



# HARBOR VIEW

MARTHA'S HOTEL VINEYARD

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## UPLAND CAPITAL CORPORATION APPOINTS HART LOWRY AS CULINARY DIRECTOR OF THE HARBOR VIEW HOTEL

*Hart will oversee all culinary operations at the newly renovated historic hotel on  
Martha's Vineyard*

**Martha's Vineyard, MA. (April 1, 2020)** - Today, Upland Capital Corporation appointed Hart Lowry as Culinary Director at Harbor View Hotel, a historic hotel located in the heart of Edgartown on Martha's Vineyard. With extensive experience in the hospitality industry, Lowry will oversee all culinary operations on property, helping to establish Harbor View Hotel as an epicurean destination for locals and travelers alike.

"I am fiercely committed to providing all guests with the best possible experience, and I am thrilled to continue this commitment as a new team member at Harbor View Hotel," said Hart Lowry. "I am excited to take advantage of the fresh ingredients and seafood available on the island and build a strong team of motivated individuals around me."

In this role, Lowry will oversee Bettini Restaurant, Roxy Pool Bar, and all catered events. Prior to joining Harbor View Hotel, Lowry was the culinary director at Cushman Concepts for four years, overseeing operations across eight restaurants including O Ya (New York, Boston, Mexico City), Covina Bar & Café (New York City), Roof at Park South (New York City), and Hojoko Japanese Bar (Boston). Lowry also held positions at Sel De La Terre and L'Espalier at the Mandarin Oriental Hotel, Boston under James Beard award-winning chef Frank McClelland, and previously worked under author and chef Gordon Hammersley at Hamersley's Bistro.



"We are ecstatic to have Hart join our team," said Bernard Chiu, owner and founder of Upland Capital Corporation and owner of Harbor View Hotel. "His commitment to fostering a team environment, his impressive resume, and his success in managing multiple concepts at once makes him a great leader for the property. We look forward to exceeding the expectations of our guests together and bringing the hotel's offerings to new heights."

Harbor View Hotel recently underwent a 15-million-dollar renovation, revealing new facilities and meeting spaces. The renovation will be completed this May with the opening of The Roxana, which has a chic and sophisticated design and will include 51 new guestrooms. Bettini Restaurant is a fresh take on Vineyard dining that focuses on the freshest ingredients and is perfect for an everyday meal or a special occasion. For more information, please visit: [www.harborviewhotel.com](http://www.harborviewhotel.com).

### **About Harbor View Hotel**

Harbor View Hotel is located in the heart of historic Edgartown, and for the past 128 years has been a home away from home for the countless guests who travel to Martha's Vineyard every year. The iconic hotel recently underwent an extensive renovation, revealing new luxurious guest rooms, suites and public spaces, seamlessly melding a new, modern design with the elegance of this timeless landmark. In 2020, the hotel will complete the final leg of the top-to-bottom renovation with The Roxana, featuring 51 completely redesigned guestrooms. While the Historic Building pays homage to classic Martha's Vineyard, The Roxana has a vibrant, youthful design appealing to both legacy guests as well as a whole new generation of travelers. The property's food and beverage program draws in guests of the hotel as well as local islanders with Bettini Restaurant, an upscale-yet-approachable restaurant that focuses on island-to-table dining and utilizing the Vineyard's freshest ingredients. With countless accolades and unparalleled views of Edgartown Harbor, Harbor View Hotel is the perfect year-round destination when traveling to Martha's Vineyard. Learn more at [www.harborviewhotel.com](http://www.harborviewhotel.com) or connect online via [Facebook](#), [Instagram](#) and [Twitter](#).