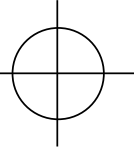


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N E W   Y O R K   S E A T T L E

## Mandarin Oriental Hotel, NYC

SOM / BBG (Architect), Tony Chi (ID)



Multiple challenges designing a proper back of house for a 5 star luxury hotel in multiple levels in a narrow building footprint. Highlights include innovative European bar design, amazing open wine display and advanced waste reduction/collection system connected to all BOH areas.



US flagship for a successful European restaurateur. One of the top green restaurants in NYC with innovative healthy menu, multi-level dining options and open kitchen. Super energy efficient central refrigeration system and use of Sous Vide (vacuum poach) cooking.

## Rouge Tomate, NYC

Bentel & Bentel (A & ID)

## Restaurant Daniel, NYC

Frank Williams (Architect),  
Patrick Naggar (ID)

Always in the top five of any list of best restaurants in the US, the kitchen featured innovative European cooking equipment, and highly custom work stations and details that satisfied one of the world's most demanding chefs.



## Armani, NYC

Massimiliano & Doriana Fuksas (Design Architect)  
Richard H. Lewis (Restaurant Architect)

One of four restaurants worldwide for Armani flagship stores featuring over 30,000 SF of retail for all brands. 3rd floor kitchen built on elevated platform to eliminate pipe and drain penetrations into lower level high end retail spaces. Extremely tight footprint with 1200 SF of kitchen function squeezed into 700 SF of net space.



# The Pierre, NYC

BBG (A), Alexandra Champalimaud (ID)

Rebirth of famous historic structure on 5th Avenue into new flagship for Taj Hotel Group in North America. Successfully reinvented foodservice including adding new destination restaurant for Le Caprice of London. Economic challenges required renovating kitchens in place and capturing the value of 50% of the existing equipment and utilities even as the function changed.



# Children's Hospital of Boston

Prellwitz Chilinski (A & ID)

Ranked one of the top two children's hospitals in the US, expansion had strained the old cafeteria and kitchen located on two levels. Prior designers proposed new expanded facilities that far exceeded the owner's budget. CFL developed an innovative concept of integrating the retail café and room service kitchen into a single operating unit. This cut program space by 4,000 SF and reduced the total project cost by over \$ 3 million. The shared staff permitted extension of the cafeteria hours without increasing labor cost.



# The Modern and Café on Two, Museum of Modern art, (MoMA) NYC

Yoshio Taniguchi/ Kohn Paderson Fox (Museum Architects),  
Bentel & Bentel (Restaurant Architect and ID)

We worked w/ world class designers to create three signature food outlets in one of the world's most important museums for restaurateur Danny Meyer. Each restaurant was a break-through design that succeeded in attracting high levels of participation from museum patrons. The Modern has become a destination restaurant that also attracts outside guests. Special care was required during the design to isolate the food service areas (cooking odors, etc) from surrounding museums spaces.



# Charles B Wang Center, Stony Brook University

Beyer Blinder Belle (A & ID)

Our challenge was to design a new restaurant/ food court setting to promote innovative food choices from Pacific Rim countries that would complement the award winning spaces for a unique campus facility that served and celebrated the large Asian community at this campus of 17,000 students.

## Museum of Jewish Heritage, NYC

Kevin Roche John Dinkeloo (A & ID)



The Owner and architectural team involved CFL from the very start of the project to assist in determining the best solutions for both kosher catering and retail café offerings. These concepts were then translated into flexible spaces that could accommodate a range of potential Operators. CFL was also retained to spearhead the RFP process and select the Operator.



## Urban Tavern, San Francisco Hilton

Gensler

CFL worked with Hilton and the design team to develop an innovative approach to an in-house restaurant in a large downtown convention hotel in a city rich with culinary options. Our challenge was to develop bar and restaurant solutions that still support the hotel guests while appearing to the public as a free standing restaurant.



## Monroe College School of Hospitality Management & Culinary Arts, New Rochelle, NY

Susan Doban Architect PC (A & ID)

Converted a computer room into a culinary arts training facility to bring the teaching laboratory "in-house". Create a teaching environment simulating real work- a- day world of commercial kitchens. Design it to maintain small class size and promote individual instruction.

## University of San Diego, San Diego, CA

Kevin Hom + Andrew Goldman (A & ID)



Programmed and designed replacement food service facilities for new student center including primary campus dining facility (Pavilion) and convenience store (Tu Mercado) serving total enrollment of 7500 students. New facilities feature exhibition cooking, diverse menu programs, indoor/ outdoor seating, waste decomposition system, web food ordering and socially responsible food practices.