

For Immediate Release

FAIRCHILD GARDEN PARTNERS WITH ONE OF *FOOD & WINE'S* BEST NEW CHEFS, NIVEN PATEL, IN MONTHLY OUTDOOR DINING SERIES, EAT. DRINK. GARDEN.

Tropical Beauty and Island-Minded Cuisine, Fairchild Garden Welcomes Back Guests To The Second Installment of Eat. Drink. Garden.

Media Contact:

DeepSleep Studio
pr@deepsleepstudio.com
(305) 720-2990

High Res Images Available



MIAMI, FL. (SEPTEMBER 9, 2020) – [Fairchild Tropical Botanic Garden](#) is pleased to announce that Chef Niven Patel, one of *Food & Wine's* “Best New Chefs” in 2020, will helm the kitchen for the second installment of Eat. Drink. Garden, Fairchild’s monthly outdoor dining series that highlights specially curated menus by South Florida’s favorite chefs, on Saturday, September 26. As executive chef of recently opened [Mamey](#) inside the [THesis Hotel Miami](#) in Coral Gables, Patel will prepare a four-course meal showcasing island-minded flavors and cuisine inspired by his travels through Asia, Polynesia and the Caribbean, as guests soak up the views under a star-studded night in Fairchild’s lush, tropical oasis.

Taking place in one of Fairchild’s magnificent tropical courtyards, guests are invited to enjoy plate after plate of the three-time James Beard Award nominee’s island-inspired cuisine. Arguably one of South Florida’s most important and trendsetting chefs and restaurateurs, Patel’s national reputation began to rise when he opened Ghee, a modern Indian restaurant that puts a contemporary spin on traditional style cooking in 2017. Now, Patel adds another restaurant to his stellar Aya Hospitality lineup with Mamey inside the THesis Hotel Miami, a casually chic island-minded restaurant focusing on locally sourced ingredients, bold Caribbean flavors and a creative and colorful craft cocktail program.

Eat. Drink. Garden. was established so that some of South Florida’s top chefs could utilize the bounty of local produce from The Fairchild Farm, a 20-acre farm in Homestead that is home to some of the most unique varieties of fruits and vegetables, in their cooking. The Fairchild Farm is the permanent home of the living genetic collections of Fairchild’s Tropical Fruit Program where the focus is on conservation of key tropical fruit species such as avocado, mango, jackfruit, mamey sapote, sapodilla and more.

Patel is no stranger to local produce and owns Rancho Patel, a two-acre farm in Homestead where he grows many of the vegetables, fruit and herbs for his restaurants. His passion for local produce is a constant theme throughout his restaurant portfolio and his continuous dedication to honoring produce creates the perfect opportunity for guests to dine under the stars while enjoying an exceptional experience in South Florida.

The candlelit dinner will take place beneath the swaying trees and lush landscape. Guests can choose from two seating's at 5:30PM and 8PM. Each seating is limited to 30 guests and all tables will be socially distanced. Tickets can be purchased [HERE](#) and are available for \$165 for members and \$180 for nonmembers.

Fairchild Tropical Botanic Garden is located at 10901 Old Cutler Road, Coral Gables, FL. 33156. Stay up to date by following along on Facebook at [@FairchildGarden](#), Twitter at [@FairchildGarden](#) and Instagram at [@fairchildgarden](#).

###

About Fairchild Tropical Botanic Garden

Fairchild Garden is currently celebrating its 82nd anniversary in the community. Established in 1938 and comprising 83 acres, Fairchild is a 501(c)(3) non-profit organization committed to exploring, explaining and conserving the world of tropical plants. The Garden is recognized both nationally and internationally as the premier leader in conservation and education-based programs with field operations in over 20 countries including support to protected areas globally from Madagascar to Central America. Fairchild has the largest education program of any metropolitan area, reaching more than 300,000 schoolchildren each year with programs like [The Fairchild Challenge](#), [The Million Orchid Project](#), [Growing Beyond Earth](#), and its BioTECH High School. Special events include Chocolate, Mango and Orchid Festivals in addition to art exhibitions, concerts, plant sales and more. For additional information on the gardens policies for a safe and enjoyable experience, please call 305-667-1651 or visit www.FairchildGarden.org/Visit/Reopening-COVID-Policies. Follow along on social media at [Facebook](#), [Twitter](#), and [Instagram](#).

About Chef Niven Patel and Mamey

A member of *Food & Wine* magazine's "Best New Chefs" class of 2020 and a James Beard Award nominee, chef Niven Patel adds two more restaurants to his stellar Aya Hospitality lineup (Ghee, Erba) with [Mamey](#) and Orno, at the much-anticipated THësis Hotel Miami in Coral Gables. The first to market, Mamey, opened August 2020. The vibrant and island-minded concept incorporates a fun cocktail program by Miami's esteemed collective Bar Lab. Inspired by Patel's travels throughout Asia, Polynesia and the Caribbean, Mamey derives its name from the unique fruit while showcasing the exotic flavors and spices commonly found in tropical cuisine. For more information, please visit www.ThesisHotelMiami.com/taste/mamey/ or call 305-667-5611.