

FOUNDRY & LUX'S LABYRINTH GARDEN PROVIDES LUSH RESPITE



Executive Chef Darryl Bell incorporates ingredients from the labyrinth garden in daily menu specials, like this pea and garden custard with beer-battered trumpet mushrooms, pea tendrils, crispy shallots, cherry tomatoes, and Foundry & Lux garden greens

THE COVE AT OYSTER POINT, a new corporate development in South San Francisco along the Bay, can be a daunting blend of ongoing construction combined with the ever-present 30-mile-per-hour bay “breeze.” Yet at the heart of The Cove sits Bon Appétit’s Foundry & Lux, a peaceful respite from the daily hustle and bustle, which has become a favorite neighborhood hangout. An edible garden shaped like a mini labyrinth encourages guests to pause and contemplate the seasons before they head inside to enjoy creative meals from Executive Chef Darryl Bell. Rows of fresh chives and oregano share space with less traditional items like Vietnamese coriander and purple mizuna, while bees and hummingbirds work to pollinate the miniature eggplants.

This juxtaposition of nature and major construction was partially what inspired this space, designed by urban farming design company Farmscape and DES Architects in 2016. Dawn Jedkins of DES had already created the interactive outdoor landscape (which includes space for pingpong, bocce, basketball, and lounging), and Lara Hermanson of Farmscape wanted to provide a surprising transition zone between the parking lot and The Cove. The goal was to give guests a sense of entering a protected place and an opportunity to warm up their senses before enjoying some seriously good food.

Inside the restaurant, Darryl creates farm-fresh meals every day, like sage spaetzle dotted with fresh herbs and vegetables from the garden. Garden produce always inspires the house salad with a tangy tarragon vinaigrette over fresh garden greens and radishes. But the greenery doesn’t stop at the plate — guests are surrounded by an interior garden as they dine. Towering dracaena and ficus plants purify the air, while the salad bar features a green wall dripping with pothos and cordyline. Lime and forest-green accents in the interior design amplify the sense of a natural refuge.

Learning from Bon Appétit’s urban gardens at STEM Kitchen + Garden and the Garden at AT&T Park (also maintained in partnership with Farmscape), Lara developed an expertise growing food in cool, foggy, windy conditions. Despite these challenging growing conditions, the gardens thrive due to some unexpected help. The reflective light thrown off surrounding buildings substitutes for direct sunlight. Plus, the consistent human traffic scares off some garden annoyances such as birds, which can decimate a lettuce crop (the Garden at AT&T Park has “scarecrows” in abundance: 40,000 screaming Giants fans). The Farmscape team works closely with Bon Appétit’s chefs to make adjustments to what is grown, passing over crops like cherry tomatoes that can’t tolerate wind



The edible labyrinth at Foundry & Lux



Green onions growing in the labyrinth garden

and fog. Instead, they grow items like pineapple guava, shade-loving aji peppers, blueberries, and kale of all stripes.

"I love watching people approach the Foundry & Lux labyrinth for the first time. As they speed-walk from the parking lot, they catch sight of the garden and begin to slow; a smile creeps across their faces. Inevitably they ask us if all of this is edible [it is], does it all get used by the restaurant [it does], and finally, if Farmscape is hiring [we are]," says Lara. "That's how I know the garden has fulfilled its mission and that I'm sending people into Foundry & Lux ready to eat!"

Submitted by Waverley Aufmuth, Public Restaurant PR & Marketing Manager, and Lara Hermanson, Principal at Farmscape

FOUNDRY & LUX ADDS DROP-OFF CATERING

As more and more tenants move into the new office spaces in The Cove, South San Francisco's newly developed biotech hub, the Bon Appétit team at Foundry & Lux has seen an opportunity to expand their catering operations outside the restaurant's walls.

Their new drop-off catering program offers breakfast items such as a bagel and gravlax platter, with all the fixings, and assorted pastries; lunch options including seasonal chef's salads, entrée platters, and wood-fired pizzas; and snack offerings like truffled popcorn, edamame hummus, and deviled eggs. Executive Chef Darryl Bell has created a seasonal menu highlighting bright flavors that parallel the Foundry & Lux in-restaurant experience. They even offer assorted beverages, including beer and wine.

"With so many requests for drop-off catered breakfasts and lunches from the neighboring buildings, drop-off catering was an easy move for us," says Catering Manager Michelle Tejada. The Foundry & Lux team is currently exclusively elevating the office meals of tenants around The Cove, but hopes to expand the catering to-go program to all of the neighboring biotech companies in South San Francisco soon.



The bagel and gravlax platter is one of Foundry & Lux's popular new drop-off catering options, along with personal quiches and croissants