

THE
BETSY
SOUTH BEACH

MEDIA CONTACTS:

Cassandra Martino
Cheryl Andrews Marketing
305.444.4033
cassandra@cam-pr.com

THE BETSY-SOUTH BEACH OPENS THE CONSERVATORY

Ocean Drive hotel debuts a new venue highlighting Chef Laurent Tourondel's cuisine, La Colombe coffee, JOJO tea and drinks by Alambiq in a relaxed and elegant setting

MIAMI BEACH, FL (February 22, 2017) – The Betsy-South Beach announces the opening of a new venue today, **The Conservatory**, a sophisticated, comfortable and inviting lounge space situated in the hotel's new Art Deco Wing in the former lobby of the historic Carlton Hotel. In completing a two-year expansion that took the hotel to 132 guest rooms and more than 20,000 SF of public space, the iconic Ocean Drive hotel has a fully reimagined culinary culture delivered by celebrity Chef Laurent Tourondel - first with the rebranding of LT Steak & Seafood and now with the introduction of The Conservatory, located at 1433 Collins Avenue.

"It's an exciting time for The Betsy as we expand our footprint on the Beach and provide more opportunities for the local community to discover and enjoy what we have created here, a place where guests can come to enjoy great food, arts and culture and each other. Chef Tourondel has worked with our leadership team to develop something completely unique to our neighborhood – and to the entire region, said Jonathan Plutzik, Owner of The Betsy".

Chef Laurent Tourondel continues to create distinct flavor combinations that celebrate regional cuisine with new Latin-inspired menu items at LT Steak & Seafood such as: *Foie Gras Empanada* - fig, almond, black trumpet vinaigrette, black truffle; *Cuban Molletes* - English muffin, black beans, Swiss cheese, ham, fried eggs, pickled mojo sauce, mashed sweet plantain; and *The Betsy Cuban Sandwich* - Swiss cheese, ham, pork, homemade pickle, spicy mustard, to name a few, while also curating a new culinary concept with the opening of The Conservatory – *which he envisions as 'a place to grab a quick breakfast, stay for lunch while working, (and then) relax into the evening with drinks and delicious food'.*

The Conservatory features an exquisite espresso, tea, and cocktail base pouring [La Colombe Coffee](#) and [JoJo Tea](#) along with an array of newly crafted libations curated by the award-winning mixology team, [Alambiq](#), as well as dishes from LT Steak & Seafood from 7 a.m. til close. Continental breakfast is served daily until 11 a.m., with French pastries and light bites served all day. Lunch and dinner menu items including daily specials and sushi from LT Steak and Seafood can also be ordered in The Conservatory.

Offering draft, bottled and Italian craft specialty beers along with a selection of wines by the glass, The Conservatory also features a cocktail menu with specialties such as: *Spicy Mint Irish Coffee* – Jameson, Ancho Reyes, fresh brewed coffee topped with mint foam; *Betsy Frappuccino* – Bacardi 8, St. George Nola Coffee, Campari and espresso; *Co Chai Nut* – Chai Tea infused Santa Teresa, Licor 43, Sherry and Coconut Puree; *Guava con Leche* – Avion Coffee, Cointreau, cream, espresso topped with guava foam; *Mediterranean Sun Tea* – Rooibos Tea Infused Rem V, FOS Mastiha, jemon juice, passion fruit and honey; *Cheshire Tea* – Casa Noble Reposado, Giffard Peche de Vigne, lime juice and Butterfly Tea syrup; and *Espresso Martini* – Absolut Elyx, Cocchi Barolo Chinato, FOS Mastiha, espresso and orange zest.

The Conservatory at The Betsy is a collective workspace, casual meeting spot, and event venue for up to 150 people, offering an experience that is enhanced through the design vision of Diamante Pedersoli

and Carmelina Santoro, the inspirational Italian home-design team behind the passionately low key elegance of The Betsy-South Beach. Adjacent event spaces include a Board Room (seating up to 15), an Atrium (capacity of 150), and The Gallery (a malleable space suitable for 100 for dinner).

Carlos Torres is Executive Chef at The Betsy-South Beach, providing supervision and inspiration to the on-site team, as well as seamless partnership with Chef Tourondel and his award-winning legacy. Chefs Torres and Tourondel prepare menus for all catered events at The Betsy-South Beach.

About Laurent Tourondel

Award-winning Chef Laurent Tourondel parlayed his love of food at an early age, entering a four year program at Saint Vincent Ecole de Cuisine in Montluçon, France where he earned a “d’Aptitude Professionnelle de Cuisinier.” Following his graduation, he became a chef for the Admiral in the French Navy, followed by posts at some of the world’s most acclaimed restaurants throughout Europe. Tourondel moved to New York to work at the three-star Michelin, Relais & Chateau Troisgros, before becoming Executive Chef of C.T., Claude Troisgros’ debut restaurant. After a time at the Palace Court Restaurant at Caesar’s Palace Hotel & Casino in Las Vegas, Tourondel returned to New York to open Cello, his first solo endeavor. Upon leaving Cello, Tourondel traveled the world further developing his own cooking voice that would later dictate his menus at BLT Steak (2004), BLT Fish (2005), BLT Prime (2005), BLT Burger (2006), and BLT Market (2007), as well as LT Burger in the Harbor, LT Bar & Grill, LT Burger and Arlington Club. In addition to overseeing his restaurants at The Betsy-South Beach, Tourondel serves as Executive Chef at Brasserie Ruhlmann in Manhattan, as well as The Vine, his cocktail lounge and L’Amico, an American restaurant with Italian influences inspired by his upbringing in the European countryside. Named Bon Appétit magazine’s 2007 “Restaurateur of the Year,” Tourondel has published three cookbooks, earning him a 2008 James Beard Foundation Award nomination.

About The Betsy-South Beach

The Betsy-South Beach is the only Forbes Four Star and AAA Four Diamond rated boutique hotel in Greater Miami. Located in the heart of the Art Deco District on Ocean Drive, The Betsy’s unique hospitality model champions the power of community through its dedicated PACE (Philanthropy, Arts, Culture, Education) program by weaving those brand pillars into the guest experience. The former 61-key hotel completed a groundbreaking expansion, led by architect Allan T. Shulman and designers Diamante Perdersoli and Carmelina Santoro, merging with the (former) historic Carlton Hotel to become a single unified property in December 2016. The new Betsy boasts 132 guestrooms with 25 suites, three distinct food and beverage outlets under the direction of famed Chef Laurent Tourondel, a 3,200 sq. ft. rooftop complex with swimming pool, dedicated library, and nearly 15,000 sq. ft. of special event space to scale the celebrated PACE program.

The Betsy-South Beach is located at 1440 Ocean Drive, Miami Beach, FL and the Conservatory is located at 1433 Collins Avenue, Miami Beach, FL. For more information on LT Steak & Seafood, The Conservatory or The Betsy, please call (305) 531.6100 or visit www.thebetsyhotel.com – or book on Open Table. For daily updates, check out The Betsy on [Facebook](#), [Twitter](#) and [Instagram](#) or LT Steak & Seafood on [Facebook](#) and [Instagram](#). #TheBetsyHotel #LTSteakandSeafood #TheBetsyConservatory.

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