



Black+Blue, a new steak-centric restaurant by The GLOWBAL COLLECTION, opens Saturday, October 29. Proprietors Emad Yacoub and Shannon Bosa Yacoub share a passion for classic-style dining. Marking the company's biggest and boldest offering to date, Black+Blue signals a throw-back to 'The Golden Age' of hospitality.

From juicy steaks to crisp service, classic cocktails to sumptuous décor, Black + Blue brings decadence and glamour back on the Vancouver dining scene.

"The concept for Black+Blue echoes the lively and popular steak houses of the past along with the nostalgic pleasure of experiencing a stand-out meal," says Yacoub. "The twist is that from the moment you enter the restaurant, guests are dazzled by tangible energy and gracious West Coast hospitality our GLOWBAL team tables like no others in the city."

Executive Chef, Jason Labahn from famed Las Vegas steakhouses: Fix at Bellagio, Brand at Monte Carlo and Alex at the Wynn, has crafted a menu where steak reigns.

Taking a cue from the restaurant's name, whether you prefer black or blue, all cuts are prepared to perfection. The range of offerings is also impressive with an extensive selection of prime cuts available - from Wagyu to US and Canadian Prime. Hand-selected exclusive boutique products are also offered.

In addition to steak, guests can expect to be wooed with a diverse mix of seafood classics: Oysters Rockefeller; Shrimp Cocktail; and Salmon

Coulibiac. Tableside Caesar salads and shaker cocktails add charm.

As for the aesthetic, BOX Interior Design is behind the impressive 240-seat, three-level space design. Gold accents pop against a palette of rich tones to highlight classic-steakhouse finishes in velvet and leather.

Striking details include: the meat cooler's Himalayan Rock Salt 'Wall' where the salt acts as a canvas for the aged and cured meats on display; the glass-walled elevator, elegantly transporting guests between the three floors; a custom designed lighting installation suspended over the central bar from famed UK industrial designer Tom Dixon; and the private and semi-private dining rooms boasting smoked tobacco wall panelling, high coffered ceilings and granite-clad fireplaces.





RICHARD GOODINE, GENERAL MANAGER

As General Manager of Black+Blue – the largest restaurant in The GLOWBAL COLLECTION – Richard oversees a team of more than 200 employees. An adroit leader, Richard is an accomplished hospitality insider, with experience spanning more than 20 years in all aspects of the business. Richard holds a Higher Certificate from The London Wine and Spirit Education Trust and was a regional finalist in the Le Grand Vin du Sopexa, Sommelier competition. While in the restaurant business, he was awarded The Wine Spectator Award of Excellence for three consecutive years and was a four-time Gold Medal award winner at the Vancouver Playhouse International Wine Festival “Wine List Competition.” He has received his Certified Specialist of Wine Certificate from the Society of Wine Educators.

He has lived on three continents and has had the pleasure of working alongside lauded chefs in esteemed restaurants such as Citrus in Los Angeles, La Cirque in New York City and Acquamatta in Arezzo, Italy. In Vancouver, he managed several of the city’s iconic restaurants, including The Cannery and Joe Fortes.

JASON LABAHN, EXECUTIVE CHEF

Jason recently relocated to Vancouver from the bright lights of Las Vegas, where he opened many of the top steak houses in the city, including the Light Group’s Fix at the Bellagio, Stack at The Mirage and Brand at the Monte Carlo Hotel. Just prior to making the move to the West Coast, Jason was a part of the opening for one of the newest hotels on the Las Vegas strip, The Cosmopolitan, with its two new restaurants - Jaleo and China Poblano.

A graduate of the Florida Culinary Institute, Jason has experience both behind the stove as well as a culinary instructor. At Le Cordon Bleu in Las Vegas, he taught ‘contemporary cuisine,’ with a focus on sustainability, molecular gastronomy, vegan and vegetarian cuisine. During that time, Jason also mentored a culinary high school class from Newport, California, who were competing in a cooking competition sponsored by the “National Restaurant Association.” The students would go on to win first place in the State and third place in the national competition. The group won more than \$25,000 in culinary school scholarships. For Jason, it was an inspiring example of what chefs can do as mentors to a younger generation of cooks.



LOCATION

1032 Alberni Street,
Vancouver, BC, V6E 1A3

CONTACT

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HOURS

Mon - Fri - 11:30am - Midnight
Sat - Sun: 4:30pm - Midnight

PRICE RANGE

Lunch: \$15 – \$25
Dinner: \$18 – \$35

SPECIALITIES

The range of offerings is an extensive selection of prime cuts available - from Wagyu to US and Canadian Prime. Guests can also expect to be wooed with a diverse mix of seafood classics: Oysters Rockefeller; Shrimp Cocktail; and Salmon Coulibiac. Tableside Caesar salads and shaker cocktails add charm.

DESIGNER

Box Interior Design

