

# WordHampton

## PUBLIC RELATIONS INC.

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### MEDIA ALERT

**WHO:** REIN at The Garden City Hotel [www.gardencityhotel.com](http://www.gardencityhotel.com)  
**WHAT:** Spring-Summer Dinner Menu by Chef Steven De Bruyn  
**WHERE:** 45 Seventh Street, Garden City, NY 11530 (516) 747-3000

#### CHEF DE BRUYN PRESENTS NEW SPRING-SUMMER MENU AT REIN

**\*Culinary Treasures Composed of Freshest, Most Flavorful, All-Natural, Organic and Local Ingredients  
\*A Menu Fit for Foodies**

**(Garden City, LI, NY . . . May 2011) The Garden City Hotel (45 Seventh Street, Garden City, NY (516) 747-3000 [www.gardencityhotel.com](http://www.gardencityhotel.com))** announces a spring-summer menu of culinary treasures by Chef Steven De Bruyn at its signature restaurant, REIN.

“In his creative seasonal menus, Chef De Bruyn composes dishes of the freshest, most flavorful, all-natural, organic and local ingredients. It doesn’t get any better than at this time of year when they are bountiful and beautiful. There is also no better place than at REIN to enjoy such culinary artistry,” says Kim Morrone, Director of Marketing Communications, The Garden City Hotel.

In his spring-summer menu, Chef De Bruyn conceptualizes dishes with great depth and layering of seasonal flavors. A host of organic and local brand ingredients infuse the menu: Meyer Ranch beef, Amish chickens, East Coast oysters, Shiloh Farms and Wuffer Estate wine. New are Long Island line-caught fluke with fresh herb coulis, bulgur wheat salad with raisins and smoked almonds; mixed dried chile-rubbed natural pork tenderloin with stone ground organic polenta, organic mini roasted bell peppers and organic Swiss chard; and a flavorful 100% organic and vegetarian entree of Shiloh Farms barley-carrot risotto with local spring vegetables, saut ed spinach cheddar crisp, carrot-ginger coulis and a fried spinach leaf garnish. Precious ingredients extend to sweets endings including an organic cr ane brule with vanilla bean whipped cream and mixed berries.

Examples of new dishes on the lunch menu are grilled tuna with humus and pita crisps served with a Greek salad and lemon vinaigrette; grilled petit filet mignon with Boursin cheese-mashed potatoes, organic vegetable skewer and shallot demi; and a Cajun-seasoned red snapper in white wine-tomato fondue with saut ed spinach and mustard-turmeric potatoes.

In addition to lunch and dinner menus with new specials each day, a seasonal prix fixe menu is available for private events of 12 to 150 guests; and a multi-course tasting dinner, of four to seven courses, paired with wines, for up to 50 guests. Five-star caliber service inspires through informed staff who impart insights about special ingredients and the tradition behind each dish. Valet parking extends the tone. Reservations are recommended by calling (516) 977-9385.

#### REIN SPRING SUMMER 2011 DINNER MENU

##### APPETIZERS (\$11 – \$19)

- \*Mussel bisque, saffron and tarragon, \$14
- \*Arugula, watermelon and fennel salad with grated midnight moon goat cheese, mint and opal basil, \$13
- \*Caesar salad of green and red romaine hearts with sunny side quail egg and shrimp-anchovy toast, \$14
- \*Mozzarella and tomato trio - mozzarella and tomato panini, heirloom tomato soup with diced mozzarella, and roasted tomato-mozzarella salad with red wine figs, basil drizzle, fig vinegar, \$17
- \*Goat cheese and beet ravioli, balsamic-brown butter sauce with organic roasted baby beets, \$14
- \*Parmesan-crusting potato gnocchi, beech mushrooms with sweet pea coulis and vinaigrette croutons, \$16
- \*Charred sea scallops marinated in Wuffer Estate ver jus, celery root coulis, snow peas and citrus duck jus, \$17
- \*Grilled octopus with roast garlic-parsley pesto, warm fingerling potato salad, chick pea aioli and tapenade toast, \$17
  - \*Grilled shrimp satay with mango-jicama slaw and tropical fruit coulis, \$18
  - \*East Coast oysters Rockefeller, three or six, \$11 or \$18
  - \*Sashimi-grade tuna tartare with avocado and fingerling potato chips, \$19

##### ENTREES (\$26 – \$48)

- \*Pan-seared Arctic char with Brussels sprouts leaves, baby turnips and spiced red wine sauce, \$29
- \*Long Island line caught fluke with fresh herb coulis, bulgur wheat salad with raisins and smoked almonds, \$30
- \*Mustard-crusting monkfish braised in beer with savoy cabbage, diced celery root Duvel jus with bacon, \$32
  - \*Whole roasted Mediterranean sea bass with mushrooms, artichokes and cipolini onions, \$36
- \*Fresh-made organic tagliatelle pasta with shrimp, roasted cherry tomatoes, pistachio-pesto broth, fresh herbs, \$26
  - \*Vegetarian risotto, all organic, Shiloh Farms barley-carrot risotto, local spring vegetables, saut ed spinach cheddar crisp and carrot-ginger coulis, \$26
- \*Herb roasted free-range Amish chicken breast, creamed spinach with parsnips and wild mushrooms, \$29
  - \*Mixed dried chile-rubbed natural pork tenderloin, stone ground organic polenta, organic mini roasted bell peppers and organic Swiss chard, \$30
- \*Lamb duo with osso bucco style lamb shank with lentils and Coach Farms Hudson Valley goat cheese, and, mustard-bread crumb crusting rack of lamb, \$38
  - \*Herb marinated grilled filet mignon with slow roasted shallots, broccoli rabe, \$39
  - \*Meyer Ranch pepper-crusting all-natural ribeye steak with creamy peppercorn brandy sauce, \$48

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### **SIDES (\$7 each)**

\*Broccoli rabe with garlic \*Stir-fried local pea greens \*Bamboo steamed local vegetables \*Mashed potatoes  
\*Saut éed organic spinach with garlic confit \*Smack down Yukon gold potatoes

### **DESSERTS (\$10 each)**

\*Raspberry, banana and passion fruit vacherin -  
mango-almond biscuit with raspberry and banana-passion fruit sorbet, mango salad au poivre, meringue petals  
\*Pineapple en croûte -  
roasted pineapple in a coconut tuile, Myers's rum-raisin pastry cream and coconut sorbet  
\*Orange clafoutis -  
almond cake, caramelized orange segments, vanilla panna cotta, yogurt-lime sorbet  
\*Rocky road -  
gianduja chocolate mousse, praline crunch, vanilla crême anglaise, coffee ice cream, marshmallows  
\*Cheesecake sundae -  
cream cheese ice cream with "pâte sucrée" crumble, vanilla sauce, seasonal berry marmalade  
\*Organic crême brûlée with vanilla bean whipped cream, mixed berries  
\*Fresh strawberry tart with sablé cookie, mascarpone cream, amaretto ice cream  
\*Flourless chocolate cake with raspberry sorbet, vanilla ice cream, chocolate whipped cream  
\*Trio of sorbets with fresh berries

**ABOUT REIN:** Under the direction of award-winning Chef Steven De Bruyn, **REIN** is the signature restaurant of **The Garden City Hotel** ([www.gardencityhotel.com](http://www.gardencityhotel.com)), offering breakfast, lunch, dinner and bar menus daily with Saturday afternoon tea service and a #1 *Zagat*-rated Sunday brunch. De Bruyn's menus give the chance to taste and share many dishes while offering a full and filling spectrum of imaginatively composed main courses befitting the warm and inviting atmosphere. The chic ambience of **REIN** extends from the restaurant to a seasonal outdoor patio and two private dining rooms. Warm, welcoming and exceptional service underscore **REIN's** world-class experience making it the home of Long Island's "power meal" for high flyers from the worlds of business, sport and entertainment. For public information about **REIN**, call (516) 877-9385; see [www.gardencityhotel.com](http://www.gardencityhotel.com); or follow on <http://www.facebook.com/ReinAtTheGardenCityHotel> and <http://twitter.com/reinrestaurant>

**ABOUT THE GARDEN CITY HOTEL** ([www.gardencityhotel.com](http://www.gardencityhotel.com)): No stranger to #1 ratings, The Garden City Hotel is recognized as a leader on the Long Island dining and lodging scene. Top rankings from best food to best service are given year-on-year. The luxury hotel is one of 185 members, internationally, of the *Preferred Hotels and Resorts Group* and the only hotel on Long Island, having met the highest standards of quality and extraordinary service earning it Preferred Standard of Excellence status. The legendary property has been a centerpiece of Garden City, attracting the great and good, since 1874. The 280-room hotel with 16 suites, four of which are penthouse suites, has 25,000-square-feet of meeting and banquet space including a grand ballroom, spacious meeting rooms, a private ultra lounge and a signature restaurant, **REIN**. It was originally designated as the focal point of Garden City – 7,000 acres of land 20 miles from New York City – by Alexander Turney Stewart to attract a famous and wealthy clientele from around the world. One of the most notable visitors, Charles Lindbergh, slept here in 1927 on the night before his trans-Atlantic flight. The hotel remains popular with today's high-flyers from the worlds of business, politics, sport and entertainment. For public information about **The Garden City Hotel**, call 516-747-3000; see [www.gardencityhotel.com](http://www.gardencityhotel.com); or follow on <http://www.facebook.com/GardenCityHotel> and <http://twitter.com/GardenCityHotel>

**ABOUT PREFERRED HOTELS & RESORTS** ([www.preferredhotels.com](http://www.preferredhotels.com)): Preferred Hotels & Resorts is the ultimate luxury collection, featuring more than 185 exceptional hotels and resorts in the most desirable locations around the world. A member of the Preferred Hotel Group family of brands, Preferred Hotels & Resorts celebrates the individuality of its properties and intuitively understands the preferences of its guests. It embraces award-winning Standards of Excellence™, an extensive quality assurance program that has been honored with the "Best Practices Champion Award" by Cornell University. For more than 40 years, the brand's legendary commitment to quality has ensured an unparalleled guest experience, from the very best amenities to superb service.

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