

Lush Life Hospitality Group

Eight distinct concepts. One uncompromising standard.

Oyster Bay, New York · lushlifehg.com

8

ACTIVE CONCEPTS

10+

YEARS OF EXCELLENCE

3

MICHELIN-CITED CHEFS

40K+

ANNUAL GUESTS

Lush Life Hospitality Group

Lush Life Hospitality Group is Long Island's North Shore's preeminent collection of chef-driven dining, retail, and hospitality concepts — founded by Chef Jesse Schenker and Managing Partner Claudia Taglich in Oyster Bay, New York. Built concept by concept over more than a decade, LLHG now operates eight distinct venues unified by a single conviction: that extraordinary hospitality — and uncompromising ingredient standards — change the way people experience food.

From a 10-seat chef's counter to an artisan bakery that supplies the full portfolio, from a fast-casual burger concept to a private members' lounge, every LLHG venue serves a different audience and occupies a different moment in a guest's life. What unites them is craft, provenance, and an unwillingness to take shortcuts — in the kitchen or anywhere else.

8

ACTIVE CONCEPTS

2014

FOUNDED

40K+

ANNUAL GUESTS

10+

YEARS ON THE NORTH SHORE

CHEF JESSE SCHENKER — Founder & Culinary Director

James Beard Award semi-finalist (twice). Forbes 30 Under 30. Iron Chef America champion. Alumni of Gordon Ramsay at The London, Per Se, and Jean Georges — Chef Schenker brought New York's highest culinary standard to Long Island and built something that has outlasted every trend since.

His philosophy is simple: cook with the best ingredients you can find, prepare everything in-house, use only the right fats, and never take a processed shortcut. That philosophy runs through every concept in the portfolio.

CLAUDIA TAGLICH — Co-Founder & Managing Partner

Claudia Taglich brings the operational discipline that has allowed LLHG to grow sustainably — concept by concept, without losing the quality or intention that defines each one. She oversees all partnership development, brand relationships, and group-level strategy.

THE PORTFOLIO

Eight concepts. One philosophy.

Each LLHG concept serves a distinct audience and occasion — from a celebratory tasting menu to a morning loaf of sourdough. Together they create a hospitality ecosystem with unmatched depth and breadth on Long Island's North Shore.

<p>AMERICAN BRASSERIE · OYSTER BAY</p> <p>2 Spring</p> <p>Mid-century American brasserie. Local oysters, East End produce, classic cocktails. 40-guest private dining room. The anchor of downtown Oyster Bay dining.</p>	<p>TASTING EXPERIENCE · 10 SEATS</p> <p>Chef's Counter at Four</p> <p>Ten guests. One seating. 12–14 courses. \$225 per person. The most intimate — and most coveted — dining experience on Long Island's North Shore.</p>	<p>NORTHERN ITALIAN · FRESH PASTA</p> <p>Gioia</p> <p>Hand-rolled pasta made daily at Provisions B&C.; Northern Italian wine list. 28-guest private Sala Privata. Warm, unhurried, deeply seasonal.</p>
<p>ELEVATED FAST-CASUAL</p> <p>Gimme Burger</p> <p>Fresh-ground beef from Long Island farms. House-baked brioche buns. Fries in beef tallow. The burger done right — with no shortcuts, at any price point.</p>	<p>ARTISAN BAKERY & CHEESEMONGER</p> <p>Provisions Bread & Cheese</p> <p>The group's central bakery and cheesemonger. Open daily. Supplies bread and fresh pasta to the full LLHG portfolio. Wholesale accounts available.</p>	<p>CHEF-DRIVEN ARTISAN GROCERY</p> <p>Provisions Market</p> <p>Estate olive oils, local proteins, prepared foods. Curated by the same chefs who run the restaurants — stocked with exactly what they reach for first.</p>
<p>PRIVATE MEMBERS' LOUNGE</p> <p>Bull Moose</p> <p>By application. Craft cocktails, cultural programming, a library, and a private dining room. Annual (\$2,400) and Legacy (\$4,800) tiers. Limited membership.</p>	<p>COMING SOON · 2025</p> <p>The Comet Club</p> <p>LLHG's ninth concept — currently in development. Interest list open. The most ambitious project in the group's history.</p>	

OUR REACH

Who we reach and how.

40K+

ANNUAL GUESTS ACROSS
PORTFOLIO

8

DISTINCT VENUE
TOUCHPOINTS

3x/wk

LOCAL FARM SOURCING

Daily

BREAD & PASTA
PRODUCTION

OUR GUEST PROFILE

PRIMARY AUDIENCE

Affluent North Shore Residents

Households with \$150K+ income. Homeowners. Regular dining-out frequency. High loyalty to quality-driven local independents over chain concepts.

SECONDARY AUDIENCE

NYC Second-Home & Weekend Market

Manhattan and Brooklyn residents with North Shore weekend homes or summer rentals. Arrive with high culinary expectations and disposable income to match.

TERTIARY AUDIENCE

Serious Food & Hospitality Enthusiasts

Destination diners drawn specifically to the Chef's Counter, Gioia, and 2 Spring from across the tri-state area. Engaged, vocal, and influential in their networks.

MEDIA PRESENCE & PRESS

LLHG concepts have been featured in The New York Times, Eater NY, Food & Wine, Newsday, Long Island Press, and Avenue Magazine. Chef Schenker's Iron Chef America victory and James Beard nominations drive ongoing national awareness. The Journal at lushlifehg.com publishes twice monthly to a growing subscriber base.

PARTNERSHIP OPPORTUNITIES

How we work with brands.

We work with a select number of brand partners each year whose values align with our own. We do not accept traditional advertising — only genuine collaborations that create real value for our guests, our team, and our partner.

BRAND EXPERIENCE

In-Venue Activations

Curated programming, product placement, and brand storytelling within LLHG venues. Chef dinners, tasting flights, hosted evenings. Access to a highly engaged, high-intent audience in an environment built for memorable experiences.

COLLABORATION

Co-Branded Events

Private dinners, launch events, seasonal experiences — designed and produced together. Full use of LLHG culinary team, front-of-house staff, and event production. Available across all eight venues or as multi-venue series.

INGREDIENT PARTNERSHIP

Provisions Wholesale & Supply

Provisions Bread & Cheese supplies artisan bread, fresh pasta, and curated cheese to select outside partners. Align your brand with an ingredient source that supplies Long Island's most respected chef-driven tables.

MEDIA PARTNERSHIP

Journal & Content

Featured coverage in the LLHG Journal (lushlifehg.com), newsletter distribution to our subscriber list, and co-produced content with Chef Schenker. Authentic storytelling — not advertising.

BRAND VISIBILITY

Seasonal Sponsorship

Season-long association with specific LLHG concepts or programming series. Menu acknowledgment, event presence, social content, and guest-facing brand integration throughout the partnership period.

FIRST-MOVER

Exclusive Category Partnerships

We maintain exclusivity within categories — one spirits partner, one olive oil, one coffee. First-mover advantage for brands committed to a meaningful long-term relationship with LLHG and its audience.

WHAT WE DO NOT DO

We do not feature products on our menus or in our venues that we do not genuinely use or believe in. We do not accept paid placements or sponsored content that is not disclosed and authentic. We do not partner with brands whose ingredient or production standards conflict with our own. Any partnership must be something our guests would understand and respect.

OUR STANDARDS

What we believe about ingredients and craft.

Our ingredient standards are not a marketing position. They are how we have cooked from the beginning — and they are the reason our guests trust us, return to us, and recommend us. Any brand partner joining the LLHG portfolio should understand and share these values.

OUR STANDARD

Made In-House. Every Time.

Every dish across the LLHG portfolio is prepared in-house using thoughtfully sourced ingredients. We do not use pre-processed components, convenience shortcuts, or outsourced production — not here, not anywhere in the portfolio.

OUR STANDARD

Bread & Pasta. Daily.

Our breads and fresh pastas are made every morning at Provisions Bread & Cheese and distributed across all LLHG venues. You taste the difference because they were made the same morning they reach your table.

OUR STANDARD

The Right Fats. Always.

We cook exclusively in beef tallow, butter, olive oil, and avocado oil. Never seed oils. Never artificial preservatives. Never processed shortcuts. How food is cooked matters as much as what is cooked — and we take both seriously.

"At the core of every kitchen is a set of non-negotiable standards. These are not marketing positions. They are how we have cooked from the beginning."

— CHEF JESSE SCHENKER, FOUNDER

DEVELOPMENT & COLLABORATION

Building the next great hospitality concept — together.

Collaboration is central to how Lush Life Hospitality Group grows. Beyond operating our own acclaimed restaurants, we partner with developers, investors, and creative collaborators to develop new hospitality concepts — bringing full-spectrum expertise from early vision through design, construction, financial planning, and operational leadership.

If you're developing a mixed-use property, a hotel, a waterfront venue, or a community-anchoring project on Long Island or beyond, we want to hear what you're building. We bring the credibility, the culinary talent, and the operational systems. You bring the vision and the site.

FULL-SPECTRUM EXPERTISE

Concept Development

From identifying market white space to naming, positioning, and full brand creation — we architect concepts that resonate and endure.

HOSPITALITY BUILD-OUT

Design & Construction

We oversee the full physical build — design direction, architect & contractor coordination, and ensuring every space delivers on the brand promise.

INVESTMENT ALIGNMENT

Financial Planning

Underwriting, pro forma modeling, cost structure analysis, and ongoing financial oversight — we bring the numbers discipline that makes hospitality profitable.

SYSTEMS & STANDARDS

Operational Leadership

Staffing, systems, training, culture, and day-to-day management excellence — we run restaurants the way they should be run, from day one.

CHEF-LED CONCEPTS

Culinary Talent & Programming

Access to Chef Jesse Schenker's culinary vision and the LLHG talent network. We can anchor a development project with an original concept, a Provisions outpost, or a Chef's Counter format tailored to the property.

OUR REACH

Long Island & Beyond

Rooted in Oyster Bay, with deep relationships across Long Island's North Shore — and growing interest in select projects beyond. Disciplined about where we expand, deliberate about every partnership we commit to.

WHAT WE'RE LOOKING FOR

Property Types	Mixed-use developments, hotels, waterfront venues, community-anchoring projects
Geography	Long Island (primary) · Greater New York metro · Select national opportunities
Partnership Role	Concept partner, operating partner, culinary director, or full-development collaborator
Stage	Early vision through completed shell — we can engage at any point in the process
Contact	Partnerwithus@lushlifehospitality.com

NEXT STEPS

Let's start the conversation.

We review partnership inquiries on a rolling basis and respond within three business days. All initial conversations are held in confidence. We are happy to discuss specific concepts, categories, and partnership structures on a call before any formal proposal.

Contact	Chef Jesse Schenker — Founder & Culinary Director
Email	Partnerwithus@lushlifehospitality.com
Website	lushlifehg.com

Response Within 3 business days of initial inquiry

Location Oyster Bay, New York — Long Island's North Shore

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