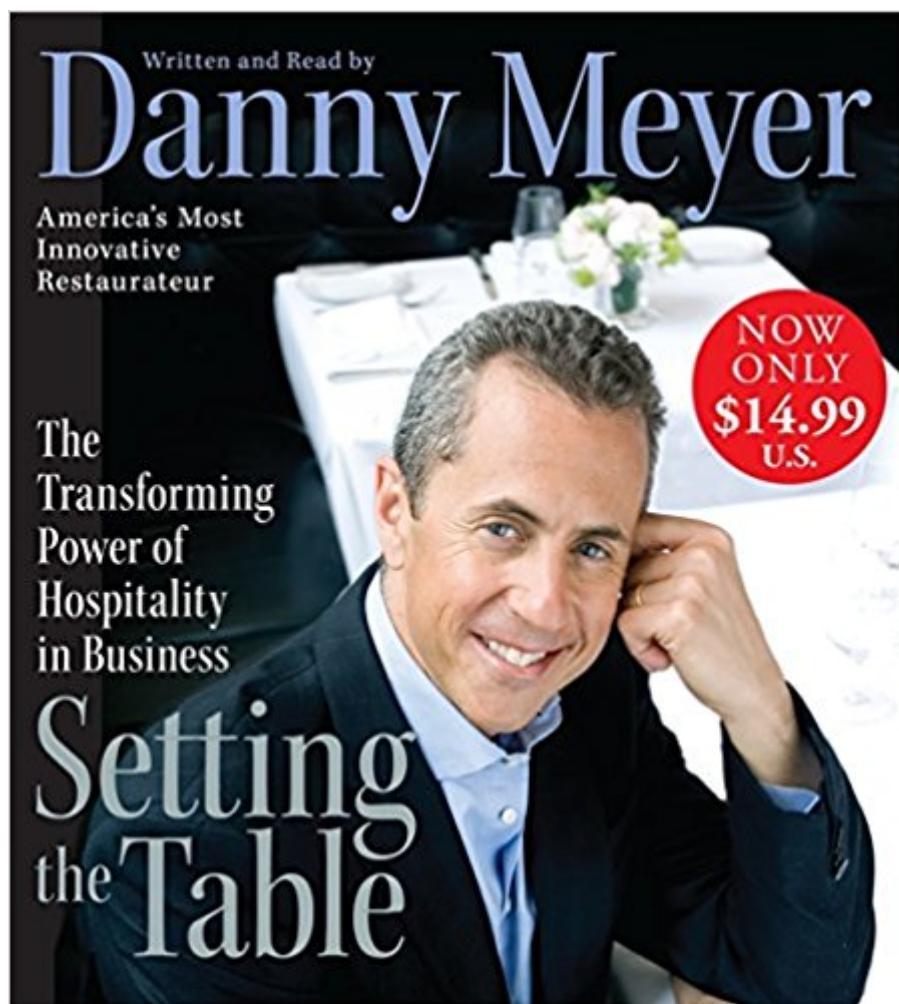


The book was found

# Setting The Table Low Price CD: The Transforming Power Of Hospitality In Business



## **Synopsis**

Danny Meyer started Union Square Cafe when he was 27, with a good idea and scant experience. He is now the CEO of one of the world's most dynamic restaurant organizations that includes eleven unique dining establishmentsâ "and each is at the top of its game. How has he done it? How has he consistently beaten the odds in one of the toughest trades around?In this landmark book, Danny shares the lessons he's learned while developing the winning recipe for doing business he calls "Enlightened Hospitality." This innovative business philosophy emphasizes putting the power of hospitality to work in a new and counterintuitive way: The first and most important application of hospitality is to the people who work for you, and, in descending order of priority, the guests, the community, suppliers, and investors. This way of setting priorities stands the more traditional business models on their head, but Danny considers it the foundation of every success he, and his restaurants, have had. Full of behind-the-scenes history on the creation of Danny's most famous restaurants, and the anecdotes, advice and lessons he has accumulated on his long and ecstatic journey to the top of the American restaurant scene, Setting the Table is a treasure trove of innovative insights that are applicable to any business or organization.

## **Customer Reviews**

Book DescriptionIn October 1985, at age 27, Danny Meyer, with a good idea and scant experience, opened what would become one of New York City's most revered restaurants--Union Square Cafe. Little more than twenty years later, Danny is the CEO of one of the world's most dynamic restaurant organizations, which includes 11 unique dining establishments, each at the top of its game. How has he done it? How has he consistently beaten the odds and set the competitive bar in one of the toughest trades around? In this landmark book, Danny shares the lessons he's learned while developing the winning recipe for doing the business he calls "enlightened hospitality." This innovative philosophy emphasizes putting the power of hospitality to work in a new and counterintuitive way: The first and most important application of hospitality is to the people who work for you, and then, in descending order of priority, to the guests, the community, the suppliers, and the investors. This way of prioritizing stands the more traditional business models on their heads, but Danny considers it the foundation of every success that he and his restaurants have achieved. Full of behind-the-scenes history on the creation of Danny's most famous restaurants and the anecdotes, advice, and lessons he has accumulated on his long and ecstatic journey to the top of the American restaurant scene, Setting the Table is a treasure trove of innovative insights that are applicable to any business or organization. Service with a Smile: Dishing with Danny Meyerls the

customer always right? According to Danny Meyer, one of America's leading restauranteurs, the answer is no--but "they must always feel heard." Named one of the most influential New Yorkers of 2006 by New York magazine, Meyer, the founder and co-owner of 11 of Manhattan's most influential restaurants, including Union Square Cafe, Gramercy Tavern, Tabla, The Modern, Blue Smoke, and Shake Shack, has penned *Setting the Table: The Transforming Power of Hospitality*, a business book that reads like food lit and equal part personal memoir. .com senior editor Brad Thomas Parsons took some time from his daily long-distance day-dreaming of Shake Shack and caught up with the ever-gracious Danny Meyer over e-mail to ask about his new book, the Food Network, his favorite cookbooks, insider tips on dining out, and much more. Read our .com interview with Danny Meyer [More from Danny Meyer](#) [Union Square Cafe Cookbook](#) [Setting the Table \[Audio CD\]](#) [Second Helpings from Union Square Cafe](#)

[Download to continue reading...](#)

Setting the Table Low Price CD: The Transforming Power of Hospitality in Business Low Carb: 365 Days of Low Carb Recipes (Low Carb, Low Carb Cookbook, Low Carb Diet, Low Carb Recipes, Low Carb Slow Cooker, Low Carb Slow Cooker Recipes, Low Carb Living, Low Carb Diet For Beginners) *Setting the Table: The Transforming Power of Hospitality in Business Low Carb Diet: Introduction To Low Carb Diet And Recipes Of Low Carb Soups And Casseroles*: (low carbohydrate, high protein, low carbohydrate foods, low carb, low carb cookbook, low carb recipes) Low Carb Cookbook: Delicious Snack Recipes for Weight Loss. (low carbohydrate foods, low carb cooking, low carb diet, low carb recipes, low carb, low carb ... dinner recipes, low carb diets Book 1) Low Carb Candy Bars: 25 Low Carb Recipes To Satisfy Your Sweet Tooth: (low carbohydrate, high protein, low carbohydrate foods, low carb, low carb cookbook, low carb recipes) Low Carb Cookbook: 500 BEST LOW CARB RECIPES (low carb diet for beginners, lose weight, Atkins diet, low carb foods, low carb diet weight loss, low carb food list) Keto Bread Cookbook: Real Low Carb Recipes: (low carbohydrate, high protein, low carbohydrate foods, low carb, low carb cookbook, low carb recipes) The Ketogenic Diet Cookbook: Lose 15 Lbs In Two-Weeks With 66 Perfect Low Carb Keto Recipes: (low carbohydrate, high protein, low carbohydrate foods, low carb, low carb cookbook, low carb recipes) Low Carb: The Ultimate Beginner's Low Carb Guide to Lose Weight Quick without Starving With over 20 Easy Recipes To Follow. (Low Carb, Low Carb Cookbook, ... Diet, Low Carb Recipes, Low Carb Cookbook) The Art of the Table: A Complete Guide to Table Setting, Table Manners, and Tableware Pricing Strategy: Setting Price Levels, Managing Price Discounts and Establishing Price Structures ('001) Low Carb: Low Calorie Cookbook: 200 High Protein Recipes for Weight Loss, Muscle Building, Healthy Eating and

Increased Energy Levels (Low Carb High Protein ... Low Carb Cookbook, Low Carb Diet Book 1) Low Carb: Low Calorie Cookbook: 50 High Protein Recipes Under 500 Calories for Weight Loss, Muscle Building, Healthy Eating & To Increase Energy (Low Carb ... Low Carb Cookbook, Low Carb Diet Book 1) Keto Bread Cookbook : (low carbohydrate, high protein, low carbohydrate foods, low carb, low carb cookbook, low carb recipes) Low Sodium Cookbook: Enjoy The Low Sodium Diet With 35 Tasty Low Sodium Recipes (Low Salt Diet) (Low Salt Cooking Book 1) LOW CARB DIET: KETOGENIC DIET: 1000 BEST LOW CARB AND KETOGENIC DIET RECIPES (BOX SET): low carb cookbook, ketogenic diet for beginners, low carb diet for beginners, low carbohydrate diet, ketogenic Low Carb: Don't starve! How to fit into your old jeans in 7 days without starving with a Low Carb & High Protein Diet (low carb cookbook, low carb recipes, low carb cooking) Low Carb: Low Carb, High Fat Diet. The Winning Formula To Lose Weight (Healthy Cooking, Low Carb Diet, Low Carb Recipes, Low Carb Cookbook, Eat Fat, Ketogenic Diet) Supervision in the Hospitality Industry with Answer Sheet (AHLEI) (5th Edition) (AHLEI - Hospitality Supervision / Human Resources)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)