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Tetsu, Japanese Comfort Food From Masa Chef, Opens

By FLORENCE FABRICANT NOV. 14, 2017

SALTBRICK TAVERN This pub-style steakhouse with rustic décor serves the chef Michael Franey's bone-in pork schnitzel, red-hot chicken and waffles, and a dry-aged burger. It uses a particular process for that burger, as well as for its assorted steaks. The company, Craveable Hospitality Group, ages its meat in rooms lined with slabs of Himalayan pink salt, which it says adds flavor and tenderness. Though the company claims to have patented the process, the chef David Burke said he created it and holds the patent. The matter is now subject to litigation. The salt bricks are also used as a decorative element in the restaurant: *Hampton Inn Brooklyn Downtown, 156 Tillary Street (Flatbush Avenue), 347-417-9112, saltbricktaavernnyc.com.*