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FOOD

Jean-Georges Vongerichten Has Designs on South Street Seaport

By FLORENCE FABRICANT SEPT. 8, 2015



Jean-Georges Vongerichten Brian Harkin for The New York Times

The chef [Jean-Georges Vongerichten](#) is planning an ambitious new food market to anchor the culinary offerings at the South Street Seaport starting in 2017.

The Howard Hughes Corporation is scheduled to announce on Wednesday that it is teaming with Mr. Vongerichten and his partner, Phil Suarez, to plan and execute the 40,000-square-foot market in the Tin Building at the seaport, pending approval from the city.

The market will sell food from local, domestic and international purveyors. This is the first time Mr. Vongerichten, who has restaurants in several countries, has been involved in a food market. He will also open a seafood restaurant on two floors on Pier 17 at the center of the seaport, which Howard Hughes is renovating and expanding.

The plan, for Howard Hughes, is to rebuild seven city blocks in the seaport area to become a food, retail and cultural hub for the downtown neighborhood, said David Weinreb, the chief executive of Howard Hughes. Aspects of the plan have been met with criticism from community residents, among others, concerned with the preservation of the area.

The South Street Seaport, a 400-year-old historic district that once housed the city's seafood market, has for decades been a tourist draw for its restaurants, shops, museum and other attractions. It suffered serious damage during [Hurricane Sandy](#) in 2012.