

Altamarea Group

BRICK BY BRICK, AHMASS FAKAHANY AND CHEF MICHAEL White are building the Altamarea Group (altamareagroup.com) with a shared vision to create restaurant brands that are distinct in concept but united in delivering unsurpassed quality and outstanding service. They strive every day to uphold and further this vision with an unwavering attention to detail and a true devotion to pleasing guests.

Vaucluse is a stylish brasserie with a distinctive New York vibe and makes its foray into French cuisine through impeccable food, provocative drinks, and an alluring, vibrant setting. Vaucluse is a celebration of the uniquely spirited Provençal *joie de vivre* and is a place to meet old and new friends, to dine simply or lavishly, to rendezvous or to linger. Chef Michael White, has created a menu embracing a variation of traditional French culinary sensibilities fine-tuned to the urban palate. The Vaucluse menu features a balance of approachable, classic, and innovative dishes, as well as daily specials that draw inspiration from both the rich history of French cuisine and brasserie fare. The menu includes a broad selection of hors d'oeuvres, seasonal produce compositions, handmade pastas, expertly prepared meats and fish, dishes pour deux, and rotating daily specials. This is complemented by a collection of breads baked in-house daily from their boulangerie. Its beverage program features an extensive French and American wine list along with a carefully curated cocktail program. Fashioned by Meyer Davis, the space beautifully integrates contemporary design elements with the natural grace emblematic of Provence.

Ai Fiori, located on the second floor of the Langham Place Hotel, is highly acclaimed consistently and celebrates inspired cuisine from the Italian and French Riviera, showcasing a menu with modern interpretations of traditional regional dishes. Ai Fiori also boasts Bar Fiori, an inviting bar and lounge with an extensive cocktail program and a deep wine list crafted by the restaurant's renowned beverage professionals.

Marea, meaning "tide" in Italian, features Chef Michael White's ode to coastal Italian seafood. The menu, which reads like a study of the sea and features fish sourced from both the Mediterranean and waters worldwide, stays true to the Southern Italian coastal flavors. From his trademark handmade

pastas to his fresh crudo and whole fish selections, Chef White brings together spectacular creations in food all with an exciting New York vibe.

Additional restaurants in the Altamarea portfolio include Osteria Morini restaurants, Ristorante Morini, Due Mari, Nicoletta Pizzerias, Al Molo, Chop Shop, and delivery-only Costata Steak. ●



Altamarea Group's Vaucluse restaurant in New York

