NEW DINING DESTINATION OPENS AT THE NEW YORK BOTANICAL GARDEN

Stephen STARR Events to Open Hudson Garden Grill

NEW YORK, NY — Stephen STARR Events, the events and catering division of the acclaimed STARR Restaurants, will open Hudson Garden Grill, a new dining destination in the Bronx on the grounds of The New York Botanical Garden. The striking new restaurant, which opens on April 14, marks the first full-service, sit-down establishment ever for the Botanical Garden. It will be open to both Garden visitors and the general public looking for a seasonal, locally sourced dining experience, Tuesday–Sunday from 10 a.m.–6 p.m. Coffee will be served from 10 a.m.–11:30 a.m., lunch will be available from 11:30 a.m.–2:30 p.m., and light fare will be offered from 2:30 p.m.–6 p.m. Hudson Garden Grill at The New York Botanical Garden is just 20 minutes from Grand Central Terminal on Metro-North Railroad to Botanical Garden Station.

“We are so excited to bring this new dining option to The New York Botanical Garden, our local community, and to New York,” said Gregory Long, President and CEO of the Botanical Garden. “We feel that good food is a key component of an ideal visit to the Garden, and we look forward to the wonderfully rich food experience that Hudson Garden Grill will offer to the Garden’s audience, which continues to grow and become more diverse.”
“Very few restaurants in New York have the luxury of such beautiful surroundings to serve as inspiration. With the Hudson Garden Grill, we are bringing a sense of nature, beauty, and seasonality to all aspects of its culinary offerings and design,” comments Simon Powles, President of Stephen STARR Events. “It has been an incredible experience working with the team at The New York Botanical Garden to bring this creative, stylish, and innovative restaurant to one of New York's most important destinations.”

Hudson Garden Grill will feature a multi-course lunch menu of refined New American cuisine inspired by locally sourced and ethically produced ingredients from Hudson Valley farms and other regional producers. Included among these are Hudson Valley Duck Farm, Heather Ridge Farm, and Old Chatham Sheepherding Company.

Starters include the signature Cheese Board with Pleasant Ridge cheeses, Hudson Valley Camembert, Old Chatham Blue, preserved walnuts, local honeycomb, membrillo, and fresh baguette; and the Hudson Chopped Salad with napa cabbage, tropical fruit, spring vegetables, cilantro, candied cashews, and honey-ginger vinaigrette. There will also be an array of sandwiches and light bites served with house-made potato chips, including the Hand-Carved Turkey Panini with Dijon aioli, Swiss cheese, and pickles; and the Hudson Burger—an “In-N-Out Style” burger made with grass-fed beef. Entrees like Rotisserie Chicken with Tuscan kale, plumped raisins, and pine nuts; and Bucatini Pasta with Lobster Bolognese and local ricotta cheese will be available, as well as sides like Goat Cheese Croquettes. The Executive Chef is Julian Alonzo. Julian attended the French Culinary Institute, honing his skills at both La Caravelle and Maxim’s under Chef David Ruggiero, and was later named “Alumni Chef of the Year.” After receiving praise from Crain’s New York Business and an invitation to cook at the James Beard Foundation, Julian seeks to bring innovative, restaurant-inspired fare to the world of catering and special events.

Nestled within the Garden’s nearly 40-acre Ross Conifer Arboretum and in sight of America’s preeminent glasshouse, the Enid A. Haupt Conservatory, Hudson Garden Grill arguably offers one of the most beautiful natural settings in New York. The interiors were designed and constructed by Bentel & Bentel, an award-winning architectural firm founded in 1957, which prides itself on drawing inspiration from the locale—local history, regional styles, prevailing building methods, environmental conditions, and the nearby landscape or urban context.

With the building’s original architecture as its heart, the picturesque restaurant offers a true ‘Garden experience,’ with total seating for 200 people—120 on a stunning outdoor patio and 80 indoors. A fully expanded, open kitchen designed for ‘exhibition cooking’ greets guests with immediate activity as they enter into the foyer or take a seat at the long walnut bar, which hosts 18 people. In the main dining room, which can be used as private event space, accents of blackened steel and oxidized copper complement whitewashed, rough-sawn red oak wall panels made from reclaimed trees felled in the Garden during Hurricane Sandy. Low banquette seating with walnut table tops, large-scale photographs of Garden collections by Larry Lederman and heirloom tomatoes and squashes grown by author and Garden Board Member Amy Goldman Fowler, and blue-and-white checked tablecloths evoke a sense of casual elegance.

Hudson Garden Grill joins Pine Tree Café, also operated by Stephen STARR Events, as a unique and inviting Garden dining option. Visitors are already known to begin a day of exploring the Garden’s seasonal exhibitions and 50 gardens and plant collections with coffee and freshly baked pastry in the Pine Tree Café and are anticipated to eagerly indulge in a leisurely lunch at the Hudson Garden Grill. They may also visit the new establishment for a light breakfast, afternoon tea and light fare, or an early dinner during their visit to the Garden.

Expanded food and beverage offerings begin on May 16, with the new FRIDA KAHLO: Art, Garden, Life exhibition, the first solo presentation of Kahlo’s work in New York City in more than 10 years. Hudson Garden Grill will offer a special prix fixe menu related to the exhibition, and Stephen STARR Events will launch “Frida al Fresco”—an outdoor Cantina plus a new taco truck serving delicious Mexican fare inspired by Kahlo’s own recipes.
The New York Botanical Garden is located at 2900 Southern Blvd., Bronx, N.Y. Reservations for Hudson Garden Grill can be booked through OpenTable.

Stephen STARR Events

Stephen Starr has played a major role in transforming Philadelphia into one of the most vibrant food cities in America with restaurants like The Continental, Barclay Prime, Continental Mid-Town, El Vez, Jones, Alma de Cuba, Pod, and Parc. The organization has also had a significant impact on New York City with restaurants like Upland, Buddakan, and Morimoto. He currently oversees more than 30 restaurants in New York, New Jersey, Florida, and Philadelphia, earning him multiple honors, including “Restaurateur of the Year” accolades from both Bon Appétit and Zagat. Starr was selected by Restaurant Hospitality as the 2013 recipient of its Richard Melman Innovator of the Year Award. This year, he is a James Beard Foundation Award nominee for Outstanding Restaurateur.

Stephen Starr and Simon Powles founded the Starr Restaurants Catering Group and Stephen STARR Events in 2008. The restaurant group’s full-service catering and special events division includes clients such as The New York Botanical Garden, Carnegie Hall, the Philadelphia Museum of Art, the New-York Historical Society, Rubin Museum of Art in New York, Pennsylvania Academy of the Fine Arts, the Grounds for Sculpture in Hamilton, New Jersey, and the Perez Art Museum Miami. With innovative cuisine, stellar service, hip music, and cool settings, Stephen STARR Events brings the experiences of the wildly successful Starr Restaurants to the world of catering and special events. For more information, please visit www.starrevents.com. Find us on Facebook: facebook.com/StephenStarrEvents or follow us on Twitter @StarrEvents and Instagram @StephenStarrEvents.

The New York Botanical Garden

The New York Botanical Garden is an iconic living museum and, since its founding in 1891, has served as an oasis in this busy metropolis.

As a National Historic Landmark, this 250-acre site’s verdant landscape supports over one million living plants in extensive collections. Each year 900,000 visitors enjoy the Garden not only for its remarkable diversity of tropical, temperate, and desert flora, but also for programming that ranges from renowned exhibitions in the Haupt Conservatory to festivals on Daffodil Hill. The Garden is also a major educational institution. More than 300,000 people annually—among them Bronx families, school children, and teachers—learn about plant science, ecology, and healthful eating through NYBG’s hands-on, curriculum-based programming. Nearly 90,000 of those visitors are children from underserved neighboring communities, while more than 3,000 are teachers from New York City’s public school system participating in professional development programs that train them to teach science courses at all grade levels.

NYBG operates one of the world’s largest plant research and conservation programs, with nearly 200 staff members—including 80 Ph.D. scientists—working in the Garden’s state-of-the-art molecular labs as well as in the field, where they lead programs in 18 countries.
The New York Botanical Garden is a museum of plants located at Bronx River Parkway (Exit 7W) and Fordham Road. It is easy to reach by Metro-North Railroad or subway. The Garden is open year-round, Tuesday through Sunday and Monday federal holidays, 10 a.m.–6 p.m. The best way to enjoy the Garden is with the All-Garden Pass, which includes admission to the grounds as well as to seasonal gardens, exhibitions, and attractions such as the Enid A. Haupt Conservatory, Everett Children’s Adventure Garden, and Tram Tour. For ticket prices, please check our Web site. For more information, please call 718.817.8700 or visit nybg.org

The New York Botanical Garden, 2900 Southern Boulevard, Bronx, New York 10458

The New York Botanical Garden is located on property owned in full by the City of New York, and its operation is made possible in part by public funds provided through the New York City Department of Cultural Affairs. A portion of the Garden’s general operating funds is provided by The New York City Council and The New York State Office of Parks, Recreation and Historic Preservation. The Bronx Borough President and Bronx elected representatives in the City Council and State Legislature provide leadership funding.