



## FACT SHEET

<b>Address:</b>	13-15 West 54th Street New York, NY 10019
<b>Telephone, Fax:</b>	N/A
<b>Website:</b>	<a href="http://www.grayz.net">www.grayz.net</a>
<b>Open Date:</b>	October 2006
<b>Chef/Owner:</b>	Gray Kunz
<b>Executive Chef:</b>	Mike Citarella
<b>Description:</b>	Two establishments in one location: Ground floor: classically elegant bar-lounge Lower level: private dining
<b>Bar/Lounge Level:</b>	Fireplace, bar and banquette seating, wine cellar with tasting room, private room to 20 <b>Cuisine:</b> Innovative finger foods created by Gray Kunz to complement beverages, including wine, beer, spirits and signature cocktails
<b>Private Dining Level:</b>	Two rooms: atrium with wall of wines and flexible seating, pre-reception/party room <b>Cuisine:</b> Custom preparation for each event
<b>Architect:</b>	CMS Architecture
<b>Kitchen Architect:</b>	Yui Design, Inc.
<b>Dress Code:</b>	Elegant casual, business or evening finery
<b>Signature Dishes:</b>	Salt stone shrimp, and more sweet and savory finger foods
<b>Signature Cocktails:</b>	TBD



- Wine List:** Global list emphasizing European & American selections
- Tasting Room:** Private wine cellar for tastings to 16
- Nearest Subway:** C, E stop Madison Avenue/53rd Street, N,R,Q,W  
57th Street/7th Avenue
- Parking:** Eastbound before and after 6th Avenue, North Side;  
Between 5th & Madison, North Side
- Credit Cards:** American Express, MasterCard, Visa, Discover
- Press Contact:** (908) 626-0111, Stephanie Crane Faison of Restaurant PR,  
scrane@restaurantpr.com
- Assistant to Chef Kunz:** (212) 823-6336, Jessica Jaffy, jjaffy@cafegray.com