



Mark Sarosi, a consumer space designer formerly of the Rockwell Group, is Daiki Suzuki's ideal customer. Well-acquainted with A.P.C., Paul Smith, and the Elizabeth Street brands Steven Alan, Unis, and Seize sur Vingt, Sarosi labors in a profession that rarely requires a formal business suit. As he says, "I basically live in jeans." Last year, the 28-year-old New York City native convinced his friends at the Ronnybrook Farm Dairy in Ancramdale, New York, to expand their simple ice cream counter at the Chelsea Market in Manhattan into a full lunch and dessert space. It was a bold leap for the dairy, which supplies milk in glass bottles to the city's

gourmet groceries and treats its Holstein cows so gingerly that they all have names and know which plush stalls to return to after a long day of grazing.

To outfit the **Ronnybrook Milk Bar** (ronnybrookmilkbar.com), which opened in July, Sarosi had Studio A+I's design team build vintage dairy crates into walls and moveable furniture. The menu expands on the Ronnybrook white stuff, from a frothy milk-and-honey shake to a chilled sour cherry soup—Sarosi's Hungarian grandmother's recipe. "I just lusted for this bar-interaction thing," he says of taking over Ronnybrook's lease. "Schmoozing with customers and making milk cocktails." Cookies, of course, are optional. □