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The Dean Hotel

Bratwurst, Bunkbeds and Brew: A New Brand of Hospitality Defines Hip in Providence

BY LEIGH VINCOLA
PHOTOS BY CHIP RIEGEL

By now you've heard about The Dean Hotel, the epicenter of cool in downtown Providence. The former brothel-turned-strip-club is now the city's premiere boutique hotel and home to four super hip businesses, all with a sense of local style and flavor.

In each of its 52 rooms, The Dean (owned by Ash NYC) expresses a delightful marriage of modern and vintage. From quads with two sets of bunk beds to adjoining suites, each room is outfitted with handpicked, often beautifully worn-in, accent furniture and artwork. Bed frames were made by Iron Origami in Cranston, the light fixtures from Maine, the linens by Matouk Linens in Fall River and the exterior ironwork by Providence's Steel Yard. The whimsical neon signs in the hallways were designed by a Rhode Island School of Design (RISD) grad and even the mini bars are stocked with Rhode Island favorites like Garrison Confections chocolate, Yacht Club Soda, Providence Granola bars, plus your own "Intimacy Kit."

But an experience at the Dean is more than just an overnight stay. It's what's downstairs that makes it a full experience, and not only for the hotel guest but for the locals as well. In the hotel lobby there is a small coffee bar run by **Bolt Coffee**. Partners Bryan Gibb and Todd Mackey are downright serious about quality coffee. Their milk (whole milk only) comes from Rhody's own Monroe Dairy, chocolate from Mast Brothers in Brooklyn and baked goods from Foremost Baking Company in Providence.

Speaking of Foremost, you may have thought the trio of bakers, Ian Cappelano, Mike Lingwall and Peter Kobulincky, just turned out killer bread and pastries. Well, behind the scenes they've been working on **Faust**, a German Hofbrauhaus with a menu of house-made sausages, spaetzel, sides and a carefully curated selection of German beers and wines.

Behind Faust is the **The Magdalene Room**, the latest creation from Providence's seminal barman Mike Sears. True to his taste, the bar

is high on class, low on light. He brought in bar consultant Willa Van Nostrand of Little Bitte Artisanal Cocktails, so as you'd expect, the cocktails are top notch.

But that's not all. **The Boombox**, a hipster Karaoke lounge, rounds out the Dean experience. With a main lounge, comfortable private rooms to rent and sake cocktails, the Boombox gives a nod to the Asian tradition of Karaoke. It's Providence's second nightlife establishment from Ethan Feirstein, owner of The Salon. *eR*

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The Dean Hotel

122 Fountain St., Providence, RI
401.455.DEAN; TheDeanHotel.com
Rooms from \$79

Top row, left to right: Roasted carrots with fennel at Faust. Chef Mike Lingwall of Faust with his signature schnitzel. Rhody snacks are in the mini bars in each room. Middle row, left to right: Cocktails in the The Magdalene Room. Bryan's coffee flight from Bolt. Bottom row, left to right: Crispy fried chicken livers at Faust. Plenty on draft in the Faust German Hofbrauhaus. Neon signs in the hotel were designed by a RISD grad.