

DINING & WINE

At Madison Square Garden, it's Hey, Getcher Lobster Roll

By GLENN COLLINS SEPT. 20, 2011

Sausage Boss by Andrew Carmellini is one of four new concessions that high-end restaurateurs have created to serve mainstream food at the 43-year-old arena. [Jean-Georges Vongerichten](#) will offer Simply Chicken, [Drew Nieporent](#) will serve up burgers at Daily Burger and Jeremy Marshall of Aquagrill will open Lobster and Shrimp Roll, which pretty much describes his fare.

Mr. Nieporent's burgers will use a Pat LaFrieda blend of short rib, brisket and Angus beef that will be grilled, not griddled, "for the flavor the fire imparts," Mr. Nieporent said.

Mr. Nieporent, an owner of Nobu and Corton, has operated the Acela Club at Citi Field for two years. But to Mr. Vongerichten, "an arena is new territory for us," he said. "It will be a great learning curve. But there's nothing that unusual about sophisticated food in a casual place. The quality is important — white tablecloth, or an arena. Good is good."



Madison Square Garden will reopen with a new menu, including, from left, Andrew Carmellini's brats braised in Belgian beer, Drew Nieporent's Daily Burger and Jean-Georges Vongerichten's Simply Chicken.