

PORTICO jackson



[What To Buy](#) | [Who To Know](#) | [Where To Eat](#) | [What To Read](#) | [Calendar](#) | [Current Issue](#) | [Covers](#) | [10 Things](#)



WHERE TO EAT

True to the Core

Whether you're looking for a family night out or something more elegant, BRAVO!'s menu and staff have something that you're sure to applaud.

By Lisa Flynt

Photos by Thomas Beck

After 14 years as business partners and 3 decades as friends, Jeff Good and Dan Blumenthal have figured it out. Dan takes a macro-view and keeps his finger on the pulse of the food world, while Jeff takes a micro-view and stays plugged in to the tri-county area. The balanced partnership, with Jeff leading the front of the house and Dan running a tight kitchen, has honed their concept for BRAVO!. They have listened to customers and stayed true to their core concept. The result is a destination that has spawned two additional concept eateries, garnered numerous Wine Spectator awards, and developed a base of patrons who can be seen coming through the doors many times per week.

"At this point," notes Dan, "We keep to the core menu and give customers something new in our specials. When a classic gets right, you just fine-tune it. You don't make major changes at the core. You just experiment around it."

This re-focus on the roots of Mediterranean and Italian foods came after a shift to a more eclectic menu in what Jeff describes as the "mid years." "We listened to our customers and looked back at our original concept to redefine our brand," says Jeff. "We turned the menu back on itself and focused on the classic flavor profile as the core of the menu with some Southern influences that can be seen in the crawfish and andouille sausage pasta and the Southwest oyster salad."



"We went back to the core of the menu to focus on the wood-fired pizzas, classic pastas, sandwiches on focaccia bread, and Mediterranean and Italian entrees," describes Dan. "Some items, like the bruschetta and the glazed chicken with raisins and balsamic vinegar, are simple classics that have been on the menu

subscribe

AROUND
TOWN

a simpler life

since day one. We also added some comfort food items like lasagna and spaghetti and meatballs," continues Dan. "Lasagna is now our number one-selling pasta."

The core concept extends from the menu to the entire service team at BRAVO!. Both Jeff and Dan, in their interactive way, have developed a service culture that runs deep. "The culture really regenerates itself," says Jeff. "We have a strong brand and great people. Our team focuses on quality, consistency and continual improvement. Many restaurants fail because of turnover -- there is no constant vision or chef. We are fortunate to have a culture of consistency that comes from our staff."

Rounding out the BRAVO! team are Chef Louis LaRose, Valerie Spellman as Service Manager and Kelly Boutwell as Sommelier and Assistant Service Manager. "We have a deep level of culinary knowledge in the kitchen team," notes Jeff. "Because they understand how ingredients work together, they can easily accommodate special requests from customers and still deliver an exceptional product."

In the front of the house, there is a focus on the customer experience that is consistent whether the customer wants a quick kid-friendly meal with pizza or a full wine experience. "We love to see customers have three or five meals per week at BRAVO!," says Jeff. "At that point, the restaurant really becomes part of its guests. That level of experience for the customer is at the core of our mission." o

Bravo! Italian Restaurant and Bar
1-55 North, Exit 100
Northside Drive
Highland Village Shopping Center
Jackson
Tuesday through Saturday, 11:00am – 10:00pm
Sunday 11:00am – 9:00pm
601.982.8111
www.bravobuzz.com

| [About Us](#) | [Editorial Guidelines](#) | [How to Advertise](#) | [Events Calendar](#) |

PORTICO Jackson Magazine
P. O. Box 1183
Jackson, MS 39215
PH: 601-713-6481
FAX: 601-713-6483