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Roger's Gardens To Open Restaurant

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While taking a whirlwind tour of Southern California garden centers, I stopped in at Roger's Gardens in lovely Corona Del Mar and visited with general manager Ron Vanderhoff and director of marketing Nava Rezvan. They were undergoing the seasonal changeover from Christmas to spring, but the biggest change at the 52-year-old retailer is the new restaurant currently under construction.

"That's a game changer for us," Ron notes. "Lifestyles are changing and food is central to the next generation."

A farm-to-table concept, the restaurant—called Farmhouse—will hold 105 people for table service and full bar service. The menu will be created by executive chef Richard Mead, former owner of Sage Restaurants. Ron notes that Chef Mead is well connected with local farms and markets to source the best ingredients available for the restaurant.

The building is currently under construction and, once completed, guests will be able to look over the retail grounds as they dine. Opening for lunch and dinner, guests will enjoy wines by the glass, craft brews and cocktails infused with fruits and herbs purchased from local markets.

It's slated to have a soft opening in June or July before a more formal opening later in the summer. Why a restaurant now? It's all about experience at Roger's, a high-end retailer that also has a large custom design business, an art gallery, home décor and expanding fashion offerings. "It's not about coming here and putting something in a cart," Ron explains.

You can check out more about the restaurant at www.farmhouserg.com/. **GP**