

Gamanya Metellus

Service Analysis Part One

Professor Abreu

03/12/2020

The three restaurants that I researched are Gotham Bar and Grill, Cafe Boulud and Le Jardinier. The restaurant that I will be dining at is Le Jardinier, located in the heart of Midtown Manhattan at 610 Lexington Ave, New York, NY 10022. A Michelin star restaurant with a vegetable-driven menu. It uses classic French technique, with a menu where plants play a large role: Local, seasonal fruits and vegetables, fresh herbs, and greens are complemented by wild and sustainable fish, meat, and poultry. Le jardinier is french for “ The gardener” It is THE FIRST New York City restaurant project designed by renowned French Architect Joseph Dirand, Le Jardinier's modern, light-filled space is a journey into a serene lush indoor garden. With unique green-marble walls and floors, custom made furniture, and a composition of plants and vertical louvers adorning the floor to ceiling windows to match the vegetable-driven menu.

My reservation was for March 17 at 5:30pm dining alone. The restaurant is open on Mondays to Fridays, 11:30AM-2PM for lunch and 5:30-9PM for dinner, Open for dinner only on Saturdays from 5:30-9PM and closed on Sundays. Accommodating up to 30 guests, Le Jardinier's Bar can be entirely reserved for cocktail receptions. Le Jardinier's Main Dining Room can be fully privatized for seated lunch or dinner celebrations of up to 60 guests. Part of the main dining room, the Garden Table can accommodate parties of 7 to 10 guests with a set menu. Le Jardinier's cocktail program was designed to complement Chef Verzeroli's modern, vegetable-driven menu. Drinks utilize high quality craft spirits and fortified wines, with an emphasis on stunning presentations and specialized glassware. There is also a selection of innovative non-alcoholic cocktails made with teas, fresh fruit and vegetable juices, fresh herbs, and house made bitter tinctures.

The Culinary Director is Alain Verzeroli, the Executive Pastry Chef is Salvatore Martore, the Chef de Cuisine is Andrew Ayala, the Head Baker is Tetsuya Yamaguchi, and the Beverage Director is Roberto Longo. Michelin starred, Chef Verzeroli has worked in many prestigious restaurants in the world such as Paris, Hong Kong and Tokyo. He joined Invest Hospitality as Culinary Director in June 2018. He was born in Vietnam and grew up in Paris. During his freshman year at Universite Paris-Dauphine studying economics his culinary path began. After his first dining experience at Michelin-starred Alain Raye restaurant who he asked to apprentice for him. After a successful month of learning, he decided to change careers and dropped out of business. He attended Ecole Grégoire-Ferrandi's ecole supérieure de cuisine (ESCF) in Paris, France. Verzeroli moved to New York after 18 in Japan and resides in Midtown Manhattan.

According to a New York Times article titled “ Le Jardinier, From Joël Robuchon's Team, Opens in Midtown East” Le Jarinier was originally meant to include Joël Robuchon restaurants, and Mr. Robuchon's death on August 6,2018 did not change those plans. The first seasonal menu for the opening in May, 2019 included dishes like chilled pea velouté with razor clams and mint, and heritage chicken with ramps and shallot coulis. Desserts by Salvatore Martone include a lemon meringue tart with citrus marmalade, and strawberries with strawberry mousse and herb granite. Some of the cocktails are based on fruits and vegetables. (Fabricant 2019)

Based on reviews on Yelp, in a The setting is cool, soothing with great service and terrific food. The cocktails are creative, balanced and delicious. The bread basket is full of gluten free breads each better than the other which is not offered everywhere. The appetizers are filling enough to wait for the entrees which are nicely portioned and delicious. Perfectly cooked salmon is recommended however a customer on google reviews claimed that it had bones and not seared

with skin. The service was prompt, helpful and friendly. The sommelier was very helpful and charming. Memorable experience and will go back.

I look forward to eating the gluten free breads and analyzing how different the taste and texture is from the ones with gluten. It seems like the restaurant uses stainless steel sustainable straws which I have never used, therefore I look forward to that. The lemon meringue tart and edible flowers sounds appealing. Based on the photos it actually looks like a restaurant in someone's garden hence its name. I anticipate the restaurant smelling freshly flowery with the smell of appetising food and drinks combined.

Work Cited

Fabricant, Florence, “Le Jardinier, From Joël Robuchon’s Team, Opens in Midtown East” the New York Times May 21, 2019

<https://www.nytimes.com/2019/05/21/dining/nyc-restaurant-news.html?auth=login-email&login=email> Accessed March 11, 2020

<https://lejardinier-nyc.com/>

<http://d-vsl.com/interior/le-jardinier-restaurant-manhattan-joseph-dirand/>