



The Journal

Inside New York City's New
Food Epicenter



The Best New Texas Restaurants in 2022

Perry's Steakhouse's 20 locations and counting



Perry's Steakhouse typical new construction

By Patricia Sharpe, March 2022; a Butcher Shop Beginnings

In 1979, the Perry family opened its first restaurant: a modest meat market in Houston called Perry's Butcher Shop and Deli. By 1986, Chris Perry persuaded his father Bob to add dining tables, paving the way for an expansion, which quickly gained popularity among loyal customers. Chris was then inspired to continue the family's legacy, and went on to create Perry's Steakhouse & Grille® in 1993.

Now one of the country's premier, award-winning steakhouses with locations in Denver, Chicago, Birmingham, Miami, Raleigh, Nashville and across Texas, Perry's remains true to its neighborhood butcher shop roots with top quality selection and service. From start to finish with table side carvings and exquisite celebratory touches. Extraordinary service professionals uphold the tradition

of excellence, creating a rare experience.

Perry's prime USDA-aged steaks are of unparalleled quality, with exceptional marbling for best texture. You'll find favorite additions – from double cut slab bacon to lobster tail halves – for quintessential steakhouse dining that's well done every time. Perry's Steakhouse's flagship menu item is the "seven-finger" pork chop — one that truly measures seven fingers high — the way butchers historically measured meat. The signature chop is rubbed with seasoning, cured, and slow-smoked with pecan wood for up to six hours. Upon order, it's glazed, caramelized, then topped with Perry's signature herb-garlic butter. When the massive pork chop ready, the meaty wonder is proudly carved and presented table-side.



Perry's famous seven-finger pork chop

While known best for the pork chop, the rest of the menu includes USDA aged prime beef (some also carved table-side), seafood, salads, soups, hefty starters and sides menus, plus flamed desserts. The menu, consistent throughout each of its locations, was created by Perry's Master Development Chef Rick Moonen, a celebrity chef and member of the American Culinary Hall of Fame, and a leading authority on sustainable seafood.

Typical restaurant allows 350 seated guests at full capacity, but will open adhering to social distancing guidelines with high cleaning standards in place. Perry's hours are Monday through Thursday from 4 to 10 p.m., Friday from 10:30 a.m. to 10 p.m., Saturday from 4 to 10 p.m., and Sunday 4 to 9 p.m. The full menu will be available for car-side to-go every day from 11 a.m. to close, in addition to to-go special offers. Perry's currently operates steakhouse locations across Texas and in Birmingham, Chicago, Denver, Miami, and Raleigh. Additional concepts include Perry & Sons Market & Grille and Carve American Grille. Perry's Steakhouse & Grille <https://perryssteakhouse.com/>



Oscartek high humidity custom meat display

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By Jay Cheshes

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It's the biggest kitchen I've ever opened," says Jean-Georges Vongerichten, touring the commissary nearing completion above the new 53,000-square-foot Tin Building by Jean-Georges culinary marketplace at New York's South Street Seaport.

When it launches later this spring, the entire operation will employ more than 700 people at its 17 restaurants, bars and food counters.

Chef Jean-Georges Vongerichten and Roman and Williams co-founders Robin

Standefer and Stephen Alesch at the new Tin Building by Jean-Georges

The complex, with its tiled walls and display cases full of fish, meat and produce, will be reminiscent of the famous Food Halls at Harrods in London, an early inspiration for the project, with its gourmet provisions and dining on-site. "The food hall there is four or five rooms," says Vongerichten, of Harrods. "We decided to do our market in one area, so you can turn around and buy everything, and [with] much more restaurants."





The Tin Building viewed from across the FDR Drive.

Vongerichten has been working on the Tin Building since 2016, when he was brought on by the developer, the Howard Hughes Corporation. He and the design firm Roman and Williams collaborated on the concepts and interiors. Together they focused on bringing some of the energy of a working market back to the original home of the Fulton Fish Market, the city's main seafood supplier, which decamped for the Bronx in 2005. "We took direction from a design perspective of a sort of heyday of the market, the 1920s and '30s," says Robin Standefer, principal and co-founder at Roman and Williams, "American deco spaces that were often about a sort of sanitary, beautiful, utilitarian interior."

The new central market on the ground floor, with its brass fixtures and handmade tiles in maritime blues and greens, channels Vongerichten's nostalgia for the original Tin Building, built in 1907, where he began buying fish for his first New York restaurant, Lafayette, shortly after arriving in the city in 1986. Back then there were great pyres of burning crates outside, and you might return from shopping, as Vongerichten once did, to find the car you were driving on four blocks, with no wheels. "You'd see the sun coming up over the Brooklyn Bridge. Fantastic!" he recalls. "I was so sad when they moved."

Deco-inspired tilework in maritime hues.

The original building, damaged by fire, flood and neglect, was rebuilt by the Howard Hughes Corp., the new structure designed by SHoP Architects with a mix of old and new materials and moved 7 feet higher and 32 feet east toward the river. The fresh ingredients sold at its market counters—live scallops in the shell, day-boat fish and peekytoe crab from up and down the East Coast; greenmarket produce from Eckerton Hill and Norwich Meadows farms outside the city—will supply its restaurants, too. "We can use everything up the same day," says Vongerichten, "no waste, everything's going to go."



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