Off the Menu: An Analysis of Career and Industrial Dynamics on the NYC Restaurant Scene

“Restaurant openings, closings and chefs on the move.”

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Abstract
The New York City restaurant scene, as many other things in the city, is probably one of the most dynamic in the world. New restaurants open every day, old institutions or unsuccessful newcomers close their doors, as chefs and entrepreneurs compete either in price, in quality, or to be the next place to be and to be seen. The paper would analyze the typical pattern of entry/exit and chefs’ mobility on this specific market using the NYT column “Off the menu” and linking it with press reviews, experts’ opinion and web CV search. We would then link it to the mechanism of reputation building.