

INTRODUCING
GEOFFREY ZAKARIAN

DID YOU KNOW?
THE PLAZA BY THE NUMBERS

STATION TO STATION
PASTA TIPS FROM
TODD ENGLISH

No. 768

FOOD, DRINKS, AND LIVING AT THE PLAZA

**CULINARY
GENIUS
GEOFFREY
ZAKARIAN**

ARRIVES AT THE PLAZA

**LET THEM
EAT CAKE!**

THE NEW TEA TIME
at The Palm Court

Cocktail Hour
THE TIKI-DRINK COMEBACK

Plus!

Delicious Recipes from
The Todd English Food Hall

No. 768 *contents*



There's something about autumn in New York—a crispness to the air, a change in the fashion scene, heartier menus, and fall fruit and vegetables coming into season.

At The Plaza, change is brewing: The Palm Court has reopened under the culinary direction of Geoffrey Zakarian with a reimagined Afternoon Tea experience and, for the first time in our more than hundred-year history, a centerpiece bar and an evening cocktail menu. Thierry Despont, renowned designer, worked his magic on the redesign of the space, and no detail was overlooked. Soaring palm trees appear to graze the lay light; mirrored tables reflect candlelight; lattice trim appears along the bar and on accent pieces, evoking a garden trellis that's also reflected in the custom-designed carpet. Rounding out the offering is a new breakfast menu that appeals to any palate.

In The Plaza Food Hall, more change is afoot as we welcome Daniel Boulud's Epicerie Boulud, featuring his signature salads, sandwiches, and breads and pastry. Later this fall, drop in and enjoy a glass of wine at Vin Sur Vingt's new uptown spot, pasta at Ora di Pasta, and a newcomer to New York: Pazzo Rollio, a South American rolled "pizza" filled with a variety of seasonal ingredients.

Eloise is up to her usual antics, and we often hear tales of the mischief she creates wherever she goes. Stop by and ask where she is on any given day and everyone can tell you where to find her.

In this issue, Geoffrey Zakarian talks about his new role as Culinary Director of The Plaza, his collaboration with Thierry Despont, and catering to the myriad guests and palates that come through our doors. We explore our affinity with tea: the tradition, the abundance of varieties available, and the history of The Palm Room. A new feature focuses on Faces of The Plaza—we profile Executive Chef Michael Lockard as he juggles all of our menus and culinary offerings.

Our chefs share some of their best recipes for fall, along with festive cocktails for entertaining. Satisfy your sweet tooth and check out our dessert round up in The Plaza Food Hall with creations from Lady M, FP Patisserie, William Greenberg, and more. The Todd English Food Hall offers an eclectic menu, featuring eight different cuisines that make it the perfect spot for a group of friends who all want something different. Where else can you do that under one roof? And Todd English gets the last word in sound "bites." See what he has to say about some of his favorite things.

Last but not least, we have changed our name. *No. 768* gives us an opportunity to explore everything under our historic gabled roof. As someone once said, "Nothing unimportant ever happens at The Plaza."

—Kristin Franzese

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ELOISE AT THE PLAZA

I love having my very own tea party with Nanny, Skipperdee, and Weenie with my new tea set available in the Eloise Shop. They also have all sorts of mahvelous fancy things. Charge it please! Oooo, I absolutely love The Plaza!!!

THEPLAZANY.COM/SHOPS/ELOISE-AT-THE-PLAZA

What happens when you bring dynamic Chef Geoffrey Zakarian, new Culinary Director at The Plaza, and world-class architect, designer, and artist Thierry Despont together in an iconic room?

Welcome to *The Palm Court.*

Kristin Franzese: What does it mean to you both to work on such an iconic New York landmark?

Thierry Despont: It is a great honor, pleasure, and responsibility to bring the famed Palm Court back to life.

Geoffrey Zakarian: Absolutely. When Sant Chatwal, one of the owners, so graciously approached me, I saw it as the chance of a lifetime. I have been coming here for almost 40 years. I know all the staff here and I even live on the same street! So let's face it, The Plaza will outlive us all, and it was a great opportunity to be a part of its history.

KF: You have collaborated before on other projects. How did the process work here?

GZ: Thierry is a genius. You can always trust his judgment. I think he came up with one iteration, and that's all it took!

TD: Geoffrey has a very specific vision for how the culinary program and service should run at The Palm Court. Since we know each other well enough, we trusted each other in our areas of expertise—he didn't complicate the design process, and I didn't add my ingredients to his cocktails.

GZ: I'm a stickler when it comes to operations, and Thierry knows that. We worked closely together on the footprint. For example, I knew I wanted to expand the seating area, and we were able to do that—hard to believe since we added the bar in there as well.

KF: Talk about that bar. Whose idea was it?

GZ: We both said it at the same time: This place needs a bar! And what it has done to this room is to completely animate it in such a way that the sky's the limit! Make no mistake, The

Palm Court has always been a beautiful place, and now the room just swallows you!

TD: Yes, we both agreed there had to be a bar, and I convinced Geoffrey to make it the centerpiece. I designed it as a monumental flower planter inspired by an original arrangement of flowers and palm trees that was part of the original Palm Court design.

KF: What was your approach to respecting The Palm Court's history while modernizing the feel?

TD: We did a lot of historical research and gathered a lot of historical photographs. I very much wanted The Palm Court to be what it was originally: a winter garden with palm trees and flowers. The result fully respects the landmark status and historical character of The Palm Court.

GZ: Yes, there was certainly a lot of research done. For example, we brought back the latticework from circa 1912 after studying pictures. You can see it along the bottom of the bar, on the screens, and reflected in the carpeting. We added in many more palm trees, as Thierry mentioned. The stained-glass ceiling is magnificent, so we added some lighting to showcase it.

TD: The relighting of the entire Palm Court was done with Bill Schwinghammer, a professional lighting artist and engineer.

GZ: All in all, we were both of the mind set that we wanted to make The Palm Court the quintessential place in New York for afternoon tea, and that's all in the details. For example, the glass-top tables were created so that when you look at the reflection in the table, you see the dome. It reminds you that you are in a really special place. Thierry did an incredible job from the landmark aspect.

TD: It's a matter of first respecting the character of the room, which is not meant to be a cafeteria but an elegant place where people can relax and enjoy an afternoon tea as well as a great lunch or early afternoon tea.

KF: What was done to enhance the tea experience from a design aspect?

TD: We worked very carefully with Geoffrey to design comfortable seating options, and on precise table heights to make sure the guests could best enjoy their afternoon tea experience.

KF: Geoffrey, as Culinary Director at The Plaza, The Palm Court is only one part of your duties. Talk about your overall approach to reconceptualizing all the culinary functions.

GZ: You have to think of it as being on a 747 at 40,000 feet and asked to redo the interior, land the plane, and paint it all at the same time! So what you really have to do is take a section at a time—and here we are starting with first class.

KF: Still, there is a lot to coordinate.

GZ: Sure, there is a lot going on at The Plaza, and my feeling is that we want to make the experience perfect within every location so that guests will respond by saying, "That was great; I want to come back." In the end, they are going to use The Plaza as they want to. They might come to The Plaza and never leave the lobby, or never get to it. You just never know. You can't choreograph life; it just doesn't work that way. So all I can do is worry about getting it right, keeping it focused, and making a statement. If you do that, the customer will get it. Trust me.



Tea

The History of Tea

Drinking tea as a fashionable event was introduced in 1662 by Portuguese Princess Catherine of Braganza, wife of King Charles II, who brought a large chest of tea to England as part of her dowry. Tea became all the rage at court, complete with a tea service. But the tradition of afternoon tea was actually started in London in the mid-1840s by Anna Russell, Duchess of Bedford, in an effort to stave off hunger between meals—which, at that time, meant the long hours between a late breakfast and an early dinner. It started with a tray of tea and bread and butter and quickly evolved into a popular social event, made elaborate with formal attire—or tea gowns—the addition of bone china, and an increasing array of culinary delicacies to accompany it. The humble sandwich, the brainchild and namesake of the Earl of Sandwich, became an obligatory starter, after which you could move on to the sweeter delectables.

The Tea Room at The Plaza

Evoking the splendor of European lobbies and gardens, The Palm Court was originally referred to as the “lounge” but was quickly dubbed the “tea room” by guests. In fact, The Palm Court was not officially named until the mid 1930s—and by then, traditions were cemented.

While credit for tea time might be given to the English, “tea,” as it came to be known in the 1920s, was very much a Plaza original. Prohibition brought tea dancing—or *thé dansant*—to prominence. Often tea dance lines would snake in and out of The Plaza in celebration. This afternoon or early evening dance made tea time the new standard by which to start evening celebrations. And today, Geoffrey Zakarian brings those traditions full circle with his announcement that The Palm Court will first extend its tea service hours to 12 noon to 5 p.m. and then stay open for cocktails and light fare until 1 a.m.

The Details

A beautiful circular stand, made exclusively for The Plaza, sits on the edge of the table to allow guests to converse uninterrupted by a tower of food. Small tables, reminiscent of purse tables, placed adjacent to your own are for the pots of tea to sit on. “Usually there is so much clutter during a tea service. This

way, the table can breathe a little,” explains Geoffrey Zakarian. There are no tablecloths, and the customized napkins were made in Italy. “Bernardaud designed an exclusive line of china specifically for The Plaza.”

Geoffrey Zakarian on

The Quintessential New Yorker's Tea

After a week of eating and drinking tea in London, Geoffrey Zakarian was convinced he needed to do something a little different. “I wasn’t blown away by the food selection in London. It was mostly sweets, and in New York people just don’t eat that way. Instead, we came up with the idea of doing a tea from the New York side of things with more savory items. Lobster rolls instead of the traditional cucumber sandwiches. Variations on the smoked salmon and turkey sandwiches, only more interesting and focused. Whereas in London it’s pretty much the same, here it’s going to be different. I put a lot of New York touches on the menu, specifically because I want New Yorkers to come here!”

Now The Palm Court tea menu offers a Fitzgerald Tea, a Champagne Tea, the Eloise Tea, and a New Yorker Tea—all simplified and made a little more New York-centric. “This is going to be the go-to place for tea in the city, if not the country.”

Palais des Thés

Distinctive Teas for Special Occasions

When it came to choosing a tea partner, Geoffrey Zakarian knew the art of the tea service was a big part of the overall experience. For this reason, he chose Palais des Thés, known not only for their exceptional tea blends, but also for the knowledge they provide.

Founded in 1986 in Paris, Palais des Thés prides itself on sourcing the freshest selection of teas from the world over: China, Japan, India, and Sri Lanka. All the teas are selected at the source by their team of tea tasters, who travel extensively and often to small plantations in remote locations. They then channel that passion that starts with each tea leaf into creating experiences that last beyond the cup by bringing their knowledge of tea to consumers through a tea school in Paris and private lessons in New York.

Tea Blends at The Plaza

Thé des Lords

Blend of black tea from China, bergamot, and safflower petals.

Tasting Notes: Boasts the most intense bergamot flavor of all Earl Grey teas.



Thé des Amants

Blend of Keemun black tea from China, apple, cinnamon, almond, vanilla pods, and ginger.

Tasting Notes: A fruity and spicy blend, warm and indulgent.



Thé du Hammam

Blend of green tea from China and rose, dates, berries, and orange flower water.

Tasting Notes: A rich and fruity blend, naturally sweet and delicious hot or iced.



Vive le Thé!

Blend of green tea from China with pieces of oranges, citrus, and ginger.

Tasting Notes: A very harmonious balance between the fresh and spicy ginger; the lively, zesty lemon and grapefruit notes; and the sweeter orange flavors.



Secret Garden

Blend of apple, papaya, pineapple, mango, lemongrass, crisp mint, and rose blossoms.

Tasting Notes: A deliciously fruity, sweet blend with a lovely fresh sensation.





Pastrami Sandwich with Horseradish Aioli

Yields: 1 whole sandwich or
9 finger sandwiches

Ingredients

2 slices rye melba bread
8 slices Swiss cheese
1 lb pulled pastrami
2 oz horseradish aioli
2 oz soft, unsalted butter
salt and pepper
sliced pickles

Method

Lay out the rye bread on a cutting board and top with the sliced Swiss cheese, end to end—4 on each slice—covering the bread completely.
Top with the pulled pastrami meat, leaving a little room on the edges for later, when you trim the crusts.
Drizzle the horseradish aioli on the pastrami and shingle on the meat. Top with the other slice of bread and cheese.
Spread the soft butter on the outside of each side of bread and season with salt and pepper.
Griddle until golden brown and hot in the center. Trim away crusts and cut into fingers. Serve with sliced pickles.

Horseradish Aioli

Yields: 1 pint

Ingredients

1 1/2 egg yolks
1 garlic clove
20g Dijon mustard
55g Champagne vinegar
350g olive oil
Salt
1/4 cup prepared horseradish

Method

Combine the egg yolks, garlic, mustard, and vinegar in a food processor. Slowly stream in the oil and season with salt. The mixture should be thick and creamy.
Strain through a chinois and keep cold.
Squeeze out the horseradish to remove all liquid and stir into the aioli to taste.

Lobster Roll with Horseradish Dressing

Yields: 8 pieces

Ingredients

1 lb lobster, cooked claw and knuckle meat
2 tbs chives, minced
2 oz horseradish dressing
Salt to taste
Espelette pepper to taste
Eight 3-inch brioche split-top rolls
Clarified butter, as needed
16 pieces daikon sprouts

Method

Trim and remove the tips of the lobster claws. Dice the meat into large pieces.
Season the meat with chives, horseradish dressing, salt, and espelette pepper. Reserve chilled.
Trim and square off the sides of the brioche buns.
Toast the sides of the buns in clarified butter on the griddle and season with salt and pepper.
Full the buns evenly with the lobster salad mix.
Garnish the tops with 2 sprigs of daikon sprouts and sprinkle with a dash of espelette pepper.

Horseradish Dressing

Yields: 1 1/2 quarts

Ingredients

3 tbs horseradish, freshly grated
3 tbs radishes, minced
3 tbs shallots, minced
Salt and pepper to taste
3 tbs Dijon mustard
6 oz white balsamic vinegar
6 oz sherry vinegar
3 cups grape seed oil

Method

Mix all the ingredients except the grape seed oil.
Emulsify in the oil until incorporated.
Season with salt and pepper to taste.



Meet Me at The Plaza, for Cocktails

Geoffrey Zakarian sits contemplatively at the bar. “Even unset, this bar is just beautiful,” he muses. “This is going to be the place to meet in New York City. You are going to say, ‘Meet me at The Plaza for cocktails.’ ”

Setting the scene are dimmed lights and a fantastic new sound system. Setting the mood is a redesigned spirits program, courtesy of Brian Van Flandern, former head mixologist at Per Se and renowned cocktail book author. “We are bringing back old Trader Vic’s recipes,” adds Zakarian. The cocktail menu includes a martini bar, accessorized with all the trappings: incredible glassware and cocktail trays. “We have also reimagined the wine list, and there is a thrilling list of wines and Champagnes by the glass.”

CHARTREUSIAN VELVET SLING (for two)

Ingredients

1 oz Plymouth Gin
1 oz V.E.P. Yellow Chartreuse
1 oz Velvet Falernum
2 oz fresh pineapple juice
1 oz fresh lime juice
1 oz cane sugar syrup
1 sprig rosemary
Garnish: 2 charred pineapple cubes; rosemary sprig
Glassware: 1 cored pineapple

Method

Place all ingredients into mixing tin. Very lightly muddle rosemary.
Add large ice, shake vigorously, and taste for balance.
Double strain into pineapple over fresh ice.
Garnish and serve.

RED RUM SWIZZLE

Ingredients

1 oz The Real McCoy 3 Year White Rum
1 oz The Real McCoy 15 Year Rum
1 oz fresh lime juice
1 1/2 oz cane sugar syrup
2 dashes Angostura Bitters
1/2 oz ginger beer
Garnish: fresh bunch of mint
Glassware: ceramic tiki glass

Method

Place all ingredients except ginger beer into tiki glass.
Fill with crushed ice and add ginger beer.
Swizzle to mix ingredients thoroughly. Taste for balance.
Top off glass with fresh ice, garnish, and serve.

not to miss

IN NYC

carriage ride in Central Park



Carriage & Coors in Central Park
By Daniel Chng

A DAY OF DINING AT *The Plaza*

"I would start with breakfast in The Palm Court. After that, I might drop down to The Plaza Food Hall to have some sushi or go to Piada. I would stop at Olma Caviar Boutique and Bar for a glass of Mumm's and some caviar, since Happy Hour starts at 4 p.m., and then head back to The Palm Court for my first cocktail at 5. And when The Oak Room reopens, dinner will be served from 7 p.m. on." —**Geoffrey Zakarian, Culinary Director at The Plaza**

The Palm Court

It has set the scene—quite literally—in many popular books and films, most notably F. Scott Fitzgerald's *The Great Gatsby*, and today it has been reimagined with Geoffrey Zakarian's culinary stylings.

Open for breakfast, afternoon tea, cocktails, and light fare.

The Todd English Food Hall

A European-inspired specialty food hall curated by the star chef himself. Expect all his signature dishes and more throughout the nine stations that take you on an international culinary tour.

Open all day for lunch and dinner.

Market opens at 10 a.m. for takeout and specialty gourmet items.

The Plaza Food Hall

Inspired by charming market squares, it has quickly become the go-to destination to sample a cross-section of the city's best: New York favorites and relative newcomers.

Open all day. Some shops open at 8 a.m. for breakfast while others stay open until 9:30 p.m. for more dinner options.

The Champagne Bar

This elegant and exclusive venue features the world's finest Champagnes, caviars, and wines.

Open from breakfast until late night. All day dining options include continental breakfast, lunch, and light fare.

The Rose Club

Once home to the Persian Room, The Rose Club keeps the tradition of unforgettable nights of music and entertainment paired with an array of signature cocktails and a select menu.

Open for light fare and cocktails from late afternoon until closing.



Eloise Rootbeer Float

She thinks they're Rawther marvelous!



Ingredients

- 4 oz. G.U.S. dry root beer
- 1 scoop vanilla ice cream
- 1/4 tsp sarsaparilla powder
- 1/4 oz simple syrup

Method

Add 1 scoop of vanilla ice cream and a 1/4 teaspoon of sarsaparilla powder, then slowly add GuS (Grown-up Soda) Dry Root Beer. Serve chilled with straw.

let them eat cake

François Payard

"While a financier is usually a petit four, this full-size version was developed by my friend Hervé Poussot to take advantage of amazing apples in the fall."



Fall into something sweet...



Three Tarts

These handcrafted, small-batch marshmallows are fresh, flavorful, squishy delights, made in house using all natural, carefully sourced ingredients. Try our winter flavor: Espresso.





William Greenberg

Linzer Tarts

Yields: 2 dozen

Ingredients

1 cup hazelnuts

1/2 cup light brown sugar

2 1/4 cup flour

1/2 tsp baking powder

Confectioners' sugar

1/4 tsp cinnamon

1/2 tsp salt

2 sticks butter

1 egg

1 tsp vanilla

Raspberry or apricot jam

2 round cookie cutters, 2-inch and 1 1/2-inch

Method

Preheat oven to 350°F.

Toast hazelnuts and cool. Rub to remove skins.

In a food processor, grind together nuts and 1/4 cup of brown sugar.

Mix remainder of dry ingredients together.

Beat butter with the remaining light brown sugar using an electric mixer until light and fluffy. Add nut mixture and beat together. Add egg and vanilla. Mix in flour mixture.

Separate dough into 2 pieces, wrap, and chill until firm.

Roll out one piece of dough. With the larger cookie cutter, cut out cookies. Use the smaller cookie cutter to cut out the center of half of the cookies.

Transfer to ungreased cookie sheet and bake 8 to 12 minutes, until golden brown. Cool.

Spread jam on solid cookie. Top with cut-out cookie and dust with confectioners' sugar.

Lady M

A must for any fan of the classic strawberry shortcake. Created with superfine flour imported from Japan, which produces a vanilla sponge cake unlike any other. Coupled with strawberries precisely studded among clouds of whipped cream, you can indulge in a dessert that's all at once light and pure in flavor.



Krigler

With Krigler's luxurious fragrance Oud Sumptuous 75213, take your sense of smell on a journey from London to Marrakesh, with notes including Laotian oud, Vietnamese benjoin, and Mongolian coriander.



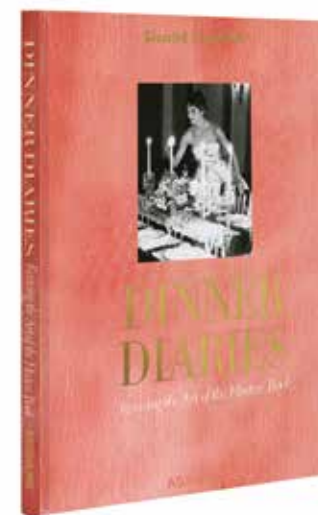
YoArt

YoArt steps into fall fashion offering shoe-licious gifts of edible glamour.

Market Place

SHOPPING

WITH A COLLECTION OF THE FINEST PURVEYORS OF JEWELRY, HEALTH AND BEAUTY, FASHION, AND ENDLESS TREATS, YOU CAN TRULY FIND EVERYTHING THE HEART DESIRES WITHIN THE SHOPS AT THE PLAZA



Assouline/Fall 2014

Dinner Diaries by Daniel Cappello asks everything about dinner party etiquette and features handwritten answers from some of the most celebrated names and entertainers of our time.



La Maison du Chocolat

This tube of dark chocolate pearls makes an intense chocolate drink to be enjoyed hot or cold.



Kusmi Tea

From October 2014 to May 2015, Kusmi Tea will run a fundraising campaign to support the Breast Cancer Research Foundation.

During this campaign, 20 percent of the purchase price of all Kusmi Rose Green Tea products will be donated to the foundation.

Kusmi Rose Green Tea is a delicate blend of Sencha green tea and rose petals, bringing a subtle and fresh floral sweetness.

Chef Stephen Crocker dishes up a fantastic recipe!

Chef Stephen Crocker is the Executive Chef at The Todd English Food Hall.

Fig and Prosciutto Flatbread Pizza

Makes four 8- to 10-inch pizzas ~ (Serves 1 to 2 people per pizza)

PIZZA DOUGH

Ingredients

1/4 cup whole wheat flour
3 1/2 cups all-purpose flour plus additional for rolling
2 tsp (1/4 ounce) fresh yeast
2 tsp kosher salt
2 tsp sugar
2 tsp olive oil
1 2/3 cups lukewarm water

Method

Place the whole wheat flour, all-purpose flour, yeast, salt, and sugar in a mixer fitted with a dough hook. While the mixer is running, gradually add the oil and water. Knead on low speed until the dough is firm and smooth, about 10 minutes.

Divide the dough into four balls, about 7 1/2 ounces each. Line two cookie sheets with parchment paper. Place two balls on a sheet and cover with a damp towel. Let them rise in a warm spot until they have doubled in bulk, about 2 hours.

To roll out the dough, dab your fingers in flour and then place 1 ball on a generously floured work surface. Press down in the center with the tips of your fingers, spreading the dough with your hand. When the dough has doubled in width, use a floured rolling pin and roll out until it is very thin, like flatbread. The outer border should be a little thicker than the inner

circle. Pick the dough up with a spatula or the back of a knife, allowing it to fold up almost like an umbrella, and transfer it to a paddle. Don't worry that the pizza is not round—you are looking for an 8- to 10-inch shape, a cross between an oval and a rectangle. If you get a hole, simply pinch the edges back together. Repeat with the remaining balls. This recipe makes four rounds of pizza, though the topping recipes make two pizzas. We figure that this way you only have to make the dough every other time. Simply wrap the remaining 2 balls of dough in plastic wrap and freeze for up to 2 weeks.

NOTES FROM TODD'S KITCHEN: With a little bit of time and effort, Todd English's signature figs pizza dough can easily be mastered. However, if you don't have the time or are intimidated by working with yeast, call your local pizza place and see if they'll sell you some of their dough. In some areas you can buy refrigerated dough (not the kind in a tube) that would work well. If you use a heavy, breaded, prebaked, vacuum-packed pizza crust, it just won't be the same.

Our dough is far wetter than you'd ever believe. It makes a light, crisp crust. It may take you a few tries before you get it right. Be patient and err on the side of underworking the dough; if you overwork it, the crust will be tough and dry.

FIG JAM

(makes about 1 cup)

Ingredients

1 tsp canola or vegetable oil
3 shallots, diced
1 cup red wine
1/4 cup chicken broth or canned low-sodium chicken broth
1/4 cup veal or beef broth
3/4 cup balsamic vinegar
1 tsp chopped fresh rosemary leaves
1/4 cup sugar
1 rounded cup dried mission figs, quartered

Method

Place a medium-sized skillet over medium heat and, when hot, add the oil. Add the shallots and cook until they are softened, about 3 minutes. Deglaze with the red wine and reduce by half. Add the broths and vinegar, and reduce by half. Add the rosemary and sugar.

Turn down the heat to low and cook until the sugar has melted, about 3 to 5 minutes. Add the figs and cook, stirring occasionally, until they are rehydrated, about 10 to 12 minutes. Cook until the mixture has the consistency of a liquidy jam, about 10 to 12 minutes.

Use immediately, or cover and refrigerate up to 5 days.

NOTE FROM TODD'S KITCHEN: Fig jam is more like a dried fruit preserve than a true jam. We use it primarily on our Fig and Prosciutto Pizza, but after you've tried it, I'm sure you'll come up with your own uses.



Perfect Pasta

THE PASTA BAR AT THE TODD ENGLISH FOOD HALL TAKES IN-HOUSE PASTA PRODUCTION AND QUALITY TO A WHOLE NEW LEVEL AS GUESTS WATCH THE PROCESS FIRSTHAND, COURTESY OF AN IMPORTED, CUSTOM-MADE PASTA MACHINE THAT GRINDS OUT PERFECT PIECES THAT ARE THEN DISPLAYED ON THE CARRARA MARBLE PASTA BAR. SIGNATURE FLATBREAD PIZZAS ARE ALL FIRED TO ORDER IN THE WOOD-BURNING OVEN, AND PASTA DISHES ARE COOKED TO PERFECTION.

Pastas

Agnolotti

Shell-like ravioli from the north, often filled with veal, pork, vegetables, or cheese.

Pappardelle

A long, large, flat noodle similar to fettuccine, often cooked with duck or other game fowl.

Rigatoni

Short pasta from the south. Its large ridges and robust shape holds sauces well. Great with sausages and mushrooms.

Ravioli

Round, square, or otherwise, taken from the word "to wrap." Made from wheat flour and egg.

Spaghetti

"Small strings" pasta that's the most versatile long pasta in the world. Great with a Bolognese sauce!

Sauces

Butter

Best with long pastas, such as linguine and fettuccine. A little sauce goes a long way.

Cheese

Best with small pasta cuts with lots of surface area, like fusilli, farfalle, penne, and shells.

Oil-Based like Pesto

Better with noodles like bucatini, spaghetti, and trenette than smaller pastas with lots of crevices. Also keeps long, thin cuts from clumping together.

Meat

Try wide, fresh egg noodles (from the north) or small cuts of dried pasta (from the south), such as maccheroni, fusilli, pappardelle, and tagliatelle.



TODD'S TIPS AND TRICKS FOR PASTAS AND SAUCES

Always add all the pasta to salted, boiling water at one time. Cook at a full rolling boil so that the pasta keeps moving and doesn't stick together.

Gauging portion sizes can be tricky. The standard portion in Italy, and the size usually recommended on packages, is two ounces.

Always combine the pasta with the sauce before serving and allow the two to cook together for a minute or so.

Remove pasta and sauce from the heat before stirring in grated cheeses and right before plating it.

Faces of The Plaza

CHEF MICHAEL LOCKARD: EXECUTIVE CHEF, THE PLAZA

Chef Michael Lockard oversees all food service requirements at The Plaza, including The Palm Court, The Rose Club, and The Champagne Bar as well as in-room dining. No stranger to the pressure of a large infrastructure, Chef Lockard previously directed the culinary program for the US Open, which serviced more than 750,000 people. A CIA graduate, he has worked for Drew Nieporent and Sirio Maccioni and counts Chefs Gerry Hayden and Charlie Palmer among his mentors.

Working at The Plaza is the culmination of 20 years in the making. I have had the good fortune to work at some great kitchens in New York. The Plaza stands as the pinnacle of success in this city, and I am humbled to have a chance to work here. Whenever you read about the history of New York, there is always a link to this hotel, and so to be a part of that history now is pretty phenomenal.

Working with Geoffrey Zakarian to execute his vision as his right hand is also very exciting. His legacy over the years, and specifically in this city, and the ton of knowledge that he brings to the table speaks for itself. Working at the US Open, I noted that no matter how good the players were, they had coaches to make them better. Here, Geoffrey has been a great coach.

There is one kitchen that services all the food outlets at the Plaza. This makes things very efficient but at the same time challenging, with so many people sharing the same space. To be able to pull it all together and offer the guest an impeccable experience, you have to be organized, open-minded, and rely on your staff. Believe it or not, despite its size, there is a very warm feeling of family at The Plaza. We have many employees who have worked here upward of 30 years! As much as I would say the hotel has good bones, so does the staff. Even those who are not in food and beverage affect the overall picture. This includes the partners, vendors, and artisans we work with. We strive to seek out those who are committed to helping us not only service our current guests but also find new products that will work well for us.

When it comes to satisfying our guests' culinary needs, there are times when we have to go off script. As important as menu selection is, so is being prepared to deviate as needed. With that in mind, we try offering

items that might service a few different concerns or requests at a time. Take the chicken, for instance. It is sustainable and free-range, and it is also halal. Granted, we can't do that with everything on the menu, but we can guide guests to appropriate options.

My position is constantly evolving. What might have worked well in the past might not apply today as we are always improving. What Geoffrey Zakarian is so great at is understanding what needs to be changed and what should remain, all the while keeping the integrity of the property intact. I am always learning and listening. But no matter how crazy things can get—and they do—I can't think of anywhere else to work at as grand and great as The Plaza!



Shakshouka is a traditional Tunisian breakfast dish of stewed tomatoes with onion and chile, spiced with cumin, coriander, and black pepper, served with two organic eggs baked in a cast iron skillet. Accompanied with grilled pita seasoned with za'atar.



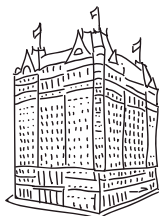
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ROOMS IN THE PLAZA HOTEL



16

DIFFERENT TYPES OF TEAS
AT THE PALM COURT



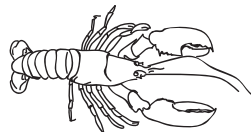
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NUMBER OF FLOORS IN
THE PLAZA HOTEL



25

NUMBER OF SHOPS IN
THE PLAZA FOOD HALL



5

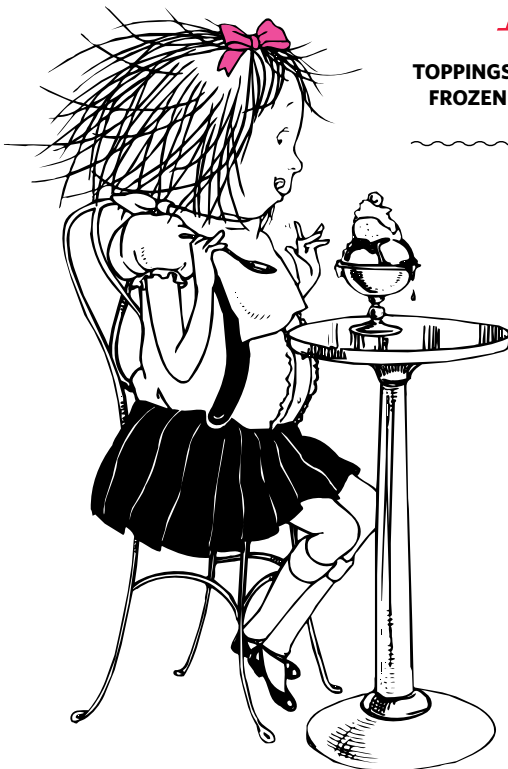
LOBSTERS (CLAWS AND
KNUCKLES) IT TAKES TO
MAKE ONE LOBSTER ROLL
AT LUKE'S LOBSTER

The Plaza by the Numbers



20+

NUMBER OF LAYERS IN
LADY M'S CREPE CAKES



120

TOPPINGS AT FRANNIE'S YOART
FROZEN YOGURT BOUTIQUE



38

DIFFERENT TYPES OF
CHAMPAGNES YOU CAN ORDER
AT THE CHAMPAGNE BAR



100

NUMBER OF POUNDS OF DOUGH
USED EACH DAY TO MAKE
FLATBREADS AT
THE TODD ENGLISH FOOD HALL



1

LOCATIONS IN NEW YORK CITY WHERE
YOU CAN ORDER BELUGA CAVIAR:
OLMA CAVIAR BOUTIQUE & BAR

Sound “Bites”

CHEF TODD ENGLISH ON BEEHIVES, BECK, AND HOMEMADE ROOT BEER

Cornered between stations at the Todd English Food Hall at The Plaza, the star chef muses about life from a decidedly culinary viewpoint.



What's the strangest thing you've ever eaten?

Roasted beehive and larvae in Thailand.

What do you never leave home without?

An open mind.

What's the one thing people need to experience in New York City?

Just walk the city and see what it has to offer.

Best advice to a young chef?

Be true to who you are.

Last song you downloaded?

“Lonesome Tears” by Beck.

What do you typically have for breakfast?

I am a granola-and-fruit guy.

Latest ingredient obsession?

Nut Milks.

Favorite way to relax?

Playing the guitar.
Only for me—no audience.

Cast away on a desert island, what luxury item would you take?

Extra-virgin olive oil.

Who is on your fantasy chef team?

Auguste Escoffier, Julia Child, and Jean-Jacques Rachou.

Tell us a secret.

I taught myself how to make root beer when I was 9. I dug up a sassafras tree and started experimenting with how to make it.

HAUTELIFE

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The Plaza.

A Fairmont Managed Hotel

Why Would You Go Anywhere Else?

Chef Todd English expands his culinary borders across nine diverse food outlets, including the Ocean Grill & Oyster Bar, Pasta Bar, and Sushi Bar. Plus stations for flatbread, cheese & charcuterie, and much more.

Only The Plaza.

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TODD ENGLISH
FOOD HALL

TODD ENGLISH

William Greenberg

LADY M

THREE TARTS

BILLY'S BAKERY

SABI SUSHI

Olma Caviar Boutique & Bar

TARTINERY

VIVE LA CREPE

W. 59TH ST.

Nº 7 SUB

Luke's Lobster

PIADA

YoArt Frozen Yogurt Boutique

PAIN D'AVIGNON

5th AV

LA MAISON DU CHOCOLAT

Kusmi Tea

FP PATISSERIE

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TODD ENGLISH HOURS: DAILY 11:30AM TO 10:00PM | MARKET OPEN DAILY 11:00AM TO 10:00PM