

**RETIRED MEN'S ASSOCIATION OF GREENWICH, Inc. (RMA)
invites you to attend its meeting, on Wednesday, Mar. 26, 2014.
First Presbyterian Church, Lafayette Pl., Greenwich, CT.**

RUI AND DANA CORREIA

DOURO RESTAURANT, A GREENWICH GEM



What are the successful ingredients (pardon the pun) for a great restaurant? We start, of course with a great chef, the best of ingredients, and imaginative preparation. But that is only the beginning. A restaurant is a business, and a great chef must wear many hats. Nowadays, culinary schools explicitly train their students in the business side, and in the many many details that a restaurant owner must know.

Chef Rui Correia will describe his approach to food preparation, what makes Douro unique and successful, and how attention to detail is the key. Rui and Dana will describe the challenge of running a business with 24 employees. The responsibility for procuring, on a daily basis, the top quality meats, fish and vegetables, and culinary ingredients generally is only the beginning. Coming up with the concept, designing the menu, hiring the right staff, and running it from day to day are all difficult and time consuming. You need to develop the right attitude, promote the restaurant, keep an eye on the competition, and communicate with your customers. All this while cooking awesome food and providing top-notch service.

Chef Correia was born in Porto, Portugal, a coastal city on the banks of the Douro River. His interest in culinary arts started brewing working in his grandfather's restaurant in Gaia, Portugal. To follow his passion, he attended the New York Restaurant School, and then worked at some of the best kitchens in New York—with Bobby Flay at Mesa Grill Restaurant and then with Danny Meyer at Union Square Café. All this was prelude to opening his own kitchen, Porto, in Yonkers; and, four and a half years ago Douro opened in Greenwich, specializing in Portuguese and Mediterranean cuisine. Now firmly established as part of the Greenwich landscape, the Correias lent their talents to the “Greenwich Hospital Great Chefs” fundraiser. Dana Correia brings a background in event planning and restaurant management.

Our business meetings begin at 10, and our speakers are scheduled for 10:30. No charge and No Reservations are required. For additional information, call Bernard Schneider, 203-698-2558; bgsesq@gmail.com. , or see our web site, greenwichrma.org.