

# REAL ESTATE WEEKLY

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CONSTRUCTION & DESIGN, SECTION B

REAL ESTATE WEEKLY

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## Architect transforms Roslyn, LI, building to house new restaurant

Roslyn is the new home to the second Besito Restaurant on Long Island.

Architect Frank G. Relf has assisted property owner and restaurateur John J. Tunney, III, to fulfill the vision for this north shore dining hot spot.

Relf, who established his architectural firm 25 years ago, is credited with the reconfiguration of the interior structure of the building that is home to the upscale Mexican restaurant and bar.

His professional and thoughtful design plans for Besito were readily accepted by the Roslyn zoning and architectural boards whose members seek to keep the historic village attractive and welcoming.

Tunney wanted to fashion the Roslyn restaurant after the enormous success of Besito Huntington that opened approximately a year ago. He designed and built the restaurant and named it Besito, which means "Little Kiss" in Spanish.

A successful restaurateur, Tunney owns and operates several popular restaurants on Long Island including Blue Honu, as well as American Burger

Company, a growing chain of outlets offering casual fare. "Creating a second Besito meant taking a hard look at the existing Roslyn, Old Northern Blvd. building, and transforming the space to meet John Tunney's vision. We set out to convert the interior into a new and inviting restaurant, and also made the bar a focal point. This was accomplished by relocating the bar and significantly increasing its

size. It was our goal to maximize the space and capture the same open and warm Mexican theme and dining atmosphere that is an integral part of the original Besito," said Frank Relf. Relf has succeeded in fulfilling Tunney's vision for Besito by creating a spacious



The Second Besito Restaurant on Long Island's North Shore is open for business.

bar and lounge area with a large, open dining room. His design allows patrons to dine in a genuine, realistic atmosphere modeled after old rustic Mexico, as patrons enjoy a special menu created by executive Chef Michael Lake.