

tan's **Koreatown on 32nd Street** between **Broadway and Fifth Avenue** has prompted restaurants to breach the boundary of Fifth Avenue for the first time in decades in search of more affordable space. Several Korean restaurants have opened on Fifth Avenue in recent months, with another, **Dong Chun Hong**, set to open by the end of this month.

Hot Dog War Détente At Manhattan's Met

SCOOP notes that in the continuing hot-dog wars in front of the **Metropolitan Museum of Art**, the military men have returned to the sidewalk. **Armando Crescenzi** and **Harold Dalton**, both former soldiers, now hold a position on the museum's plaza, brandishing veterans' vending permits that they say give them the right to sell hot dogs to the throngs of hungry tourists and visitors in front of the museum's entrance. Their arrival has upset a peaceful period there during which three other vendors operated in relative harmony; hot-dog cart, a gourmet pretzel stand and an upscale seller of cupcakes and



milkshakes. The pretzel and cupcake carts both pay the city about \$100,000 per year to operate there, but the hot-dog operator pays nothing. He is a former marine, Dan Rossi, who invokes a 19th-century state law that allows disabled veterans to sell in some areas of the city without having to pay. Since 2007, Mr. Rossi has been battling city authorities and clinging to a spot directly in front of the museum steps at Fifth Avenue and 82nd Street. It is regarded as perhaps the most lucrative location for selling hot dogs in Manhattan and is so coveted that the city once charged more than **\$500,000** a year for vending rights there. But now **Mr. Cres-**

cenzi and **Mr. Dalton** have arrived and set up on either side of the broad steps. The new carts are frustrating museum and city officials, and creating bickering among the vendors. Anyone asked to enforce the law says they don't want to be the one who kicks a veteran out.

Vegas Nightlife King To 'Revel' In Jersey

SCOOP says the biggest nightlife operator in Las Vegas is coming to Atlantic City. **Angel Management Group**, which runs **PURE Nightclub** and the **Venus Pool Club at Caesars Palace in Vegas**, will operate the entertainment venues at **Revel's \$2.4 billion, Atlantic City** mega-casino and resort slated to open in May. It will be the first project in the **Northeast for AMG**, which operates 15 properties in Vegas. The Revel project includes a 47-story, 6.3 million-square-foot resort with more than 50 dining, retail, spa and theater concepts, along with multiple clubs and bars. The complex will include at least a dozen destination restaurants that will showcase "**Iron Chef**" celebrities. **Jonathan Segal**, founder of the **ONE Group**, is also rumored to be opening a more competitively priced version of



his upscale, celebrity **STK** steakhouse brand, with about 200 seats. What's more the resort will include a four-story, 38,000-square-foot nightclub in a tower that overlooks the ocean.

NYC Chef and Restaurateur Frank Falcinelli Returns To CIA To Deliver Graduation Address

SCOOP sees that the man whose

meatballs are considered the best in **New York City** recently returned to his alma mater as the commencement speaker at **The Culinary Institute of America (CIA)**. **Frank Falcinelli** is co-chef and co-owner of six restaurants and a catering business in Brooklyn and Manhattan, including **Frankies Spuntino**, cited by **New York magazine** in 2010 as having the best meatballs in



Frank Falcinelli, left, & Frank Castronovo.

the city. "The path you're about to embark on is one of the most fun, most exciting, and most rewarding a person could choose," **Falcinelli** told 64 recipients of associate degrees in culinary arts and baking and pastry arts. "You'll get to take chances and push limits and expand people's horizons. You'll get to do what you love to do and share it with other people." The 1986 **CIA** graduate

has helped make Brooklyn a dining destination with **Frankies Spuntino**, **Prime Meats**, and **Café Pedlar** in that borough, along with three more restaurants in **Manhattan**. **Falcinelli** noted that the culinary landscape is changing with everything from food trucks to farm-to-table and hoof-to-tail movements.

Master Fire Brings Fire Prevention Solutions To East Side

SCOOP kudos to **Master Fire** led by **Peter Martinez** for coming to the rescue of **The Smith** on the East Side. **Martinez and Co.** were able to work through construction and code challenges to get the new outpost of a very successful **East Village** operation open on time. The comfort food/bistro spot opened last month in a gigantic new space complete with subway tiles, liquor walls, and a **shoeshine in the bathroom**. With seating for almost 200 the owners must be confident the Midtown lunch and after work hordes will flock to the place. One of the key elements of the **Martinez Installation** was an innovative airflow system on the roof of the building.



(L to R) Nick Thatos of the Lucos Group. Peter and Justin Martinez of Master Fire and Lucos Gabriel Luci celebrated the completion of **The Smith** on the East Side.