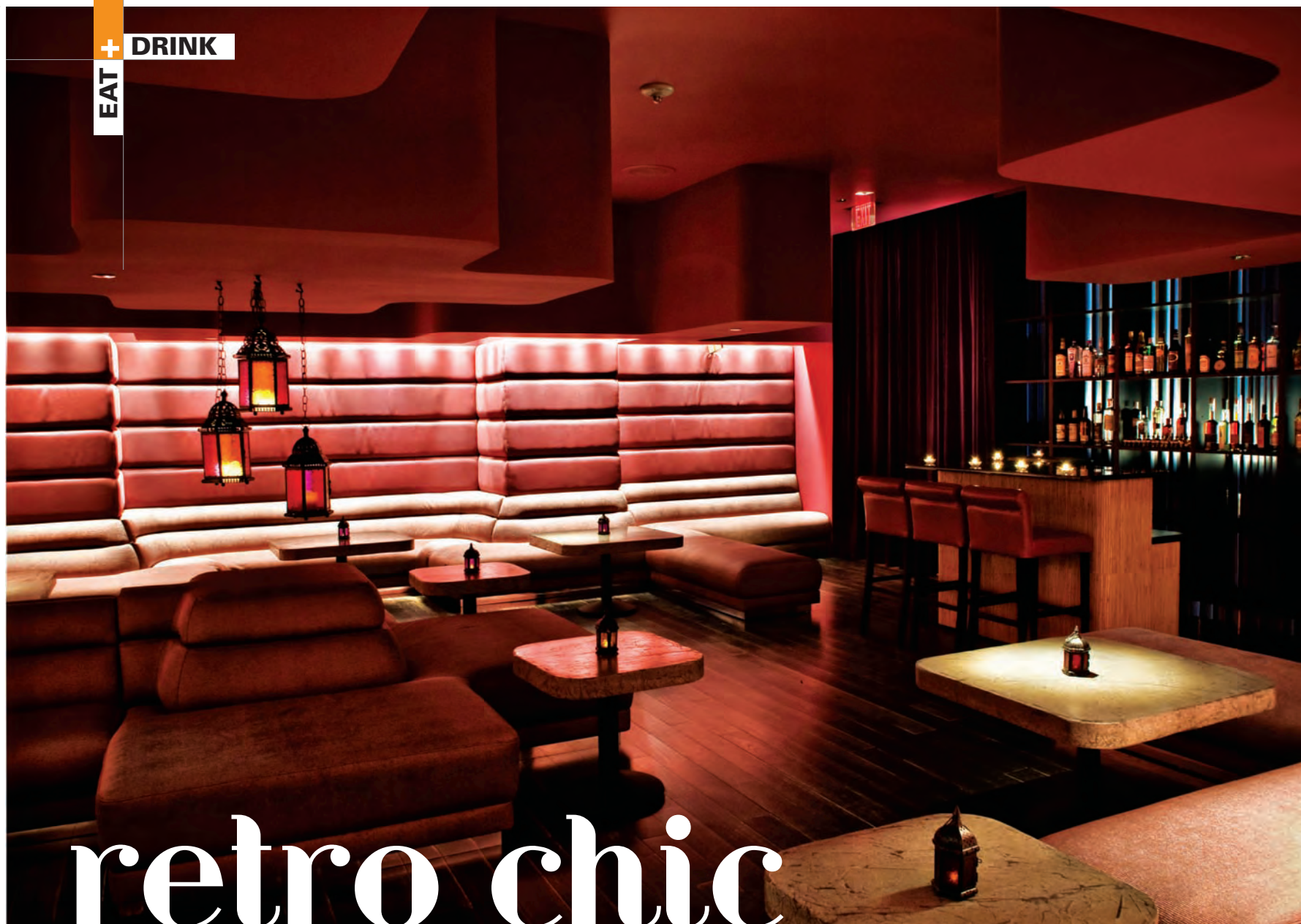




EAT + DRINK



retro chic

PARALLELS IN SPACE AND TIME GUIDE THE NEW BRADSTREET CRAFTSHOUSE RESTAURANT

By Suzy Feine | Photography Dolce Studios

When John Scott Bradstreet, a well-known interior designer in Minneapolis, died suddenly in 1914, the *Minneapolis Journal* expected his notoriety as the city's first tastemaker to carry forward into the next century. Unfortunately, his legacy was somewhat disregarded until Ben Graves, president of Graves World Hospitality, shaped his newest social scene: Bradstreet Craftshouse Restaurant, a street-level space featuring small plates and high-end cocktails in the Minneapolis Graves|601 Hotel. "We saw a lot of parallelism with what Bradstreet did at his time for Minneapolis and what I'm trying to do here by bringing the first modern luxury hotel to Minneapolis," says Graves.

Unlike any space you'll find in the Twin Cities, the restaurant was conceptualized and decorated by Graves and mirrors the Arts and Crafts style and eclecticism evocative of Bradstreet's era. Divided into four distinct spaces, the former Infinity Night Club now encompasses the Parlour Room, a swanky intimate lounging area with overstuffed couches; a twelve-seat Chef's Counter where guests interact nightly with chef de cuisine Jessie Spitzack; the main bar featuring a hand-carved Tree of Life that emulates a Bradstreet design; and the main dining space with warm chocolate leather booths and custom cement tables. "What I wanted to do within this space was create different environments," Graves



explains. "You could come here four different times and have four unique experiences."

Parallels can also be found behind the bar where the cocktail recipes are reminiscent of those invented before and after Prohibition. Graves sought out master mixologists Jason Cott and Toby Maloney, owners of Alchemy Consulting in New York, to guide his staff in the art of high-end mixology featuring freshly pressed juices, house-made simple syrups, top-quality spirits, Kold-Draft ice cubes and recipes that are followed with precision, right down to custom-made bitters that are doled out via eye droppers. "This is a place where cocktails and conversation are the standards of a sophisticated nightlife," says Cott.

Eclectic comfort foods in the form of small plates designed for sharing are all part of this "cocktails and conversation" plan. "We wanted someplace that you could come in and have a light snack before a show or enjoy a full dinner," says Graves. House specialties, such as the Braised Lamb Ribs with a sesame soy glaze, served with a section of poached Daikon, give a nod to Bradstreet's travels to the Orient.

Bradstreet's weighty mark on the early days and people of Minneapolis was novel, and Graves aims to follow suit. "We're hoping to be in the echelon of people leading the movement of high-end cocktailing," he says.

