

# Fresh Newport eatery has Jamestown connection

There's a vibrant new restaurant making a name for itself in Newport.

Everyday Gourmet is owned and managed by Peter Liberati and Jared Furtado. The two young men grew up in Jamestown and were high school buddies. They graduated from North Kingstown High School in 2001.

Peter went off to college, earning his degree from Temple University. But he really wanted to be a chef so he decided to continue his education at Johnson & Wales. He studied as a chef in Italy and worked as a chef in Colorado and Providence.

Jared chose the business world after high school and established an executive recruiting company in partnership with his brother.

Peter and Jared teamed up to launch Everyday Gourmet this past October when Jared found the building for rent at the lower end of Thames Street in Newport.

The duo said the young restaurant had a good winter, a time when most area restaurants struggle — es-



Peter Liberati, chef Bryan Dolan and Jared Furtado.

Photo by Jeff McDonough

pecially a new venture. "We've focused on the neighborhood and the local crowd," Jared said. "The business has steadily increased and the catering jobs have helped."

Both Peter and Jared live in the neighborhood themselves. Peter created the restaurant's menu.

Running a restaurant has been a learning experience as the two have had to deal with all the aspects of business from staffing to customer service. "You do what needs to be done," Jared said. "I've washed dishes when needed."

As the business expanded they recruited Bryan Dolan to serve as head chef.

The young restaurateurs landed a major catering job during the winter serving breakfast and lunch to the cast and crew of the movie "The Clique," which was filming in Rhode Island.

Everyday Gourmet can be found at 677 Thames St. In fact, it is the last restaurant on lower Thames. Breakfast, lunch and dinner are served seven days a week.

Seating is limited, so if you are planning on dinner it's best to call ahead. The telephone number is 619-1580.

While interviewing the young entrepreneurs, I was served Seared Sea Scallops presented on a mushroom risotto, sauteed spinach and red pepper couli. It was excellent.

My wife and I returned on Sunday morning for breakfast. I had a Greek Omelet and she ordered Portobello mushroom stuffed with eggs, spinach and goat cheese.

I highly recommend giving Everyday Gourmet a try when you are in Newport.

— Jeff McDonough

## ENGAGEMENT

### Quirk-Hawkins to wed next year

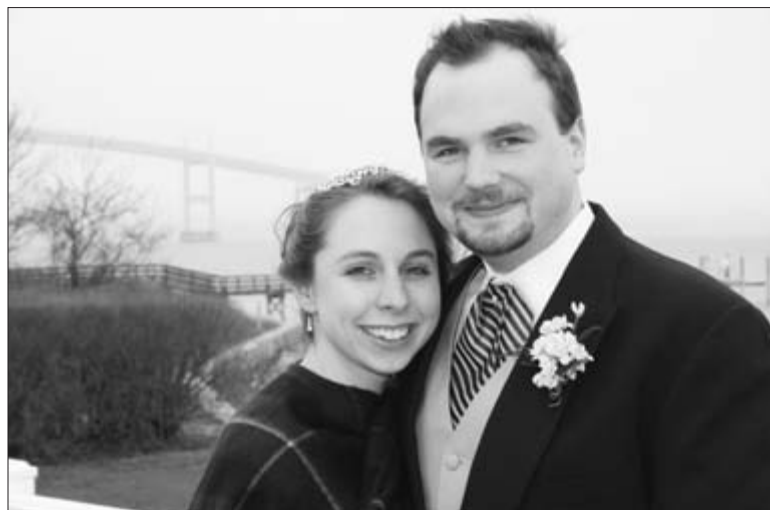
Sam and Cindy Leveillee of Hope and John and Lisa Quirk of Oklahoma announce the engagement of their daughter Heather Ann Quirk to Mark Hawkins, son of Rosalind Hawkins and the late Frank Hawkins of North Kingstown.

The bride to be is a graduate of

Rocky Hill School and Tulane University. She is currently a buyer at R.I. Distributing. The groom to be graduated from North Kingstown High School and the Community College of Rhode Island. He is a partner in Dry Bridge Sand and Stone and owner of Rolling Green Golf Course.

A February 2009 wedding is planned.

## WEDDING



### Morton-Ranney and Aiken wed

Jenna Morton-Ranney and Anthony Aiken were married Jan. 5, 2008 at the American Church in London.

The bride is the daughter of Robert and Sonya Morton-Ranney of Jamestown and the groom is the son of Andrew and Anne Aiken of London, England. The couple met while teaching in the JET program in Kyushu, Japan.

In April, the couple had a blessing ceremony at Central Baptist Church in Jamestown. They honeymooned in Bahrain.

The maid of honor was the bride's sister Kaitlin Morton-Bentley and bridesmaid was the groom's sister Angela Aiken. The best man was the groom's brother Alexander Aiken, groomsmen

were Oliver Aiken and Daniel Morton-Bentley, and the bride's cousin Graham Wright served as the usher.

The bride is a 1999 graduate of North Kingstown High School, received her bachelor's degree from Goucher College and will receive a master's in creative writing from Brunel University on July 15. She is the business controller at Hanson Search.

The groom graduated from Westminster School in 1999, Bristol University in 2003 and earned his master's in business management from Cass Business School in 2006. He works for Grant Thornton in Business Risk Management. They make their home in London.

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