

# QUAINT

RESTAURANT & BAR



## RESTAURANT FACT SHEET

46-10 Skillman Avenue  
Sunnyside, New York 11104  
(917) 779-9220; [www.quaintnyc.com](http://www.quaintnyc.com)

**Opening:** April 2006

### Hours of Operation:

Open Sunday to Monday, 5 p.m. - 10 p.m.  
& Wednesday to Saturday, 5 p.m. - 11 p.m.  
We are closed on Tuesdays.

### Seating:

Quaint seats 46 guests in the dining room;  
8 at the bar; 6 at the counter



## OPERATORS

**Owner:** Tim Chen  
**Chef:** Joseph Dobias

### Food:

Seasonal New American  
With emphasis on local producers

**Appetizers:** \$4-\$10

**Main Courses:** \$9-\$17

**Desserts:** \$4-\$8

### Quaint Overview:

Located at the southern edge of Sunnyside Gardens, an historic district in western Queens, Quaint Restaurant opened in April 2006.

Quaint is a New American Bistro dedicated to creating a neighborhood restaurant experience that maintains the classic attributes of warmth and affordability while delivering superior food and service.

The seasonal menu will draw from the produce of local farms in upstate New York and from Quaint's own herb garden located in the rear of the restaurant.

*All photographs by Thomas Jackson.*

*Design by Michelle W. Lee.*



## OWNER

Tim Chen, a native New Yorker, bored with being a civil engineer, changed careers in 1997 by enrolling at the New York Restaurant School (now Art Institute). This led to an externship at Upper East Side, three-star-rated March Restaurant, and a line cook position under Chef Wayne Nish.

With the desire to learn about the workings of the front of the house, Tim accepted a busboy position at the newly opened West Village restaurant Blue Hill in 2000. Shortly afterward he was promoted to runner/expediter and worked closely with Chef Dan Barber and Chef Alex Urena.

When Chef Urena left Blue Hill to open Marseille in the theater district in 2001, Tim followed to support this young and talented chef.

In 2002, Tim joined the team at the opening of Washington Park, which led to a mentorship under Chef Jonathan Waxman.

With the opening of Mix in New York in 2003, Tim joined in the collaboration between Chef Alain Ducasse and Jeffery Chodorow. He was also reunited with long time friend Chef Doug Psaltis, whom he had worked with at March and Blue Hill.

The spring of 2004 brought a new challenge, working at two Manhattan restaurants simultaneously. One restaurant, Mas (farmhouse) in the West Village with Chef Galen Zamarra, offered white tablecloth fine dining. The other restaurant, Barbuto, served casual meals in an industrial garage-like setting in the trendy meatpacking district. It was at Barbuto that Tim conceived the idea for Quaint restaurant with the counsel of Chef Waxman.

## CHEF

Joe Dobias, of Suffolk County on Long Island, had dreamed of opening his own restaurant. His passion was not to be a chef, but to be an owner of a restaurant that he created with his own ideas. He would formulate his plan while attending Cornell University's Hotel School in Ithaca, New York.

Joe landed a job as prep cook at the teaching hotel on Cornell's campus. Instrumental in the young chef's development at the hotel was the Executive Sous Chef, Robert Morgan, an early and crucial mentor. Over the next four years they forged a lasting bond of respect for each other's vision and mastery.

Strong skills set and degree in hand, Joe moved to the Boston suburbs to work at the critically acclaimed Asian

fusion restaurant, Blue Ginger. Joe had met the restaurant's celebrity chef, Ming Tsai, when the chef was teaching a special elective course at Cornell.

At the young age of 23, Joe—a line cook until then—was led by another Cornell contact to his first position as a chef at the Blue Grotto restaurant, located in Manhattan's tony Upper East Side. Within a year Joe was also running the restaurant's American steakhouse, Tupelo Grill, located midtown in the Garment District.

Recently, Chef Dobias has embraced the sustainable foods movement, working closely with farmers in Upstate New York to put fresh local produce on the table. This interest was intensified with a short stay as Sous Chef of Savoy restaurant in SoHo, which 15 years ago was one of the first New York City restaurants to have a menu driven by the greenmarket's organically cultivated ingredients.

Pursuing his dream of ownership, the young chef began to test the outer boroughs with several short-term restaurant consultancies in Park Slope and Williamsburg, Brooklyn.

Quaint restaurant represents the first opportunity for Chef Dobias to take what he has learned and showcase it in an eclectic American menu, which ranges from classic comfort foods, like a rich and crusty macaroni and cheese appetizer, to exquisite and edgy entrees like duck breast with duck confit-barley and stout sauce. Local farmers and purveyors have a strong presence on the menu—generously accented with a wide variety of fresh herbs, vegetables and fruits—and are integral to making Quaint a unique dining experience in Sunnyside, only 20 minutes from Times Square on the number 7 subway line.



# QUAINT

RESTAURANT & BAR

## APPETIZERS

### Herb Braised Mussels

*Garden Herbs, Carrot Broth 8*

### Grilled House Flatbread

*White Bean Spread, Olive-Walnut Tapenade,  
Garlic-Honey Spread 6*

### Garlic-Honey Spread 6

### House Salad

*Red Wine Vinaigrette 5*

### Soup of the Day 4

### Classic Caesar Salad Parmesan Crisps 7

*with Chicken 10 with Shrimp 12*

### Asparagus & Pickled Beet Salad

*Pecorino Dressing 6*

### Macaroni and Cheese 5

*with Bacon 6*

### Crispy Calamari

*Herb & Spicy Tomato Sauces 8*

## MAIN COURSES

### Grilled Fish of the Day

*Walnut Basmati Rice, Cucumber Salad 15*

### Grilled Hanger Steak

*Mashed Potatoes, Coffee Sauce 15*

### Roasted Cod

*Hashbrowns, Bacon, Collard Greens 13*

### Pasta of the Day 9

*half 5*

### House Burger with Lettuce, Pickle 6

*with any side dish 9*

### Seasonal Mushroom Crepe

*Sweet Garlic Ricotta Puree 11*

### BBQ Chicken Breast

*Red Beans & Rice, Guacamole 12*

### Glazed Duck Breast

*Duck Confit-Barley, Stout Sauce*

*Pickled Green Beans 14*

## SIDES, 3

**French Fries, Onion Rings, Hashbrowns, Collard Greens**

**Basmati Rice**

## DESSERTS

### Wild Flower Honey Custard

*Peanut-Granola Crisp 5*

### Cheese Plate

*Daily Selections, domestic and imported 8*

### Chocolate Stout Cake

*Mint Whipped Cream 5*

### Strawberry Flan

*Chocolate Cookies, Coffee Syrup, Strawberry Compote 4*

### Banana Bread Sundae

*Bananas Foster Sauce, Banana Gelato 5*

### Gelato/Sorbet

*Daily Selections 4*

46-10 Skillman Avenue, Sunnyside, NY 11104

[www.quaintnyc.com](http://www.quaintnyc.com)

{ 3 }



## COCKTAILS, 7

### **Kir Royale**

*sparkling wine, crème de cassis*

### **Sidecar**

*brandy, cointreau, fresh lemon juice*

### **Negroni**

*gin, campari, sweet vermouth club soda*

### **Rusty Nail** *scotch, drambuie*

### **Desert Sunrise** *vodka, orange juice, pineapple juice, grenadine*

## NON-ALCOHOLIC COCKTAILS, 3

### **Bubbletart** *cranberry juice, lime juice, seltzer water*

### **Yellowjacket** *pineapple juice, orange juice, lemon juice*

### **Red Rocket** *cranberry juice, ginger ale*

### **Passion Fruit Spritzer** *passion fruit juice, seltzer water*

## BEER

*Budweiser, Coors Light 4*

*Amstel Light, Corona, Heinken, Sam Adams 5*

## SPARKLING

### **Marques de Gelida Brut**

*Cava, Spain 2001 6/25*

## WHITE WINES

### **Macon-Villages '04**

*Chardonnay, Dom. Chene-Colombe, Fr. 5/20*

### **Sauvignon Blanc '04**

*Domaine Baron, Loire Valley, Fr. 6/22*

### **Riesling Dry '04**

*Hans Lang, Germany 6/29; 1 lt*

### **Rioja '03 "Antea"**

*Viura/Malvasia, Marques de Caceres, Spain 23*

## WHITE WINES (CONTINUED)

### **Pinot Gris '03**

*Chatter Creek, Columbia Valley, WA 25*

### **Bordeaux '03,**

*Semillon/Sauvignon Blanc, Jean Gervais, Fr. 28*

### **Sauvignon Blanc '04**

*Lawson's Dry Hills, Marlborough, NZ 33*

### **Bourgogne '03**

*Chardonnay, Domaine Henri Clerc, Fr. 34*

### **Sancerre '04**

*Sauvignon blanc, Jean-Paul Picard, Fr 35*

### **Chardonnay '04**

*Fritz, Russian River Valley, CA 39*

## ROSE

### **Chinon '04**

*Cabernet Franc, Jean-Maurice Raffault, Fr. 22*

## RED WINE

### **Cote Roannaise '05**

*Gamay, Domaine du Pavillon, Fr. 5/20*

### **"Fly-over" '00**

*Merlot/Cabernet, Foris, Rogue Valley, OR 6/24*

### **Rioja '99,**

*Mazuelo, Azabeche, Spain 7/29*

### **Chianti '03**

*Sangiovese, Badia di Morrona, Italy 21*

### **"Luzon Verde" '04,**

*Monastrell, Jumilla, Spain 22*

### **"Charlotte Street" '02,**

*Shiraz/Cabernet, Amberley Estate, Aus. 24*

### **Zinfandel '04,**

*Amador Foothill, Shenandoah Valley, CA 29*

### **Cotes du Rhone '03,**

*Grenache/Syrah, ND de Cousignac, Fr. 29*

### **Malbec '04,**

*La Posta del Vinatero, Argentina 30*