

New Restaurant: Revel



Located in the heart of Garden City, **REVEL** splashed onto the dining scene in September 2013. The latest venture by Jim Doukas, veteran restaurateur and former owner of Caffe Angelica, the new restaurant offers guests a unique combination of American fare with a wide range of global influences. Renowned Executive Chef David Martinez takes the helm in the kitchen garnering his experience from Manhattan mainstays such as Aureole and Bouley. The newcomer has quickly distinguished itself as a premier restaurant with moderately priced exception cuisine and a thriving nightlife scene.

Appetizers and salads range in price from \$6 to \$15; pasta and risotto are \$17 to \$23; entrees from land and sea are \$17 to \$28; prime meats are \$39 to \$48 and desserts are \$8 to \$9. Guests may begin with roasted heirloom beets with yellow watermelon, Marcona almonds, feta, beet greens, mache and midnight Valencia orange vinaigrette or Artic char tartare with shallots, California lemon verbena crema, shaved fennel and celery salad. Diners may indulge in entrees such as, Chatham cod with cauliflower and green apple puree, swiss chard, black olive oil, micro celery and apple salad. For dessert, guests may savor dishes, such as the triple layer chocolate mousse.

REVEL's beverage program is focused on sustainable and organic offerings. Signature cocktails are comprised of the freshest ingredients paired with quality spirits like the rhubarb fizz with Brugal Extra Dry Rum, roasted strawberries, muddled mint and rhubarb spritz. A wide variety of craft beers and a globally sourced wine list offer additional selections.

The restaurant is open for dinner Sunday through Thursday from 4:30 to 10 p.m. and Friday and Saturday from 4:30 to 11 p.m. Lunch is served daily from 11:30 a.m. to 3:30 p.m. The bar will stay open late until 2 a.m. daily featuring live music.