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Sarabeth's Kitchen just keeps on cooking

By JENNIFER GOULD KEIL

Sarabeth's Kitchen is on a roll. One of the city's most famous bakery/restaurants is opening its biggest eatery ever.

It is taking over a large space that once housed Primehouse, a BR Guest steakhouse, for five years before res-



taurateur Steve Hanson shut it down to focus on Strip House, which he had acquired from The Glazier Group.

The space, at 381 Park Ave. South near Madison Square Park, seats 343 people inside and 44 diners outside.

The architect is New York/San Francisco-based Cass Calder Smith, which will be maintaining many of the design elements.

The restaurant, which will be

open seven days a week, will also have a bar and a various menu that includes individual pizzas, owner Sarabeth Levine told Side Dish.

Expect to find signature dishes like the creamy tomato soup — “There’d be a riot if we took it off the menu,” Levine said — and the seafood Cobb salad and chicken pot pies as well as new dishes and bar food.

The restaurant, with 9,360

square feet on the ground floor and about 5,000 square feet on the lower level, is slated to open at the end of February.

Sarabeth's Kitchen now has nine restaurants, a jam factory, bakery café, best-selling cookbook and popular line of retail products. Its first international location opened on Nov. 1 in Tokyo, at the Shinjuku Lumine 2 Building, and there were long lines to get in.

The Park Avenue South restau-

rant is a 15-year deal for a portion of the ground floor of the building, which is owned by ATCO Properties & Management.