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## Stephanie's on Newbury Background

Identified early on as a culinary protégée, Stephanie Sokolove was trained by the world-renowned French chef and food educator, Madeleine Kamman. After completing her culinary education in 1980, Sokolove ran her own prosperous catering company, Sidell & Co. She also served as the Executive Chef and Event Planner for the U.S. Trust Corporate Dining Room for 14 years.

In 1994, Stephanie Sokolove followed her dream and founded Stephanie's on Newbury. Her vision was to create an upscale food market and café offering "Sophisticated Comfort Food" for all palettes. Although the café prospered, Sokolove realized there was an even greater opportunity at hand. To fully capitalize on the prime location and interior space, she converted the food shop and café into a full service restaurant. In 1999, Stephanie's on Newbury was further expanded to include a new bar and additional seating. In 2002, with business thriving, the restaurant underwent yet another major renovation. Stephanie's took over the 1,200 square foot corner space next door. A roaring fireplace, larger, charming bar and lounge area were added, enhancing the restaurants already warm and clubby interior. An additional 40 seats were also added to the outside patio that now seats a total of 100 people.

Located in the heart of Boston's upscale shopping district and on one of the city's most historic streets, Stephanie's has become a favorite for neighborhood clientele, travelers and shoppers alike. The selection of "Sophisticated Comfort Food" such as the Shepard's Pie in a Half Roasted Squash, 3-Cheese Macaroni and Cheese, Lobster Quesadilla, Crispy Coconut Shrimp, Cedar Plank Atlantic Salmon and Tenderloin Salad has made the restaurant a Boston staple. According to Stephanie, "Sophisticated Comfort Food conjures up memories of childhood, family and home; it is old fashioned American favorites imaginatively created with current, fresher ingredients and then artistically presented. The use of various combinations of foods makes Sophisticated Comfort Food more interesting to look at and enjoy. Sophisticated Comfort Food is the next generation of comfort food."

The restaurant has several dining areas including a first floor dining room, a rotisserie, a second floor sky-lit dining area, and of course, the seasonal outdoor sidewalk café where during the warmer months, Stephanie's is Boston's premier place for fabulous outdoor dining and people watching. In fact, Citysearch has proclaimed Stephanie's on Newbury as the "Queen of Sidewalk Dining" and awarded the restaurant Editorial and Audience Winner for the Best Outdoor Dining in Boston for the last three years. To date the 300-seat American Bistro has received innumerable accolades from *The Boston Globe*, *Boston Herald*, *USA Today* and *The New York Times*.

Stephanie Sokolove's keen foresight in customer demand and knowledge of superior food and management has made her the successful businesswoman she is today. Under her leadership, Stephanie's on Newbury has become an institution in Boston and one of the city's highest independently grossing eateries.