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JOLEY RESTAURANT & LOUNGE OPENS IN HOTEL ASTOR

Chef John Suley Delivers A Sensual and Unparalleled Dining Experience In South Beach

MIAMI, FL — Located in the heart of South Beach, Chef John Suley and Financier Michael Kurgan, the team behind upscale eatery Café Joley of Boca Raton, introduce their newest dining hotspot **Joley**. Located on the expansive ground floor of Hotel Astor, **Joley** is a 3,000 square foot contemporary restaurant and lounge that features American cuisine with a European influence. Utilizing classic, artfully created techniques and phenomenal ingredients to create an innovative and fresh menu, **Joley** will forever raise the bar for quality dining in South Beach.

Joley, with a capacity of 200 indoors and 80 on the expansive outdoor courtyard, provides guests with four distinct and interconnected settings to enjoy an evening of fine dining and lounging: the main dining room, an indoor bar and lounge, the atrium bar overlooking the courtyard, and the waterfall surrounded courtyard. **Joley** is an integral part of the famed Hotel Astor, designed by architect T. Hunter Henderson in 1936 as a masterpiece of Art Deco luxury. The entrance to **Joley** can be found just off Hotel Astor's striking lobby, which defines haute minimalism at its very best.

Kurgan and Suley bring a new forward thinking cuisine to South Beach. "Working with such an esteemed chef adds to our appeal," says Kurgan. "Chef Suley shares in my vision for a top quality, memorable dining and entertainment experience." says Kurgan. "Just blocks away from the South Beach glitter, we want to be an intimate, relaxing and enjoyable alternative to the bustling South Beach scene, while at the same time provide a relaxing and intimate dining environment where guests can experience an evolving menu of fresh dishes and innovative cuisine," says Chef Suley.

Design is a top priority for Kurgan and Suley who brought in Nicky Bernstein, designer of Miami hotspot Michy's to head the design transformation of the space made famous by Metro Bar + Grill. Transforming the breathtaking 3,000 square foot space into a sumptuous, rich space was no easy task. "The **Joley** space is full of history, but was missing the true style and contemporary elegance found throughout the hotel," says Bernstein. Utilizing a color palette of black, white and silver, similar to that in the lobby, Bernstein delivers an end result that glimmers with a rich art deco feel. The bar and lounge areas are redesigned to be reminiscent of a forgotten speakeasy. The main dining room is enhanced with shiny black metal and silvery columns. The design exudes a touch of modern elegance with silver painted globes from New Zealand floating above the room, as well as velvet curtains, white billowy sheers and beautiful upholstery. Suley's innovative dinner menu perfectly complements the design, deftly uniting fresh American and European ingredients to create light, yet satisfying contemporary dishes that virtually sing on the plate.

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Chef John Suley brings a myriad of experience to **Joley**. Suley, a graduate of the Culinary Institute of America in New York, has worked with famed chef Daniel Boulud in New York, and Laurent Gras and Gordon Ramsey in Europe. After returning to the states, Suley took the position as Chef de Cuisine at Alize Restaurant in The Palms Hotel Resort Las Vegas. Relocating to South Florida, after a brief stint at The Ritz Carlton South Beach, he joined up with Kurgan at Café Joley Boca Raton. In his first year at Café Joley, Chef Suley was invited to cook as a Rising Star Chef of American Cuisine at the James Beard Rising Star Awards Gala.

Joley is ready to make its mark on South Beach as a welcome addition to trendy Washington Avenue with an emphasis on fine dining. Starters, which are perfect paired with organic cocktails or as a prelude to dinner, include **Crispy Kataifi Prawns** (\$15), **Foie Gras Terrine** (\$19), and **Roasted Chestnut Soup** (\$11). Meat lovers will line up for the decadent **Lamb Quattro** (\$38) and **Tender Braised Beef Short Ribs** (\$32). Dishes from the sea include **Tuna “Au Poivre”** (\$32), and **Grilled Tasmanian Sea Trout** (\$30). A tasty late-night menu, served until midnight is perfect for South Beach’s nightlife crowd. Desserts include **Grand Marnier Crème Brulee**, **Pear Brown Butter Crepes**, and **Peanut Butter Chocolate Cheesecake**. **Joley** offers full bar service, including an array of creative organic signature cocktails.

Joley, located at 956 Washington Avenue, Miami Beach, FL 33139, offers seating for 280 people, accommodating 200 guests inside the luxurious modern dining room and another 80 guests in their outside courtyard. **Joley** offers catering services for private parties and special events both onsite and offsite. Individually designed menus can be created to suit the needs and preferences of each client. Cooking classes and private dinners cooked by **Joley** chefs are also available.

Joley is open daily for breakfast 7-11am, Sunday - Thursday, from 6pm – 11:00 PM for dinner, Friday & Saturday from 6PM – 12 Midnight, with a bar menu available from 3pm-6pm. For reservations or more information please call 305.534.3343.

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