

NYC for Hudson Yards, The Shed and The Vessel
Thursday April 4, 2019

What? Check out above – a new and silly sculpture not unlike the Eiffel Tower that is for nothing but to look at and climb on.

Itinerary:

8:15am Bus or 8:30am to Port Authority

Walk from Port Authority near 42nd to Hudson Yards, around 30th. Alternate: Uber.

11:30am Tickets to The Vessel – with Kathy who got them on line for free.

In the picture you see The Shed, scheduled to open the following day. It's got quite the story, as gold below.



What we did:

- Shop the many floors of what some call shopping for the 1% but I disagree because there is not only a Neiman Marcus, but a H&M, an Athleta, a LuLuLemon, but yes, plenty of high dollar stores.
- Climb The Vessel. By end of the day my iPhone pedometer showed 7.5 miles and 22 flights of stairs. It had only been open about 2 weeks and we wanted to be of the first.
- Walk the HighLine from end to end.
- Stop off at 28th Street to dine at the Death Avenue Brewing Company. Check out the Hudson Market.
- Go into the Whitney Museum.
- Shop the Meat-Market area
- Walk back from about 14th to 42nd.
- Wander through Chelsea Market – worthy of a trip but we were full. Kathy bought bread by Amy's.
- Go to the Starbuck's Coffee Roasters and be amazed at the prices and the huge amount of customers. Isn't Four Bucks for Starbucks enough without this too?
- Stop at a sweet little Greek Café for a carafe of wine, while sitting window side.
- Get back home via bus by the end of the day.

A few of OUR pictures:



Start the day off right with a coffee, and walk down the daffodil lined streets before going into The Hudson Yards complex and our first amazing view of The Vessel. Like Chicago's Bean, its mirror finish but copper clad.



Why not a jaunt through Neiman Marcus even if the prices and merchandise are impossible to imagine who would wear the stuff. Lovely, yes. Logical, no.



Of course we got to the top of The Vessel! Looking down we could see all the folks putting their camera in the center eye and taking pictures straight up. With them in it, of course, or why have a selfie. I'd rather take pictures of these three little pooches getting a ride. Puts new meaning to "walking the dog". All that energy made us hungry so Death Valley Brewery and sausage tacos to the rescue. I never met a taco I didn't like. So much for a diet.

Information about the Death Valley Brewery and its historical significance from their website: *Death Avenue, our homage to the history of our neighborhood is a hip, upscale Restaurant, Bar & Grill serving a playful Greek/American inspired cuisine. We have two lively bar areas, several quieter dining areas, private party rooms, cozy nooks and a spectacular 2000 square foot garden. Throughout our establishment, we play tasteful lounge music, have soft vintage lighting and hundreds of candles burning. The complete package is super cozy, intimate and extremely romantic. Our bar features cask aged cocktails, a bounty of wines by the glass and a beer tap that is supplied exclusively by our very own boutique subterranean brewery.*

RELAX... THE NAME IS HOMAGE TO HISTORY

In 1846, directly in front of our current location, the Hudson River Railroad negotiated a charter with the city to run tracks on an irregular route down 10th Avenue to a freight terminal at Beach and Hudson Streets and then to a final stop at Chambers Street. The trains were sometimes several blocks long, interfering with crossing traffic and pedestrian deaths along the way became fairly common. The New York World referred to the West Side route as Death Avenue in 1892, saying 'many had been sacrificed' to 'a monster which has menaced them night and day.' The Bureau of Municipal Research, a private reform organization, said in a report issued in 1908 that over 56 years, 436 people had been killed on the line. The railroad offered to move the tracks along the river, but that never happened. It wasn't until 1941 that train service finally ended. The New York Herald Tribune reported that the last horse to make the trip was Cyclone, ridden by George Hayden, who wore a 10-gallon hat for the occasion. Death Avenue after a century was finally dead and replaced by the High Line, which today serves as a park.

Paying homage to the neighbors of the past may not be what makes us a great restaurant, its our complete package that makes us great, but to our standards paying homage definitely makes Death Avenue a cool restaurant & bar. ;).



We ventured onto the High Line, an old railroad track long disused and made into a High Pedestrian walkway that is very well used. After completing it from about 30th to about 14th, we were into the Whitney Museum, shopping in the Meat Packing District, and finally growing weary and going back to 42nd and the bus. But not before a stop at Starbucks Reserve Roastery, a decadent way to indulge in coffee. We had some Whiskey Barrel Cold Coffee but only because it was free. I am not a fan of Four Bucks Starbucks (or even \$5) let alone these even heftier offerings.

A view from afar and look up to see what will be a glass floor observation tower to open sometime mid-2020. The entire complex as planned is only scheduled to open in 2026.

More?

Photos of the 'Vessel,' a massive, honeycomb-shaped sculpture, in the Hudson Yards development of New York.

https://www.washingtonpost.com/lifestyle/photos-of-the-vessel-a-massive-honeycomb-shaped-sculpture-in-the-new-hudson-yards-development-of-new-york/2019/03/16/9b94ddda-4802-11e9-8aab-95b8d80a1e4f_gallery.html



Hudson Yards Opens for Business | WNYC News | WNYC - <https://www.wnyc.org/story/hudson-yards-opens-business/>

A new neighborhood is born in Midtown West.

Hudson Yards, located west of Tenth Avenue and south of the Javits Center, was rezoned for development in the early 2000s to make way for a proposed Olympic stadium. But the prohibitive challenges and cost of building large-scale infrastructure over a working rail yard kept developers away, until it was acquired by Related Companies.

The new neighborhood contains several skyscrapers, a shopping center, restaurants, a performance space, and a giant climbable structure called the "Vessel."

New York Magazine architecture critic Justin Davidson is skeptical about how what he calls "a city the size of downtown Seattle" will be incorporated into the rest of Manhattan. He speaks with WNYC's Richard Hake about the new development, and why he doesn't think it makes sense for New Yorkers.

From WNYC re The Edge:

The Hudson Yards, the \$25 billion residential and commercial complex, built atop MTA LIRR rail yards on the west side of Manhattan, is opening this Friday. However, one spectacular piece of the development won't be ready until early 2020: The 100th floor observation deck that will, according to press materials, be the highest outdoor observation deck in the Western Hemisphere, with panoramic views of Manhattan, Queens, Brooklyn, and New Jersey.

Located at 30 Hudson Yards, visitors will take a 60-second elevator ride to the 100th floor to the Edge, which is what the observation deck will be called (well, actually press materials call it lowercase "edge"). There is 7,500 square feet of outdoor space, and the deck extends 65 feet from the building.

During a press tour of the Hudson Yards on Saturday, journalists were invited to see Edge in progress, and the vista is pretty incredible. It's a heady feeling, to be eye-to-eye with the Empire State Building's spire; Billionaire's Row is also very visible and the Chrysler Building looks so tiny.

Surrounding the deck are 79 glass panels, each nine feet tall and angled outwards, so you can see the streets below. The deck is made up of 15 sections (each weighing 35,000-100,000 pounds), totaling 765,000 pounds, which had to be fit together:

There's even a glass floor so you can peer directly 1,100 feet (!) under you.

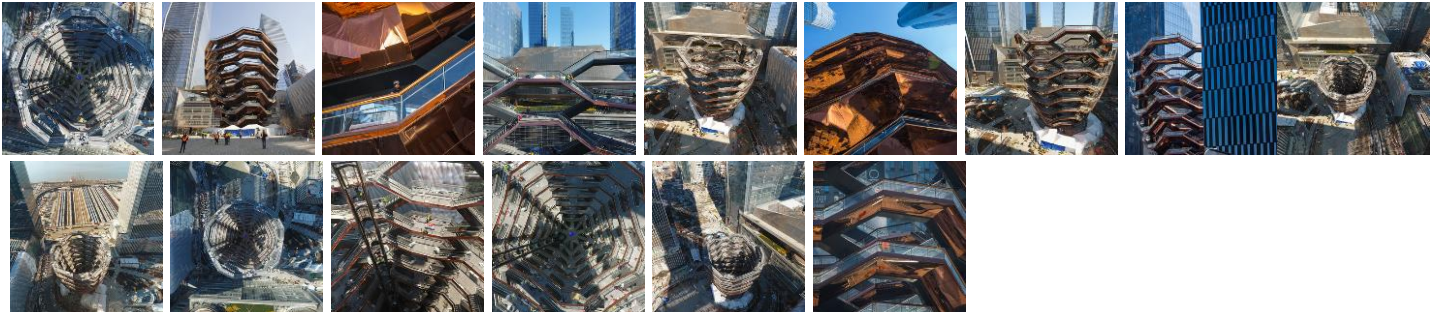
When Edge opens, there will also be a 10,000 square-foot bar, restaurant, and event space, operated by London-based restaurant group Rhubarb.

Ticket pricing for Edge is unclear at this point, but it will be open from 8 a.m. until to 12 midnight. Hudson Yards says that group sales will start this month for events happening in Spring 2020.

From Hudson Yards' Vessel: By The Gothamist

http://gothamist.com/2019/03/11/photos_video_aerial_the_vessel_hudson_yards.php?utm_source=Newsletter%3A+WNYP+Daily+Newsletter&utm_campaign=d9175fecb2-Daily+Brief+July+4+2014+26+2014+COPY+01&utm_medium=email&utm_term=0_edd6b58c0d-d9175fecb2-68993161&mc_cid=d9175fecb2&mc_eid=bd64340b68#photo-5

The cost of the installation is at least \$200 million.



This Friday, the Hudson Yards finally opens after years of planning, construction, anticipation, and skepticism. The 28-acre development on the Far West Side has been described as a "[Billionaires' Fantasy City](#)"—it's a shiny, starchitect-designed \$25 billion complex of pricey retail, office, and residential space—but at the center is a [free, public art installation](#) that beckons visitors to walk on 154 connected stairways that ascend 150 feet. [It's the Vessel](#).

Vessel is a counterpoint, with its copper-clad steel structure that resembles a beehive with great ventilation, to the surrounding glass towers, and it was specifically commissioned by Related Co. chairman Stephen Ross (his company is behind the whole development). Ross hoped to have something akin to the Eiffel Tower to anchor Hudson Yards and commissioned British designer Thomas Heatherwick to create a "landmark" for the space.

Heatherwick said in a statement when the project was announced, "When I was a student, I fell in love with an old discarded flight of wooden stairs outside a local building site. It caught my imagination and I loved that it was part furniture and part infrastructure. You could climb up stairs, jump on them, dance on them, get tired on them and then plonk yourself down on them." He has also cited India's [Chand Baori](#), a 13-story stepwall that descends into the ground, as an inspiration, noting that he wondered if he could create steps that go in the opposite direction, to the sky.

In addition to the 154 staircases that interlock with each other, there are nearly 2,500 individual steps and 80 landings. Hudson Yards, which calls it an "interactive artwork," notes that Vessel acts as a "focal point where people can enjoy new perspectives of the city and one another from different heights, angles and vantage points." Heatherwick's studio also offers that the staircases will "create a personal rhythm in each

visitor." Also, the vertical climb up almost adds up to a one mile (there is also an elevator along Vessel's interior).

New York Chased the Olympics. It Got the Shed Instead.

<https://www.nytimes.com/2019/03/28/arts/music/the-shed-nyc.html>

The Shed Is Finally Open. Here's What You Need to Know.

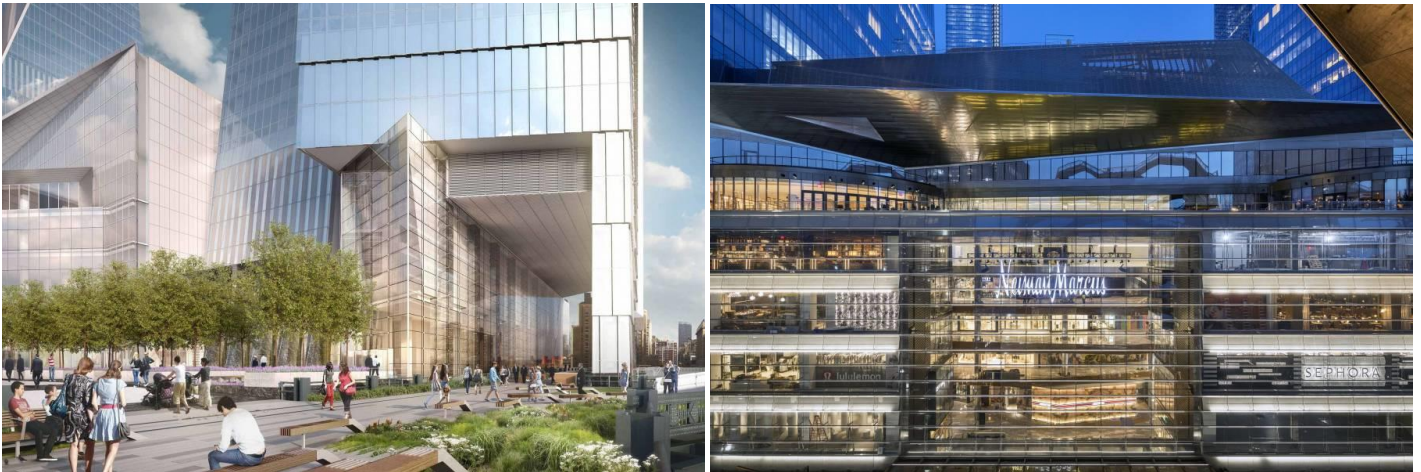
<https://www.nytimes.com/2019/04/04/arts/design/guide-the-shed-hudson-yards.html>

Architects Elizabeth Diller and David Rockwell tout The Shed's flexibility

<https://www.crainsnewyork.com/real-estate/architects-tout-sheds-flexibility>

Hudson Yards/The Vessel – Seven cool things to do at Hudson Yards -

https://www.nycgo.com/articles/things-to-do-in-hudson-yards?cid=nycos_neighborhoods_fb_sp19_us_en_hudsonyards7things_article_20190315&utm_source=NYCOS&utm_medium=text&utm_campaign=AlwaysOn&utm_content=Neighborhoods



From WNYC: "Wanna go to the mall to get something to eat?" is not a thing you used to ever say or hear in this great city of ours. But in NYC, the only constant is change, and what was once a strictly-suburban approach to eating out has become somewhat normalized with the likes of the Time Warner Center and Brookfield Place—not to mention dozens of food courts and markets scattered everywhere. Now the real estate developer Related Cos. is going all in on this format at Hudson Yards.

Starting today, the laboriously-named Shops and Restaurants at Hudson Yards flings open its many doors with more than 20 different restaurants, cafes, bars, and snack shops starting service throughout the seven-story, 750,000-square foot behemoth. Here's a look at everything you need to know, starting from street level and working our way up.

Hudson Yards: A City Within a City - The New York Times

<https://www.nytimes.com/2019/04/05/realestate/hudson-yards-a-city-within-a-city.html>

FIRST FLOOR

Perhaps the biggest news of the whole shebang is Mercado Little Spain, the first-ever restaurant in New York City from international superstars José Andrés (these days almost as famous for his humanitarian work as for his empire of tapas spots), and Ferran and Albert Adrià, the modernist brothers behind El Bulli.

The shorthand way of describing this 35,000-square-foot monster is "Eatery, but Spain," with about 15 different areas for eating and drinking. There's a churros kiosk, and one dedicated entirely to patatas bravas. There's a jamón y queso station, a raw bar, and a place to get cocas, which are grilled flatbreads with toppings. There are also lots of desserts, including pastries, helado, xuxos (deep-fried and stuffed with cream) and the best flan you'll find anywhere in the city.

One full-service restaurant, Leña, will offer a host of meats and paella, cooked over a wood fire; another, called Mar, will emphasize seafood. And the biggest crowds will likely be found at Diner, an all-day casual affair with home-style Spanish dishes. A cocktail bar and a Colmado selling Spanish goods are also on site. This place enormous and busy but smartly laid out. It's also a ton of fun. Multiple visits are obviously required here, and a separate entrance right on 29th Street make it easy to do just that.

Your other nourishment option on Level 1 is the Teak Tearoom, located within The Conservatory (basically a clothing and wellness boutique with "an aesthetic of luxe minimalism"), which pours tea by day and tequila at night.

SECOND FLOOR

David Chang is all over the mall, beginning on Level 2 with a compact but cleverly-designed outpost of his Fuku fried chicken mini-chain. In addition to the fast-food restaurant's usual assortment of chicken pieces, spicy bird sandwiches, cheesy bread, chef-y sides and slushies, there are four "snacks" exclusive to this branch, as well as an enormous, off-menu Bucket of Bird that costs \$35 and can feed at least four people. Sit at the counter by the big front window and watch the passing parade of shoppers.

For something sweet after Fuku's fiery chicken, grab a blended-to-order cup of soft serve ice cream (breakfast cereal is involved) at Kith Treats, which fronts Snark Park, the mall's "immersive installation" created by the design firm Snarkitecture. There's a Blue Bottle coffee nearby as well. Or, for something juicier, there's small booth called The Drug Store, making pre-bottled beverages with "functional properties" from all-natural ingredients.

Residents of the Hudson Yards compound (and there will be a lot those, with some 4,000 apartments planned) will likely appreciate the inclusion of a big new Citarella, complete with wine and liquor store The upscale grocer also offers a dine-in option here, with a menu of prepared foods, plus seafood like steamed lobsters and a raw bar.

THIRD FLOOR

A slick-looking new branch of Upper East Side kosher mainstay William Greenberg Desserts--home of the city's best Black and White cookie, among other delights--is now open on Level 3. A new Van Leeuwen is right next door, where they'll be scooping a full assortment of the chain's sometimes vegan, always delicious ice cream. As a bonus, the Hudson Yards parlor will debut Van Leeuwen's spring specials two weeks before any of their other shops, and there's an exclusive flavor here as well, called Off the Rails and featuring vegan chocolate ice cream with peanut butter cups, pretzels, marshmallow and caramel swirls. Bluestone Lane is the third floor's coffee purveyor.

FOURTH FLOOR

The mall's fancier restaurants really start coming into play the higher you go. Well, slightly fancier: the most exciting opening on Level 4 is probably Anya Fernald's Northern California import, Belcampo Meat Co, known for its humane, organic, sustainable, farm-to-slaughterhouse-to-butcher-to-table operation. The Belcampo here is a counter service spot, with lots of white tiles, light wood, and seating for about 80, including a row of comfortable-looking booths. The menu features four burgers (from a messy \$12 double stack to a \$28 dry-aged beauty), bone both on tap, roast chicken, duck confit, steak frites, lamb shwarma, an array of sausages... you get the idea. It's a meat restaurant.

For a full-service experience up on four you can choose between Queensyard, the second NYC restaurant from the D&D London hospitality group (the first was Bluebird, in the Time Warner Center, also owned by Related Cos.); and Hudson Yards Grill, which is run by the one-time chef at Windows on the World, Michael Lomonaco, who also has a Time Warner Center eatery, Porter House Grill.

Queensyard is a bit sprawling, but the main dining room can accommodate 110, and there are actual windows here, looking out at the public art piece "Vessel." The menu features such British fare such as Beef and Marrow Pie and Venison Scotch Eggs, and there's a martini cart roaming the floor. Hudson Grill is possibly the largest sit-down restaurant on the site, seating 275 and serving a something-for-everyone menu of steaks, grilled pizza, sushi rolls, burgers and sandwiches, salads and "bowls."

You want more burgers on four? Shake Shack will be happy to hook you up. With Chick'n Bites, too. And, as is custom at each of the chain's shops, there are Hudson Yards exclusive concretes, including Going Yard, with vanilla custard, salted caramel, and chocolate brownies. There's also a Li-Lac Chocolates up here (my how you've grown, tiny Christopher Street shop!), and a Dylan's Candy Bar. Jack Stir Brew Coffee handles the caffeinated beverage duties, with vegan snacks from Divya's Kitchen,

FIFTH FLOOR

Here's where David Chang and crew really make their mark, with a pair of spots that are equally playful and determined not to pander to the crowd. The sit-down restaurant is called Kawi, and the kitchen is run by Eunjo Park, who combines her fine-dining experience (at Daniel, Ko, and Per Se in NYC and Gaon in Korea) with childhood memories and a sharp sense of fun for a menu unlike any other in town. It's only open for lunch at first, but with dishes like the superb housemade kimbop (with rice-cake rolls stuffed with things like candied anchovy) and raw cockles with chilis, this place cries out for a midday adventure from wherever you are.

The other Chang-empire joint is Peach Mart, a wild riff on both Asian and American convenience stores. You can get bags of chips, gummies, and even sundries, but it's the grab-and-go prepackaged sandwiches (soft white bread, crusts cut off) in varieties like Spicy Tuna, Chicken Katsu, and Potato Salad that are the real draw. There are simpler versions Park's Kimbap available here too.

Perhaps the luxuriously elegant restaurant in the entire complex is the bi-level Greek seafood temple Estiatorio Milos, from Costas Spiliadis. As previously reported, Gothamist's Ben Yakas calls the uptown Milos home to "the best upscale Greek food in NYC, and possibly the world", and while we haven't tried the food here yet, the dining room is lovely with spectacular views out onto the Shed and Vessel. There's also an outdoor terrace, which will obviously be a coveted perch come spring.

Wild Ink, from another London restaurant group, Rhubarb, is right nearby, with snaking banquettes, big windows, and an Asian-fusion type menu from Peter Jin and one-time Momofuku Ssam chef Tien Ho. Finally on five we have Thomas Keller's TAK Room, which is probably far too expensive for you and me, but is a big opportunity for the recently-disparaged Per Se chef to get back on top of the restaurant world.

There are also three places to eat and drink within the enormous Neiman Marcus on floors five, six, and seven: the casual Cooks and Merchants, the boozy Bar Stanley, and the department store's signature Zodiac Room.