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**LT Steak & Seafood, a Seasonal American Restaurant from Celebrated Chef Laurent Tourondel, Now Open at The Betsy-South Beach**

NEW YORK, N.Y. (June 3, 2016) – Executive Chef Laurent Tourondel opens LT Steak & Seafood, Miami’s newest restaurant dedicated to refined American steak and seafood on Ocean Drive in the heart of the Art Deco District. Situated within the historic The Betsy-South Beach, the Greater Miami area’s only Forbes Four Star and AAA Four Diamond rated boutique hotel, LT Steak & Seafood offers diverse dishes that draw inspiration from the distinct energy of Miami. The opening today of LT Steak & Seafood represents the first step in an exciting culinary evolution for the property, and further solidifies Tourondel as one of the region’s strongest culinary voices.

“I am thrilled to continue cooking the food I love here in South Beach” says Tourondel. “The distinct energy of Miami – its diversity, culture and vibrancy – have always drawn me to the city and sparked my culinary imagination. I’ve found a true partner with the award-winning team at The Betsy-South Beach, and look forward to sharing LT Steak & Seafood with both locals and visitors.”

Tourondel’s seasonally-inspired American menu showcases a deep appreciation for the local landscape, combining beloved aspects of steak and seafood houses together under one roof. LT Steak & Seafood offers innovative takes on familiar dishes, with menu highlights featuring: expansive sushi and raw bar offerings such as *Crunchy Curried Peekytoe Crab* and *Freshwater Prawn Coconut*; large seasonal salads including *Lemon Poached Lobster Salad* with grapefruit oil and *Watermelon & Heirloom Tomatoes* with feta, hot peppers and pomegranate vinaigrette; seafood entrees like *Grilled Red Snapper* with smashed fresh peas and lime-shitake ginger vinaigrette; followed by a vast selection of U.S.D.A. Prime steaks from the grill, offered with rotating market sides. LT Steak & Seafood will serve breakfast, lunch and dinner upon opening.

To complement the menu, an extensive beverage program created by LT Steak & Seafood F&B Director David Weiss, features a range of literary-inspired original cocktails, along with some signature classics inspired by Tourondel. The restaurant’s wine program features a diverse, international list to complement the bold menu items.

The new look at LT Steak & Seafood has been brought to life by the award-winning design team at The Betsy-South Beach, led by Diamante Pedersoli and Carmelina Santoro. Clean lines, rich textures and an

understand elegance define the space, exuding true warmth and comfort. The restaurant's signature large picture windows from the original L. Murray Dixon art deco design further enhance the airy, open space.

"The Betsy-South Beach is excited to continue our longstanding, and always collaborative, relationship with Laurent Tourondel" says The Betsy's Chairman and Principal Owner Jonathan Plutzik. "LT Steak & Seafood is a perfect addition to our property providing our guests and neighbors with, in the simplest sense, the food they love to eat."

The opening of LT Steak & Seafood coincides with the larger expansion of The Betsy-South Beach, which will be adding impressive new facilities to elevate the guest experience, while preserving the commitment to a high level of personalized service. Along with LT Steak & Seafood, the property's expansion will include two additional culinary concepts also overseen by Tourondel and scheduled to open in fall of 2016.

*LT Steak & Seafood is located at 1440 Ocean Drive, Miami Beach, FL. Breakfast, lunch and dinner are served daily from 7:00am – 10:00pm Sunday through Thursday and 7:00am – 11:00pm Friday through Saturday. For reservations please call 305-673-0044. All major credit cards accepted. For additional information, please visit [www.thebetsyhotel.com/dining](http://www.thebetsyhotel.com/dining)*

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## **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. Currently, the 61-key hotel is in the process of a groundbreaking expansion, led by architect Allan T. Shulman and designers Diamante Perderson and Carmelina Santoro, to merge with the historic Carlton Hotel and become a single unified property by fall 2016. Upon completion, the new Betsy will boast 128 guestrooms with 25 suites, three distinct food and beverage outlets under the direction of famed Chef Laurent Tourondel, a 3,000 sq. ft. rooftop pool complex, new boardroom, expanded fitness center and rooftop spa, dedicated library, and 10,000 sq. ft. of new event space to scale the celebrated PACE program. For more information on The Betsy-South Beach, visit [www.thebetsyhotel.com](http://www.thebetsyhotel.com). Follow us on Instagram and Twitter [@TheBetsyHotel](https://twitter.com/TheBetsyHotel). Like us on Facebook [TheBetsyHotel](https://www.facebook.com/TheBetsyHotel).

## **ABOUT LAURENT TOURONDEL**

A native of France, Chef Laurent Tourondel parlayed his love of food at an early age into a four-year program at Saint Vincent Ecole de Cuisine in Montlucon, France, where he earned his "d'Aptitude Professionnelle de Cuisinier." After graduation, he received his first post in the kitchen as chef to the admiral in the French Navy. Following this position, he worked at several esteemed restaurants throughout France before traveling to London, where he cooked at the famed gentleman's club, Boodle's.

In the years that followed, Tourondel worked under such notable chefs as: Bruno Tison at Restaurant Beau Geste in Manhattan; Jacques Maximin at Restaurant Ledoyen in France; and Chef de Partie at Restaurant Mercury at the Hotel InterContinental in Moscow. From there, Tourondel worked at the three-star Michelin, Relais & Chateau Troisgros, before taking a post as executive chef of C.T., Claude Troisgros' debut restaurant in New York City. Tourondel served as executive chef at Palace Court Restaurant at the world famous Caesar's Palace Hotel and Casino, followed by a return to New York City

to open Cello. Upon leaving Cello, Tourondel saw a great opportunity to spend time traveling through South America, Asia and Africa, where he further developed his own culinary voice.

Tourondel returned to the States to open 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, a partnership with TAO Group. He is also the Executive Chef at Brasserie Ruhlmann in Rockefeller Center in Manhattan.

In 2015, after consulting on some of the city's most high profile projects, Tourondel opened two adjacent properties in Manhattan's Chelsea neighborhood, The Vine, a cocktail lounge with a menu of signature small plates, along with L'Amico, an American restaurant with Italian influences inspired by his upbringing in the European countryside.

In June 2016, Tourondel continued his longstanding relationship with The Betsy-South Beach, Miami's premier boutique hotel, with the opening of LT Steak & Seafood, a seasonally-inspired American restaurant located within the hotel. LT Steak & Seafood is the first of three culinary concepts that Tourondel will oversee as part of the property's larger expansion, with the remaining projects scheduled to open in fall of 2016.

Tourondel was named "Restaurateur of the Year" by Bon Appetit magazine in 2007 and has published three cookbooks, Go Fish: Fresh Ideas for American Seafood (J. Wiley & Sons, 2004), Bistro Laurent Tourondel: New American Bistro Cooking (J. Wiley & Sons, 2007), which earned him a 2008 James Beard Foundation Award nomination, and Fresh from the Market: Seasonal Cooking with Laurent Tourondel, (J. Wiley & Sons, 2010).