
Setting The Table Danny Meyer

*Setting The Table
Danny Meyer*

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Setting the Table

The Transforming Power of Hospitality in Business *Harper Collins*

In October 1985, at age twenty-seven, Danny Meyer, with a good idea and scant experience, opened what would become one of New York City's most revered restaurants—Union Square Cafe. Little more than twenty years later, Danny is the CEO of one of the world's most dynamic restaurant organizations, which includes eleven unique dining establishments, each at the top of its game. How has he done it? How has he consistently beaten the odds and set the competitive bar in one of the toughest trades around? In this landmark book,

Danny shares the lessons he's learned while developing the winning recipe for doing the business he calls "enlightened hospitality." This innovative philosophy emphasizes putting the power of hospitality to work in a new and counterintuitive way: The first and most important application of hospitality is to the people who work for you, and then, in descending order of priority, to the guests, the community, the suppliers, and the investors. This way of prioritizing stands the more traditional business models on their heads, but Danny considers it the foundation of every success that he and his restaurants have achieved. Some of Danny's other insights: Hospitality is present when something happens for you. It is absent when something happens to you. These two simple concepts—for and to—express it all. Context, context, context, trumps the outdated location, location, location. Shared ownership develops when guests talk about a restaurant as if it's theirs. That sense of affiliation builds trust and invariably leads to repeat business. Err on the side of generosity: You get more by first giving more. Wherever your center lies, know it, name it, believe in it. When you cede your core values to someone else, it's time to quit. Full of behind-the-scenes history on the creation of Danny's most famous restaurants and the anecdotes, advice, and lessons he has accumulated on his long and ecstatic journey to the top of the American restaurant scene, *Setting the Table* is a treasure trove of innovative insights that are applicable to any business or organization.

Setting the Table

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Hospitality in Business *Harper Collins*

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Setting the Table

The Transforming Power of Hospitality in Business *Harper Perennial*

A landmark, bestselling business book and a fascinating behind-the-scenes history of the creation of Danny's most famous eating establishments, *Setting the Table* is a treasure trove of valuable, innovative insights applicable to any business or organization.

Setting the Table

Lessons and Inspirations from One of the World's Leading Entrepreneurs *Marshall Cavendish Corporation*

The inspiring story and guide to becoming successful by one of the world's leading restaurateurs - now in paperback. Successful entrepreneur from the cut-throat restaurant business tells all - the business equivalent to *Kitchen Confidential*. Danny Meyer's approach is the direct opposite of received business wisdom - and it clearly works! Essential and inspiring reading for anyone interested in setting up their own business. Engaging and full of lessons - hardback edition selected by *Management Today* magazine as one of the best business books published in

2007. From an award-winning restaurateur comes an intimate and inspirational portrait of business well done, with hands-on advice, enlightening anecdotes, and the fascinating story of staggering success in one of the world's most unforgiving arenas. Danny Meyer is the CEO of the Union Square Hospitality Group and co-owner of eleven critically acclaimed establishments in New York, including his first, the Union Square Café, which came second in the Zagat Survey 2006 only because his Gramercy Tavern was number one. 'Any restaurateur, for that matter any businessperson or entrepreneur, should read this book. Danny Meyer runs a great business and this is a terrific book!' - Gordon Ramsay. 'Danny Meyer's marvelous book is not just about restaurants, but about how to really learn a business..... This book is full of wisdom for entrepreneurs, and for every manager' - Prof. Michael Porter, Harvard Business School.

Summary of "Setting the Table" by Danny Meyer *QuickRead.com*

Do you want more free book summaries like this? Download our app for free at <https://www.QuickRead.com/App> and get access to hundreds of free book and audiobook summaries. The Transforming Power of Hospitality in Business Those with a passion for food and hospitality often dream of opening up their own restaurant or becoming the next celebrity chef. And why not? After all, it seems as if restaurateurs and celebrity chefs live a life surrounded by good food, great drinks, and even better people. People pursue this passion because they believe that their love of food is enough, but these people also struggle, and more often than not, they fail. Opening a restaurant is more than

just having a passion for food, it's also about learning the business of an increasingly competitive industry. Author Danny Meyer is one of the most successful restaurateurs in the United States because of his passion for hospitality and his knowledge of the business. So if you want to learn how to build a restaurant empire like Danny Meyer, then keep on reading! As you read, you'll learn how to adopt a successful business model, why it's important to give to the community, and how you can go the extra mile in treating your guests.

Mix Shake Stir

Recipes from Danny Meyer's Acclaimed New York City Restaurants *Little, Brown*

The bartenders at Danny Meyer's wildly popular restaurants are known for their creative concoctions. Guests at Union Square Café or Gramercy Tavern expect not only the finest cuisine but also Meyer's special brand of hospitality that often begins with a Venetian Spritz or a Cranberry Daiquiri. In *Mix Shake Stir*, Meyer offers all the tips and tools needed to become a masterful mixologist and supplements the cocktail recipes with gourmet takes on bar snacks. There are over 100 recipes of bar classics, signature favorites, and original, refreshing libations -- from the Modern's elegant mojito made with champagne and rose water to Tabla's Pomegranate Gimlet. Shaken or stirred, straight up or on the rocks, these cocktails make this collection an invaluable resource for elegant entertaining.

The Union Square Cafe Cookbook

160 Favorite Recipes from New York's Acclaimed Restaurant *Harper Collins*

Union Square Cafe serves some of the most imaginative, interesting, and tasty food in America. The restaurant and its owners, Danny Meyer and chef Michael Romano, have been lauded for their outstanding food and superb service by *Gourmet*, *Food & Wine*, the *New York Times*, and the James Beard Foundation. Now its devoted fans from down the block and across the globe can savor the restaurant's marvelous dishes, trademark hospitality, and warm decor at home. Offered are recipes for 160 of Union Square Cafe's classic dishes, from appetizers, soups, and sandwiches to main courses, vegetables, and desserts. Hot Garlic Potato Chips, Porcini Gnocchi with Prosciutto and Parmigiano Cream, Grilled Marinated Fillet Mignon of Tuna, Herb-Roasted Chicken, Eggplant Mashed Potatoes, and Baked Banana Tart with Caramel and Macadamia Nuts are some of the all-time favorites included in this long-awaited collection. Union Square's recipes are easily mastered by home cooks. They call for ingredients that are widely available (mail-order sources are listed for those few that are not), employ familiar techniques, and take a reasonable amount of time to complete. Amateurs and pros alike will find the dishes here as accessible as they are irresistible. Beyond just providing recipes, *The Union Square Cafe Cookbook* inspires confidence in home cooks by sharing Michael Romano's tips for success. Readers learn that soaking baby onions in warm water makes them easier to peel (in the recipe for Sweet Peas with Escarole, Onions, and Mint); that the Corn and Tomatillo Salsa served with Polenta-Crusted Sea Bass also goes well with barbecued chicken or pork;

that leftover Sautéed Spinach with Garlic makes a great sandwich filling; and that yesterday's sourdough bread should be kept for such soups and salads as Ribollita and Sourdough Panzanella. Danny Meyer's wine suggestions, inspired by the restaurant's remarkable cellar, accompany almost every recipe. The Union Square Cafe Cookbook does the rare job of capturing the bustling energy and ebullient enthusiasm of the restaurant itself and the spirited personalities—those of Danny and Michael—that drive it. Folks will still go out of their way to eat at Union Square Cafe, but this cookbook—filled with the restaurant's vitality, warm artwork, and tempting recipes—ensures that its pleasures are as close as your bookshelf.

Second Helpings from Union Square Cafe

140 New Favorites from New York's Acclaimed Restaurant *Harper Collins*

Ask New Yorkers to name their favorite restaurant and they are likely to reply: "Union Square Cafe." Indeed, Union Square Cafe has been ranked the city's most popular restaurant by the Zagat Survey for five consecutive years and has earned many of the food world's top honors, including a James Beard Award for Outstanding Restaurant of the Year, two three-star rankings from the New York Times, seven Awards of Excellence from Wine Spectator magazine, and the James Beard Foundation's Best Chef in New York Award for Michael Romano. What makes USC stand out in a sea of other great New York City restaurants? A simple but rare combination of extraordinary food, excellent wine, and the sort of warm, genuine hospitality one typically finds only in a neighborhood spot. In this new cookbook, proprietor

Danny Meyer and executive chef and co-owner Michael Romano share the delicious dishes that have kept their customers coming back for more, year after year. Following the high standards for taste and accessibility set by their award-winning Union Square Cafe Cookbook, *Second Helpings from Union Square Cafe* offers more than 140 inspired recipes for everything from appetizers, soups, and salads to pastas, main courses, vegetables, side dishes, and desserts. These are the dishes that USC customers have come to know and love, including such favorites as a new version of their renowned Fried Calamari, Salt-Baked Chicken, Bollito di Vitello, Roasted Root Vegetables, and Blueberry-Lemon Meringue Pie. But, more than simply a recipe collection, *Second Helpings* is a valuable kitchen resource for anyone interested in elevating his or her cooking to a new level. Michael teaches home cooks how to make their own pasta, create the juiciest chicken imaginable, correctly clean morels, and add new depth of flavor to all kinds of dishes, while Danny offers lively commentary and wine accompaniments for nearly every recipe. With their able guidance, even the most inexperienced cooks can turn out spectacular food with ease and joy. *Second Helpings* captures the unique spirit of Union Square Cafe not just with recipes and animated text, but also with original black-and-white images by internationally acclaimed photographer Duane Michals. A longtime friend of USC, Duane has contributed his witty visual stories and restaurant vignettes in an innovative departure from standard food photography. On every level *Second Helpings from Union Square Cafe* is a cookbook you'll treasure using again and again. Like the restaurant, it will become

a familiar favorite and a trusted source of great food.

Indulge Your Senses

Scaling Intimacy in a Digital World

Post Hill Press

“Simply put, Michael Dorf is a true hustler. When the internet upended the music business, he wasn’t romantic to the way things were done and like any great entrepreneur, focused on what’s happening today. It has been fun for me to watch Michael operate in this ever-changing world. There is a lot that can be learned from this man.”—Gary Vaynerchuk, Founder and CEO, VaynerMedia; and author, *Crushing It* As founder of the iconic Knitting Factory music venue in New York, Michael Dorf became one of the earliest pioneers of digital music in the 1990s and found himself addicted to the seductive promise of the Internet. But losing everything in the dot-com bust led to a renewed appreciation for the sensory pleasures of life and inspired him to gamble big with his latest crazy idea: Launching a wine-making facility in the middle of Manhattan for patrons who could also have dinner in a cozy three-hundred-seat venue while watching concerts by artists such as Elvis Costello, Steve Earle, Suzanne Vega, and Esperanza Spalding. After surviving another economic cataclysm—the Great Recession of 2008—Dorf found that his City Winery concept worked beautifully and he expanded it into a national network of clubs that continues to grow rapidly. Along the way, he realized why his venues are sold out nearly every night, from Boston to Nashville: Trapped in a digital bubble, increasingly separate from the real world, people are eager for the visceral, sensory experiences he

offers. In *Indulge Your Senses: Scaling Intimacy in a Digital World*, Dorf tells riveting tales from his wild ride through three decades of business escapades and dispenses invaluable wisdom for readers—entrepreneurs, executives, students, professionals, lovers of music and wine—who are struggling to balance the virtual and the real in a world awash in technology. “Music, wine, food, and community—not only has Michael Dorf cracked the code on a recipe so many of us crave most in an increasingly disconnected world, he’s also managed to grow a brilliantly successful business while listening to his gut and sticking to his values. It’s a feat that all entrepreneurs would be wise to study closely.” —Danny Meyer, CEO, Union Square Hospitality Group; Founder, Shake Shack; and author, *Setting the Table: The Transforming Power of Hospitality in Business* “The lessons learned in Michael Dorf’s fascinating career make this as much a business book about how to thrive by indulging a customer’s senses in our digital age as it is a gripping tale from an insider in the New York rock and jazz world during a period of massive technological change.”—Steve Case, co-founder of the investment firm Revolution LLC and former CEO of AOL “Sonic Youth, Beck, John Zorn, Cecil Taylor—Michael Dorf showcased them all at his cutting-edge Knitting Factory. Neil Young, Aaron Neville, Macy Gray, Shawn Colvin—those artists and more have graced his upscale City Winery. It’s hard to imagine anyone in New York who has presented more great live music over the past thirty years. This book is the colorful story of how Dorf pulled it off, both before and after the Internet upended the music industry and changed our lives forever. It’s inspiring reading for anybody who

cares about music, culture, and wine, and explains how to thrive by offering people a live experience they will always remember.” —Rita Houston, WFUV Program Director

The Next Frontier of Restaurant Management

Harnessing Data to Improve Guest Service and Enhance the Employee Experience *Cornell University Press*

The Next Frontier of Restaurant Management brings together the latest research in hospitality studies to offer students, hospitality executives, and restaurant managers the best practices for restaurant success. Alex M. Susskind and Mark Maynard draw on their experiences as a hospitality educator and a restaurant industry leader, respectively, to guide readers through innovative articles that address specific aspects of restaurant management: * Creating and preserving a healthy company culture * Developing and upholding standards of service * Successfully navigating guest complaints to promote loyalty * Creating a desirable (and profitable) ambiance * Harnessing technology to improve guest and employee experiences * Mentoring employees Maynard and Susskind detail the implementation of effective customer management and staff training, design elements such as seating and lighting, the innovative use of data to improve the guest experience, and both consumer-oriented and operation-based technologies. They conclude with a discussion of the human factor that is the foundation of the hospitality industry and the importance of a healthy workplace culture. As Susskind and Maynard show, successful restaurants don't happen by accident.

Restaurant Success by the Numbers

A Money-Guy's Guide to Opening the Next New Hot Spot

This one-stop guide to opening a restaurant from an accountant-turned-restaurateur shows aspiring proprietors how to succeed in the crucial first year and beyond. The majority of restaurants fail, and those that succeed happened upon that mysterious X factor, right? Wrong! Roger Fields--money-guy, restaurant owner, and restaurant consultant--shows how eateries can get past that challenging first year and keep diners coming back for more. The only restaurant start-up guide written by a certified accountant, this book gives readers an edge when making key decisions about funding, location, hiring, menu-making, number-crunching, and turning a profit--complete with sample sales forecasts and operating budgets. This updated edition also includes strategies for capitalizing on the latest food, drink, and technology trends. Opening a restaurant isn't easy, but this realistic dreamer's guide helps set the table for lasting success.

Copy This!

How I Turned Dyslexia, ADHD, and 100 Square Feet Into a Company Called Kinko's *Workman Publishing*

The founder of Kinko's describes how a hyperactive, dyslexic young man transformed a small copy shop into a multi-billion-dollar-a-year company, explaining how he used his learning disabilities as opportunities and created an unconventional, compassionate, partner-driven corporation acclaimed as one of the best places to work in America. Reprint.

Family Table

Favorite Staff Meals from Our Restaurants to Your Home *Houghton Mifflin Harcourt*

Features recipes served among the staff at such acclaimed New York City restaurants as Gramercy Tavern and Union Square Cafe, including such dishes as Dominican chicken, holiday roast pork, and molasses corn bread.

Serious Eater

A Food Lover's Perilous Quest for Pizza and Redemption *Penguin*

"A hilarious and moving story of unconventional entrepreneurialism, passion, and guts." --Danny Meyer, CEO of Union Square Hospitality Group; Founder of Shake Shack; Author of *Setting the Table* Original recipes by J. Kenji López-Alt of The Food Lab and Stella Parks of BraveTart James Beard Award-winning founder of Serious Eats Ed Levine finally tells the mouthwatering and heartstopping story of building--and almost losing--one of the most acclaimed and beloved food sites in the world. In 2005, Ed Levine was a freelance food writer with an unlikely dream: to control his own fate and create a different kind of food publication. He wanted to unearth the world's best bagels, the best burgers, the best hot dogs--the best of everything edible. To build something for people like him who took everything edible seriously, from the tasting menu at Per Se and omakase feasts at Nobu down to mass-market candy, fast food burgers, and instant ramen. Against all sane advice, he created a blog for \$100 and called it...Serious Eats. The site quickly became a home for obsessives who didn't take themselves too seriously. Intrepid staffers feasted on

every dumpling in Chinatown and sampled every item on In-N-Out's secret menu. Talented recipe developers like The Food Lab's J. Kenji López-Alt and Stella Parks, aka BraveTart, attracted cult followings. Even as Serious Eats became better-known--even beloved and respected--every day felt like it could be its last. Ed secured handshake deals from investors and would-be acquirers over lunch only to have them renege after dessert. He put his marriage, career, and relationships with friends and family at risk through his stubborn refusal to let his dream die. He prayed that the ride would never end. But if it did, that he would make it out alive. This is the moving story of making a glorious, weird, and wonderful dream come true. It's the story of one food obsessive who followed a passion to terrifying, thrilling, and mouthwatering places--and all the serious eats along the way. Praise for Serious Eater "Read[s] more like a carefully crafted novel than a real person's life." --from the foreword by J. Kenji López-Alt "Wild, wacky, and entertaining...The book makes you hungry for Ed to succeed...and for lunch." --Christina Tosi, founder of Milk Bar "Serious Eater is seriously good!...you'll be so glad [Ed] invited you to a seat at his table." --Ree Drummond, author of *The Pioneer Woman Cooks* "After decades of spreading the good food gospel we get a glimpse of the missionary behind the mission." --Dan Barber, chef, Blue Hill and Blue Hill at Stone Barns

Nobu

A Memoir *Atria/Emily Bestler Books*

"In this outstanding memoir, chef and restaurateur Matsuhisa...shares lessons in humility, gratitude, and empathy that

will stick with readers long after they've finished the final chapter." —Publishers Weekly (starred review) "Inspiration by example" (Associated Press) from the acclaimed celebrity chef and international restaurateur, Nobu, as he divulges both his dramatic life story and reflects on the philosophy and passion that has made him one of the world's most widely respected Japanese fusion culinary artists. As one of the world's most widely acclaimed restaurateurs, Nobu's influence on food and hospitality can be found at the highest levels of haute-cuisine to the food trucks you frequent during the work week—this is the Nobu that the public knows. But now, we are finally introduced to the private Nobu: the man who failed three times before starting the restaurant that would grow into an empire; the man who credits the love and support of his family as the only thing keeping him from committing suicide when his first restaurant burned down; and the man who values the busboy who makes sure each glass is crystal clear as highly as the chef who slices the fish for Omakase perfectly. What makes Nobu special, and what made him famous, is the spirit of what exists on these pages. He has the traditional Japanese perspective that there is great pride to be found in every element of doing a job well—no matter how humble that job is. Furthermore, he shows us repeatedly that success is as much about perseverance in the face of adversity as it is about innate talent. Not just for serious foodies, this "insightful peek into the mind of one of the world's most successful restaurateurs" (Library Journal) is perfect for fans of Marie Kondo's *The Life-Changing Magic of Tidying Up* and Danny Meyer's *Setting the Table*. Nobu's writing does what he does best—it marries the philosophies of

East and West to create something entirely new and remarkable.

All the Restaurants in New York *Abrams*

From romantic spots like Le Bernardin to beloved holes-in-the-wall like Corner Bistro, John Donohue renders people's favorite restaurants in a manner that captures the emotional pull a certain place can have on the hearts of New Yorkers. *All the Restaurants in New York* is a collection of these drawings, characterized by their appealingly loose and gently distorted lines. These transportive images are intentionally spare, leaving the viewer room to layer on their own meaning and draw connections to their own memories of a place, of a time, of an atmosphere. Featuring an eclectic mix of 100 restaurants—from Minetta Tavern to Frankies 457 and River Café—this charming collection of drawings is accompanied by interviews with the owners, chefs, and loyal patrons of these much-loved restaurants.

Ten Restaurants That Changed America *Liveright Publishing*

Featuring a new chapter on ten restaurants changing America today, a "fascinating . . . sweep through centuries of food culture" (Washington Post). Combining an historian's rigor with a food enthusiast's palate, Paul Freedman's seminal and highly entertaining *Ten Restaurants That Changed America* reveals how the history of our restaurants reflects nothing less than the history of America itself. Whether charting the rise of our love affair with Chinese food through San Francisco's fabled Mandarin; evoking the poignant nostalgia of Howard Johnson's, the beloved roadside chain that

foreshadowed the pandemic of McDonald's; or chronicling the convivial lunchtime crowd at Schrafft's, the first dining establishment to cater to women's tastes, Freedman uses each restaurant to reveal a wider story of race and class, immigration and assimilation. "As much about the contradictions and contrasts in this country as it is about its places to eat" (*The New Yorker*), *Ten Restaurants That Changed America* is a "must-read" (*Eater*) that proves "essential for anyone who cares about where they go to dinner" (*Wall Street Journal Magazine*).

Restaurant Man *Penguin*

The New York Times Bestselling Book--Great gift for Foodies "The best, funniest, most revealing inside look at the restaurant biz since Anthony Bourdain's *Kitchen Confidential*." —Jay McInerney With a foreword by Mario Batali Joe Bastianich is unquestionably one of the most successful restaurateurs in America—if not the world. So how did a nice Italian boy from Queens turn his passion for food and wine into an empire? In *Restaurant Man*, Joe charts a remarkable journey that first began in his parents' neighborhood eatery. Along the way, he shares fascinating stories about his establishments and his superstar chef partners—his mother, Lidia Bastianich, and Mario Batali. Ever since Anthony Bourdain whet literary palates with *Kitchen Confidential*, restaurant memoirs have been mainstays of the bestseller lists. Serving up equal parts rock 'n' roll and hard-ass business reality, *Restaurant Man* is a compelling ragu-to-riches chronicle that foodies and aspiring restauranteurs alike will be hankering to read.

Minding the Store

A Big Story about a Small Business *Algonquin Books*

In this graphic memoir, the founder of an iconic housewares shop recounts starting a business—and a family—while trying to make it in New York City. Whether it's a set of vintage plates from a 1920s steamship, a mug with a New Yorker cartoon on it, a tin of sprinkles designed by Amy Sedaris, or a juice glass from a Jazz Age hotel, Fishs Eddy products are distinctly recognizable. A New York institution, Fishs Eddy also remains a family business whose owners endured the same challenges as many family businesses—and lived to write about it in this tale filled with humorous characterizations of opinionated relatives, nosy neighbors, quirky employees, and above all the eccentric foibles of the founders themselves. Readers come to know author Julie Gaines and her husband, with whom she founded the store, and because this is a family business, the illustrations are all in the family, too. Their son Ben Lenovitz's drawings bring Fishs Eddy to life with a witty style à la Roz Chast and Ben Katchor. To anyone who has ever dreamed of opening a little business—or anyone with any kind of dream—*Minding the Store* offers wisdom, inspiration, and an exceedingly entertaining story about staying true to yourself. "I really enjoyed this book. In fact, I could go for a second helping!" —Amy Sedaris, actress and author of the New York Times bestseller *I Like You* "An anti-business business book . . . An antidote for anyone who wants insights from successful people but is bored by jargon and unable to face another turgid tome from a bleach-toothed billionaire." —*The Financial Times*

The Underground Culinary Tour

How the New Metrics of Today's Top Restaurants Are Transforming How America Eats *Currency*

The Underground Culinary Tour is a high-octane, behind-the-scenes narrative about how the restaurant industry, historically run by gut and intuition, is being transformed by the use of data. Sixteen years ago, entrepreneur Damian Mogavero brought together an unlikely mix of experts—chefs and code writers—to create a pioneering software company whose goal was to empower restaurateurs, through the use of data, to elevate and enhance the guest experience. Today, his data gathering programs are used by such renown chefs as Danny Meyer, Tom Colicchio, Daniel Boulud, Guy Fieri, Giada De Laurentiis, Gordon Ramsay, and countless others. Mogavero describes such restaurateurs as the New Guard, and their approach to their art and craft is radically different from that of their predecessors. By embracing data and adapting to the new trends of today's demanding consumers, these innovative chefs and owners do everything more nimbly and efficiently—from the recipes they create to the wines and craft beers they stock, from the presentations they choreograph to the customized training they give their servers, making restaurants more popular and profitable than ever before. Finally, Damian takes readers behind the scenes of his annual, invitation-only culinary tour for top chefs and industry CEOs, showing us how today's elite restaurants embrace new trends to create unforgettable meals and transform how we eat. From the glittering nightclubs of Las Vegas to a packed seasonal restaurant on the Long Island Sound, from Brennan's storied, family-run New Orleans dynasty to today's high-stakes celebrity chef

palaces, The Underground Culinary Tour takes readers on an epicurean adventure they won't soon forget.

Forked

A New Standard for American Dining *Oxford University Press*

An "examination of what we don't talk about when we talk about restaurants: Is the line cook working through a case of stomach flu because he doesn't get paid sick days? Is the busser not being promoted because he speaks with an accent? Is the server tolerating sexual harassment because tips are her only income? ... [This book] offers an insider's view of the highest--and lowest--scoring restaurants for worker pay and benefits in each sector of the restaurant industry, and with it, a new way of thinking about how and where we eat"--Amazon.com.

The Art of the Restaurateur *Phaidon Press*

Presents profiles of some of the world's most successful restaurateurs.

Summary, Analysis, and Review of Danny Meyer's Setting the Table: The Transforming Power of Hospitality in Business

PLEASE NOTE: This is a key takeaways and analysis of the book and NOT the original book. Start Publishing Notes' Summary, Analysis, and Review of Danny Meyer's Setting the Table: The Transforming Power of Hospitality in Business includes a summary of the book, a review, analysis & key takeaways, and a detailed "About the Author" section. PREVIEW: Setting the Table: The Transforming Power of Hospitality in Business is the autobiographical account of Danny Meyer, a world-famous restaurateur. The

owner of an eclectic group of eateries including Gramercy Tavern and Shake Shack, Meyer draws on his twenty-one years of experience in the industry to describe the unusual business values that underpin his wild success. Hospitality stems from the basic human need for food and family, all of which were important to Meyer from an early age. He grew up in St. Louis, packing on pounds as an adolescent who gorged on Chicago-style hotdogs. As a child, he spent a lot of time abroad and he was heavily influenced by these opportunities to soak up cultural experiences. His parents had a special fondness for France that shaped his aesthetic and gastronomical tastes. Italy was another favorite.

Professional Table Service *Wiley*

Professional Table Service spells out the rules and techniques of table service: pre-opening preparation, proper use of equipment, and the correct ways of serving and communicating with customers.

Front of the House

Restaurant Manners, Misbehaviors & Secrets *Simon and Schuster*

In the bestselling tradition of *Restaurant Man* and *Setting the Table*, *Front of the House* is a revealing and wryly humorous behind-the-scenes look at the gracious art of great restaurant service. Great restaurant service is a gracious art that's been studied, practiced and polished by Jeff Benjamin, two-time James Beard Award nominee and managing partner of Philadelphia's acclaimed Vetri family of restaurants. Sagacious and observant, he beckons us behind the scenes for an insider's look at reserving a table, what your server thinks of you, what it takes

to get ejected from a fine restaurant and a host of other revelations.

Overbooked

The Exploding Business of Travel and Tourism *Simon and Schuster*

"Travel is no longer a past-time but a colossal industry, arguably one of the biggest in the world and second only to oil in importance for many poor countries. One out of 12 people in the world are employed by the tourism industry which contributes \$6.5 trillion to the world's economy. To investigate the size and effect of this new industry, Elizabeth Becker traveled the globe. She speaks to the Minister of Tourism of Zambia who thinks licensing foreigners to kill wild animals is a good way to make money and then to a Zambian travel guide who takes her to see the rare endangered sable antelope. She travels to Venice where community groups are fighting to stop the tourism industry from pushing them out of their homes, to France where officials have made tourism their number one industry to save their cultural heritage; and on cruises speaking to waiters who earn \$60 a month--then on to Miami to interview their CEO. Becker's sharp depiction reveals travel as a product; nations as stewards. Seeing the tourism industry from the inside out, the world offers a dizzying range of travel options but very few quiet getaways"--

The Book of Eating

Adventures in Professional Gluttony *HarperCollins*

A wildly hilarious and irreverent memoir of a globe-trotting life lived meal-to-meal by one of our most influential and respected food critics As the son of a

diplomat growing up in places like Hong Kong, Taiwan, and Japan, Adam Platt didn't have the chance to become a picky eater. Living, traveling, and eating in some of the most far-flung locations around the world, he developed an eclectic palate and a nuanced understanding of cultures and cuisines that led to some revelations which would prove important in his future career as a food critic. In Tokyo, for instance—"a kind of paradise for nose-to-tail cooking"—he learned that "if you're interested in telling a story, a hair-raisingly bad meal is much better than a good one." From dim sum in Hong Kong to giant platters of Peking duck in Beijing, fresh-baked croissants in Paris and pierogi on the snowy streets of Moscow, Platt takes us around the world, re-tracing the steps of a unique, and lifelong, culinary education. Providing a glimpse into a life that has intertwined food and travel in exciting and unexpected ways, *The Book of Eating* is a delightful and sumptuous trip that is also the culinary coming-of-age of a voracious eater and his eventual ascension to become, as he puts it, "a professional glutton."

Cracks in the Cone *Simon and Schuster*

Allie must find a balance between being a boss and being a friend in this second delicious book in the Sprinkle Sundays series from the author of the Cupcake Diaries series! Now that the girls all work at the ice cream shop on Sundays, Allie sees her friends' jobs through a different lens. If they mess up the cash register by a few dollars Tamiko simply shrugs, but Allie knows that by the end of the week all those little misses can add up. She doesn't want to be their boss, but somehow she needs to figure out a way

to make sure she's part of a team that can see things from her perspective, too. She just has to do it before the cracks in the cone melt their friendship.

Summary of Setting the Table: the Transforming Power of Hospitality in Business by Danny Meyer

In *Setting the Table*, famous restaurateur Danny Meyer explains how to develop a great restaurant. Drawing on his own experiences of working his way to the top of the industry, he outlines the sheer power of great hospitality and the wondrous success it can bring.

The Business Side of Restaurants

How Intelligent Restaurant Business Entrepreneurs & Investors Can Lead, Win and Make More Money in Life

This book is a summary of the business side of restaurants. Taken from forty years of experience, author Cliff Bramble takes you on a journey of opening restaurants and the experiences one goes through when operating restaurants.

Horsemen of the Esophagus

Competitive Eating and the Big Fat American Dream *Crown*

"To be up on stage, shoving food in your face, beats everyday existence for most people." —David "Coondog" O'Karma, competitive eater "Hungry" Charles Hardy. Ed "Cookie" Jarvis. Sonya "The Black Widow" Thomas. Joey "Jaws" Chestnut. Will such names one day be looked back upon as the pioneers of a new manifestation of the irrepressible American appetite for competition, money, fame, and self-transformation?

They will if the promoters of the newly emerging sport of competitive eating have their way. In *Horsemen of the Esophagus*, Jason Fagone reports on the year he spent in the belly of this awakening beast. Fagone's trek takes him to 27 eating contests on two continents, from the World Grilled Cheese Eating Championship in Venice Beach, California, to Nagoya, Japan, where he pursues an interview with the legendary Takeru Kobayashi, perhaps the most prodigious eater in the world today, and to the Nathan's Famous Hot Dog Eating Contest at Coney Island, the sport's annual grand finale, where Kobayashi has eaten more than 50 dogs in 12 minutes. Along the way, Fagone discovers an absurd, sometimes troubling subculture on the make, ready to bust out of its county fair and neighborhood-fat-guys niche and grab a juicy piece of the big-time television sports/Vegas spectacle jackpot. Fagone meets promoters like George Shea, the P. T. Barnum of the International Federation of Competitive Eating (aka IFOCE, "the governing body of all stomach-centric sport") and enters the lives of three "gurgitators": David "Coondog" O'Karma, a fiftyish, six-two house painter from Ohio who's "not ready to become invisible"; Bill "El Wingador" Simmons, the Philly Wing Bowl legend who is shooting for a fifth chicken-eating championship despite the fact that it may be killing him; and Tim "Eater X" Janus, a lean young Wall Street trader who takes a seriously scientific and athletic approach to the pursuit of ingesting mountains of food in record-breaking times. Each in his own way feels as if he has lost or not yet found something essential in life, and each is driven by the desperate hope that through consumption he may yet find

redemption, that even in the junkiest of America's junk culture, true nourishment might be found. After all, as it says on the official IFOCE seal: *In Voro Veritas* (In Gorging, Truth). With forays into the gastrointestinal mechanics of the alimentary canal ("it's what unbuilds the world to build you," but, hey, you can skip that part if you like), the techniques and tricks of the experienced gurgitators (pouring a little club soda on top of high-carb foods makes them easier to swallow), and the historical roots of the competitive eating phenomenon, *Horsemen of the Esophagus* gives the French something else to dislike about America. And it gives the rest of us food for thought about the bizarre and unlikely places the American Dream can sometimes lead. Also available as an eBook

Burn the Ice

The American Culinary Revolution and Its End *Penguin*

"Inspiring"—Danny Meyer, CEO, Union Square Hospitality Group; Founder, Shake Shack; and author, *Setting the Table* James Beard Award-winning food journalist Kevin Alexander traces an exhilarating golden age in American dining—with a new Afterword addressing the devastating consequences of the coronavirus pandemic on the restaurant industry Over the past decade, Kevin Alexander saw American dining turned on its head. Starting in 2006, the food world underwent a transformation as the established gatekeepers of American culinary creativity in New York City and the Bay Area were forced to contend with Portland, Oregon. Its new, no-holds-barred, casual fine-dining style became a template for other cities, and a culinary revolution swept across

America. Traditional ramen shops opened in Oklahoma City. Craft cocktail speakeasies appeared in Boise. Poke bowls sprung up in Omaha. Entire neighborhoods, like Williamsburg in Brooklyn, and cities like Austin, were suddenly unrecognizable to long-term residents, their names becoming shorthand for the so-called hipster movement. At the same time, new media companies such as Eater and Serious Eats launched to chronicle and cater to this developing scene, transforming nascent star chefs into proper celebrities. Emerging culinary television hosts like Anthony Bourdain inspired a generation to use food as the lens for different cultures. It seemed, for a moment, like a glorious belle époque of eating and drinking in America. And then it was over. To tell this story, Alexander journeys through the travails and triumphs of a number of key chefs, bartenders, and activists, as well as restaurants and neighborhoods whose fortunes were made during this veritable gold rush—including Gabriel Rucker, an originator of the 2006 Portland restaurant scene; Tom Colicchio of Gramercy Tavern and Top Chef fame; as well as hugely influential figures, such as André Prince Jeffries of Prince's Hot Chicken Shack in Nashville; and Carolina barbecue pitmaster Rodney Scott. He writes with rare energy, telling a distinctly American story, at once timeless and cutting-edge, about unbridled creativity and ravenous ambition. To "burn the ice" means to melt down whatever remains in a kitchen's ice machine at the end of the night. Or, at the bar, to melt the ice if someone has broken a glass in the well. It is both an end and a beginning. It is the firsthand story of a revolution in how Americans eat and drink.

Lessons in Excellence from Charlie Trotter *Ten Speed Press*

An insider's look into the award-winning restaurant of internationally acclaimed chef Charlie Trotter, with techniques and strategies to create top-tier service, food, and atmosphere. Charlie Trotter's Chicago restaurant is not only one of the premier eating experiences in America, it serves also as the model of a thriving business whose cutting-edge approach to management is setting new standards for quality, efficiency, and profitability. In fact, people in just about any field can learn from Charlie's methods. For this breakthrough business guide, journalist Paul Clarke conducted in-depth interviews with Charlie and his associates, distilling invaluable lessons for entrepreneurs and hospitality professionals who are committed to creating highly respected and innovative businesses. Anyone who wants to improve their business will be sure to learn something new from this Midwestern dynamo.

V Is for Vegetables

Inspired Recipes & Techniques for Home Cooks - from Artichokes to Zucchini *Little, Brown*

One of America's most highly acclaimed chefs gives us more than 150 simple recipes and techniques for imaginative vegetable cooking at home. Gramercy Tavern's Executive Chef Michael Anthony believes a cook's job is to create delicious flavors and healthy meals. Written for the home cook, and featuring both vegetarian and non-vegetarian options, V is for Vegetables celebrates the act of cooking vegetables he loves. Anthony shows how unlocking the secrets of vegetables can be as simple as roasting a beet, de-knobbing a

Jerusalem artichoke, peeling a gnarly celery root, slicing a bright radish, washing a handful of just-picked greens. *V is for Vegetables* is personal, accessible, and beautiful. Its charming A to Z format celebrates vegetables in richly detailed illustrations, glorious food photographs, and lots of helpful how to do it techniques. Recipes include crispy composed salads, fresh herb sauces, satisfying warm gratins, vibrant stews, simple sautéed greens over a bowl of grains, and veggies with meat and fish, too. *V is for Vegetables* delivers the tools to transform and conquer the vegetables in a CSA basket, from the farmers market, and even the grocery store. It is an eye-opening book for vegetarians and omnivores alike.

The Surprise Restaurant Manager

Success as a restaurant manager is a constant quest to level up your game and your team-without sacrificing your sanity along the way.

The Heart of Hospitality

Great Hotel and Restaurant Leaders Share Their Secrets *SelectBooks, Inc.*

Success in today's rapidly changing hospitality industry depends on understanding the desires of guests of all ages, from seniors and boomers to the newly dominant millennial generation of travelers. Help has arrived with a compulsively-readable new standard, *The Heart of Hospitality: Great Hotel and Restaurant Leaders Share Their Secrets* by Micah Solomon, with a foreword by The Ritz-Carlton Hotel Company's president and COO Herve Humler. This up-to-the-minute resource delivers the closely guarded customer experience secrets and on-trend customer service insights of today's top

hoteliers, restaurateurs, and masters of hospitality management including: Four Seasons Chairman Isadore Sharp: How to build an unsinkable company culture Union Square Hospitality Group CEO Danny Meyer: His secrets of hiring, onboarding, training, and more Tom Colicchio (Craft Restaurants, Top Chef): How to create a customer-centric customer experience in a chef-centric restaurant Virgin Hotels CEO Raul Leal: How Virgin Hotels created its innovative, future-friendly hospitality approach Ritz-Carlton President and COO Herve Humler: How to engage today's new breed of luxury travelers Double-five-star chef and hotelier Patrick O'Connell (The Inn at Little Washington) shares the secrets of creating hospitality connections Designer David Rockwell on the secrets of building millennial-friendly restaurants and hotel spaces (W, Nobu, Andaz) that resonate with today's travelers Restaurateur Traci Des Jardins on building a "narcissism-free" hospitality culture Legendary chef Eric Ripert's principles of creating a great guest experiences, simultaneously within a single dining room. *The Heart of Hospitality* is a hospitality management resource like no other, put together by leading customer service expert Micah Solomon. Filled with exclusive, first-hand stories and wisdom from the top professionals in the industry, *The Heart of Hospitality* is an essential hospitality industry resource. As Ritz-Carlton President and COO Herve Humler says in his foreword to the book, "If you want to create and sustain a level of service so memorable that it becomes an unbeatable competitive advantage, you'll find the secrets here."

Servant Leadership in Action

How You Can Achieve Great Relationships and Results *Berrett-Koehler Publishers*

"The only way to create great relationships and results is through servant leadership. It's all about putting other people first." – from the foreword by John Maxwell We've all seen the negative impact of self-serving leaders in every sector of our society. Not infrequently, they end up bringing down their entire organization. But there is another way: servant leadership. Servant leaders lead by serving their people, not by exalting themselves. This collection features forty-four renowned servant leadership experts and practitioners—prominent business executives, bestselling authors, and respected spiritual leaders—who offer advice and tools for implementing this proven, but for some still radical, leadership model. Edited by legendary business author and lifelong servant leader Ken Blanchard and his longtime editor Renee Broadwell, this is the most comprehensive and wide-ranging guide ever published for what is, in every sense, a better way to lead.

La Buvette

Recipes and Wine Notes from Paris *Ten Speed Press*

The owner of a beloved Paris wine shop, bar, and café shares the secrets of effortless French entertaining in this lushly photographed guide featuring 50 recipes for simple, grazing-style food. "Camille shows us that keeping it simple, trying new wines, and making food that's direct is all we need for a great experience."--Andrew Tarlow, owner of The Marlow Collective Inspired by the stylish, intimate, and laid-back vibes of La Buvette--a tiny wine shop that

doubles as a bar and café--in Paris's 11th Arrondissement, this guide to wine, food, and Parisian lifestyle unlocks the secrets to achieving that coveted *je ne sais quoi* style of entertaining, along with revealing the best of the City of Light. La Buvette's owner, Camille Fourmont, offers a look into the wine notes she uses to stock her shop and the incredible recipes she prepares in the shop's miniscule "kitchen" space. She also introduces some of Paris's best wine and food makers in intimate portraits. Included are fifty recipes for easy and delicious snacks and full meals perfect for impromptu grazing-style entertaining--with plenty of wine--such as Camille's "famous" Giant Beans with Citrus Zest; Pickled Egg with Furikake; Canned Sardines and Burnt Lemon; Baguette, Butter, and White Peach and Verbena Jam; and Crème Caramel. With tips on selecting wine and sourcing antique kitchenware, recreating the charm and ease of Parisian-style entertaining has never been so enjoyable. Whether you are traveling to Paris or bringing a piece of the City of Light into your home, you'll learn how to drink, eat, and shop like a true Parisian.

Customers for Life

How to Turn That One-Time Buyer Into a Lifetime Customer *Currency*

In this completely revised and updated edition of the customer service classic, Carl Sewell enhances his time-tested advice with fresh ideas and new examples and explains how the groundbreaking "Ten Commandments of Customer Service" apply to today's world. Drawing on his incredible success in transforming his Dallas Cadillac dealership into the second largest in America, Carl Sewell revealed the secret

of getting customers to return again and again in the original *Customers for Life*. A lively, down-to-earth narrative, it set the standard for customer service excellence and became a perennial bestseller. Building on that solid foundation, this expanded edition features five completely new chapters, as well as significant additions to the original material, based on the lessons Sewell has learned over the last ten years. Sewell focuses on the expectations and demands of contemporary consumers and employees, showing that businesses can remain committed to quality service in the fast-paced new millennium by sticking to his time-proven approach: Figure out what customers want and make sure they get it. His “Ten Commandants” provide the essential guidelines, including:

- Underpromise, overdeliver: Never disappoint your customers by charging them more than they planned. Always beat your estimate or throw in an extra service free of charge.
- No complaints? Something’s wrong: If you never ask your customers what else they want, how are you going to give it to them?
- Measure everything: Telling your employees to do their best won’t work if you don’t know how they can improve.

Zingerman's Guide to Giving Great Service *Hyperion*

Entrepreneurial phenomenon Ari Weinzwieg, co-founder of the much-

loved Zingerman's Deli, shares the secrets to providing world-class customer service. Zingerman's in Ann Arbor, Michigan, is a beloved deli with some of the most loyal clientele around. It has been praised for its products and service in media outlets far and wide, including the New York Times, Men's Journal, Inc. Magazine, Esquire, Atlantic Monthly, USA Today, and Fast Company. And what started out as a small deli has grown to a flourishing restaurant, catering service, bakery, mail-order operation, creamery, and training business. Booming business and loyal customers are proof enough that the Zingerman's team knows a thing or two about customer service. Now in *Zingerman's Guide to Giving Great Service*, co-founder Ari Weinzwieg shares the unique Zingerman method of treating customers, giving the reader step-by-step instructions on what to teach staff, how to train them, how to implement the training, how to measure their success, and finally, how to reward performance. Some of Zingerman's time-tested principles: Customers who get a great product but poor service won't be as loyal as those who are disappointed with a product but get great service. You'll get more complaints if people believe you care enough to listen to them. And that's a good thing. Employees who are rewarded, respected, and well cared for treat customers the same way.