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How to serve water in fine dining restaurant

The term fine dining brings to mind many images, from crisp white tablecloths to waiters in tuxedos. Fine dining, just as the name suggests, offers patrons the very best in food, service, and atmosphere. It is also the highest priced type of restaurant you can operate. Keep in mind that you may bring in a lot of money operating a fine dining restaurant, but you also will pay out more money than if you were running a casual diner or café. There are three main areas of focus with a fine dining restaurant: The menu, service, and atmosphere. Many people choose fine dining restaurants for a special occasion, so the food must not disappoint in either selection or quality. You don't need a huge menu, but it should be interesting, offering more items that patrons wouldn't find at any other restaurant. A hallmark of today's fine dining is locally sourced foods. A top menu trend for almost a decade, local produce, meats, and seafood offer superb taste and instant value. Many fine dining restaurants offer prix fixe menus. These limited menus change on a daily or weekly basis, and the selections often depend on locally sourced foods at their peak of freshness. Your chef will expect to exercise creativity when designing dishes to fit with the season. All fine dining wine and liquor selections should be on the high end. No Bud Light is needed, although a selection of craft beers will appeal to many of your patrons. Focus on top shelf liquors and a wide selection of cognacs, brandies, and other after-dinner drinks. Your wine list should complement your menu. Fine dining servers should be trained to suggest a wine or beer choice for each menu dish. Customer service in a fine dining restaurant is much more attentive than in casual dining establishments. It goes well beyond taking an order and delivering food. Many fine dining services require staff to do any or all of the following: Escort patrons to the table, holding the chair for women Escort patrons to the restrooms Crumb the table between courses Replace linen napkins if a patron leaves the table Explain menu items without notes Serve food directly on the plate at the table The staff must be rigorously trained and ready to answer any and all questions customers may have about a menu or a wine. They should also be ready to make menu recommendations if asked. No detail is too small to pay attention to in fine dining. Fine dining was once synonymous with snooty waiters and French names. Today, fine dining can be in any type of setting and feature a wide variety of cuisine, from ethnic to organic, local fare. Standards you should always include in fine dining are fine china, glassware, and flatware. Tablecloths are expected. In these flexible days, the rest of the atmosphere is up to you. You can take the traditional route with silver candelabras and rose centerpieces, or go for hip and trendy with a bold color scheme and modern furnishings. Music playing subtly in the background should reflect your themes, such as classical for a traditional room or jazz standards for something modern. Lighting should be subtle, leaning toward dim for a romantic ambiance. Fine dining requires a great attention to detail, but it can pay off in the end when you have reservations months in advance. Ultimately, customers should feel that the money they spent at your restaurant was well worth it. The latest travel tips, off-the-beaten-path experiences, and inspiration delivered to your inbox. The fundamentals of opening a fine dining restaurant follow those of opening any restaurant — a solid business plan, funding, permits, and licenses. Beyond these basic tasks, successfully creating a fine dining experience requires impeccable attention to detail, from the atmosphere to the food to the service. Fine dining on your terms. Fine dining is a subjective term. What some consider fine dining, others consider casual. Not all fine dining is tablecloths and frilly napkins — many of the highest-rated restaurants in the country are characterized by a sleek, simple design. The definition of fine dining is a restaurant concept offering patrons the finest in food, service, and atmosphere. So while your concept should clearly and consistently define your vision, it need not fit a specific mold. It should seek to earn and keep a place of distinction among restaurants in your area by meeting these criteria every day, in every way. Select a location. Location is integral to the success of any restaurant. One benefit afforded to fine dining restaurants which others seldom enjoy is that of having a bit more leeway in location choice. Fine dining restaurants are full-suite experiences — dinner reservations are often made weeks or months in advance and patrons are willing to drive to get there. Converted buildings such as barns, older homes, and other unique structures are great locations for fine dining restaurants. Create a fine dining menu. Your menu should set you apart from — above — the competition. Many fine dining restaurants feature a prix fixe menu, while others mix a standard menu with nightly specials. Your menu should be presented in an elegant form and printed on good quality paper. Purchase equipment. Equipment purchased for the kitchen should reflect the requirements set by the menu. Freshly prepared produce, homemade desserts, and bread are often hallmarks of a fine dining experience so adequate, functional space to store and prepare these foods is a necessary consideration. While all restaurants require specific commercial equipment, fine dining restaurants must also consider plates, glassware, flatware, linens, and furniture to best compliment the restaurant's overall ambiance. Hire a well-trained staff. Good service staff is worth its weight in gold in providing apex service. Service staff should be able to present the menu by rote, and should always have food and drink recommendations at the ready, should customers ask. A head chef exemplifying experience and passion for great food — someone inspired to create new, unique dishes and who inspires kitchen staff toward the same level of excellence — will become the linchpin of your restaurant's success. Connect with local farms. Organic, local fare isn't just better for the environment and the local economy. It tastes better, looks better and provides a greater sense of connection to the food and the experience for your clientele, as well. Set up a reservation system. You can choose to have seating — that is, the first round of guests is seated at 5:30, the next round at 7:30. This allows better order flow control into the kitchen. Defining a table hold policy early on will be important as well. Partner with other local businesses. Reach out to local businesses whose clientele fit a fine dining demographic. Partnering with bed & breakfasts, resorts, and hotels to offer package deals for people seeking weekend getaways can be a solid resource of exposure. The restaurant industry has been pummeled by the pandemic, prompting a wave of creative new dining ideas across the country, from bars offering carry-Out cocktail mixes to pizzerias transforming into produce stands. Now, 10 well-known Los Angeles chefs are joining forces in an ambitious new experiment.On October 15 and 16, restaurant tech platform Resy is hosting a 10-course drive-through dinner at the Hollywood Palladium catered by these chefs that could be a model for bringing high-end restaurants back to life. "This could be done in any city," says Mei Lin, chef and owner of Nightshade. "It would require organization and logistics, but it's possible."The event, called the Resy Drive Thru, is sponsored by American Express. Diners will stay in their cars and move through a track made up of 10 stations, where they'll be served one course prepared by each of the 10 restaurants.Guests will be served food in single-use containers and given a tray to eat on, which is theirs to keep. Each car will have its own designated waiter who will guide them through the process. (All event personnel will wear gloves, masks, and face shields; they'll also be tested for COVID-19 before they arrive at the event, and will have their temperature taken at the door.) The entire experience costs \$95 per person, and can be purchased in groups of up to four in a single vehicle. There is room for 600 guests over two nights.[Image: courtesy Resy]Lin says she was immediately drawn to the concept when Resy came to her with the idea. "Drive-throughs are such an innovative way to serve food," she says. "They're an established concept in the fast food industry, but there isn't a similar infrastructure for other kinds of restaurants. The chefs came up with entirely new dishes for the event that are meant to be on par with the food they serve in their restaurants, but easy to eat in a car. Nancy Silverton is serving spiced lamb ribs with tzatziki and Armenian spices, while Jon & Vinny's is offering a mortadella sandwich with truffle pomme fondue. For dessert, Japanese restaurant Konbi is doing petit fours, including a caramel and ganache tart infused with Hojicha green tea. Curtis Stone, owner of Gwen and Maude, is still in the process of developing his dish. "For those of us who work in fine dining, we're motivated by creating dishes that transport the guest in some way. We haven't had a chance to make food like this in a while," he says.Stone says that part of what's exciting about this drive-through is that it gives chefs and restaurateurs an opportunity to collaborate to create a coherent menu, while also commiserating about their individual struggles. "The fight's so real that we can't really think about anything else," he says.[Image: courtesy Resy]It was obvious from the start that it wasn't possible to mimic the charm or elegance of a dining room, but this project prompts chefs to think outside the box. The dining industry is currently being devastated by COVID-19, particularly restaurants that don't have pandemic-friendly options, like outdoor seating or take-out and delivery. The sector has already lost \$120 billion and is expected to reach \$240 billion by the end of the year. More than six million jobs have been permanently cut.Restaurant owners have had to pivot quickly to survive. Stone closed Maude, his fine dining restaurant, and leaned heavily into Gwen, which has a butcher shop attached to it. He's kept his staff by redeploying them to make comfort food that's sold to-go or delivered. "We've had to be nimble and think on our feet, but you can't really outsmart this crisis," he says. "At this point, we're only making up the losses from Maude."Lin herself made the painful decision to temporarily shutter her restaurant in March when it became clear that there was no way to properly socially distance in her small dining room. She considered launching a takeout menu, but after doing the math determined it wasn't economically feasible. Ultimately, she shut her doors entirely and laid off her entire staff. This project will allow her to bring on some members of her team to conceptualize the dish, then cook it for hundreds of guests.This is a one-off opportunity for now, but it's a start. And if all goes well, it might serve as a model for how high-end restaurants can survive the next few months of the pandemic. Stone says he's already been exploring other drive-through possibilities. The Grove, an upscale shopping complex in Los Angeles, recently had a drive-in for 120 cars, which Stone's team helped cater. He believes there's more to come. "Doing it from a gourmet perspective is challenging, but it allows you to be creative," says Stone. "And it's such a gift to be able to create at this time."

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