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Business News

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Gourmet Market Pursing LEED-Gold Certification Opens in Platinum, LEED-Certified Building in New York City

By Betsy Kraat

NEW YORK, NY--Battery Place Market, a 4,600-sf gourmet grocery pursuing LEED-Gold certification, recently opened for business at the ground level retail space of The Visionaire, a Platinum, LEED-certified condominium developed by The Albanese Organization, Inc. (AOI).

The new market is located at 70 Little West Street and is one of the first in New York City to pursue LEED certification and to be housed in a LEED-Platinum building.

The market will follow The Visionaire's central theme of healthy and high-quality living and will be dedicated to selling locally-sourced natural goods and carefully selected specialty foods including:

- * Fresh produce sourced from New York and New Jersey farms.
- * Dry goods and hand-made groceries from near and far.
- * Cheese selections overseen by two veteran cheesemongers, Ken Jackson and Jim Yonkus.
- * Charcuterie selections including North Country Bacon and Hams from New Hampshire and Fermin Serrano and Iberico Hams from Spain.
- * Daily baked breads from New York City bakeries such as Sullivan Street, Orwasher and Eli Zabar.
- * Coffee roasted to order from Stumptown Coffee Roasters of Brooklyn.
- * Mitchell London cupcakes and pastries.

"Battery Place Market constitutes what is now considered gourmet, which comprises local, sustainable and natural foods as well as traditional high-end specialty foods," explained Sung Kim, founder and co-owner of the market. "We were looking to strike a balance between sustainable and appetizing foods, which is more possible now than it has ever been."

Also available is a full take-out and delivery menu of 50-60 prepared dishes inspired by Mitchell London and executed by Chef Robert Sckolar. Battery Place Market also offers indoor stool and outdoor patio seating for the community to enjoy.

The Albanese Organization
www.albaneseorg.com