



## PRESS RELEASE

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**FOR IMMEDIATE RELEASE**

### **San Antonio Botanical Garden partners with Chef Jason Dady for the opening of new restaurant**

**SAN ANTONIO (August 19, 2020)** – The San Antonio Botanical Garden is adding elevated dining to its experience with the opening of a new restaurant in partnership with nationally acclaimed, San Antonio local restaurateur, Chef Jason Dady. At Jardin (pronounced “Jar-dean”), Dady’s vision of the space and cuisine is in the beauty of the garden and the bounties of Greece, Italy, Spain, Turkey and Morocco. The Mediterranean influences are seen throughout the menu with a plethora of options that highlight fresh, flavorful, garden driven tastes. A full bar will feature frozen Bellini’s, as well as classic cocktail program and a wine list featuring boutique selections of both new and old-world wineries. Expected opening date is September 10.

Botanical Garden visitors will walk back in time as they enter the new restaurant inside the historic Daniel J. Sullivan Carriage House originally built in 1896. Nestled on 38-acres of natural beauty, the Sullivan Carriage House makes for a one-of-a-kind fine dining experience like none other in the city. This historic limestone building will feature a newly designed interior space envisioned by Crystal Dady, the chef’s wife, and business partner. Her fresh take on the interior design will enhance former renovations completed two years ago and include reconstructed interior walls made up of the original horse stalls wood material, a full-service bar, and spacious light-filled dining room. Dady has exciting plans for a brand-new private dining area on the second floor of the Carriage House featuring impressive vaulted ceilings and beautiful original wood beams. During the warmer months, visitors can enjoy eating outside in Gertie’s Garden adjacent to the Sullivan Carriage House. This large outdoor patio area is surrounded by mature Texas ash trees offering wonderful shade in the summer; the patio also showcases colorful annual plantings and provides easy access to the formal and display gardens.

“We are ecstatic about this new partnership,” said Sabina Carr, Chief Executive Officer, San Antonio Botanical Garden. “It was important for us to partner with a chef of Jason Dady’s caliber that could bring

delicious, locally-sourced food to the Botanical Garden. After meeting with Chef Dady and learning more about his values, it just felt like a natural fit for us.”

“I am beyond excited and humbled by the opportunity to open Jardin in the beautiful Carriage House. The San Antonio Botanical Garden has long been one of my favorite places in San Antonio. It’s impossible as a chef not to be inspired to cook when you see the bounty of the trees, plants, herbs that surround the property. To have the privilege to have that inspiration every day in our own backyard is something I am beyond humbled and look forward to sharing that passion with our patrons and Garden visitors,” said Chef Jason Dady.

For nearly two decades, Chef Jason Dady has redefined the San Antonio culinary culture by providing exceptional food while creating memories to last a lifetime. Chef Dady’s vision for the menu will focus on the bounty of the entire Mediterranean Sea and its fresh garden focused cuisine. From Greek, Italian, Spanish, Turkish and slight Moroccan influences the menu will be full of options that are fresh, clean and garden driven. The menu highlights will include small, sharable Mezze plates (Fried Artichokes, White Cheddar Dates, Sicilian Cauliflower, Labneh), Chickpea Hummus (Zahtar, Blue Crab with Sweet Corn, Crispy Pork belly with Harissa), Focaccia Pizzas, a selection of small plates (Potato Gnocchi Primavera, House made Falafel, Golden Beet Gazpacho, Stuffed Grape Leaves and Lamb Meatballs with Blood Orange Aioli) as well as large entrée style dishes (Whole Roasted Branzino, Smoked Beef Ribs and Roasted Chicken).

Chef Dady has made sure that whatever type of dining experience you want, you can have. From snacks, a light happy hour, a family feast or a quiet lunch on the patio, Jardin will ensure a perfect meal. Sunday Brunch will offer a great start to an adventure in the garden. In addition to providing dining services at the Botanical Garden, Chef Jason Dady’s restaurant will also provide catering for private events. The Sullivan Carriage House is available to rent for private parties, social and corporate events.

Garden admission will not be required to dine at the new restaurant, and visitors can park for free on-site.

Jardin will be open 11 a.m. – 9 p.m. Tuesday – Thursday, 11 a.m. – 10 p.m. on Friday and Saturday, and 10 a.m. – 8 p.m. Sunday with brunch menu. Garden picnic and bar to go menu will also be available. Reservations recommended, but not required. Get news and opening updates on social media @chefjasondady, @jardinsatx and facebook.com/jardinsatx.

#### **About the San Antonio Botanical Garden**

The mission of the San Antonio Botanical Garden is to inspire people to connect with the plant world and understand the importance of plants in our lives. The San Antonio Botanical Garden features 38 acres of nature spaces located deep in the heart of San Antonio. Daily admission to the San Antonio Botanical Garden is \$15 adults; \$13 students and military; \$12 children age 3-13; \$3 Museums for All (with SNAP or WIC EBT card and valid ID). San Antonio Botanical Garden is located at 555 Funston Place at North New Braunfels. Limited free on-site parking available. The Botanical Garden is open year-round except Thanksgiving, Christmas, and New Year’s Day. For more information, visit [sabot.org](http://sabot.org) or call 210.536.1400.

#### **About Jason Dady Restaurant Group:**

For nearly 20 years, Chef Jason Dady has been dedicated to developing, cultivating and designing dining experiences in San Antonio restaurants. His concepts include: Two Bros BBQ Market, Range, Tre Trattoria, Alamo BBQ Company, B&D Ice House, and Jason Dady Catering and Events. With genuine a passion for both innovative flavors and old-fashioned hospitality, Dady has propelled as a San Antonio culinary staple. He has been seen on various television programs including: Iron Chef Gauntlet, Beat Bobby Flay, Andrew Zimman “Delicious Destinations”, Cooking Channel “Man, Fire, Food”, The CBS Morning Show, The Today Show, Eat Street, D Living Show, SA Living, Movable Feast on PBS and more. Jason is seen as an ambassador in the Alamo city,

and started Titans of Tailgate Food Festival to support single parent culinary students, sits on the board of Culinaria, San Antonio's Annual Food Festival and serves on the Visit San Antonio Culinary Ambassador Committee. When he isn't building empires, Jason can be found with his wife and three children on camping trip or grilling in his backyard.

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