

# THE WALL STREET JOURNAL.

November 25, 2016

## RESTAURANT WATCH

### Cajun-Style Cooking Comes to Cobble Hill

Saying that New York has long needed a good bowl of gumbo, Cajun-food enthusiasts Adam Lathan and Clay Boulware are introducing a restaurant devoted to it.

Called the Gumbo Bros, the 16-seat dining spot opens on Dec. 2 in Cobble Hill. The Louisiana State University alumni and first-time restaurateurs came up with the idea while enjoying bowl after bowl of Mr. Lathan's homemade gumbo at the New York apartment they shared. After testing the concept at pop-up



LIZ STEGER

food markets, they decided to make it a full-time enterprise.

Mr. Lathan said they plan to offer at least three different gumbo options, including a vegan one. Other Louisiana specialties will also be on the menu, includ-

ing beignets, chicory coffee and po'boy sandwiches.

"You can have a little bit of everything," Mr. Lathan said.

Gumbo Bros, 224 Atlantic Ave., Brooklyn; thegumbobros.com

### Meatballs Aplenty To End Movember

To mark the end of Movember, the monthlong mustache-growing celebration that raises awareness of men's health, Refinery Rooftop is throwing what it dubs a "Movember Ball."

On Wednesday, the Midtown bar, located in the Refinery Hotel,

is bringing together five meatball-loving New York chefs for a friendly competition, to be judged by Daniel Holzman, co-owner of the Meatball Shop, and Dominic Chianese, the Italian-American actor of "Sopranos" fame. Among the contestants: Harold Moore of Harold's Meat + Three, Tim Cushman of Covina and Jeff Haskell of Refinery Rooftop.

The chefs, who have all grown mustaches in honor of Movember, will also be featured in a "shave-off." Tickets are \$60, with proceeds benefiting the Movember Foundation.

Refinery Rooftop, 63 W. 38th St.; [movemberball.splashthat.com](http://movemberball.splashthat.com)

—Charles Passy

News from...

**NJF**  
AN MMGYGLOBAL COMPANY

Circulation: 1,337,483