

THE SCOOP CONTINUED ...

COOL-WEATHER MARKET

The frost may be on the pumpkins, but that doesn't mean the end of local farmers' markets for the year. Beginning this month, **The St. Louis Community Farmers' Market** will again host a winter market at St. John's Episcopal Church, 3664 Arsenal St. Locavores can browse for everything from pork, beef, cheese and coffee to pickles, preserves, soups and sweets from 9 a.m. to 1 p.m. on the second Saturday of each month.

NEW SPOT, NEW NAME

Good news, Café Brasil fans! The Rock Hill favorite may be gone, but **Jorge** and **Rachel Carvalho** will soon be serving up *feijoada* and *caipirinhas* at **Coco Louco Brasil**, located at 501 N. Euclid Ave. in the Central West End. Jorge Carvalho will serve as executive chef, and Rachel Carvalho promised a similar menu (including Sunday brunch) to that of the Rock Hill restaurant. As of press time, the couple was in the process of dotting i's and crossing t's (i.e., waiting on licenses) and hoped to have the new spot open by the end of this month.

THE FRIAR COMES TO FENTON

Friar Tuck, the self-proclaimed "bigger, better beverage store," will open its second Missouri location later this month, this one in the Gravois Bluffs shopping center in Fenton. Management hopes to have the latest location, the sixth for the Illinois-based chain, open by Thanksgiving.

—Katie O'Connor
Got Scoop? E-mail it to
gossip@saucemagazine.com

SPOTLIGHT ON: CHRIS LaROCCA AND LORI DOLAN

St. Louis and internationally, but he's probably best known as the owner and driving force behind the late, lamented Crazy Fish. Dolan is a seasoned dealmaker who has been in the commercial real estate business for the past 25 years or so. The two met when Dolan arranged the original property deal for Crazy Fish. After the demise of LaRocca's restaurant, they kept in touch. Periodically, Dolan would bring LaRocca some space possibilities for new ventures, but he had tired of the ownership game. They eventually realized they had the connections and know-how to help others who might be looking to brave those waters.

Everybody knows there's nothing to opening a restaurant: Find some space and some folks who can cook, nail down a theme, and then fire up the stoves and wait for the money to roll in, right?

If you're a budding restaurateur and this sounds like a reasonable scenario to you, it might be a good idea to give Chris LaRocca and Lori Dolan of Culinary Architects a call.

In business a little over two years, Culinary Architects is a full-service restaurant development company that specializes in partnering with would-be restaurant

owners to make their visions reality. Unlike traditional consultants, who offer advice on a specific aspect of a restaurant project, Culinary Architects offers a full menu of options for the customer: Just need help revising a menu or getting the back of the house in order? No problem. Starting from scratch and don't even know where to begin? The company can oversee the entire project from start to finish, and will even sign on to manage the business for the owner after it's up and running.

The partners come by their expertise honestly. LaRocca opened and managed a slew of restaurants for companies in

The company's recent projects include Sage Urban American Grill in Soulard and the newly opened Triumph Grill in Midtown, where Dolan and LaRocca had a hand in everything from health inspections and hiring to the décor.

Culinary Architects is a side project for both partners; each has a "day job" they are primarily focused on: LaRocca is director of restaurant operations for Catering St. Louis, and Dolan has her own commercial real estate business. Days can begin as early as 4 a.m. The work never stops, and that's the way they like it.

—Matt Sorrell



USE THIS

BOBO NOODLE HOUSE SAUCES

Another way to get your Bobo to go-go: signature sauces in bottles as stylish as owner Zoë Robinson herself. Choose from the new noodle shop's ginger vinaigrette, lime soy, or hot and sour sauces. If you want to bring a bottle of Bobo to our holiday party, we'd be totally fine with that.

AVAILABLE AT BOBO NOODLE HOUSE, 278 N. SKINKER BLVD., ST. LOUIS, 314.863.7373