

# LORE

PRESS KIT 2022

## FOR IMMEDIATE RELEASE

*Brooklyn, NY:* Park Slope gets a new chef-driven restaurant as LORE opens its doors to the public on February 7, 2022. In the highly coveted corner location of 7th Avenue & 15th Street, Chefs and Partners Jay Kumar and John Kim venture into culinary storytelling with a seasonal menu that highlights their diverse backgrounds.

In their vision, the future of food is seen through the lens of community, with ingredients sourced from regional farms; flavors and techniques of diverse origin that are skillfully woven. Brooklyn is truly a confluence of cultures, kept vital by storytellers and community leaders, many of whom hail from far-flung places around the globe. So many of these diverse traditions are both preserved and born around a dinner table with friends and neighbors.

LORE is a deep consideration of what is considered “local”, and a haven for a multitude of cultural stories to thrive through the enduring power of food and spirits to unite us.

Featuring a seasonal menu and full cocktail and wine program, LORE will be accepting reservations through its website and RESY.

### **CONTACT:**

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[LORE.BROOKLYN](https://www.instagram.com/LORE.BROOKLYN)



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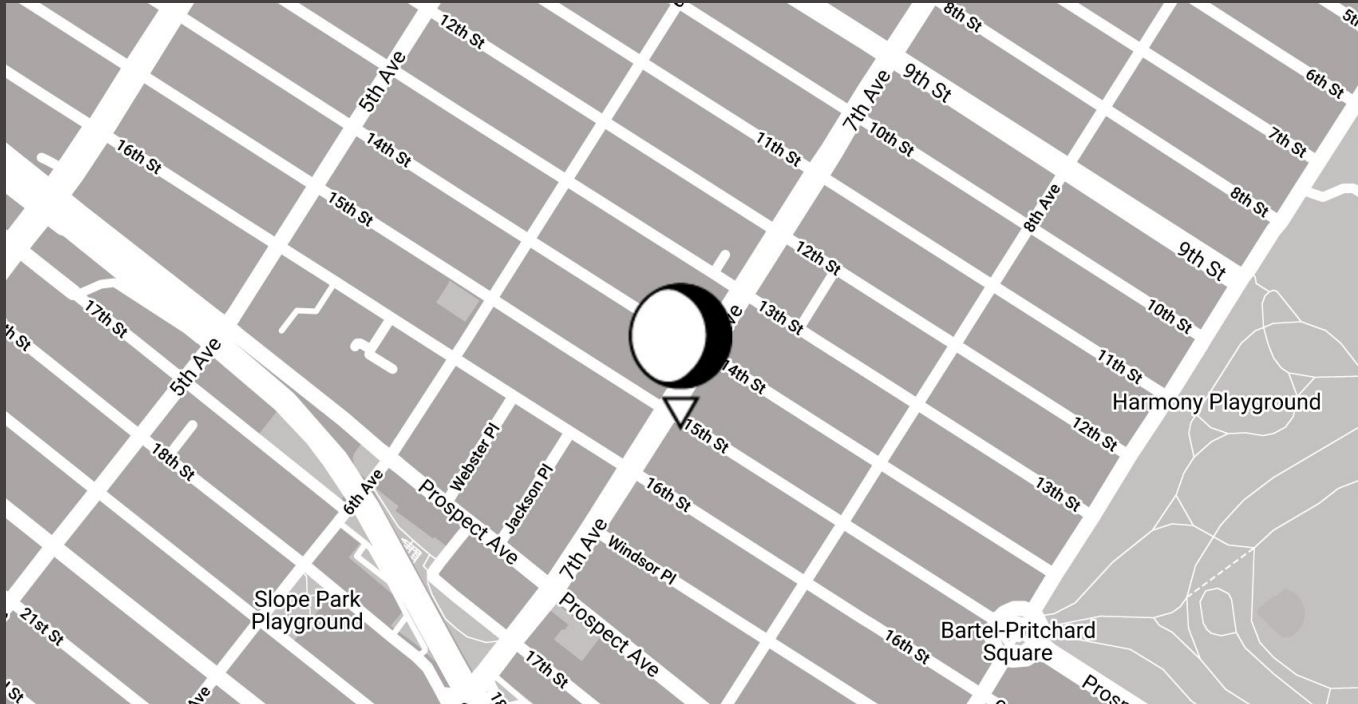
## LOCATION

441 7th Avenue at 15th St, Park Slope, Brooklyn

## HOURS

5:00 pm - 10:00 pm, Mon - Sat

5:00 - 9:00 pm, Sun





## **LOCAL LOOKOUT WITH A WORLD VIEW**

We see the future of food through the lens of community.

Our seasonal menu tells a story of Brooklyn that is rich in cultural diversity: bringing tales from worlds away to neighbors just blocks apart.





## CAPACITY

- 40 seats indoors
- 20 seats outdoors, heated & covered.

## LIQUOR

- Full liquor-license: cocktail program and wine program







## STARTERS

### LEAFY SALAD

crunchy seeds, nutritional yeast, chickpea croutons

### RADISH PALETTE

spiced honey, cultured butter

### CRISPY DOSA

coconut chutney, potato, red lentil daal, gunpowder

### SMOKED STEELHEAD TROUT

onion puree, pickled cipollini, breadcrumbs, trout roe

### BAKED PUFF PASTRY SAMOSA

tamarind chutney, mango cashew creme

### ISLAND CREEK OYSTERS (6)

mignonette, cocktail sauce

## MAINS

### WILD MUSHROOM RAGOUT

buckwheat spatzle, fenugreek pesto

### SEA BREAM

bibb lettuce, mint yogurt, hot red chutney, malabar spices

### HANGAR STEAK

pinto potatoes, masala butter, cipollini onion

### “BUTTER” CHICKEN

cashew creme, tomato, cardamom, spiced kalazira rice

### SMASHED BURGER

aged white cheddar, kirby pickles, fries

## DESSERT

### CASHEW BAKLAVA

rosewater ice cream

### CITRUS GRANITE

olive oil curd, mint, creme fraiche





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## COCKTAILS

### SAPPHO

*although only breath, words which I command are immortal*

**vodka, baklava syrup, lemon, bubbles**

### MIRABAI

*behold the ocean of transmigration, with its swift, irresistible tide*

**aquavit, italicus, cocchi americano, cardamom**

### FROST

*but I have promises to keep, and miles to go before I sleep*

**gin, bok choy, lime, mezcal**

### LORDE

*as a diamond comes into a knot of flame*

**agricole rum, blood orange, bitter, lime**

### COHEN

*dance me to the end of love*

**mezcal, campari, cynar, meleti, bitters**

### HAFIZ

*all the hemispheres in heaven, are sitting around a fire, chatting*

**rye, sesame orgeat, bitters**

## NON-ALCOHOLIC

### LAO TZU

pumpkin orgeat, orange, lemon

### NERUDA

cherry, lime, cinnamon, soda





LORE



## JAY KUMAR

Chef Jay Kumar is Partner and Chef at LORE, known for his namesake restaurant, Jay's, in Basel, Switzerland. In operation for over twenty years, Jay's was a mainstay for Art Basel galleries and international artists. Born in Mangalore, India and raised in Oman, Kumar studied hospitality in Switzerland before opening his first restaurant, where he built a reputation for the depth and complexity of his progressive Indian cuisine. Now based in Brooklyn, Chef Kumar has integrated a seasonal approach to his menus, building relationships with regional farms in the Hudson Valley.

## JOHN KIM

John Kim is Partner and Chef at LORE. Prior to partnering with Chef Jay Kumar, he was the opening Chef de Cuisine of the Equinox Hotel as well as Electric Lemon. John also helmed the kitchen at The Finch as Chef de Cuisine, where under his tenure of two years maintained a Michelin star. He received his formal education from The Culinary Institute of America and trained in Michelin-starred restaurants in New York City. John grew up cooking alongside his mother and keeping in touch with his Korean culture, an aspect of his upbringing that inspired him to pursue a career in hospitality.

## DESIGN AESTHETIC

The design aesthetic of LORE accentuates historic Brooklyn architecture by integrating modern fixtures, contemporary art from Saya Woolfalk, and a curated collection of mid-century glass.







## *FEATURED ARTIST*

### **SAYA WOOLFALK**

Saya Woolfalk is a New York-based artist who uses science fiction and fantasy to re-imagine the world in multiple dimensions. Born in Gifu City, Japan to a mixed race family marrying Asian and African American heritage, Saya Woolfalk lives, works, and performs the provocative concept of cultural hybridity. Her transnational background informs colorful, multi-disciplinary work centered around a fictional race of women. With installation, sculpture, drawing, performance and digital mediums, Woolfalk explores the future of racial and cultural cross-pollination and questions the utopian possibilities of cultural hybridity. Woolfalk is represented by Leslie Tonkonow Gallery, NYC.



**THANK YOU**

**CONTACT**

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