

# 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:** Long Island Restaurant Week Menu  
**WHEN:** November 6-13, 2011 from 5:00 p.m. – 11:00 pm.  
Except Saturday until 7:00 p.m.  
**WHERE:** 45 Seventh Street, Garden City, NY 11530 (516) 747-3000

### THE GARDEN CITY HOTEL SHOWCASES ITS SIGNATURE RESTAURANT, REIN, DURING LONG ISLAND RESTAURANT WEEK

(Garden City, LI, NY . . . October 2011) The Garden City Hotel (45 Seventh Street, Garden City, NY [516] 747-3000 or [www.gardencityhotel.com](http://www.gardencityhotel.com)) signature restaurant, REIN, presents a three-course, \$24.95 prix fixe dinner menu, in addition to its new seasonal fall/winter dinner menu, by award-winning Chef Steven De Bruyn as part of Long Island Restaurant Week ([www.longislandrestaurantweek.com](http://www.longislandrestaurantweek.com)). The event runs all night with dinner service from 5:00 p.m. – 11:00 p.m. on Sunday, November 6 to Sunday, November 13 except after 7:00 p.m. on Saturday. Diners this week will also be able to enter to win two seats to the hotel's award-winning Sunday Brunch.

Says REIN Restaurant Director Peter Pizarro, "We are excited to participate in one of the most successful events currently on Long Island. Our guests are drawn to our world-class dining experience which is the basis for a long-term and loyal relationship. REIN Restaurant at The Garden City Hotel has a philosophy of excellence. We bring our guests the greatest and freshest gastronomical ingredients available in the market, an award-winning beverage program, and, by far, one of the best services in the industry. We are celebrating dining out by participating in Long Island Restaurant Week. The event gives us the opportunity to meet new dining patrons and rekindle friendships with those we have not seen in a while."

Steve Haweeli, President, WordHampton Public Relations, founder of Long Island Restaurant Week adds, "REIN is an excellent example of the high calibre dining experience Long Islanders have access to during this promotion. Newcomers to REIN will see, and friends of the restaurant will be reminded, what a terrific dining venue the Garden City Hotel is, and how masterful Chef De Bruyn's menu presentation is every night and year round."

Reservations may be made by calling (516) 877-9385 or online at [www.gardencityhotel.com](http://www.gardencityhotel.com) where gift cards may also be purchased.

#### APPETIZER (Select One)

- \*Arugula, pear, endive salad, Vermont Jasper Hill blue cheese, fresh walnuts, pomegranate-mustard vinaigrette
- \*Gravlax of arctic char with 7 spices, radish-fennel-parsley salad, Vermont fromage blanc dressing
- \*Parsnip veloute, shrimp, lemongrass and ginger
- \*Shrimp cocktail, classic cocktail sauce, fresh lemon (\$5 supplement)

#### ENTREE (Select One)

- \*Pan-seared salmon, stewed endives with north fork pears, b éarnaise-pickled shallots, buttermilk potato puree
- \*Herb-roasted free-range Amish chicken breast, creamed spinach with parsnips and wild mushrooms
- \*Beef ribs and cheeks bourguignon style, local carrots and potatoes
- \*Herb marinated grilled filet mignon, slow roasted shallots, broccoli rabe (\$8 supplement)

#### DESSERT (Select One)

- \*Hazelnut torte, bittersweet chocolate ganache, hazelnut biscuit and milk chocolate chantilly, caramel ice cream
- \*Baba au rhum, sponge cake soaked in an organic vanilla bean and Meyer's rum syrup served with lemon thyme gelee, fresh raspberries and cr àne fraiche
- \*Trio of house-made sorbets

#### ADDITIONAL SIDES (\$5)

- \*Broccoli rabe with garlic dauphine potatoes with truffle aioli
- \*Glazed sliced carrots with thyme mashed potatoes
- \*Sautéed "organic" spinach with garlic confit smack down Yukon gold potatoes

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**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)). Modern American cuisine prepared with the finest and freshest organic, local and seasonal ingredients are presented in breakfast, lunch, dinner and small plate bar menus, Saturday afternoon tea service and a #1 rated Sunday brunch. Befitting the warm and inviting atmosphere is a menu ranging from simple and fun selections to a full and filling spectrum of imaginatively composed dishes. The chic-casual 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, sports, politics and entertainment. For public information about The Garden City Hotel, call 516-747-3000.

**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.

**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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