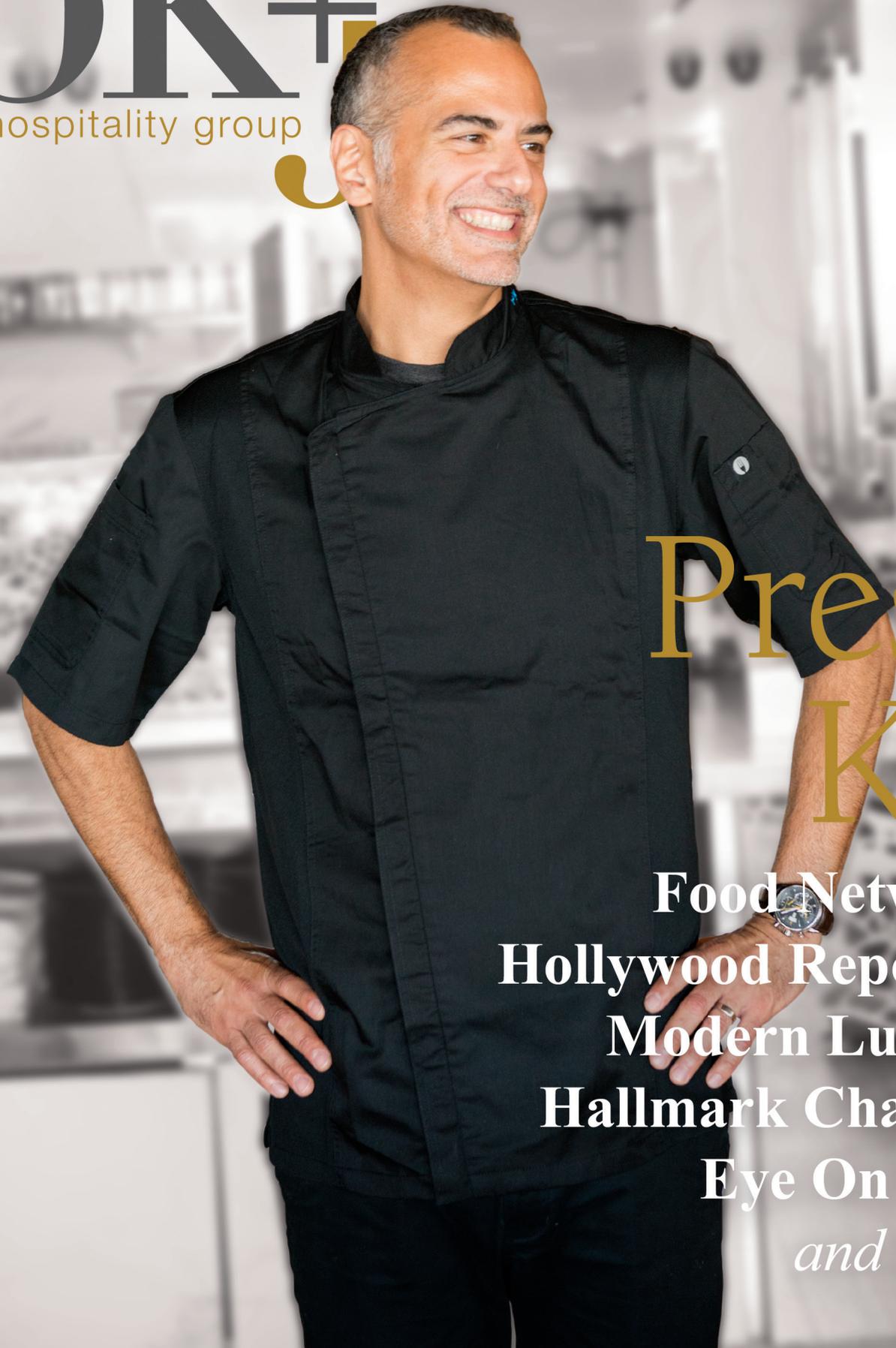


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hospitality group



Press Kit

Food Network
Hollywood Reporter
Modern Luxury
Hallmark Channel
Eye On L.A.
and more



When it comes to football's biggest day, few things are as important as the spread — the snack spread, that is. We spoke to chefs across the country about recipes from their own party playbooks that always please the crowd. Ready, set, go get that oven fired up. It's time to win at your own big game bash.

To enjoy Chef Phil Kastel's Warm Crab Dip, check out the complete recipe at www.foodnetwork.com/fn-dish/restaurants/2017/01/chefs-picks-big-game-snacks.

Dip, Baby, Dip

No game-day party is complete without some kind of dip, perfect for dunking between plays. For **Chef Phil Kastel** of Laurel Point in Studio City, California, the undisputed champion is the White Cheddar Crab Dip. *"This is a twist on a classic appetizer,"* Kastel says. *"Melted cheese always feels indulgent, but the spice and the crab make it something incredibly special."*

The Poke Has Spoken

Best Of Flavor 2017

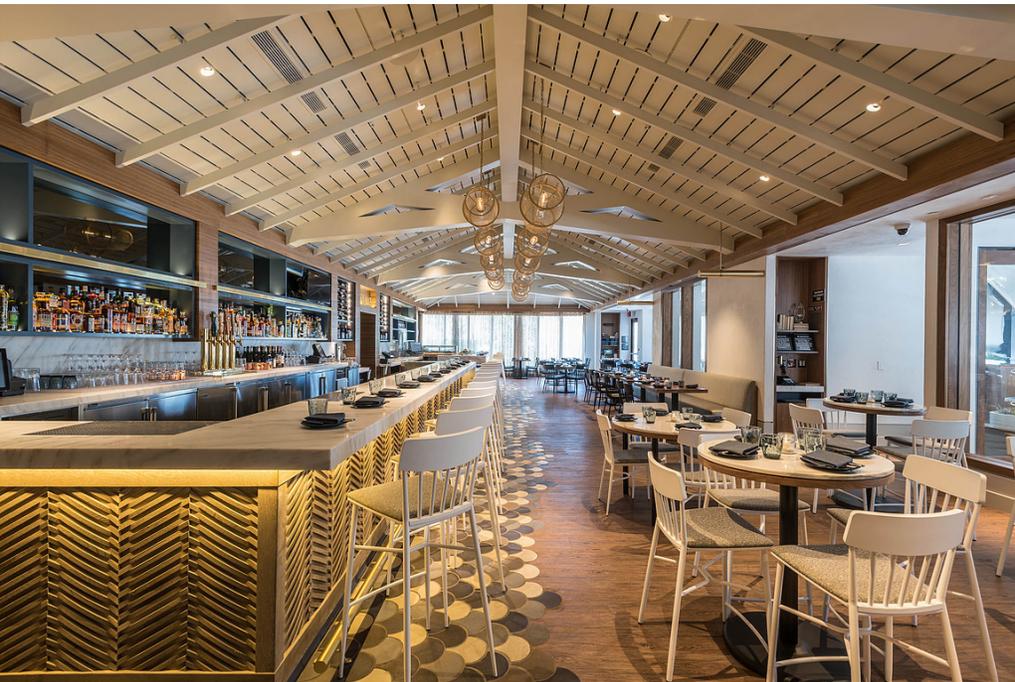


Poke Burrito: Sushi Rice, Black Beans, Avocado, Chuka Wakame, Marinated Tuna, Cabbage, Spicy Mayonnaise

What could be cooler than poke right now? New global mash-ups that incorporate poke truly give the marinated raw fish a chance to shine in fresh, creative ways. Laurel Point successfully combines Latin and Japanese cuisines, taking the traditional burrito format and waking it up with a flavorful, maki-like filling of seasoned sushi rice, black beans, avocado, chuka wakame (*seasoned sesame-seaweed salad*), marinated tuna, crisp cabbage and a hit of spicy mayonnaise.

*“It provides the best of both worlds,” says **Phil Kastel, Executive VP of Culinary for Grill Concepts**, the parent company of Laurel Point. “You get the healthy aspect with all of the fresh, seasonal ingredients of sushi—all wrapped up in a handheld burrito.” At lunchtime, the innovative burrito is a top seller, and although not featured on the dinner menu, diners request it frequently. “Seeing that this burrito has been such a big hit, we’re looking for different fish and flavor profiles to extend this popular line,” says Kastel.*

THE Hollywood REPORTER



HOT NEW RESTAURANT LAUREL POINT

The Quick Pitch: Grill Concepts, the firm behind flagship The Grill on the Alley, has flipped a past-its-prime Daily Grill at the Studio City crossroads of Ventura and Laurel Canyon into its answer to L.A.'s fish house fixation. With crab deviled eggs, oysters Rockefeller and lobster rolls, the strongest offering, infrequently found in town, is the fish stew cioppino. *The Inside Dish: Phil Kastel, the key figure behind Laurel Point, is the husband of UTA TV agent Jacob Fenton.*

First Look:

Classes Start Monday at Public School 303

On Monday, October 17, **Thomas Kachani** and **Phil Kastel** will open the latest addition to their gastropub chain: Public School 303, or PS303. This is the seventh restaurant in the pair's repertoire, but the first they have opened in Denver. Located downtown at 1959 16th Street, in a shiny new building with no markings on it, this place can be tough to find. But as you peer through the windows, you'll spot the tall PS303 sign on the wall behind the hostess stand. Give yourself an A.

The grown-up grade-school theme quickly becomes evident. Beyond the entrance you'll find a large, polished, wood-lined bar along with high-top tables, darts, a giant Jenga set and an enormous Connect Four board. In back of the bar area are numerous dark-blue booths and banquettes, plus a substantial, partially open kitchen off to one side. No matter where you sit, expect to get schooled by something scientific, whether it's the huge solar system painted on one wall, the various microscope diagrams on another, or the stacks of books, globes and other classroom-appropriate decorations. You'll even find echoes of grade school on the cocktail napkins, ruler-lined menus and the clever takeout box that's marked "homework."

While the menu emphasizes American cuisine, the dishes reflect more worldly influences. The swordfish banh mi is laden with the standard shredded cabbage, carrots, mint, cilantro and sweet chili vinaigrette — but unlike the traditional Vietnamese sandwich, which arrives on a long roll, this one comes on grilled flat bread. The Thai noodle salad contains soba noodles, pulled chicken, shrimp, mango, mint, Marcona almonds and cilantro; the roasted poblano with quinoa, cilantro rice, adobo sauce and lime crema has a bit of Latin American inspiration.

westword.com

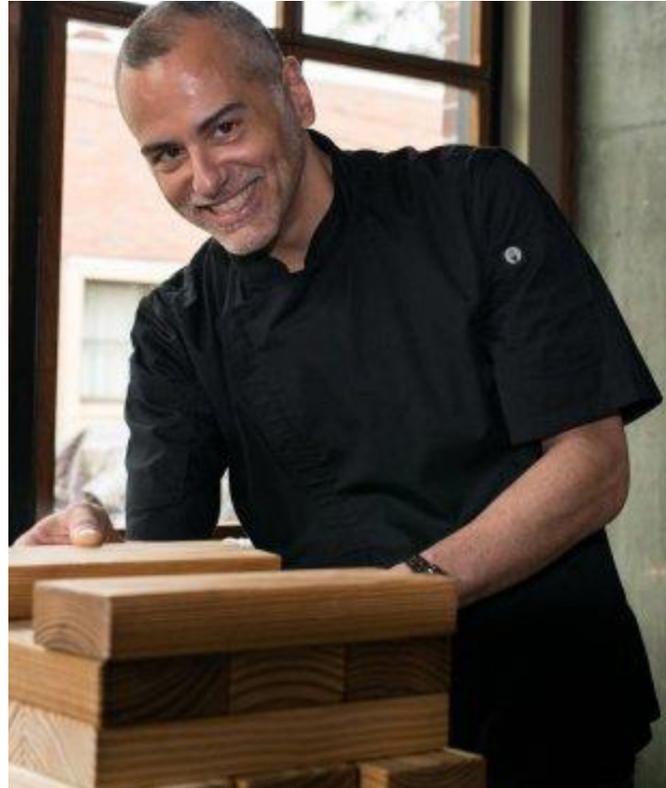


First Look: Public School 404 Is Officially Open at The Brady

Shrimp and Gritz with Smoky Bacon and Greens, Blistered Tomatoes, Grilled Corn, and Beer-Blanc Sauce.



C.C.B. The Handheld Cobb Sandwich with Chicken Burger, Tomato Jam, Red Onions, Bleu Cheese Aioli, Crispy Bacon, and Fried Egg.



Billed as “a chef-driven gastropub,” Public School is a California-born restaurant and bar from Grill Concepts restaurant group (*the Grill on the Alley, Daily Grill, In Short Order, Point, the Ritz*).

The newest, Public School 404, which officially opened today at the Brady complex on Howell Mill Road on Atlanta’s Westside, is part of a nationwide expansion, with each location branded by its area code. The PS tagline, “An education in the art of food and beer,” signals a focus on craft beer, with a rotating list of eight local drafts out of 16 total updated on “Today’s Curriculum,” along with beer flights, craft cocktails and wine by the glass or bottle.

Last week, Grill Concepts’ **executive vice president of culinary, Phil Kastel**, was at PS 404 helping the kitchen team get up to speed during the soft opening. *“The overall concept originated in Los Angeles about six years ago,”* Kastel said. *“What happened is we were trying to create a gastropub. Something fun. Something for everybody. And the name, Public School, kind of led us in that direction. We focus on having a seasonal menu. We change the menu about four times a year, though there are some staples that stay around all year. We pride ourselves on serving local beer and keeping things fresh and energetic with the food.”*



Eye On LA

Tina Malave Talks with Executive Chef Phil Kastel

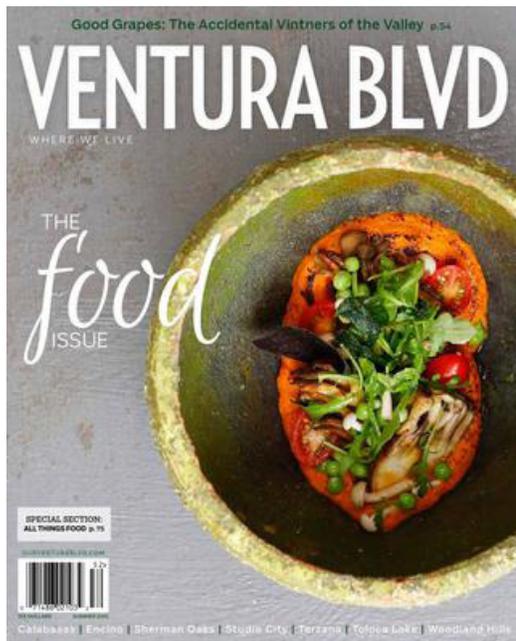
Going back to school can be really fun especially when you take classes like the ones we found! You might be surprised at all the great classes we've found here in the L.A. area, including cooking, falconry, stunt school, mermaid class, hairstyling for dads, Bollywood dance and clay shooting!

Public School Restaurant

Get an education during recess and an education in food! This restaurant is filled with things that will have you reminiscing about those elementary school years but is all the fun without the work. Enjoy handmade Bacon Cheddar Tots or their mouthwatering Grilled Salmon on a bed of locally grown veggies.

VENTURA BLVD

MAGAZINE



Public School 818 Is Now In Session

What: Public School, the full-service restaurant/bar brand that delivers “an education in the art of food and beer,” opened its sixth location in Sherman Oaks across from the Sherman Oaks Galleria (in the former Sisley location) on March 9. While this one is Public School 818, the other locations in the LA area are Public School 310, 805 and 612.

Opening progress report: It’s a welcome addition to the 818 dining scene for all ages with a seasonal, eclectic gastropub menu that is heavy on comfort food yet has select choices for lighter eaters. Although it is part of a chain, it doesn’t feel formulaic. Seating is mostly well-spaced so you don’t feel like you’re eavesdropping. It is an especially ideal new dining/drinks option before or after a movie.

The Food: A chef-driven menu developed by executive chef Phil Kastel offers classic Public School dishes including: bacon cheddar tots served with Sriracha ketchup; Colorado lamb burger with tomato cranberry jam, arugula and brie; and flat iron steak with truffle butter. There is a selection of table-sharing appetizers including a charcuterie and cheese plate called The Cutting Board, crispy ahi tuna tacos and chorizo mac ‘n’ cheese. New menu items include hand-tossed pizzas made in a wood-fire oven; pan-seared salmon with wild mushroom farrotto (farro version of risotto); plus two very worthy sweets at a \$5 price point that can’t be beat: lemon meringue (layered lemon curd with a graham cracker crust topped with a decadent swirl of toasted meringue), and a Nutella cookie sandwich with bacon brittle, chocolate chunk cookies and vanilla ice cream.



PUBLIC **818** SCHOOL

Modern Luxury

ORANGE COUNTY

LETTER *from* THE EDITOR

TRADITIONS, OLD AND NEW



Remember when you were a kid, and you couldn't wait for Christmas? Well, the return of The Ritz restaurant was like that for me. Dining there on Christmas Eve had become a tradition. Art, my husband, always ordered the Christmas goose, and I usually ordered the lobster tails or the chateaubriand. The signature coddled egg, topped with a dollop of caviar, was a must on any visit, as was a side of the rich, sweet indulgent creamed corn, with its crunchy crumbled topping. It was classic holiday dining, and I looked forward to it every year. Until last year, of course, when The Ritz closed its doors in Newport Center, where it had been feeding power players, the local elite and foodies from far and wide for more than three decades. Christmas Eve just didn't seem the same.

So you can imagine my delight when, earlier this year, I spotted the banner hanging from the front of the old Chart House space along Mariner's Mile, not far from its previous home. The new Ritz Prime Seafood (ritzprimeseafood.com) opened just recently. A lot has changed – most notably the ambience. And the reinvigorated food and drink menus are a standout. But some things – the ones that really count – remain the same. *Modern Luxury* dining critic (and local celebrity chef) Jamie Gwen share the scoop in this month's Food & Drink Review. "The Ritz, Reimagined." **And here's more good news: Chef Phil Kastel's planning a new kind of Christmas at The Ritz, including a special menu on Dec. 24. Want a taste? Coffee-crusting Australian lamb chops with butternut squash puree. Brussels sprouts and pomegranate lamb jus – sounds scrumptious, doesn't it?**

Executive Chef Phil Kastel presents a reinvented menu with new, exciting offerings and a few of the restaurant's old signatures.

Tina Borgatta
Editor-in-Chief



GIVE THANKS GIVE BACK



Next Level Mashed Potatoes

The key to great mashed potatoes is to really salt the cooking water, according to Kastel. “The water should taste like the sea, because that’s the only chance to season and penetrate the potato when cooking,” he says. “After draining the boiled potatoes, let them sit in the colander for 5 minutes before mashing them, he advises. “The steam is still escaping from the the potato,” he says. “If you mash them right away, your mashed potatoes can become watery.”

What kind of potato is best? Depends on whom you ask. “We like to use a Yukon gold potato. It seems to be less starchy and has more of a nice buttery flavor,” says Kastel. Giese favors russets because they are starchy, but he echoes the sogginess warning: “Boil them in water, but don’t cut them up too small.”

The other trick according to Kastel, is to heat the butter, cream, and any other add-ins before mixing them into the potatoes – this helps keep the dish warm. We’ll actually heat up our cream in a little pot, put some butter in there, and whater seasoning we’re using – roasted garlic, salt, petter, wahter it is.” Want to try something a little different this year? Consider these tricked-out variations:

Lobster Mashed Potatoes: “It’s easy to dress up classic mashed potatoes with lobster,” says Kastel. “You can get cooked lobster meat from Whole Foods,” he says, “and then sauté or heat it up in a little bit of butter because, again, you want to keep the lobster the same temperature as the mashed potatoes.” Fold the lobster into the mashed potatoes along with some

chopped chives. Plan on at least 4 ounces of lobster per person.

Goat Cheese and Chives: “Soft goat cheese would be really nice because it’s creamy and would melt into the potatoes,” notes Kastel. “Chives would be great with goat cheese as well,” he adds.

Spinach and Nutmeg: “Fresh spinach and a touch of nutmet is an awesome combination in mashed potatoes,” Kastel says. To 8 servings of potatoes, add a very light grating of fresh nutmeg to the warmed cream and butter, and mash in. Then fold in a bag of prewashed baby spinach and let the heat of the potatoes wilt the leaves.

OFF THE MENU

RITZ RESTAURANT RETURNS *as* SEASIDE OASIS

The Ritz Restaurant was one of Orange County's iconic old school restaurants. It reigned supreme in Fashion Island for decades as a classic steak house with dark booths, a clubby-interior with various sized dining areas scattered through the restaurant, and a menu that focused on old-style favorites. It was once the place to see and be seen, but with new trendy restaurants coming into the area, and the Irvine company landlords deciding not to renew the restaurant's lease, The Ritz realized its time had come and closed its doors on Feb. 15, 2014.

Now, The Ritz has returned to Newport Beach, but the restaurant has been reinvented as The Ritz Prime Seafood, and it has a new location: Mariner's Mile on the water next to Billy's at the Beach.

The new restaurant comes courtesy of Grill Concepts (Daily Grill and other restaurants). The restaurant spans over 6,800 sq. ft. with the capacity to seat 186 guests indoors, and a 700 sq. ft. patio with an additional 40 seats.

Grill Concepts's Executive Chef Phil Kastel developed the menu alongside Michael Stewart, who we're told will take the helm as Executive Chef at The Ritz Prime Seafood.



ESR[®]



Grill Concepts Names John Sola as CEO & President

Grill Concepts, Inc. announced that company co-founder Bob Spivak has named John Sola as his successor to lead the company and its more than 30 restaurants around the country. Spivak started the company when he opened The Grill on the Alley in Beverly Hills with co-partners Mike Weinstock and Dick Shapiro more than 30 years ago. Sola will now lead the multi-faceted restaurant group that has grown to include The Grill on The Alley, The Daily Grill, In Short Order, Public School on Tap, The Ritz, and the new Point Restaurants, a fresh seafood concept with multiple locations that will be unveiled in the coming year. Concurrent to Sola's appointment, the company also promoted Thomas Kachani to executive vice president operations and Phil Kastel to executive vice President culinary.

A more than 30-year veteran of the company, Sola was promoted to chief executive officer and president of Grill Concepts where he will lead all aspects of the organization, including the growth of its current restaurant brands while developing new restaurant concepts for today's culinary marketplace. Sola began his career as the executive chef of The Chronicle in the L.A. market and then went on to develop the first Grill on the Alley with Spivak. Over his career at Grill

Concepts, Sola has held multiple leadership positions on the culinary, operations and development teams.

"Bob Spivak has been a visionary in the restaurant industry, building a single restaurant into a diversified restaurant group with multiple brands poised for continued expansion," adds John Sola, newly appointed CEO and president of Grill Concepts. "I look forward to building and growing our portfolio of restaurants with Thomas and Phil by introducing our brands to new markets, creating new concepts and continuing to cultivate the finest culinary and operations talent."

When Spivak came up with the idea for Public School, he tasked Sola to develop the brand, and collaborated with Kastel and Kachani to refine the concept and open its first several locations. Sola has continued to collaborate with Kastel and Kachani to develop new brands for Grill Concepts, like the redevelopment of The Ritz Prime Seafood.

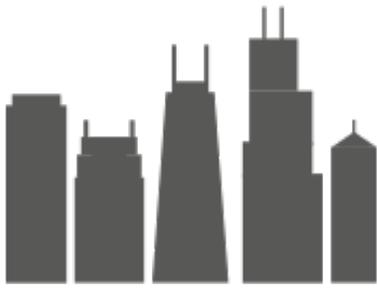
Public School is a full-service restaurant and bar that delivers "An Education in the Art of Food and Beer." The chef-driven menu offers an elevated and seasonal twist to traditional gastropub fare. The menu is

complemented by a beer list featuring local, regional, and national craft beers with several handles rotated regularly.

The Ritz Prime Seafood offers a fine dining experience with a worldly menu. Sustainable fish and seafood flown in daily from pristine waters, dry-aged steaks, a skillfully constructed wine list, and a cocktail program situated on the water in Newport Beach, California.

With Kachani's additional responsibilities, he will lead the operations of all restaurants for Grill Concepts. He will be responsible for achieving the financial and profitability plans for the restaurants through supervision and execution of revenue management strategies, operating and guest service standards, expense controls and talent management.

In Kastel's expanded role, he will oversee culinary direction for all existing and upcoming restaurant concepts for Grill Concepts. He will continue to lead the culinary team, providing strategic leadership, guidance and direction on food concepts, initiatives, and operational programs to ensure the company remains a leader.



chicagoist

THE LATEST

Gourmet Spins On Comfort Classics at The Revamped Public School 213

Executive Chef Philip Kastel creates the menu for all Public School locations. For this newest Downtown LA location, he designed six new unique dishes available only at Public School 213.

The menu at downtown's relaunched Public School 213 will make you actually want to go back to school. That is, if your school cafeteria served killer gourmet eats.

Formerly known as Public School 612, the chef-driven gastropub has expanded to take over downtown's Daily Grill, and is relaunching next week as Public School 213 with a deliciously revamped menu. One of four other Public School locations in Southern California—distinguished by their local area codes, hence the change from the 612 street address—the remodeled outpost sits in the heart of Downtown L.A. at the corner of Flower and W. 6th streets. Starting Monday, the full-service restaurant will feature gourmet upgrades to comfort classics, as well as special eats like Frito Pie (yes, a Fritos pizza!) and other dishes available only at the new location.

The restaurant takes their school theme very seriously. From the gigantic ruler decorations, to the blackboard menus, microscopes, and world globes sitting on the shelves, there's some sort of school-related paraphernalia everywhere you turn. The cocktail napkins look like notebook paper. The menus are composition notebooks and happy hour is known as "Recess." Oversized bottles of select beers to share are for "Study Groups." To-go orders are dubbed "Homework" and leftovers are known as "Incomplete

Homework Assignments." There's also shuffleboard, beer pong, and a giant Jenga set. LAist was invited to preview the new location before it officially opens to the public on August 10th.

Fan favorites like the Bacon Cheddar Tots with Sriracha ketchup and Lamb Burger will still be available at the revamped location, but **Executive Chef Phil Kastel is also debuting six items exclusive to the 213 location.** Patrons can try the following new items: Irish Stout Short Rib Shepherds Pie, roasted veggie calzone with wild mushrooms and broccoli, roasted chicken and quinoa salad with champagne vinaigrette, and seared rare ahi tuna sandwich. There's also the new Schoolyard Dog, which is a beef hot dog wrapped in applewood smoked bacon served in a lobster roll bun. Perhaps the most eyebrow-raising of the exclusive items is the surprisingly tasty Frito Pie, which is a handtossed pizza with house-made chili, provolone, pickled jalapenos, topped with Frito chips. And to quench your thirst, Public School 213 offers beverages that you definitely wouldn't have found in your school cafeteria, including a rotating selection of 20 beers on tap, as well as cocktails and a full wine list.

PUBLIC 213 **SCHOOL**





Go Back To School *at* Public School 702 *in* Downtown Summerlin

Andre Agassi hosts a benefit at the private grand opening of Public School 702 on Wednesday, June 3, 2015, in Downtown Summerlin. From left: Tim Poster, Chuck Mathewson, Agassi, Tom Breiiling and Stacie Mathewson.
By Robin Leach



Being English, I love my traditional pub food. So when Public School 702 opened in Downtown Summerlin, you can imagine how delighted I was to find not only bangers and mash, but also beer-battered fish and chips with the chef willing to serve me tonguebiting white vinegar to accompany it. Gordon Ramsay: Watch out because both hit the spot scoring a jackpot!

PS 702 is a 14,000-square-foot gastropub with communal tables and traditional booths, but try to score a booth on the large open-air patio. It's a wonderful way to spend a summer evening overlooking Las Vegas. There's a walkup bar, shuffleboard, beer pong tables and oversized Jenga. I love the fact that electric plugs for charging phones and tablets are at tables and booth. You'll find favorites including bacon cheddar tots, crispy buffalo cauliflower, crispy ahi tuna tacos, shrimp and white cheddar grits and Colorado Lamb burger. There are pizzas, too. Try the fiery calamari and

speck and deviled eggs (with crispy prosciutto). Leave room for a Nutella Cookie Sandwich for dessert.

That bar is the best. Not only is there local brewer Tenaya Creek craft Bonanza Brown beer on tap, but PS 702 also has my favorite New Zealand sauvignon blanc Nobile — on tap! Plus 19 beers on draught, bottles and cans and 15 wines. I tried the smooth malt coconut porter from Maui Brewing Co. and the Italian prosecco. Each glass is jet washed anew in a high-speed process in front of your eyes that cools the glass before the beer or wine is poured into it. Happy Hour here is known as "Recess," and the menu is fun and inventive, so eat, drink and play. This is the first Public School in Nevada, thus the 702 Area Code. There are PS venues in 214 Dallas, 310 Culver City, 818 Sherman Oaks, 805 Thousand Oaks and soon 213 Los Angeles.

Phil Kastel, Public School executive chef, has opened 28 locations in nine states. His dishes exemplify eclectic American influences inspired by international touches and seasonal offerings. The restaurant celebrated its private grand opening with Andre Agassi hosting the festivities with a fundraiser for UNLV and Transforming Youth Recovery. MGM chief Jim Murren and Larry Ruvo, head of Southern Wines and Spirits, and his wife Camille joined Andre and Chuck and Stacie Mathewson.

Eater:

You're About To Get Schooled on the Newest Restaurant Coming to Downtown Summerlin

Don't miss stories. Follow Eater Vegas Public School unveils its sixth restaurant, opening at the shopping center next spring. Think you know all the restaurants going into Downtown Summerlin, the shopping center opening next week south of Red Rock Resort? Think again. You're about to get schooled on Public School 702 with the tagline, "An Education in the Art of Food and Beer." The 13,833-square-foot, full-service restaurant and bar plans to open next spring, becoming the sixth location. You can find three in California, and one opening in Dallas and Sherman Oaks, Calif., soon from restaurateur Bob Spivak.

Executive chef Phil Kastel serves up dishes such as bacon cheddar tots served with Sriracha ketchup, a Colorado lamb burger with tomato cranberry jam, and shrimp and Grafton cheddar grits. New for Vegas only, a late-night menu.

Public School, which will be affectionately called PS702, features a draft list with 24 craft beers and more than half of them rotating to feature seasonal and regional brews. The restaurant also plans to serve some local beers. "Artisanal cocktails" and wine "on tap" also show up on the drinks list.

Happy hour here is referred to as "Recess" with \$4 to \$7 items.

The seating here is a mix of communal tables, booths and traditional indoor and outdoor dining tables. Those communal tables may double as spots for beer pong on the outdoor patio on the second level. And all has a touch of the classroom.



THE ORANGE COUNTY REGISTER



New Look, New Owner for Beloved Ritz



After spending \$5 million breathing new life into Newport Beach institution The Ritz Restaurant, expectations are high for its Los Angeles owner. “This is important to us. We had to do it right,” said Mike Weinstock, co-founder of Grill Concepts, operator of the Daily Grill restaurants. Come Oct. 12, the proprietors of the throwback dining institution will quickly discover if their reinvented Ritz, renamed The Ritz Prime Seafood, pays off. The original Ritz – known for its Old World charm and three-martini crowds – closed in early 2014 after a 37-year run.

Its fate remained uncertain until Grill Concepts became a partner last year. The company is rebooting The Ritz Prime in the former Chart House space in Newport Beach on West Coast Highway.

“It’s stunning,” said Grill Concepts Executive Chef Phil Kastel, pointing to the expansive waterfront view from the restaurant’s panoramic windows. The coastal area inspired Grill Concepts, which took full ownership of the restaurant four months ago, to wipe the

slate clean when rebooting the beloved brand, giving it a bold new look.

“Everything is new,” Kastel said. “We’ve created it for the next generation.” Almost everything. While the food and sleek decor look to the future, the restaurant’s elegance and pampering service remain rooted in the past. “We’re the contemporary iteration of a classic,” said General Manager Kenyon Paar, formerly of Fig & Olive in Newport Beach. During the exclusive preview tour of the restaurant, Paar and Kastel said Grill Concepts is honoring the Ritz’s fine-dining heritage. But to survive, the Ritz had to evolve to give diners what they want today, they said. As such, every detail Ritz Prime is a stark contrast to the stuffy dark woods, antique chandeliers and tufted black leather booths that made the landmark Ritz a “place to be seen” for more than 30 years.

The Ritz was founded in 1977 by Hans Prager, an imaginative cook with a passion for opulent fine dining. He created fabled Ritz dishes such as the caviar-topped Ritz Egg and the wild

mushroom cappuccino served in a coffee cup. “He was way ahead of his time. Hans was always thinking outside the box,” Kastel said. In crafting the seafood-centric menu, Kastel said he’s paying homage to Prager’s creativity with craveable dishes with bold flavors. Some extravagant menu offerings include grilled lobster topped with burgundy truffle shavings and truffle foam, a shellfish sampler dubbed the Ritz Tower and a bone-in fillet smothered in foie gras butter.

But will returning Ritz fans embrace the 180-degree changes? Kastel said he doesn’t “foresee any problems.”

“It might be new food and dishes, but in our eye, it’s what (Prager would) do today.” Still, the chef said he’s “sneaking” in one nostalgic item: The Ritz Egg. Served in a delicate eggshell, the soft scrambled organic egg is topped with smoked salmon and caviar and complemented with a shot of ice-cold vodka. With a wink, Kastel said he’s made one slightly indulgent tweak. Prager “served it with three potato chips. We’ll serve it with more.”



FOOD & ENTERTAINMENT

Public School 214 Gastropub in New West Village Development

Find out the latest about food and entertainment in the DFW area!

Public School 214 is not the kind of public school you might be thinking of; it is a fullservice restaurant and bar that delivers “An Education in the Art of Food and Beer.” With the help of Jennifer Frank, Principal at Segovia Retail Group, Restaurateur Bob Spivak of Grill Concepts, Inc. is calling class into session this winter at the new 3500M Development in the West Village. Spivak is looking to bring his passion for quality gastropub fare and craft beer to Dallas. Spivak believes “Dallas is a great culinary city and perfect for what Public School has to offer.”

PS214 will open at Forest City’s new luxury residential development, 3700M in Dallas’ West Village. The 5,000 square foot PS214 was designed by Grill Concepts Vice President of Architecture and Design, Mike Weinstock, alongside Kelly Architects.

The décor evokes nostalgic memories of a classroom through the use of semi-precious materials (like tile, wood and steel) juxtaposed with refined chrome furniture and light fixtures. 125 guests will be ‘schooled’ daily at a mixture of

communal tables, booths and traditional indoor plus outdoor dining tables. Several art installations will utilize nostalgic school equipment; scholastic influences can be discreetly found throughout the restaurant.

The chef-driven menu developed by Executive Chef Phil Kastel features Public School classics such as Bacon Cheddar Tots served with Sriracha Ketchup, Colorado Lamb Burger served with Tomato Cranberry Jam, Arugula, and Brie, and Shrimp & Grafton Cheddar Grits. Kastel promises, “Food is an art. Expect to see something different at Public School 214.”

At Public School, the beer is equally as important as the food. With a draft list featuring 24 craft beers and more than half of them rotating to feature seasonal and regional brews, there will be something for everyone. Public School serves up artisanal cocktails and offers wine “on tap” since it’s served from wine kegs. “Recess,” elsewhere known as happy hour, will bring a smattering of \$4, \$5, \$6 or \$7 items such as Speck & Eggs, Parmesan Truffle Fries and Mac & Cheese to be paired a few hours a day with lowerpriced beer and cocktail selections.

“We know our guests are eager to try something new and exciting when it comes to beer and cocktails. We strive to keep changing our selections,” Beverage Director, Rob Robertson said. “While we can’t predict what will be on tap when we open in Dallas, we know that it will be seasonal offerings from regional partners as well as local favorites.”

The restaurant will play host to beer/cocktail classes, i.e. Beer 101. Classes are generally held every two to three months and are exclusively promoted through The Honor Roll, Public School’s email database.

dine

LA

RESTAURANT
WEEK

taste
OF THE
Grove

Cadillac Presents: The Fourth Annual Summer Food Festival

In honor of LA's much-anticipated Restaurant Week, restaurants at The Grove will curate a special "Taste" prix fixe menu, available to guests during the Taste at The Grove weekend. A percentage of all proceeds will be used to benefit Alex's Lemonade Stand Foundation, the event's official charity partner. For more information, please visit TheGroveLA.com

Participating Restaurants:

- Sprinkles Cupcakes
- The Whisper Restaurant and Lounge
- La Piazza Ristorante Italiano
- Umami Burger
- Maggiano's Little Italy
- The Cheesecake Factory

Main Stage: Now We're Cooking Itinerary

- 10:30am - Chef Anthony Jacquet, The Whisper Restaurant and Lounge
- 11:30am - Chef Roxand Jullapat, Cooks County
- 12:30pm - Chef Alan Jackson, Lemonade
- 1:30pm - Chef Neal Fraser, BLD & Fritzi Dog
- 2:30pm - Chef Phil Kastel, Public School 310
- 3:30pm - Chef Devin Alexander
- 4:30pm - Chef Steven Arroyo, La Otra Escuela
- 5:30pm - Chef Alberico Nunziata, La Piazza Ristorante Italiano





HOME & FAMILY



GUEST CHEF

EXECUTIVE *Chef* PHIL KASTEL

Chef Phil Kastel shows Cristina how to prepare his famous chorizo mac and cheese!





Phil Kastel

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