

Revel opens in Garden City



The Revel-ing has started in Garden City.

Revel restaurant is now open, in the transformed space that used to be the Viking Culinary Center on Franklin Avenue. The new restaurant features American cuisine, with international influences and a farm-to-table approach.

Revel's executive chef is David Martinez, whose resume includes stints at Bouley and Aureole in Manhattan; and the Sol Melia Hotel and Resort in Spain.

His opening menu includes appetizers such as Long Island sweet corn soup with tomato-and-corn relish and smoked paprika oil; Arctic char tartare; veal-and-ricotta salata meatballs; lamb sliders; and scallop crudo.

Main courses take in prime steaks, English pea risotto, saffron tagliatelle with sea scallops, herb-roasted Amish chicken; and grilled wild Alaskan salmon. At lunch, you'll find small plates, burgers, salads and sandwiches from Cheddar crisp grilled cheese to grilled octopus with piquillo peppers.

Revel is owned by Jim Doukas, who had owned Caffe Angelica in Garden City Park.

Revel is open Sunday to Thursday, 4:30 p.m. to 10 p.m.; and to 11 p.m. on Friday and Saturday. Lunch is daily, from 11:30 a.m. to 3:30 p.m.

Revel, 835 Franklin Ave., Garden City; 516-246-9111.

Tags: [Garden City](#) , [openings](#)

User rating: ★★★★★ (4) [Click to rate](#)