

**M E A T P A C K I N G
D I S T R I C T**

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**2017
10 MAY**

D i n i n g G u i d e //

MEATPACKING DISTRICT



Dining Guide

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Meatpacking District

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HISTORY

The Meatpacking District started as a residential area in the 1800s, but as residents escaped to the main city to avoid the epidemics, it slowly developed into an area filled with factories and markets, producing and selling meat as well as other products, earning the district its current name. Towards the 1980s however, the meatpacking district met its decline and transformed into an area for drugs, prostitution, and criminal activity. In attempt to gentrify the area in the beginning of the 21st century, high-end retailers, museums, and galleries came, making it one of the most fashionable and artistic neighborhoods in New York City. Though no longer an unpleasant district, the area became an expensive, chaotic, and crowded tourist site where meatpacking still existed.

Meatpacking District

01 Catch

02 Bagatelle

03 Standard Grill

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Meatpacking District



Catch

Catch New York is an inspired seafood restaurant and bar. Set in the heart of Manhattan's Meatpacking District, Catch offers contemporary versions of classical seafood arrangements, combining luxury food, great service and a remarkable atmosphere, appealing to today's modern diner. Catch NYC also includes Catch roof, a rooftop lounge and an indoor nightclub to complete the Catch experience.

Meatpacking District



Bagatelle

Bagatelle is one of the Meatpacking District's signature hotspots. It has nearly been present in the city for a decade, reminding guests of the exclusive ambiance that makes it as popular as it is. Bagatelle was originally designed in order to reinvent the ambience of the European flare and elegance in the Meatpacking District. Until this day, Bagatelle continues to offer guests with unrivaled service and an exceptional seasonal cuisine.

Meatpacking District



Standard Grill

A neighborhood staple, The Standard Grill is classic New York meets new American cuisine. The front café, bar and street-side bistro is clean and bright with white oak and tile décor and features fresh oysters, specialty cocktails and charcuterie. The main dining room is cozy, old-world with red leather banquettes, barrel vaulted ceilings, and a floor paved in copper pennies. The Standard Grill utilizes the freshest local ingredients, blending traditional steak house with new American grill sensibilities.

Meatpacking District



S e r a f i n a

Serafina Restaurant was invented as a result of shocking story. Vittorio Assaf and Fabio Granato were lost at sea on a small sailboat, with nothing but their swimsuits on. While suffering from cold and hunger, they both fantasized about eating a delicious pizza. Since then, a promise was created, that if they were to survive, they would both open their own restaurant that serves the most perfect pizza and pasta in the world, and in 1995, the promise was fulfilled. Serafina was successful enough that it opened up 29 more locations worldwide, the Meat-packing District being one of the most popular.

Meatpacking District



The Chester

The Chester is an all American restaurant, bar and private event space located in the heart of the Meatpacking District. Part of The Gansevoort Hotel, this restaurant is intended to join guests together at any time of day as it serves breakfast, brunch, lunch, dinner and even late-night bite menus. The Chester serves traditional American food along with handcrafted cocktails, making it the suitable place for a night out with some friends.

Meatpacking District



Fig & Olive

Originated in Mougins, a village in the South of France known for its culinary culture, Fig & Olive offers special flavors deriving from fresh, simple and traditional ingredients. Their dishes are then reinvented in a contemporary Mediterranean manner, that the restaurant has become popular for. One of Fig and Olive's signature ingredients is the local olive oil used in most of their dishes instead of butter. The recreation of the French Riviera ambience, along with the bar and the outdoor terraces, make Fig and Olive the perfect place to spend an interactive and enjoyable night.

Meatpacking District

DOWN

- 01** What used to be the Meatpacking District's main product?
- 02** What is the name of the architect who designed the latest building of the Whitney Museum?
- 03** What restaurant was created based on a promise made at sea?
- 04** What is Diane Von Fürstenberg mostly recognized for in the fashion industry?
- 05** Where did Fig&Olive originated from?

ACROSS

- 06** What is one aspect that makes the Meatpacking District as lively and cultured as it is?
- 07** Which clothing brand was named after a French novel?
- 08** What is Rag&Bone's signature clothing?
- 09** What is the Meatpacking District most known for?
- 10** Which artist is Kyu-Hak Lee inspired by in his exhibition at the Blank Space Gallery?

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