

1750 Alton Road  
Hotel Rooftop Operations Plan

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HOTEL ROOFTOP  
OPERATIONS PLAN

Planning Board Submission  
January 13, 2025

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## FOOD & BEVERAGE SERVICER

### **CREATIVE FOOD GROUP**

Creative Food Group is the team behind the award-winning restaurants by Nicholas Stefanelli. Established in 2014 by Chef Nicholas Stefanelli & Paul Jeon, Creative Food Group is a leading hospitality group based in Washington D.C. From the critically acclaimed fine dining Masseria to culinary collective Officina, The Creative Food Group takes guests through a culinary journey of flavors and experiences as seen through the lense of Nicholas Stefanelli.

Masseria, Chef Nicholas Stefanelli's first restaurant, is a celebration of big, harmonious flavors and the fine Italian cooking that shaped Chef's palate as a child. The restaurant is named for the charming agricultural estates of the Puglia region, where Chef Stefanelli's family heritage is rooted. With such inspiration, Chef Stefanelli approaches hosting guests in his own restaurant as more of a lifestyle than a profession, taking the pretense out of fine dining in favor of heartfelt hospitality and honest cooking. Featuring an open-air courtyard with relaxed seating, a covered pergola seating area, and an indoor *sala* with a view of the seafoam green-tiled open kitchen, Masseria, an exclusive restaurant for 60 guests, brings together the rustic but welcoming aesthetic of an Italian country estate, the industrial grit of the Union Market district, and the undeniable chic of its fashion-savvy chef-owner.

### **CHEF NICHOLAS STEFANELLI**

Nicholas Stefanelli is the chef and owner of Masseria in Washington, DC. Stefanelli grew up in suburban Maryland with a strong influence coming from his close relationship to his Greek and Italian grandparents whose culinary heritage was a fact of life. Visiting Puglia, the source of his Italian roots, Stefanelli became enchanted by the masseria, centuries-old agricultural estates whose residents worked the land, created their own food, and hosted visitors, neighbors, and friends with great warmth.

Striking out on his own and building his culinary career in the Nation's capital, Stefanelli was determined to recreate that sensibility in his first establishment. The result is Masseria. With such attention and care, Masseria in 2016 earned one star in Washington, DC's, first-ever Michelin Guide, an honor it has received every year since.

## FOOD & BEVERAGE CONCEPT

### **CONCEPT**

The hotel rooftop is envisioned to be an extension of the forthcoming fine dining restaurant to be located on the ground floor of the 1750 Alton Road hotel. In addition, locals can enjoy the sunset while enjoying a canape and cocktail prior to their meal downstairs or a digestif or dessert afterwards. The clientele is anticipated to be the same as those dining in the restaurant.

## HOURS OF OPERATIONS

Monday-Thursday: 11am – 11pm

Friday-Sunday: 11am – 12am

## ORDERING PROCESS

It is intended that orders will be taken by servers staffing the rooftop during the hours of operation. In slower periods, a QR code may be available for patrons to place an order, which will then be delivered by staff. The rooftop will continue to be available to guests of the hotel as it is presently.

## **STAFFING LEVELS FOR THE ROOFTOP**

The Applicant expects to have approximately 10-20 employees staffed at any point in time.

## ACCESS & SECURITY

Patrons of the rooftop will be able to gain entry through the principal hotel entrances either via Alton Court or via the valet entrance. Once through the entrance, the elevators will then take patrons to the rooftop.

The entrance will have at least one usher on the ground floor to greet and escort patrons into the facility, which will also serve as security for the facility. This usher will assist management, host, and service staff to ensure the safety of its members and patrons.

Hotel guests will continue to have full access to the entire building.

## **SAMPLE MENUS**



Masseria

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BY NICHOLAS STEFANELLI

MIAMI



# Who we are

Creative Food Group is the team behind the award-winning restaurants by Nicholas Stefanelli. Established in 2014 by Chef Nicholas Stefanelli & Paul Jeon. Chef Stefanelli began his career working in the kitchens of Roberta Donna's Galileo in Washington, D.C., Fabio Trabocchi's Maestro at the Ritz Carlton Tysons Corner and Fiamma NYC, and Thomas Keller The French Laundry. Upon returning to DC Chef Stefanelli Opened Bibiana with Restaurantur Ashok Baja. Creative Food Group is a leading hospitality group in Washington D.C. From the critically acclaimed fine dining Masseria to culinary collective Officina, The Creative Food Group takes our guests through a culinary journey of flavors and experiences.



## HOSPITALITY & COMMUNITY

“Our spaces are not just restaurants; they are a part of lifestyle that prioritizes experience and quality of living as part of our culture. “



# Where we started

VESTITI PER SODDISFARE GLI ALTRI, MA MANGIA PER SODDISFARE TE STESSO!

Masseria, Chef Nicholas Stefanelli's first restaurant, is a celebration of big, harmonious flavors and the fine Italian cooking that shaped Chef's palate as a child. The restaurant is named for the charming agricultural estates of the Puglia region, where Chef Stefanelli's family heritage is rooted. With such inspiration, Chef Stefanelli approaches hosting guests in his own restaurant as more of a lifestyle than a profession, taking the pretense out of fine dining in favor of heartfelt hospitality and honest cooking. Featuring an open-air courtyard with relaxed seating, a partially covered pergola seating area, and an indoor sala with a view of the seafoam green-tiled open kitchen, Masseria, an exclusive restaurant for 60 guests, brings together the rustic but welcoming aesthetic of an Italian country estate, the industrial grit of the Union Market district, and the undeniable chic of its fashion-savvy chef-owner.







With such attention and care, the Masseria concept has achieved considerable acclaim. In 2016, Masseria earned a star in Washington, DC's, first-ever Michelin Guide, an honor it has received every year since. In 2015, Washington Post food critic Tom Sietsema selected the newly opened Masseria as third among his top 10 favorite restaurants in Washington, DC. Washingtonian Magazine selected Masseria to the #12 spot in its list of the city's 'Top 100 Very Best Restaurants' for 2016. The Restaurant Association of Metropolitan Washington (RAMW) nominated Masseria in the category of 'New Restaurant of the Year' and 'Pastry Chef of the Year' for 2016. The following year, RAMW named their 'Pastry Chef of the Year,' and in 2018, Masseria was awarded the distinction of 'Formal Fine Dining Restaurant of the Year.' In 2017 Masseria was Awarded ICSC Global Award for design . In 2022 Masseria was named #12 Italy Top 50 Restaurants in The World and has earned in 2023 and 2024.







BY NICHOLAS STEFANELLI

Gennaio 2025

Antipasti

Carne Cruda

<b>Foienoli</b> <i>Savory Cannoli Shell. Foie Gras. Pistachio. Black Truffle.</i>	<i>Roseda Farm Beef Striploin. Feuille de Brick Tart. Roasted Garlic Zabaglione.</i>	<b>Pinzimonio</b> <i>Winter Green Salad. Fennel.</i>
	<b>Tonno</b> <i>Yellowfin Tuna. "Panelle." Quince. Finger Lime. Kumquat. Chili.</i>	

Burrata

*Burrata Pugliese Gelato. Fireside Oyster.  
Royal Imperial Osetra Caviar. Cippolini Onion. Olive Oil.*

Crudo

*Sea Scallop. 'Nduja. Blood Orange. Almond. Sea Bean. Finger Lime. Ramp. Dill. Chive.*

Aragosta

*Maine Lobster in Four Preparations.*

Gnocchi

*Potato Gnocchi. Parmigiano Reggiano. Perigord Black Truffle. Spring Garlic. Pistachio.*

Strascinati

*Hand Rolled Puglian Pasta. Pork Belly. Parmigiano Reggiano.*

Bue

*Roseda Farm Ribeye Aged for 90 Days in Taleggio. Sunchoke. Kale. Red Wine. Beef Tendon.*

Cachi e Zenzero

*Persimmon. Ginger. Cardamom. White Wine Zabaglione.*

Torta al Cioccolato

*Baked Chocolate Mousse. Mascarpone Cream. Dulce di Leche Caramel. Fior di Latte Gelato.*

- add -

Formaggio

*Selection of Three Cheeses 28  
Selection of Five Cheeses 40*

*The menu is 245 per guest exclusive of tax and 20% service fee*



BY NICHOLAS STEFANELLI

Gennaio 2025

Antipasti

Carne Cruda

*Roseda Farm Beef Striploin.  
Feuille de Brick Tart.  
Roasted Garlic Zabaglione.*

**Pinzimonio**  
*Winter Green Salad.  
Fennel.*

**Tonno**  
*Yellowfin Tuna. "Pannelle." Quince.  
Finger Lime. Kumquat. Chili.*

Burrata

*Fireside Oyster.  
Royal Imperial Osetra Caviar.  
Cipollini Onion.*

- add -

Foienoli

*Savory Cannoli Shell. Foie Gras Mousse. Pistachio. Black Truffle.  
15 Supplement*

Rombo

*Turbot. Arugula Salsa Verde. Cabbage. Mustard. Brown Butter.*

Linguini

*Linguine di Gragnano. Masseria XO. "Aglia. Olio. Peperoncino."*

Bue

*Roseda Farm 30 Day Dry Aged Ribeye. Sunchoke. Kale. Red Wine. Beef Tendon.*

Cachi e Zenzero

*Persimmon. Ginger. Cardamom. White Wine Zabaglione.*

Torta al Cioccolato

*Baked Chocolate Mousse. Mascarpone Cream. Dulce di Leche Caramel. Fior di Latte Gelato.*

- add -

Formaggio

*Selection of Three Cheeses 28  
Selection of Five Cheeses 40*

*The menu is 178 per guest exclusive of tax and 20% service fee*



BY NICHOLAS STEFANELLI

## ALA CARTE MENU

### ANTIPASTI

#### **PANE 12**

*Focaccia Barese.  
Tomato Fonduta. Bombolino.*

#### **CRUDO 24**

*Sea Scallop. 'Nduja. Blood Orange.  
Almond. Sea Bean. Finger Lime.  
Ramp. Dill. Chive.*

#### **RISOTTO 28**

*Acquerello Carnaroli Risotto.  
Parmigiano Reggiano.  
~~-add-~~  
Perigord Black Truffle 35*

#### **FORMAGGIO**

*Selection of Three Cheeses 28  
Selection of Five Cheeses 40*

#### **BURRATA 60**

*Gelato Pugliese. Oyster.  
Royal Imperial Osetra Caviar.*

#### **ANTIPASTI 45**

*Five bite size dishes from the  
first course of our tasting menu.*

#### **FEGATO D'OCA 50**

*Seared Foie Gras. Bosc Pear.  
Mulled Wine. Walnut.  
Sicilian Brioche.*

### PASTA

#### **GNOCCHI 31**

*Potato Gnocchi.  
Parmigiano Reggiano.  
Spring Garlic. Pistachio.*

#### **STRASCINATI 32**

*Hand Rolled Puglian Pasta.  
Pork Belly.  
Parmigiano Reggiano.*

#### **LINGUINE 35**

*Linguine di Gragnano. Masseria XO.  
"Aglio. Olio. Peperoncino."*

### ENTRÉE

#### **ZUCCA 33**

*Delicata Squash. Koginut  
Squash. Parmigiano Reggiano.  
Radicchio. Burgundy Truffle.*

#### **VITELLO 52**

*Veal Trio.  
Anson Mills Slow Roasted Polenta.  
Yellowfoot Chanterelle.*

#### **ROMBO 56**

*Turbot. Arugula Salsa Verde.  
Cabbage. Mustard.  
Brown Butter.*

#### **BUE 60**

*Roseda Farm 30 Day Dry Aged Ribeye.  
Sunchoke. Kale. Red Wine.  
Beef Tendon.*

#### **ARAGOSTA 80**

*Maine Lobster in  
Four Preparations.*

#### **KAGOSHIMA A5 WAGYU 125**

*Wagyu Striploin. King Trumpet.  
Baby Lettuce. Beef Tendon.  
Red Wine Sauce.*

#### **CAVIALE 295**

*1 oz Royal Imperial Osetra Caviar.  
A Dozen Oyster.  
Mignonette. Chickpea Bilini. Scrambled Egg.*

### DOLCE

#### **TORTA AL CIOCCOLATO 19**

*Baked Chocolate Mousse. Mascarpone  
Cream. Dulce di Leche Caramel.  
Fior di Latte Gelato.*

#### **NOCE DI COCCO 19**

*Dark Chocolate. Almond.  
Coconut Milk Gelato.*



BY NICHOLAS STEFANELLI

## CLASSIC COCKTAILS

### French 75

2015 Dom Pérignon, Brut.  
No. 3 Gin. Lemon. Simple.

75

### Godfather

The Macallan 12 Sherry Oak.  
Amaretto.

29

### Debbie Don't

Tesoro Reposado Tequila.  
Amaro Averna. Lemon.  
Maple Syrup.

21

### Headless Horseman

Belvedere Vodka.  
All Day Bitter. Lime.  
Ginger Beer. Mint.

18

## NON-ALCOHOLIC

### Sunset Over NoMa

Verjus Blanc. Red Apple. Pear.  
Quiet Evening Tea. Honey. Saline.

14

### '23 Head High, Skin-Contact Wine

Sonoma County, California  
Grapes: Viognier/Grenache Blanc Blend

16

## HOUSE COCKTAILS

### Masserita

Volcan XA Reposado Tequila.  
Pierre Ferrand Dry Curacao.  
Blood Orange. Rosemary. Sea Salt. Lime.

45

### Panatta

The Macallan 12 Sherry Oak.  
Amaro Montenegro. Fino Sherry.  
Baklava. Lemon. Egg White.  
Fever Tree Club Soda.

28

### Succo Fermentato

Couvignac VS Cognac.  
Willett 4 Rye Whisky. Yellow Chartreuse.  
All Spice Dram. Lemon.  
Fermented Grapes. Apple Cider.  
Absinth Rinse.

23

### Red Sea

Amaras Mezcal Cupreata. Fred Jerbis.  
Red Bell Pepper. Pineapple.  
Lemon Juice. Lavender Bitters.  
Disco Inferno.

23

### Concorde 76

Holmes Reunion Island Rum.  
John D. Taylor's Velvet Falernum.  
Heirloom Alchermes.  
Grapefruit.

21

## BEER

Ommegang 'Hennepin' Saison | New York

14

Menabrea 'Bionda' Lager | Biella, Italy

12

Cigar City 'Jai Alai' IPA | Florida

11



SPARKLING

Sommariva, 'Il Rosa,' Brut  
Veneto, Italy  
Grapes: Raboso/Pinot Nero  
15

Bisol, 'Crede', Brut, Prosecco  
Valdobbiadene Superiore, Veneto  
Grapes: Glera/Pinot Bianco/Verdiso  
18

Ca'del Bosco, 'Cuvée Prestige'  
Franciacorta, Lombardy  
Grapes: Chardonnay/Pinot Nero/  
Pinot Bianco  
28

'15 Dom Pérignon, Brut  
Champagne, France  
Grapes: Pinot Noir/Chardonnay  
85

WHITE

'23 Presqu'île  
Santa Barbara, California  
Grape: Sauvignon Blanc  
18

'21 Venica & Venica, 'P ètris'  
Collio, Friuli  
Grape: Malvasia  
22

'19 Prà, 'Staforce'  
Soave Classico, Veneto  
Grape: Garganega  
23

'22 Freeman, 'Ryo-Fu'  
Green Valley, California  
Grape: Chardonnay  
26

ROSÉ

'23 Chateau Peyrassol, 'Les Commandeurs'  
Côte de Provence, France  
Grapes: Grenache/Cinsault/Syrah/Rolle  
18

RED

'20 Falkenstein  
Alto-Adige - Valle Venosta  
Grape: Pinot Nero (Blauburgunder)  
23

'20 Pietroso  
Rosso di Montalcino, Tuscany  
Grape: Sangiovese  
24

'20 Ca' del Baio, 'Autinbej'  
Barbaresco, Piedmont  
Grape: Nebbiolo  
26

'19 Col d'Orcia, 'Nearco'  
Tuscany, Italy  
Grape: Merlot/Syrah/Petit Verdot  
29