



The Journal



Billionsaire Tilman Fertitta's Post Oak Hotel: First to book prestigious Five Diamond rating



CEO Tilman Fertitta

October 1st, 2018 Houston TX; The Post Oak, Houston's newest luxury hotel, is an impressive facility. It's clear that its owner, Landry's, Inc CEO Tilman Fertitta, has spared no expense in bringing the project to fruition. He is the Houston billionaire and the proud owner of the Houston Rockets, the only Rolls-Royce, Bentley, and Bugatti dealership in the U.S. to accept bitcoin, and now, the only hotel in Houston to boast the Five Diamond Rating from AAA.

Some extra bragging rights: Fertitta's palatial property, The Post Oak Hotel at Uptown, has landed the coveted award a mere six months after opening. The Post Oak is one of only three hotels in Texas to carry the prestigious title, and one of nearly 89 properties in the United States to earn the distinction.

For the uninitiated, the Post Oak is a study in opulence. The 38-story tower boasts 250 modern guest rooms and suites, 20 executive residences, and a 35,000-square-foot conference facility. The hotel's crystal chandelier is valued at \$1 million, as are paintings by artist Frank Stella. Well-heeled guests can even opt for the hotel's helicopter service.

Hardly surprising that The Post Oak has been described by Fertitta's son as a "generational" asset. Even The Post Oak's four restaurants — Craft F&B, Bouchée Patisserie, Bloom & Bee, and H Bar — as CultureMap food editor Eric Sandler notes, are worth a day trip. "I'm proud to be the only in Houston to receive this honor and hope for continued success in the future.

In an interview, Fertitta's son Patrick described The Post Oak as a "generational" asset, one the family wants to hold onto for a long time — just like the Houston Rockets, another recent Fertitta acquisition that's already catapulted the Billion Dollar Buyer to another level of celebrity.

Whether or not the chef team overseeing the hotel's four restaurants literally cost \$1 million, they do bring years of experience at some of America's finest hotels to their new endeavor. Executive chef Jean Luc Royere's resume includes 10 years of experience at Forbes Five-Star properties, including the Mandarin Oriental in Miami, the Ritz Carlton Naples Beach Resort, and The Lodge at Sea Island on Saint Simons Island. He's also been designated a Master Chef of France, just as locals like Philippe Schmit and Philippe Verpiand (Etoile) have.

Royere hired eight senior positions from his extensive Rolodex of former colleagues; he joked about driving cross country and putting them in his trunk for the trip to Houston. Overall, the chef and his team spent 10 months developing the menus for Craft F&B, Bouchée Patisserie, Bloom & Bee, and H Bar.

The goal is to create concepts that both satisfy hotel guests and are compelling enough to lure Houstonians to visit the property, although it's worth noting that guests can order room service from any of the four hotel restaurants as well as both Willie G's and Mastro's. During a tour led by Royere and Landry's corporate executive chef Kathy Ruiz, CultureMap got a look at all four concepts.

Located next to the hotel's pool, Bloom & Bee is The Post Oak's signature restaurant. Open for breakfast, lunch, and dinner, the space features a stylish design with floral-inspired decor, including circular glass panels on the ceiling, and an eclectic menu designed to suit a variety of tastes. Signature items include the smoked beef tartare, which arrives under glass with smoke for a theatrical effect, Skuna Bay salmon with crispy skin, and a classic bouillabaisse with an aromatic broth and lots of shellfish.

At breakfast and lunch, Royere tells CultureMap that diners have embraced the avocado and tomato tartine: an elevated take on avocado toast with a poached egg and Cotija cheese. All of those dishes can be paired with wine or cocktails, but the signature sangria seems like a solid place to start.



Oscartek Diamond gelato and confectionary cases



The Post Oak, Houston TX

Across the lobby, H Bar offers hotel guests and visitors an intimate spot for sipping cocktails. The bar is decorated with black and white photos from both Houston's history and more intimate shots of the Fertitta family. According to Royere, it's already become a popular spot for guests and whatever lingering revelers wander over from the Mastro's Steakhouse that's also on the property.

An extensive selection of American and international whisk(e)y leads the spirit list. Although it's definitely more of a drinking destination, those seeking sustenance may order sushi — try the bonito-topped Dragonfly roll — or light bites like short rib sliders, mini lobster rolls, and prawn cocktail.

Those seeking a more casual environment may opt for Craft F&B. The space has an industrial look and lots of TVs for watching games. As the name implies, the restaurant features 24 taps of craft beer, but the theme goes beyond brews. The restaurant also makes its sauces, pizza crusts, and hamburger buns from scratch.

Chef Royere let certain Texan staples inspire the menu. So, yes, Craft F&B serves a riff on Frito pie made with wagyu hot dogs and bison chili and the South of the Burger that's topped with guacamole, pepper jack, and pico de gallo.

As for the pizzas, the restaurant serves both a traditional hand-tossed and a thinner, Neapolitan-inspired pie. Choose from set toppings or go with the build-your-own option — named “whatever the hell you want” after a phrase Feritta uses about the importance of customer service. Diners can choose from 14 meats (everything from pepperoni and prosciutto to fried chicken tenders and barbecue brisket), five sauces (tomato, ranch dressing, barbecue, etc), nine vegetables, six cheeses, and three “others,” including a cracked egg.

Both Craft F&B and Bloom & Bee offer desserts, but those with a sweet tooth might want to save room for a trip to Bouchée Patisserie. The brightly decorated sweet shop is something of a playground for pastry chef Oralia Perez, who comes to Houston after stops in Las Vegas, the Mandarin Oriental in Miami, and the Ritz Carlton Naples Beach Resort, which is where she worked with Royere.

The offerings include grab-and-go sandwiches, different croissant options (almond, chocolate), fruit tarts, chocolates, gelato, macarons, and more. Best of all, it's open daily starting at 6:30 am.

Overall, each of the concepts offers something compelling that makes them worth visiting. Besides, how often does a person have the opportunity to stand underneath a million-dollar chandelier?

By Luz Lazo Maryland

The Refrigeration Apocalypse

What Would Happen if Refrigeration and Air Conditioning Disappeared?

Oct 2, 2018 by Zander Buel

Ever enjoyed a cold beer at a hockey game?

Escaped a sweltering summer day by staying indoors with the A/C on full blast?

Taken antibiotics for a nasty infection?

Had surgery for a sports injury?

Imagine if you could never do any of these things again.

Without the science of refrigeration and HVAC/R technicians to put it to work, these modern conveniences and life-saving innovations wouldn't be possible. Refrigeration and air conditioning play a bigger role in your life than you might think.

What if they suddenly just disappeared?

the refrigeration apocalypse

The Vital Role of HVAC/R

Just how important is air conditioning and refrigeration?

The facts say it all:

There is a refrigerator in almost every single home in the United States. Many homes (23 percent) have two or more refrigerators. Over 75 percent of American homes have an air conditioner. Air conditioning accounts for a total of 6 percent of all the electricity used across the country. What happens when the A/C suddenly goes out or the refrigerator runs hot? HVAC/R technicians come to the rescue, repairing or replacing parts or entire systems.

But what if there were no HVAC/R techs—or even refrigeration or air conditioning? What if these technologies and the professionals who maintain them one day suddenly disappeared?



Turning up the Heat: Timeline of a World Suddenly Without Refrigeration

The effects of refrigeration and air conditioning vanishing would be felt almost immediately, and they'd intensify as the hours, days and months pass. After one year, the world as you know it would be very grim.

2 Hours Without Refrigeration

Perishable Foods Spoil

That steak you just bought? Bad.

The milk for your kids' morning cereal? Spoiled.

After just 2 hours without refrigeration, bacteria in these and other types of perishable foods start multiplying to harmful levels.

Refrigerated foods in every home, grocery store and warehouse across the country start to rot. About 1.3 billion pounds of dairy goods stored in commercial refrigeration units go bad. Billions of dollars' worth of food ends up in dumpsters.

24 Hours Without Refrigeration

Most of the Internet Goes Out

Need to update your Facebook status?

Google information about that new car you're considering buying?

Order some running shoes on Amazon?

You'd better do it all within the first 24 hours after saying goodbye to air conditioning.

Major websites rely on computer room air conditioners (CRACs) to keep their massive data centers containing hundreds of thousands of servers cool and working properly.

Winter Sports Require Real Ice and Snow

Just one day after the end of refrigeration, artificially frozen ice hockey and ice skating rinks melt. You'll have to wait until they freeze back up on the coldest of winter days to strap on your skates again.



Read more about “The Role of HVAC/R in Modern Medicine.”

Hospital Death Rates Rise

A hospital is the last place you'd want to be when the refrigeration apocalypse hits.

Even if you went in healthy, you'd start having headaches and feeling fatigued after a short time because sick building syndrome (SBS) would set in without air conditioning. HVAC/R systems help maintain indoor air quality in medical facilities.

Patients on operating tables would fair far worse. The rate of infection and hyperthermia would climb, claiming lives along the way.

Gasoline Prices Soar

Getting to work could eat up earnings as you pay more for gas.

Oil refinery plants chill gas streams to improve efficiency. In the absence of refrigeration technologies, they would produce less gas. Limited supply spells higher prices at the pump.

6 Months Without Refrigeration

Lager Beer Nearly Disappears

No more ice-cold beer at your next summer barbeque. Baseball games will never be the same.

Before artificial cooling, the brown, bubbly stuff was flat and warm. Brewed at around 50 °F, lager beers couldn't be produced year-round until refrigeration was invented in the 19th century.

Popular brands like Coors Light and Budweiser would be hard to come by.

Stores Stop Carrying Smartphones

That gadget that never leaves your sight would soon become a modern relic.

Smartphone manufacturing plants rely on air conditioning to keep the “clean rooms” where information processing microchips are made cool. When the temperatures rise, so does static electricity.

1 Year Without Refrigeration

Southern Cities Become Ghost Towns

Real estate prices in cities like sunny Phoenix, Arizona, and other Sun Belt states plummet as people flee to cooler locales.

As air conditioning became more widely available, the national population in the Sun Belt grew from 28 percent in 1950 to 40 percent in 2000. Without it, moving becomes a matter of life and death for the elderly and those at risk for heat stroke.

The Cost of Clothing Goes Up

Expect to pay more for that button-down shirt and slacks you need for dates and job interviews.

Air conditioning in textile mills keeps cotton and fabrics in prime condition. In the absence of indoor climate control, producing quality clothing becomes more expensive, and the cost is passed onto customers.

HVAC/R Technicians to the Rescue

HVAC/R equipment doesn't just keep us all comfortable, it also keeps us healthy and helps us function in everyday life.

But like any machine, these units break down and need to be replaced. That's why HVAC/R technicians are just as important as the technologies to preventing the refrigeration apocalypse.

Discover more about this exciting career path by checking out our Refrigeration Technologies training program

<https://www.refrigerationschool.com/programs/refrigeration-technologies/>



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