

## LORENZO'S AT THE HILTON GARDEN INN RANKED #1 RESTAURANT ON STATEN ISLAND

By: Pamela Silvestri, SI Advance Food Editor STATEN ISLAND, N.Y. — What is a perfect restaurant? By most standards, it's one that wins customers with stellar service and food, plus an impressive beverage program. The place is comfortable with seasonal touches and special programming that keep things continually interesting for both staff and consuming audience.

By my standards in ala carte formats, attention to detail is significant (i.e. napkins folded neatly, everything made from scratch, hot food served on hot plates, etc.) with an emphasis on crisp service (i.e. proper utensils in place before dishes arrive, plates are bussed only when all patrons are through with them, a sincerity and in-the-moment demeanor toward guests, etc.) And for exceptional eateries who deserve top billing, the business grows its own food or sources hyper-locally whenever possible.







 $\begin{tabular}{ll} 1. \begin{tabular}{ll} Lorenzo's Restaurant, Bar and Cabaret $-1100$ South Ave., \\ Bloomfield; 718-477-2400; $\underline{Lorenzosdining.com}$ \\ \end{tabular}$ 

Over the years of the Hilton's playing host to the Advance Cookbook contests, the relationship has forged a deeper appreciation for the Hilton Garden Inn's resident restaurant. Lorenzo's continuous attention to detail and entertainment programming has made it a proud showpiece for tourists and us locals alike.

The only farm-to-table concept on Staten Island (thousands of pounds of produce comes from its rooftop farm) is also one of the few self-sustainable landmarks of New York City. Aside from producing all eats from scratch with thoughtful presentations, the consistency of staff is admirable and telling of the business' bigger picture. Plush dining areas feature ample room between tables for private conversation and respect for personal space. The overall typical experience at Lorenzo's makes it a class act and bellwether of industry hospitality.