

Hudson Yards Developers See An Appetite For Their New Culinary Corridor

The \$25 billion mixed-use complex will be home to more than 20 dining and drinking spots

By Charles Passy – February 25, 2019



When Hudson Yards formally opens on March 15, the development will reshape the landscape in Manhattan’s far west side, essentially introducing a new neighborhood teeming with office workers, residents and retail establishments.

But one of its biggest impacts may be on the culinary front, with some food and real estate professionals saying Hudson Yards could be New York City’s next dining mecca, while others see challenges ahead—at least in the immediate term.

The \$25 billion mixed-use complex will be home to more than 20 dining and drinking spots. The highlight is an array of high-end restaurants headed by such chefs as Thomas Keller, David Chang and Michael Lomonaco. A Spanish-themed food hall, Mercado Little Spain, under the leadership of José Andrés, complements these fine-dining offerings.

Restaurateurs are also coming from abroad to be part of Hudson Yards.

Arlene Spiegel, New York-based restaurant consultant, said that until more people live and work in Hudson Yards and the surrounding area, the development may be seen more as a “destination” for dining rather than a place that is part of the city’s fabric.

In the end, many in the New York dining scene are bullish about Hudson Yards’s culinary chances. But they also warn that not every restaurant will likely succeed and the mix of food offerings at the complex could change over time. The Shops at Columbus Circle, a Related project, opened more than a decade ago and saw some of its original dining spots shutter.

“There’s always going to be a shakeout,” said Ms. Spiegel, the restaurant consultant. ●