



www.thejacksonrestaurant.com

The Jackson will introduce a new style of restaurant in the Rochester Hills market. The name comes from Jackson Pollock the famous modern American artist based on his drip technique of painting. At its core the restaurant will focus on delivering an artistic approach to its food, beverage and design. The design, which curated by Dan Gilbert's wife Jennifer Gilbert design firm Pop House based in Detroit will create a modern vibe allowing people to socialize and gather in a space that allows your mind to relax while still feeling the energy of the guest around.

The food curated by co-owner and award-winning Chef Justin Vaiciunas will offer an elevated artistic approach. Food will be presented in a beautiful way along with many menu changes and a tasting menu option for guests. Food will be sourced seasonally and when available come from local farms around Michigan. Justin Vaiciunas background is very extensive. Growing up in Rochester Hills Michigan and attending Adams high school his first job at the age of 14 was at Kruse and Meur in the village and now coming full circle and personally opening his first ever restaurant next door is something that drew him to the space. Winning metro Detroit's best chef and best new restaurant in 2012 from the Detroit Free Press he has won countless awards and has been referenced in multiple national publications highlighting his skill and technique. In addition, he has traveled the country opening luxury hotels and restaurants. Living in Miami, The Hamptons, Chicago, Palm beach, San Deigo and most recently Dallas, he has proven himself to be an amazing chef and hospitality operator.

The wine and beverage program along with the front of house operations will be driven by co-owner Michael Mauro. The Wine list will feature an attractive selection of old world and new world wines focused on giving guests elevated service using techniques from the Court of Master Sommeliers. The beverage program will feature new techniques while using and supporting local Michigan ingredients and farmers. A Michigan local, Michael grew up in East Lansing but has spent the last 13 years outside of the state perfecting his craft. He holds a bachelor's degree in hospitality business from Les Roches in Bluche, Switzerland. After college he has worked in various places around the world which include Dubai, Hong Kong, Bangkok, Singapore, Chicago, Miami and Dallas during which, he has opened many large-scale restaurants. He holds sommelier certificates from the Court of Master Sommeliers, Wine and Spirit Education and the Sake Service Institute of Japan. Michael has shown with his love and passion for this industry is ready to take on the challenge of owning and leading this new restaurant alongside Chef Justin Vaiciunas

The restaurant will be open for lunch and dinner throughout the week. For chemicals, the business will use standard cleaning chemicals ordered and certified by the NSF. The Space which currently was a Noodles and company will allow us to make minimal modifications to any MEP. We are focusing on all guests facing modifications to maximize the guest experience. All new equipment, elegant China, glass and silverware will be used along with a knowledgeable staff, trained by two partners with over 30+ years in luxury environments.