

STEM KITCHEN + GARDEN

Year: 2014

Type: Intensive

Access: Semi-public

Living Roof System: Raised beds on concrete podium

Designed by: Farmscape Gardens and Engstrom Design Group

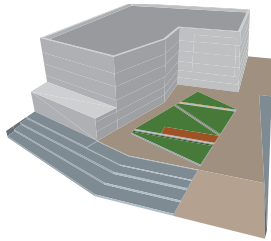
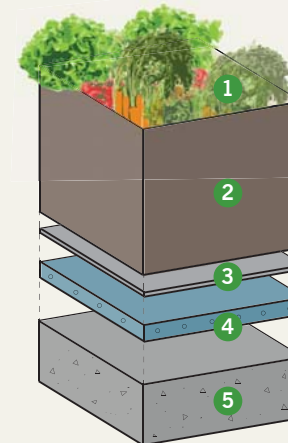


Photo by Dan Gilette, 2015.

PROJECT BACKGROUND

Every item on the menu at the STEM Kitchen + Garden in the Mission Bay neighborhood of San Francisco contains at least one ingredient grown in the on-site rooftop garden, with some dishes containing up to 80% site-grown ingredients. This gorgeous 1/4 acre garden overlooks the San Francisco bay and also includes a patio and bocce ball court. It produces 20 to 30 lbs. of produce per week, including lettuces, kale, scallions, radishes, beets, peppercress and herbs.

The 8" to 12" garden beds are filled with a soil mix and compost, and watered with drip irrigation. The restaurant has partnered with a local urban agriculture company, to maintain the garden three to four days per week. These urban farmers work closely with STEM's chefs to select what should be grown in the garden



ROOF SECTION

1. Edible plants
2. 8-12" Growing media
3. Filter fabric
4. Drainage layer
5. Building Concrete