

G

THE GREYSTONE LUXURY

OCTOBER 2019

GREYyoga

Save the dates for October Class

Yoga Class 7pm

Thursday October 3rd

Thursday October 10th

Thursday October 17th

Thursday October 24th

Thursday October 31st



Act as if what you do makes a difference. It does.

William James

GREYNews



Feature Story Fall Restaurant Opening Preview

Autumn will bring a many new restaurants to the UWS. Here are four that are expected to open by the beginning of October.

ASSET: Columbus Avenue between 75th and 76th Streets, is Asset, the latest offering from the owners of Tessa.



Asset's will be an industrial-themed space, featuring two floors with a bar on each. As for the food, all pastas are made in house. a lot of seafood, poultry and beef entrees. also a 'simply grilled' section for those who'd like a healthier option, and plenty of small and shared plates. Thursdays through Saturday the kitchen will be open to 1 a.m., Asset is Tessa spelled backwards," he concluded. "Asset is planning to open the third week of September.

DAILY PROVISIONS: From Danny Meyer, who brought us Shake Shack, comes Daily Provisions, billed as "your neighborhood coffee shop, bakery, and sandwich shop" (on the high-end side), located on Amsterdam Avenue, between 77th and 78th Streets, in the old White Godl. The UWS version will focus like its predecessor on "serving locals." DP's bacon, egg and cheese sandwiches are legendary



and New York Magazine called their crullers "the world's finest." They're also known for their sandwiches and rotisserie chicken. In the Danny Meyer mode, the downtown Daily Provisions is cash and tip free.

GYU-KAKU means "Horn of the Bull" in Japanese. With three Manhattan places, a fourth soon to open on Amsterdam between 90th and 91st, where Saigon Grill and Key Foods used to be.



Gyu-Kaku serves 'yakniku,' meaning 'grilled meats.' At Gyu-Kaku, our guests are the chef! Friends and families can gather to have a fun interactive dining experience by grilling their own meats and veggies on a smokeless roaster while enjoying a mug of ice cold Japanese beer or sake. Gyu-Kaku will open at the beginning of October.

MIGHTY BOWL is an Asian fast-casual restaurant chain, coming to Amsterdam Avenue between 75th and 76th Streets.



It offers bowls of Asian cuisine with fresh ingredients, including custom menu items and a build-your-own-bowl option. Mighty Bowl will open the last week in September.

In Our Neighborhood

Jacob's Pickles / 5 min (0.5 mil) by car / walking distance 8 min

Since the launch of Jacobs Pickles on the Upper West Side of NY in late 2011, the Pickles team has been committed to sharing their love for food and community. "Everything we do is about bringing good food to good people", says Jacob. We're proud to have shared our love for home-cooked food, artisanal beer, hand made cocktails, and of course, pickles. 509 Amsterdam Ave, New York, NY



Hours: Mon-Thu 10am-2am • Fri 10am-4am • Sat 9am-4am • Sun 9am-2am

GREYRecipes



Beef Stew

INGREDIENTS

- 1 tbsp. vegetable oil
- 2 lb. beef chuck stew meat, cubed into 1" pieces
- 1 tbsp. extra-virgin olive oil
- 1 onion, chopped
- 2 carrots, peeled and cut into rounds
- 2 stalks celery, chopped
- Kosher salt
- Freshly ground black pepper
- 3 cloves garlic, minced
- 1/4 c. tomato paste
- 6 c. low-sodium beef broth
- 1 c. red wine
- 1 tbsp. Worcestershire sauce
- 1 tsp. dried thyme
- 2 bay leaves
- 1 lb. baby potatoes, halved
- 1 c. frozen peas
- 1/4 c. freshly chopped parsley, for garnish

DIRECTIONS

In a large dutch oven (or pot), over medium heat, heat oil. Add beef and cook on all sides until seared, 10 minutes, working in batches if necessary. Transfer beef to a plate.

In the same pot, cook onion, carrots, and celery until soft, 5 minutes. Season with salt and pepper. Add garlic and tomato paste and cook until garlic is fragrant and tomato paste has darkened, 2 minutes.

Add beef back to dutch oven then add broth, wine, Worcestershire sauce, thyme, and bay leaves.

Bring to a boil then reduce heat to a simmer. Season with salt and pepper. Cover and let simmer until beef is tender, 30 minutes.

Add potatoes and simmer, covered, until potatoes are tender, 15 minutes.

Remove bay leaves. Stir in peas and cook until warmed through, 2 minutes. Garnish with parsley before serving.

GREYEvents

Join us for weekly Sunday Coffee

Greystone Lounge •
10am-12pm

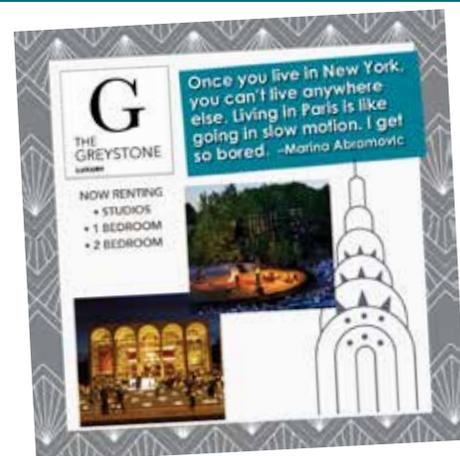


Dog Walking Group Sundays 10 am

Meet in the lobby for a walk to Riverside



**Life is like riding a bicycle.
To keep your balance, you must
keep moving.**
Albert Einstein



If you work or own a business that would like to advertise in the monthly Grey News please send a sample ad and copy to karen@bridgelinepm.com with the request.

Building Link

NiteTables Inc.

Downton Abbey Speakeasy Tour (\$42)

Offer URL: events.nitetables.com/landing/downton-abbey-prohibition-speakeasy-tour-nyc

Offer Description: A Downton Abbey-sponsored speakeasy and Prohibition tour visits three of NYC's historic and hidden bars. Take the TV show (and soon to be movie) trivia, drink the cocktails from the menu and take home some swag. Roaring 20's costumes encouraged. *Events run on Wednesday-Sunday at 4pm-7pm and 7:30pm-10:30pm.*

NiteTables Inc.

Premium Hosted Group Tours

Offer URL: events.nitetables.com/landing/premium-hosted-tours?referrerId=blink

Offer Description: NYC's best hosted group tours: fitness, food, culture, speakeasies and nightlife. Promo code=blink.

Contact Info: Brock Ganeles • 4158462220 • brock@nitetables.com • www.nitetables.com

Decorilla Inc.

Offer URL: www.decorilla.com/interior-design-help
Offer Description: \$99 Interior Design Consultation + Floor Plan

Contact Info: Angie V. 347-233-9990 • angiev@decorilla.com

Half Price Geeks

20% OFF for all BuildingLink residents

Offer URL: www.halfpricegeeks.com

Offer Description: *Exclusively for BuildingLink residents! Mention [BuildingLink] and receive 20% OFF all computer repair services.*

Contact Info: Customer Care • 877-774-3357 • help@halfpricegeeks.com

Promo Code: Mention 'BuildingLink-HPG'

GREYFeedback

Send Karen an e-mail on your suggestions for the Greystone! karen@bridgelinepm.com

Success is not final, failure is not fatal: it is the courage to continue that counts.

Winston Churchill

Don't Forget

To Like Us On f and Follow Us On