the popular Chicago neighborhood. Guests will find authentic trattoria fare executed with the finest ingredients and a legitimate love for Italian cuisine.



NEW LOCATIONS CHICAGO

OLIO E PIÙ

Olio e Più's design will attract visitors to the Italian countryside with an authentic look and feel that is reminiscent of old-world Italy, but with a contemporary twist. The lush greenery in the exterior will give way to an inviting dining room with large windows, but in a traditional trattoria environment. The impressive wine bar will stretch the length of the restaurant and delight guests with a century-old metalworking top imported from Europe. Surrounded by antique chandeliers hanging at different lengths, the large wood beams will adorn the ceiling creating a warm environment that compliments the interior workings of the space.



NEW LOCATIONS CHICAGO

OMAKASE ROOM

The well-known Omakase Room concept will provide an intimate experience of Japanese sushi tradition, crafted and hand-served by the Executive Chef. The guests from River North will receive an omakase meal which is seasonal, elegant, artistic with the finest ingredients available.



NEW LOCATIONS

MIAMI

LE JARDIN BOUCHERIE

Just steps away from Miami's iconic sandy strip, Le Jardin Boucherie will be housed at 81 Washington Avenue in one of the city's trendiest neighborhoods. Traditional Parisian bistro atmosphere will be fused with American sensibilities throughout the restaurant's three floors that span 13,000 sqft. The brasserie's menu will feature both classic and modern French dishes with focuses on the large format meat program and raw bar. The menu will celebrate a kaleidoscope of tastes while staying true to Parisian bistro fare. The atmosphere will draw on inspiration from Jardin de Danse of Paul Poret, with elegance and originality.



NEW LOCATIONS

MIAMI

LE JARDIN BOUCHERIE

Le Jardin Boucherie will fuse the Miami scene with Parisian joie de vivre. The central theme is to create an Oasis Garden (Jardin) with a unique outdoor experience, including some water features and birdcage nook seatings. The first floor will successfully blend the ambience of an indulgent steakhouse with refined Parisian sensibilities. Dark interiors and seductive color palettes will welcome the guests to a wagyu and oyster bar on the ground level. Guests will enter the iconic building and will be greeted by a foyer that gives access to the second and third floors. The second floor will switch up the scene with a lively space reminiscent of the South of France. Guests will be welcomed to late-night dinners as contemporary jazz music will play in the background.





81 WASHINGTON AVE,
MIAMI BEACH FL 33139

OPERATING HOURS

Dinner Hours: 5:00 pm - 12:00 am

Brunch / Lunch Hours: 11:00 am - 5:00 pm

CAPACITY

TOTAL Seating Count 472

ACCESS

General Public

Enter from 81 Washington Avenue

MUSIC

Ambient background music from 11 am to close.

At all times music will be played at a volume that does not interfere with normal conversation.

STAFFING LEVELS

Le Jardin Boucherie will employ approx. 85-90 new team members.

Position	Number
Servers	20
Bartenders	6
Bussers	25
Cooks	20
Managers	3
Hosts	4
Dishwasher	8
TOTAL	86

PRIVATE EVENTS

Le Jardin Boucherie provides the perfect setting for private events, whether corporate gatherings or personal private celebrations. We have tailored options available to our patrons. Our experienced staff is dedicated to creating the ideal event, allowing individual customers and professional organizers to create a personalized and unforgettable dining experience.

LE JARDIN BOUCHERIE

VALET

The Group LLC is planning to use the local valet parking company: Elite Parking.

Elite Parking has been providing first-class parking operations and service for over 25 years in Miami Beach. Elite Parking's management team has over 30 years of qualified experience and knowledge in the parking industry. A seasoned full-time on-site Parking Manager will be provided to oversee all necessary responsibilities of the day-to-day commercial parking operations. This Parking manager will have the experience to keep all operations efficient, ensure queuing does not occur, and ensure valet services are only offered for Le Jardin Boucherie patrons. This Parking Manager will have experience handling the type of services required by the Management. Staff will be provided with trained parking professionals. Elite Parking will supply Le Jardin Boucherie with thoroughly trained and supervised personnel with an operations strategy to supply dependable and superior on-site service. Valets will use a shuttle to access the parking lot to cut down on return time.

Patrons of Le Jardin Boucherie can be expected to arrive through many modes of transportation such as by foot, ride-sharing cars, cabs, bicycles, or public transit.

Hours: 11:00 am - 12:00 am

Anticipated peak hour staffing: 2 attendants.

STAR location is the parking valet booth.

All cars are parked in the 5th street parking lot.



LE JARDIN BOUCHERIE

ACCESS & SECURITY

Le Jardin Boucherie is located at 81 Washington Ave, Miami Beach FL 33139. All customers arriving at our restaurant will enter through the main entrance located on the North side of the building on Washington Avenue. Le Jardin Boucherie will have a parking valet booth located in front of the entrance of the property.

The main entrance will be on the north side of the building right on Washington Avenue and the corner of 1st Street and will lead all who enter directly to the Host station. The host will guide all patrons immediately into the garden area and/or to their seats indoors to reduce foot traffic. There is a back door on the South side of the building on Collins Ct for vendor deliveries, sanitation, and staff entrance. The building is ADA-compliant.

There are also two additional doorways on the west side and east sides of the building, which are for emergency exits only.

The safety and security of our patrons, staff, and vendors are of utmost importance to us. At all times Security cameras will be pointed at the entrance and exits of the property, as well as internal cameras in different locations.

GARDEN OPERATIONS

Le Jardin Boucherie is a garden oasis dining experience inspired by the Jardin de Danse of Paul Poiret. It will fuse the Miami scene with a tranquil and relaxing Parisian Joie de Vivre atmosphere and offer exciting French culinary experiences. The hours of operation of Le Jardin shall operate from 11:00 am to 5:00 pm for Brunch /Lunch and from 5:00 pm to 12:00 am. The garden shall only be open when the restaurant is serving full meals and shall only be accessed for use by patrons utilizing dining seats. No congregation of standing patrons shall be permitted.

Le Jardin Boucherie will be managed by a seasoned Manager with decades of hospitality and industry experience. No loud music, events, or entertainment is permitted.

RESPONSIBLE ALCOHOL SERVICE

It is the Company's policy that no person under 21 years of age or intoxicated person shall be served alcoholic beverages. Employees who violate this policy will be terminated immediately.

As an alcohol server, you must know the laws and regulations concerning the serving and consumption of alcohol within our licensed premises. Serving under-aged and intoxicated persons is unlawful and can have criminal penalties. Furthermore, if a person becomes intoxicated and becomes involved in an accident after leaving our establishment, the injured parties may file a negligence action against you or The Group US.

- Never serve an alcoholic beverage to a visibly intoxicated guest.
- Check I.D.'s of all guests who look 30 years old or younger. You may only accept identification with a photograph that is not expired.
- Notify a manager if you feel that one of our guests is intoxicated and/or underage.
- Notify a manager if an intoxicated guest is attempting to drive.
- Continually monitor guests' alcohol consumption. If a guest becomes intoxicated, stop serving alcohol to that guest. Encourage non-alcoholic beverages and/or more food and notify a manager.
- If it becomes necessary, assist guests to find a safe ride home

When serving alcohol to our guests you should take reasonable precautions. Taking steps to prevent alcohol abuse in our establishment can help protect the public from harm, and keep you and the restaurant from being liable in a lawsuit.

LE JARDIN BOUCHERIE

NOISE MITIGATION

Our team strives to create a relaxing and tranquil environment. In order to reduce any potential adverse impacts from noise coming from the Le Jardin Boucherie, we will implement the following solutions.

Render garden music to be not “plainly audible” from the following adjacent residential properties: 75 Washington Avenue Apartments, Cosmopolitan Towers, Miami One Homes, The Sands South Beach.

To further reduce noise, we will implement the following:

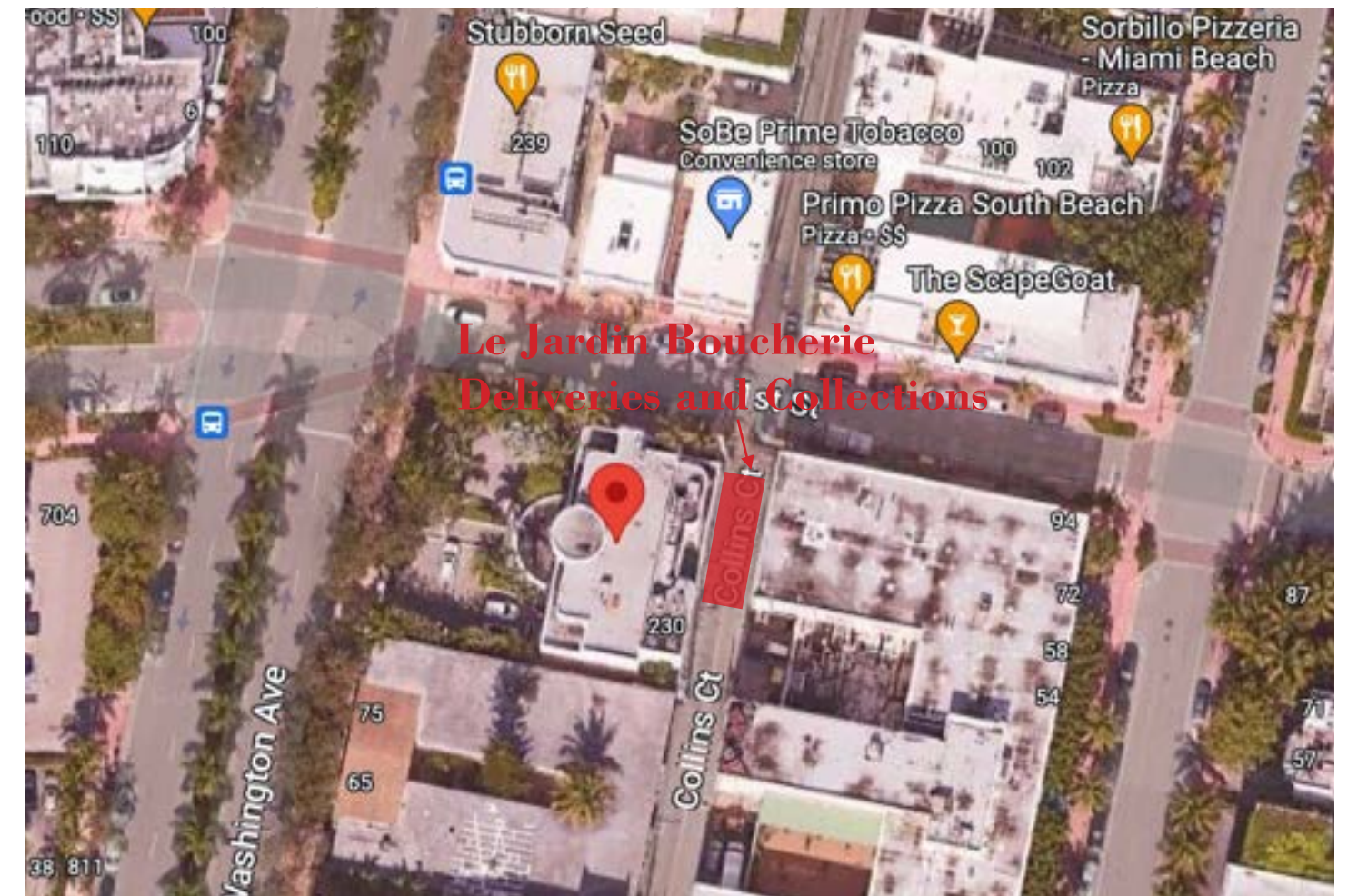
- Sound and Volume Level Limiter - Install a digital tamper-resistant Sound and Volume Level Limiter on Le Jardin’s indoor and outdoor sound system post-calibration to ensure the sound level is never exceeded.
(This limiter will only be accessible to corporate. Management and staff will have no local operational access.)
- Le Jardin will plant dense shrubs and decorate with large planters with foliage to serve as a noise barrier
- Strategically position overhead table umbrellas and retractable roof and/or awnings with acoustic vinyl lining.
- Hire and work directly with audio technicians to provide an intelligent sound system designed to distribute sound within the site and prevent noise spill over to adjacent properties

DELIVERIES & COLLECTIONS

Le Jardin Boucherie deliveries and collection procedures will ensure minimal impact on the surrounding residents, environment, and organizations. No truck larger than a five (5) ton truck is permitted to access the existing loading and deliveries area at the rear area of the property on Collins Ct.

Le Jardin Boucherie will work with all its delivery vendors to ensure that deliveries occur in trucks smaller than five (5) tons.

Deliveries will only be accepted between the hours of 8am to 12pm.



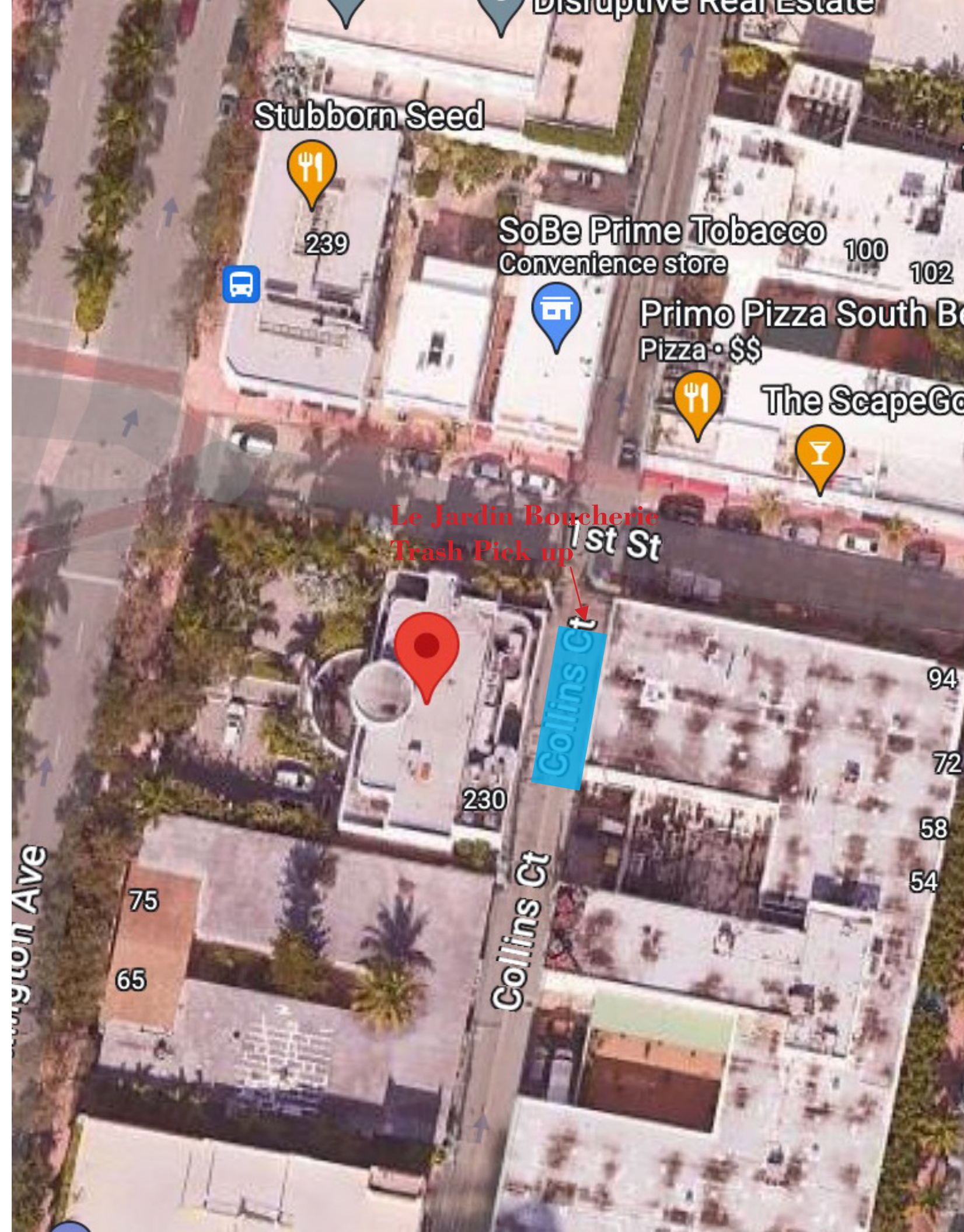
LE JARDIN BOUCHERIE

SANITATION

Le Jardin Boucherie management will coordinate with its sanitation and refuse collection vendor to ensure the proper collection is met 6 days a week and that weekend collections will not occur before 9 am to prevent residential disturbances.

All refuse will be picked up at the rear area of the property on Collins Ct.

Staff will deliver trash receptacles to the access road on pick-up days. The management team will train all the staff receiving deliveries and assisting with the refuse collection to be trained to keep noise disturbance to a minimum in order to prevent residential disturbances.





LE JARDIN BOUCHERIE

EXTERIOR





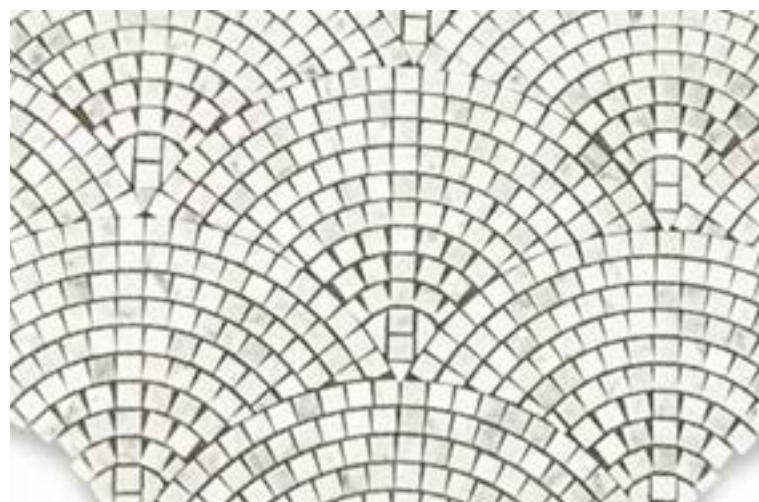
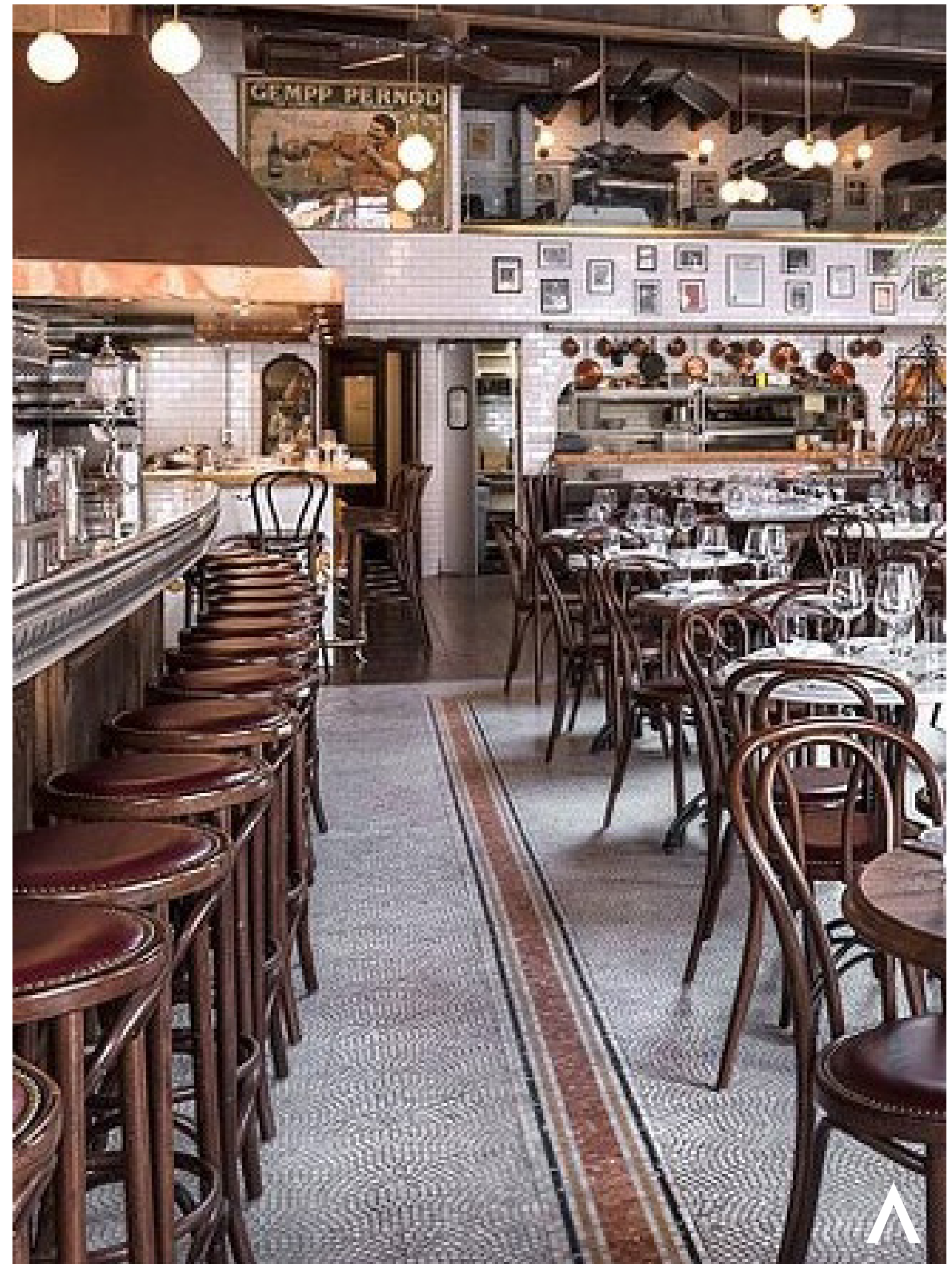






LE JARDIN BOUCHERIE
GROUND LEVEL INTERIOR







LE JARDIN BOUCHERIE
SECOND LEVEL INTERIOR









