

AMERICAN FARE

HOSPITALITY, FOOD, AND CULTURE WITH CHEF CHARLIE PALMER



AUREOLE'S 30TH ANNIVERSARY SPECIAL EDITION

THE STORY
BEHIND AUREOLE

EXECUTIVE CHEF
ALUMNI THINK PIECES

RECIPES, WINE SELECTIONS,
AND COCKTAILS



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CONTENTS

AUREOLE'S ALUMNI
THINK PIECES FROM THOSE WHO WORKED THERE

7

RECIPES INSPIRED BY AUREOLE
FROM THE CHARLIE PALMER GROUP CHEFS

17

AUREOLE BY THE BOTTLE
HEAD SOMMELIER NICO SNYMAN ON WINE

22

**HOW TO BE SUCCESSFUL
IN THE CULINARY INDUSTRY**
WORDS WITH DR. TIM RYAN, CIA

24

VISIT HUDSON VALLEY
THE FARMS, THE PRODUCE, AND THE WINE

26

COCKTAILS
HOW TO PLAN A CELEBRATION

29

SKY & VINE
NAPA'S ONLY ROOFTOP BAR

32

WHAT'S GOING ON
EVENTS AND HAPPENINGS

34

CELEBRATING 30 YEARS OF AUREOLE

I'm not a guy who spends much time thinking about the past. There's so much adventure and opportunity in the world, I tend to focus on what's next. However, in preparing for the 30th anniversary of my landmark restaurant, Aureole, I've been looking in the rearview mirror at our awesome three-decade run in the competitive food culture of New York City. I feel simultaneously proud of what we've achieved and humbled by the many loyal customers who supported us in the past—and continue to help us today—by making Aureole their regular spot as well as the setting for special occasions in their lives.

However, it's impossible to think about what we've accomplished at Aureole without also reflecting on the history of the American food revolution, which has paralleled the span of my career.

I carried the idea of Aureole around with me as a student at the Culinary Institute of America, through my culinary experiences in France, as well as during my time as a fledgling cook in New York's legendary French restaurants. I worked as butcher and charcuterie maker for Chef Jean-Jacques Rachou at La Côte Basque, an institution for classical French cuisine on East 55th Street. I honed my pastry skills at La Petite Marmite, and I hustled on the line at Le Chantilly and Lutèce, alongside other young cooks like Daniel Boulud and David Bouley. (Those restaurants, now gone, were training grounds for the city's haute cuisine—era maîtres d'hôtel and chefs.)

However, the concept came into focus when I was 23 and had the opportunity to become chef at the River Café, in the then desolate Brooklyn neighborhood of Dumbo. Although that restaurant is now more than 40 years old, it has featured only six chefs, which tells you something about its staying power.



River Café is where I encountered the earliest examples of what would become the biggest influences in my career. It was one of the first major restaurants to support the American regional food movement, and also one of the first to promote California varietal wines. Although local sourcing is now commonplace, at that time it was groundbreaking for chefs to work directly with small suppliers and growers, as I did, bringing in ingredients like Michigan morels, New Jersey tomatoes, and Hudson Valley quail.

When it came time for me to go out on my own, I was only 27. But as young as I was, I had already experienced two primary culinary influences: the refinement and techniques of classical French cuisine, and the break-the-rules energy of the emerging American regionalized food movement. For me, those two worlds came together on the plate when I developed what has become my signature: progressive American cooking—a style built on rambunctious, intense flavors and unexpected combinations.

I was driven by a sense of discovery to forge a culinary identity of my own. And decades later, I haven't changed.

I was driven by a sense of discovery to forge a culinary identity of my own. And decades later, I haven't changed. I still try to pull flavor out of ingredients in the simplest ways, keeping the food as unmasked—as true to itself—as possible. And I still look for ways to create excitement on the plate.

I knew exactly what I wanted my first restaurant to embody: urban elegance. I was committed to creating a big-time restaurant that could compete with the most celebrated restaurants of New York. To me, that meant it had to be

on the Upper East Side, close to Fifth Avenue. And I wanted it to be in a townhouse, because I love the feel. Understandably, as New York still reeled from the stock market collapse of Black Monday 1987, it took me a while to find a financial partner who could envision and support the specifics of my idea. But eventually, I did.

With the investment in place, the rest started to come together. I found the right name, courtesy of a good friend who was an NYU professor, and the right home: an iconic turn-of-the-century brownstone just steps off Madison Avenue. It was a five-floor, five-unit, 9,770-square-foot townhouse in which Orson Welles lived during his Mercury Theatre and radio days. I moved into an apartment on the top floor, like an old-time storeowner living over his shop.

At the time, fine dining in America also meant grand style, and every detail of Aureole represented that tradition. Eventually, the beautiful, sophisticated intimacy of the townhouse, with its golden-glow lighting and lush floral

arrangements, became as much a part of the restaurant's appeal as my signature cooking style.

I was 28 when Aureole opened its doors. And soon after, we received a three-star *New York Times* review and became one of the city's most revered restaurants. The days when I just cooked, wiped down my station, and put my knives away were over. The entire nature of my relationship to the kitchen was shifting. If I wanted to continue growing, I knew I would need to train others. Adding to that change, I also married and became a father.

Those factors helped me mature into a mentor, and I am proud to say that Aureole became a "mothership" for Culinary Institute of America students. No matter what you see on those TV show cooking battles, the real culture of the kitchen is supremely collaborative. Many fine young cooks came to Aureole to practice and improve their skills within a professional environment. Some stayed and are still working at Charlie Palmer locations around the country, and some went off to start restaurants of their own.

New York is a constantly evolving city, and it was only natural for there to come a time when I moved Aureole to another neighborhood, one with a different vitality. In 2009, we left the original Upper East Side location and relocated to the Bank of America Tower at One Bryant Park, the world's most environmentally advanced skyscraper at that time.

Midtown's energy sparked a new tempo for Aureole, and we built our ideal restaurant space complete with a dream kitchen and an enclosed temperature-controlled glass wine mezzanine, cantilevered over the bar room, that stores up to 4,500 bottles in backlit acrylic racks. Adam Tihany designed our diverse dining rooms. Combined with our very talented kitchen and dining room staff, this Aureole was designed to last another 30 years.

Although I now have 17 restaurants around the country, Aureole is uniquely meaningful for me. It was there, in that townhouse on East 62nd Street, that I found my place in the world, blending my intuition and education and balancing innovation with tradition. Aureole is where I became not only a master chef, but also a mentor for others in an industry I love—one that continues to define my life.

AUREOLE BY THE NUMBERS

OF YEARS 30

OF DISHES PREPARED IN A WEEK
3,760 OR SO

OF BOTTLES IN THE WINE TOWER
6,957

OF GUESTS SERVED LAST YEAR
78,173

OF DAYS THE PATIO IS OPEN EACH YEAR
ABOUT 168

OF DAYS AUREOLE IS OPEN IN 2018
304



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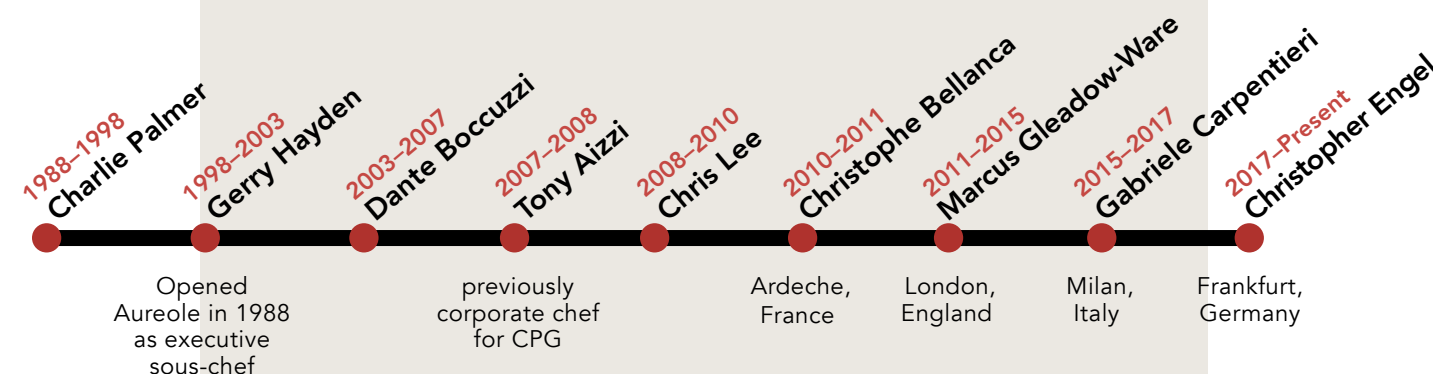
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THE EXECUTIVE CHEFS AT AUREOLE

As Chef Palmer himself notes, “Aureole became a ‘mothership’ for Culinary Institute of America students.” The list of cooks and chefs who have worked at Palmer’s flagship restaurant read like a who’s-who of the culinary world.

As a fitting tribute to Aureole, many of these chefs contributed articles in this magazine that speak to contemporary culinary issues at hand.



“Gerry (Hayden) was honored to have been asked to join the opening team of Aureole. He was so very proud to have worked there. He thought of Charlie not only as his mentor, but as his big brother too. He loved and admired him! Aureole was the standard by which Gerry measured fine dining. It informed his sense of style and taught him to appreciate the beauty and elegance of the dining experience.”

—CLAUDIA FLEMING, PASTRY CHEF AND PROPRIETOR, THE NORTH FORK TABLE AND INN



“I fell in love with Aureole the moment I walked in that first day. When I got a call the year following my internship there, I was living in London at the time. I didn’t even hesitate. I am so immensely proud and honored to have worked at Aureole. It is such a great institution, and my time spent there—almost a decade—was really special.”

—MARCUS GLEADOW-WARE, EXECUTIVE CHEF, GREYDON HOUSE



“I can say 100 percent that the Mina Group would not exist if not for my time spent with Charlie and at Aureole. Charlie was then and has always been my mentor in every crucial business decision I have ever made. He was the first to open my eyes on how to be a chef and run a business at the same time. He has been an amazing mentor for a lot of people, and I believe the food in our country is that much better because of him.”

—MICHAEL MINA, CHEF/OWNER, MINA GROUP



“The years that I spent working as the pastry chef at Aureole for Chef Charlie Palmer were instrumental to my career. The opportunity to work with so many amazing chefs, constantly pushing the industry standards, continue to challenge and inspire me.”

—PIERRE POULIN, PARIS GOURMET, TECHNICAL CHEF ADVISOR



“Charlie Palmer and Aureole have been a part of my career from start to finish. I was a line cook at Aureole straight out of college, became Charlie’s executive chef, and consider him my lifelong culinary mentor. That’s tough to beat!”

—DANTE BOCCUZZI, CHEF/OWNER, DANTE DINING GROUP



1989-1990

Michael Mina

Chef Michael Mina worked at Aureole as a cook from 1989 to 1990 straight out of the Culinary Institute of America.

Chef/owner of the Michael Mina Group, this CIA graduate quickly made a name for himself at Aqua in San Francisco, where he served as executive chef from 1993 to 2002. Born in Cairo, Egypt, but raised in Ellensburg, Washington, Michael Mina now calls the Golden Gate City his home. In 2002, he founded his company with partner Andre Agassi, and he's subsequently opened more than 40 operations, garnering numerous Michelin stars and James Beard Awards. Michael Mina has cooked for three American presidents, authored several cookbooks, and is an esteemed member of Bocuse d'Or USA and the CIA Society of Fellows.

THE ULTIMATE BALANCING ACT

Chef Michael Mina on what it takes to make it work in the restaurant business.

In today's world of glorified food TV, the life of a chef looks downright glamorous. Most successful chefs will tell you their own journeys were acutely different, and Michael Mina is no exception. Now an owner of his own restaurant group, the challenges of running a successful business depend on balance at all levels.

The day I stepped into Aureole was the first time I understood what it was going to take to become a chef. Even though I had a year at the CIA under my belt and my externship at the Hotel Bel Air, nothing had prepared me for the dose of reality I got working at a restaurant at the very top of New York's food scene.

Today, we desperately need chefs to work for us. Back then, it was very different. There were five of us prepping downstairs, each dying for a chance to work on the line, basically waiting for someone to falter. Cooking shared the same sheer intensity and competitiveness of a sport. When you finally got your chance—that small window—you took it. Because if you didn't, there was someone right behind you.

But the reality is that you will find very few industries in the world that push you mentally, physically, emotionally, and intelligently like ours does—and I love it.

Yes, you inherit an insane workload and schedule, and so much more than that. But the reality is that you will find very few industries in the world that push you mentally, physically, emotionally, and intelligently like ours does—and I love it. You literally have to learn to flip your demeanor on a second's notice, from talking to a guest one moment to running a super intense kitchen the next.

I am conscious about what I need to get accomplished daily, not letting distractions get in the way. By distractions, I mean intentionally turning down television opportunities or not writing a lot of cookbooks. On average, I spend half a month on the road. No matter where I am, I structure my day so that I can always be in an office running the business side during working hours and then spend my evenings in the kitchen either running it by myself or with the

chef. I surround myself with staff that supports this kind of schedule.

I figured out the biggest part for any working situation fairly early on: balancing life, family, and work. Having a set schedule helps. I always try to exercise in the morning. Whether I'm home or not, my wife, Diane, and I always have "coffee time." Sometimes it's five minutes long, sometimes an hour. I talk to my kids every day, and ever since they were little, they have traveled a lot with me. Since we are all interested in the same sort of things, like sports, it's easy to make family time work.

The hardest part is finding the balance between friendships with the people you work with and

being a boss. Every person is different, and learning to make all of those relationships work is, quite frankly, a lot of work in itself. The easier route would be to simply keep everyone at arm's length, but I consciously decided long ago to become friends with my key employees. I want them to genuinely feel like a part of my family. If not, it's impossible to get everyone to look through the same

set of glasses to understand your vision. Besides, when you work with people you really want to spend time with, it doesn't even feel like work!

When there are conflicts—and of course, there always are—you have to be able to sit down and be open to making it work until it just doesn't. But don't let one doomed relationship change the way you deal with everyone else. Every person is different, every relationship is unique, and sometimes it's OK when they aren't salvageable.

A chef's life is full of extremes. I love the business I am in and watching the way it has evolved over the years. There is so much to be excited and grateful for in this very vibrant industry. You just have to remember that balance after a long shift!



Bryan Voltaggio

Chef Bryan Voltaggio worked at Aureole as a cook straight out of the Culinary Institute of America in 1997.

Born and bred in Frederick, Maryland, Bryan Voltaggio attended the CIA and soon after staged at Aureole, where he met his mentor, Chef Charlie Palmer. Voltaggio then worked at a three-star Michelin restaurant in Valence, France, returning stateside to work as executive chef at Charlie Palmer Steak in D.C. for almost a decade. In 2006, he returned to his hometown to open Volt, the first of several restaurants he owns in the area, as well as Strfsh in Santa Monica, with his brother, Michael. He has competed in *Top Chef*, cowrote *VOLT.Ink* with Michael, and is an active supporter of Share Our Strength, as well as a host of other charities to fight childhood hunger.

THE EVOLUTION OF INGREDIENT ACCESS

Chef Bryan Voltaggio explores the ways our food systems have changed—and what’s next.

The notion of fresh ingredients and artisanal products is not novel. If anything, a new generation has circled back to crafts and practices that were once the mainstay business of generations past. Thanks to the Internet, the general public is not only more aware of sourcing good food, but also willing to invest in eating well. So what’s next?

Our family always had a small garden. We lived in an agricultural area and were fortunate to have access to local, fresh ingredients. My upbringing helped shape not only my view of food but also my siblings’, and we all cook professionally now.

Attending the Culinary Institute of America introduced me to a lot of new ingredients. I worked as a cook at a restaurant out in the Hudson Valley, where I was surrounded by an abundance of produce, meats, and poultry. It is really hard to be exposed to so much and then not look for ingredients with a more narrow focus.

We are finally on a path to “reset” our food system that has been broken for a long time. There is a huge amount of change that has occurred within it over a short time. Although we always seem to showcase the wrongdoings and the lack of, we have made great progress. You can find more and more farms diversifying their crops and using less land to produce more to sustain a business. Participation in farmers markets are at an all-time high, for not only producers but also consumers. We have finally made it to a point where in most major cities, you can find an organized market and outlet through which farmers can make a living and provide local produce to the community.

Our guests are not looking for us to necessarily point out on our menus where the produce or meat comes from. They expect it to be from a reputable source that is mostly from our backyard. Over the years, we have worked with a lot of farmers, although I don’t usually ask anyone to grow specific ingredients for us. I prefer

to let the farmers markets or our network of farmers dictate our seasonal fare. I am always excited to find enthusiastic growers who have figured out the best way possible to bring a great product to market.

There are some very simple but important ways you can help any small business flourish.

Be a supporter, a voice, and an advocate for their product. For example, I have worked with one farm, Cherry Glen Farm, who makes some of the best goat’s cheese on the East Coast, ever since we opened Volt in 2008.

The best way to help a producer is to be consistent with your source, and communicate if you plan to take a break from using something. A farmer once told me that he was wary of working with restaurants and committing to putting products in the ground because chefs often change and disappear. If you want great, consistently available products, be respectful and have productive conversations.

I believe we have hit a tipping point in the mass-media exposure of food in some ways and not enough in others. The birth of social media and sharing information quickly have dramatically changed the way we view food and what we should be looking for in our ingredients. Food has certainly found a voice to start the conversation on many topics. However, we still have issues with food shortages and hunger in our country.

We have made improvements in some areas but are at risk to have setbacks as well. We need to think decades ahead and plan for more innovative ways to get food to our table. We need to continue to help small farmers make a living, so that we have access not only to great products, but to affordable ones as well.

I am hopeful, because we have created a platform to start a conversation about one of the most important issues in our country. Now, we just need to continue it.



1991-1993
2003-2007

Dante Boccuzzi

Chef Dante Boccuzzi worked at Aureole from 1991 to 1993 as a cook and from 2003 to 2007 as executive chef.

Chef/Owner Dante Boccuzzi of the Dante Dining Group started his culinary education in local Cleveland restaurants at the age of 14. He graduated from the CIA in 1991 and immediately started working at Aureole, where Chef Palmer suggested he travel and spend time in kitchens abroad. Boccuzzi spent several years in Europe as well as in Hong Kong, Japan, and Taiwan, returning to the States to head Silks at the Mandarin Oriental Hotel in San Francisco. After heading back to Italy to work at Nobu in Milan, Boccuzzi returned to Aureole as executive chef in 2002. Under his leadership, Aureole earned its first Michelin star in 2006. In 2007, he returned home to Cleveland to open Dante. Since then, he has opened six more places that range in style and cuisine from Italian to Japanese, as well as a music venue.

TECHNOLOGY'S PLACE IN TODAY'S KITCHEN

Chef Dante Boccuzzi on technology, travel, and emphasizing the fundamentals.

Technology is very much a part of everyday life. It influences not only cooking techniques but also an overall approach to food. After all, the Internet makes cooking completely accessible through easy-to-find recipes and how-to videos. But what role should technology play in today's commercial kitchen?

When I was traveling with the thoughts of growing my career, meeting other chefs, and expanding my recipe repertoire, learning the latest technology was not a factor. It wasn't a "thing" at that point. Only when I was back at Aureole do I remember it really taking off. Alinea had opened in Chicago, and that was a real pivotal moment for chefs like that embracing new ideas. It forced the rest of us to take a long, hard look into what was happening there and, in some respects, go down that path as well.

Personally, my goal always was and is even now, as I teach young cooks, to embrace the fundamentals, the basics that really define a cuisine. That was my ultimate mission when I started traveling around the world.

During my time in Italy, I worked with grandmothers and at local signature restaurants, trying to soak in the true essence of the country and its culinary history. It was the same in France, Asia, and Japan. I wanted to learn ancient techniques that define the cuisine so that when I cooked, it came from a place of authenticity.

Now you have this technology aspect in play that can certainly refine food and make it more focused. But in my opinion, there's a fine line, and some places take this notion too far and lose sight of what dining is really all about. Some chefs can perfect this type of cooking, but the majority get lost. It becomes about following a trend without a firm understanding of the fundamentals.

I would say there are two camps of thoughts on the idea of cooking driven by technology. There are those chefs who resist—either because it is the unknown and

they are afraid to go down that route or because, quite frankly, it is very costly. It's not always feasible to afford these fancy pieces of equipment and run a successful restaurant business, especially if your clientele doesn't call for it. It's more important to understand your customer and how to function as a business and pay your bills than busy your menu with items that don't belong there or are misunderstood. Sous-vide is a good example of something we do and that has been around for a while but still needs to be explained. It is only now that the health department has finally wrapped its head around the concept and is learning how to regulate it.

There is the other aspect of technology that makes the art of cooking more accessible to the home cook. Smartphone and tablet apps give you access to an

encyclopedia of information at a moment's notice. It's an exciting time for food in that respect, and I do think it makes everyone more aware of their food choices, especially the younger generation that thrives on exploring and discovering for themselves.

There have been some great chefs, like Anthony Bourdain, who have left us in the past few years. I

come across young chefs all the time who have no clue who these chefs are, what they went through, the scope of their careers, and why they are so important to the culinary field. In Cleveland, where I am seen as an older chef that people come to for training, I try to mentally embrace that role of being a point of reference, and I reinforce these fundamentals that are so often overlooked because something cooler and sexier has come along.

Don't get me wrong: I love to sit back after a meal and think, "How did they do this? Where did the idea come from, and how did they execute it?" It makes for a fun and cool dining experience. But before the technology comes the fundamentals, always. It's learning to walk before you run. In this age of high technology, don't lose sight of what comes first.

Personally, my goal always was and is even now, as I teach young cooks, to embrace the fundamentals, the basics that really define a cuisine.



2006-2015



Marcus Gleadow-Ware

Chef Marcus Gleadow-Ware worked at Aureole from 2006 to 2010 as senior sous-chef and from 2011 to 2015 as executive chef.

Born and raised in London, Marcus Gleadow-Ware earned an apprenticeship at 16 to the world-renowned Savoy Hotel. Part of his training included enrollment in the prestigious L'Académie Culinaire de France, where he received the Eurst prize for best young chef of year. Over the next decade, he worked in some of London's finest kitchens before heading to Florence in 2001 to immerse himself in Italian culture and cooking for a year. He returned to London and worked at several Michelin-starred restaurants before he was recruited in 2006 by Chef Palmer as senior sous-chef at Aureole. In 2010, he became Aureole's executive chef. He worked at Aureole for 10 years. Ware is currently executive chef of Greydon House in Nantucket, Massachusetts.

THE OCCASION OF PAIRING MENUS

Chef Marcus Gleadow-Ware on the phenomenon of pairing food and beverages.

Good food has always been very important to my family. I was fortunate enough to eat out regularly at great restaurants when I was growing up, always with the understanding that there was importance behind each meal. I remember my father would usually order two bottles straight away: a bottle of white to drink with appetizers and starters, and a red that was promptly opened to allow to breathe or decanted. The experience of good food and good wine was around even then, but it was more about the simple equation of having them together to enjoy during a dinner. The defined movement to pour wines for a specific course or dish came much later.

When I started cooking at the Savoy Hotel in the mid '90s, there was an immense focus on food and wine. Sommeliers were always on hand to help pair a wine to complement your food. However, it was more about one specific wine pairing to encompass the whole meal, not so much about going through three or four bottles in a sitting to vary the experience.

The Cliveden House Hotel in Berkshire, where I also worked, had an incredible wine list. Here, the experience of luxury dining was at its zenith in terms of ingredients and service. But even then, I don't think the clientele were really thinking about wine pairings. Great wine, yes, but the singular experience of a wine to intensify a specific dish? Not so much.

In 2001, I moved to Florence to experience a full immersion into the Italian cooking style and language. Working at Baccarina, I distinctly remember being blown away that they served 30 white wines and 30 red wines by the glass every day, which is an incredible number of wines to pour. This is when I really started to recognize the beauty of a meal accompanied by three to five glasses of wine. When I was back in New York, I remember going to Casa Mona by Union Square for a sherry pairing: six glasses of sherry and six courses, something that I had never done before. Granted it was a little tough, considering the high alcohol content in sherry, but it was novel and fun. It was around then, in the early 2000s, when I noticed restaurants introducing tasting menus and wine pairings. Now, the pairing

choices have expanded to include all types of beverages. Some of the most interesting options can provide the best connections to food.

We offer a pairing menu at the Greydon House. Actually, it's a blind tasting option, not advertised on the menu but something our guests can choose to do. People are more experimental than they used to be. They are more apt to leave the fate of an evening in our hands. It's a huge testament to people like Anthony Bourdain, who did so much in the way of highlighting where ingredients come from, endlessly trying new stuff. The public is more educated about what they are eating and trying. They are more adventurous, and that is why I like to do the blind tastings, because guests have no idea what is coming next, from the beverage they will be drinking to the number of courses. It creates that experience of the unknown.

Our pairing menus start with the creation of a dish, and then we talk about which beverage to pair with it. It might be a cocktail, wine, or something more unusual, like a sake or a beer. Much like the ingredients in a dish, where we elevate unique products created by passionate people who farm with integrity, we seek out equally honorable beverage partners. It might be a winemaker doing something unusual with a varietal or taking special care of the soil or a craft brewery taking a beer to new levels. I have paired quite a few Ommegang beers over the years, because this particular style lends itself beautifully to food pairings. Sometimes the season dictates the pairing: lighter beverages in summer, for example. And nothing is better than finding an incredibly velvety red variety to pair with some very earthy mushrooms.

Pairing menus have evolved in a fairly short time. It's hard to imagine what else is left to explore when it comes to food and beverage pairings. I do, however, see an overall progression of diners to spend less time at the table indulging in long tasting menus. As guests tend toward healthier options in more relaxed settings, pairing menus accommodate those choices. As meals get lighter, so do the beverage choices.

AUREOLE

"I called it Progressive American cuisine because every time I stepped into the kitchen, I felt things moving forward."
- Charlie Palmer

RECIPES INSPIRED BY AUREOLE

Aureole chefs have created signature dishes that are savored, admired, and replicated. Here, our chefs present dishes inspired in some way by those at Aureole.



“Throughout the life of Aureole, Chef Palmer has always supported local family farms. I fully appreciated this when I was working at Dry Creek Kitchen, where I bought everything that I could from local farms simply because they tasted superior. To this day, I grow all the vegetables and herbs that go into this soup myself.

I remember the day I first made this dish there in 2006. I had just tasted a Galia melon for the first time and was blown away by its intense flavor. At that moment, the idea for a Galia melon and basil sorbet was born. Later that day, when Charlie stopped by the kitchen, he tasted it, commented on how good it was, and even told me to make sure to serve it that evening to a visiting celebrity. And just like that, every hour, every cut, every burn, every missed wedding, and my entire cooking career had just been validated by the greatest icon of American cuisine!”

—EXECUTIVE CHEF MIKE ELLIS

Heirloom Tomato Gazpacho with Melon-Basil Granita

Mike Ellis, Executive Chef, Charlie Palmer Steak D.C.

Serves 6 to 8 as an appetizer

Gazpacho
1 cup crumbled stale bread
¼ cup whole milk
2 pounds ripe tomatoes, stems removed
1 cucumber, peeled and roughly chopped
1 red bell pepper, stem and seeds removed and roughly chopped
10 basil leaves
2 tbs sherry vinegar
2 tbs tomato paste
3 tbs extra-virgin olive oil plus ¼ cup for blending
Salt and pepper to taste

In a small bowl, soak the bread in the milk until the bread has absorbed all of it.

In a container, mix the tomatoes, cucumber, bell pepper, basil, vinegar, tomato paste, and 3 tablespoons of olive oil. Mix ingredients well. Add soaked bread and allow to marinate at least 6 hours under refrigeration.

Place in a blender all ingredients and liquid in the container. Purée on high with motor running, and slowly drizzle in the additional olive oil. Season to taste with salt and pepper.

Granita
½ cup sugar
½ cup plus 1 gallon water
4 tbs salt
4 cups basil leaves, stems removed
4 cups Galia melon, roughly chopped

Bring the sugar and ½ cup of water to a boil. Remove from heat and allow to cool.

In a separate pot, bring 1 gallon of water to a boil. Add the salt. Put the basil leaves in the boiling water for 10 seconds. Remove from the water and immediately transfer to a blender.

Turn blender on high. After 10 seconds, add the simple syrup and the melon, blending until smooth. Transfer this purée to a shallow baking dish and freeze, uncovered, for about 1 hour, until crystals form around the edges.

With a fork, stir the edges into the center and mash well, then return to the freezer until crystals form again. Stir and refreeze as often as you can—say, every half an hour or so—until the granita is frozen all over. It should take about 3 hours.

To Plate
Ladle gazpacho into a chilled bowl. Spoon some of the granita over the top. Drizzle with extra-virgin olive oil.

Panko-Crusted Lamb Rack with Summer Bean Cassoulet and Pickled Graffiti Eggplant

Chris Engel, Executive Chef, Aureole

Serves 2

Beans

2 lbs snow cap beans (cannellini is a good substitute)
1 gal plus 3 qts water
3 qts beef stock
3 bay leaves
2 rosemary sprigs
3 oz cornstarch
Salt and pepper to taste

Soak beans for 24 hours in 1 gallon of water. Strain.

Put beans in a sauce pot over medium heat with the additional water, beef stock, bay leaves, and rosemary sprig. Bring to a simmer and turn heat to low, so that the liquid slowly simmers, not boils. Cook beans until al dente, taking care not to overcook them.

Strain the cooked beans from the liquid. Reserve the liquid—or bean stock—and strain any remaining herbs.

Make a slurry with the cornstarch and water. Bring the reserved cooked beans to a boil, and whisk in the cornstarch slurry. Cook for two minutes, whisking constantly. Strain through a fine mesh strainer and reserve. Season with sea salt and black pepper.

Carrots

1 bunch Thumbelina carrots (or any small heirloom carrot)
Olive oil
Sea salt

Preheat oven to 350°F. Peel the carrots and trim the stems to 1/8-inch. Toss with olive oil and sea salt, and roast carrots on a sheet pan for 20 minutes, or until a cake tester comes out easily. Cool the carrots completely, and cut in half lengthwise.

Beans and Peas

1 lb yellow wax beans
1 lb haricot verts
1 lb sugar snap peas
Sea salt
Ice-water bath

For the haricot verts and wax beans, cut off the stems and cut on a bias into 2-inch pieces.

Cut the sugar snap peas on a bias into 1/2-inch pieces. Reserve each separately.

Bring a large pot of water to a boil and add sea salt. It should taste like seawater. After the water is boiling, add the yellow wax beans and cook for about one minute. Remove and

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This is a dish we just added to the Aureole menu in August. It was influenced by my time spent in Italy.”

—EXECUTIVE CHEF CHRIS ENGEL

immediately put the beans in ice water so that they cool quickly and keep their color. Repeat this process for each vegetable.

Pickled Graffiti Eggplant

1 qt elderberry vinegar
1 tbs coriander seed
1/2 tbs black peppercorns
10 parsley stems
6 oz sugar
8 oz water
1lb graffiti eggplant

Bring all ingredients except eggplant to a boil, and steep for 10 minutes. Strain the pickling liquid and hold hot.

Cut off the top stem of the eggplant and cut in half lengthwise. Bring the strained pickling liquid to a boil, and add the eggplant. Simmer for 5 to 10 minutes. Remove from the liquid and cool.

Gremolata

1 bunch Italian parsley, chopped
Zest of 4 limes
6 Calabrian chilies, finely chopped
1 quart olive oil

Mix all ingredients together.

Parsley Oil

1 bunch parsley leaves, blanched
1 pint olive oil

Put the blanched parsley leaves and oil in a Vitamix and purée until very bright green. Strain through a fine mesh strainer or coffee filter.

Panko Breadcrumbs

6 oz olive oil
10 cloves garlic, finely chopped
1 lb pankos
1/2 bunch Italian parsley, finely chopped
Zest of 2 lemons
Salt

Put olive oil in a medium sauce pot over medium-high heat. Add the chopped

garlic and roast lightly. Add the panko, stirring constantly until lightly browned and crispy. Cool on a sheet pan and add the chopped parsley, lemon zest and salt.

Lamb Rack

1 rack of lamb
Sea salt and pepper to taste
Dijon mustard for brushing
Panko Breadcrumbs

Preheat oven to 350°F. Season lamb rack liberally with sea salt and pepper. Sear fat-side down in a sauté pan until browned and slightly crispy. Roast on a sheet pan until medium rare, about 12 minutes. Take out of oven and rest for 10 minutes.

Just before serving, brush the fat side of the lamb with the mustard and roll into the Panko Breadcrumbs.

Lamb Sauce

1 pint red wine
3 thyme sprigs
1 rosemary sprig
4 oz cold butter
Salt and pepper to taste

After the lamb is seared, deglaze the pan with the red wine, thyme, and rosemary, and reduce by half. After reduced, season and whisk in the cold butter. Add salt and pepper to taste. Strain and hold warm.

To Serve

In a medium saucepan, add the beans, thickened bean stock, blanched wax beans, haricot verts, and snap peas.

Warm the carrots in the oven, and put the eggplant back in the pickling liquid.

To Plate

Put the bean mixture on the bottom of the plate and add the lamb rack on top. Arrange the carrots and eggplant around the lamb. Pour the gremolata and parsley oil around the lamb. Serve with lamb sauce.



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When we opened Charlie Palmer Steak Napa in 2017, I knew we had to feature the American Wagyu beef carpaccio from Aureole on the menu. With crisp shiitake, jalapeño, soy lime, and kimchi tapioca, the signature dish bursts with flavor and remains one of our most popular appetizers.”

—EXECUTIVE CHEF FRANCISCO LOPEZ JR.

American Wagyu Beef Carpaccio

Francisco Lopez Jr., Executive Chef, Charlie Palmer Steak Napa

Serves 4

Soy Lime Dressing

2 cups soy sauce
1 cup water
1 oz ginger, smashed
1 1/2 tbs black peppercorns
2 tbs honey
3 star anise
1 lemongrass
1 cup lime juice
1/2 tsp mustard oil
1/2 cup grapeseed oil
1/2 cup sesame oil

Steep soy sauce, water, ginger, pepper, honey, anise, lemongrass, and lime juice in a nonreactive pot.

Mix oils together and reserve in plastic container.

Strain soy sauce mixture and allow to cool.

Using immersion blender, slowly add oils until mixture is emulsified. Keep chilled and re-emulsify as needed.

Kimchi Tapioca Puffs

450 g kimchi, chopped
400 g tapioca flour (grind from pearls)
80 g kimchi juice or water
1 tbs salt

Make sure the kimchi is chopped, then combine in food processor with remaining ingredients.

Roll the dough in a ball and allow to rest for 20 minutes. Place dough between two pieces of plastic wrap and roll with a rolling pin until 1/8-inch thick.

Cut dough into desired shape and place in perforated pans, then steam for 10 minutes. Place in dehydrator on high for 4 hours. Dry for up to 4 hours, then fry at 375°F until it puffs and doubles in size. They will curl in fryer, so with a clean napkin, straighten each piece while still warm and pliable. Immediately sprinkle with salt.

Beef Carpaccio

8 oz clarified butter
4 shiitake mushrooms, sliced very thin
Salt to taste
American Wagyu beef teres major (shoulder tenders), frozen
2 tbs white sesame seeds, toasted
2 tbs black sesame seeds, toasted
2 jalapeños, seeded and sliced very thin
1/4 cup micro cilantro
Soy Lime Dressing
6 Kimchi Tapioca Puffs

Heat clarified butter in a small sauce pot until the temperature reaches 300°F. Add the sliced mushrooms and fry until crispy. Remove from butter with a slotted spoon and transfer to paper towel to drain. Season with salt immediately.

Place beef on meat slicer and slice paper thin. Arrange on plate as desired. Liberally sprinkle on sesame seeds, jalapeño, crisp shiitake, and micro cilantro.

Drizzle Soy Lime Dressing on each portion and serve with Kimchi Tapioca Puffs on the side.

Pacific Salmon

Artichokes, Carrots, Chive Butter Sauce

Mike Mahoney, Executive Chef, Charlie Palmer Steak Reno

Serves 4

Ingredients
2 large shallots
3 small carrots
1 small bunch thyme
8 baby artichokes cleaned and halved (put in acidic water to stop them from turning brown)
200 ml extra-virgin olive oil and extra oil to sauté fish
2 garlic cloves
150 ml white wine
1 tsp white sugar
250 ml fish or chicken stock
1 tbs white wine vinegar
2 lbs fresh salmon, filleted skin-on and pin-boned (cut into four 8-oz portions)
Salt and pepper to taste
3-4 tbs butter, cubed
Small jar caper berries with stems on, halved
1 small bunch of fresh chives, finely chopped
Micro red sorrel (optional)
Sea beans (if available to add a nice crunch to the dish)

Artichokes and Carrots
Slice the shallots thinly with a sharp chef's knife. Peel the carrots, top and tail them, and slice them on a Japanese slicer about ½ centimeter thick. Tie the thyme together with butcher's twine to stop it from falling apart.

Drain the artichokes from the water and pat dry. Heat the oil in a heavy-bottomed pan, and then add the artichokes. Keep them moving in the pan for 2 minutes—you do not want to have any color on them.

Add the sliced shallots, thyme, carrots, and garlic, and cook for another 2 minutes. Add ¾ of the white wine and reduce until the pan is nearly dry. Sprinkle the sugar over the artichokes and carrots, and then add ¾ of the stock. Reduce by ¾, and then add the vinegar. Cover with a lid and gently simmer. Cook artichokes for about 7 minutes, depending on the size, adding a little more stock, if needed. The artichokes are cooked when you can stick a small knife into them without resistance. Remove from the heat.

Cooking the Fish
Heat up a sauté pan with a little oil and preheat oven to 375°F. While it's heating up, pat the fish down with a dry paper towel to remove excess moisture. Season both sides with salt and pepper.

When oil is hot, place the fish skin-side down in the pan. Add a cube of butter, and then place in an oven for 8 minutes. If the filet is thick, it may take longer. You can test by inserting a cocktail stick through the thickest part of the fish and then testing the temperature on your lip. If it's cold, it needs more time; if it's warm, it's ready. Remove from the pan when cooked, and let rest for a couple of minutes.

Add the remaining wine and fish stock to the pan and reduce by half. Add the halved caper berries and remove from heat. Add 2 to 3 cubes of the butter, and swirl them around to incorporate into the leftover stock. Add more butter to make the sauce thicker, if required.

Adjust the seasoning, and add the chopped chives right before serving.

To Plate
Spoon the artichokes and carrots onto the plate. Place the salmon on top, and then drizzle with the chive butter sauce. Garnish with red sorrel and sea beans on the side.



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This salmon dish is a great representation of what Chef Palmer started at Aureole, based off Chef's vision for using classical French techniques applied to local, seasonal food. This barigoule is a great French technique which we use to create bold flavors that will touch your palette on many different levels from salty, acidic, creamy, to the full fatty flavor of the salmon.”

—EXECUTIVE CHEF MIKE MAHONEY

Bellwether Farm Ricotta Agnolotti

Garlic-Roasted Rock Shrimp, Sweet Corn Purée

Scott Romano, Executive Chef, Dry Creek Kitchen

Serves 6

Agnolotti Filling
20 oz Bellwether Farms Ricotta Cheese
4 oz Parmesan cheese, grated on a microplane
¼ tsp nutmeg, ground
Zest of 2 lemons, grated on a microplane
Kosher salt to taste
Freshly ground white pepper to taste

Lay a clean kitchen towel on a rimmed baking sheet. Spread the ricotta evenly over the surface of the towels. Top with a second clean kitchen towel. Press with hands or a second rimmed baking sheet and let rest 5 minutes. Transfer ricotta to a medium mixing bowl.

Add Parmesan, nutmeg, and lemon zest to the ricotta. Season to taste with salt and pepper, and mix well to combine.

Pasta Dough
8 oz all-purpose flour
6 egg yolks
1 egg
1 ½ tsp olive oil
1 tbs milk

Tip the flour into a bowl or onto the table, and make a well in the center. Whisk the egg yolks, egg, olive oil, and milk together. Pour into the well and mix in a circular motion with a fork. Keep mixing to gradually draw in the flour from the sides of the well until the eggs have taken in all the flour and the mixture forms a “ball.”

Continue to work the flour and egg together with one hand until you have a soft but not sticky dough. Knead the dough until smooth, using only a little flour on the work surface if absolutely necessary.

Wrap in plastic wrap and leave to rest at room temperature for at least 15 minutes.

Once rested, dust the work surface with flour and roll the pasta ball into a rectangular shape using a rolling pin. Roll to a thickness of about 3 millimeters.

Set the pasta rolling machine to the largest setting, and roll the pasta through the machine twice. Fold the pasta in half, adjust the machine to a lower setting number, and roll the pasta through twice again. Repeat this process at every setting until you reach your desired thickness of pasta.

As each sheet of pasta comes off the pasta maker, lay it on a floured board and cut it into



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This is a version of an agnolotti dish we made at Aureole with Chef Gerry Hayden. Chef Hayden was one of my mentors, and it was a privilege working under him to eventually become his sous-chef at Aureole. You can also find a version of it in *The Art of Aureole*.”

—EXECUTIVE CHEF SCOTT ROMANO

rectangular sheets of about 12 inches long. Sprinkle flour lightly on each sheet after you cut it, and continue stacking sheets on top of one another.

Pull one sheet of pasta off the top of the stack. Place the agnolotti filling in a large pastry bag fitted with a wide tip of at least a ½-inch across. Pipe a straight line of filling lengthwise on the pasta sheet, leaving enough at the top to fold over the filling.

Fold the pasta top over the filling, pressing firmly to seal. (If it doesn't want to stick together, moisten the tip of your finger and run it along the seam.) Using a wheeled pasta cutter or a sharp knife, cut the filled tube of pasta away from the rest of the sheet, keeping the sealed strip intact.

Use the tips of your fingers to pinch the tube of pasta into equally sized sections, creating a seal between the pockets of filling. Use the wheeled pasta cutter to separate the sections. Place the finished agnolotti on a tray of coarse cornmeal.

Repeat until the filling is used up. At this point, the pasta can be cooked right away, covered and refrigerated overnight, or frozen.

Sweet Corn Purée
4 cobs sweet corn
2 tbs butter
1 cup heavy cream
2 tsp kosher salt
1 tbs granulated sugar

Remove the corn kernels from the cobs. In a small sauce pot over medium heat, add the

butter and corn kernels. Lightly sweat the corn in the butter, stirring and cooking for 3 minutes.

Add remaining ingredients, and cook until the cream comes to a boil. Using a high-speed blender, purée the mixture until it's as smooth as possible.

Ingredients
36–48 agnolotti, 6 to 8 per serving
2 cups Sweet Corn Purée
12 oz rock shrimp, fresh
3 tbs butter
¼ cup garlic, minced
Kosher salt to taste
Freshly ground white pepper to taste

Method
Bring a large pot of heavily salted water to a boil. In a small sauce pot over medium heat, heat the corn purée. Drop the agnolotti into the boiling water.

As the pasta cooks, melt the butter in a large sauté pan over medium heat. When the butter is hot, add the rock shrimp and lightly cook for about 2 minutes. Add the garlic and lightly cook for 1 more minute.

Remove the agnolotti as soon as they float to the top of the water. Toss the agnolotti with the rock shrimp. Season with salt and pepper to taste.

To Plate
Place a pool of Sweet Corn Purée into the middle of each bowl. Spoon 2 ounces of rock shrimp and 6 to 8 agnolotti on top. Serve and enjoy!



AUREOLE BY THE BOTTLE

HEAD SOMMELIER NICO J. SNYMAN ON TAKING OVER THE AUREOLE WINE LIST, HIS INTEREST IN SMALL CHAMPAGNE PRODUCERS, AND FAVORITE WINES TO CELEBRATE WITH.

Handling the kind of lauded 8,000-bottle wine list for which Aureole New York is renowned might sound daunting to most. But it's well within the wheelhouse of Nico J. Snyman, Aureole's new head sommelier. Nico has worked the world over in wine, from Australia to Scotland to Canada to the U.S., most recently running the wine program at Restaurant Joël Robuchon at the Mansion in Las Vegas. Though the restaurant's list was similar to Aureole's scope and size, Las Vegas limited his accessibility to select bottles—not so in New York, where great wine is at his fingertips.

"It's a fun challenge to have," he says, admitting he quickly learned to limit his meetings with distributors and producers to one day a week. "There is so much to do, I have to be efficient." With that in mind, he's streamlined and simplified operations to make everything run smoothly.

Of course, like any sommelier worth his weight in wine, Nico wants to put his own stamp on the wine list. "Writing a list is deeply personal," he says, pointing to the great base he works with. "The wine list at Aureole has some real gems on it, and all the prices are so competitive." He doesn't plan on changing the pricing structure—which, as he puts it, already "has a formidable reputation"—as much as modify the list to complement a new executive chef who's traditionally French-trained and offers an elegance in his cuisine. "I am moving to procure more wines that make more sense with dishes that are very precise with great acidity."

More Champagne, lighter reds from Burgundy and Northern Rhône. "All in that French style: more delicate, and not overpowering." In truth, he feels that's where cuisine is headed overall: "Guests prefer to eat cleaner and leaner, versus heavy and rich, and this is true of the wines too." He's a fan of Champagne for that very reason, especially those with a low dosage—not a lot of added sugar—low alcohol, and bubbles. "You can sit and drink it over the period of a meal and never have to head into red wine. Not to say that red wine doesn't have its place at the table."

Another wine of great interest to Nico is Chablis. "Technically, it's still a real true value in Burgundy," he explains, especially given recent years of bad weather further south. "It's unoaked. It has higher acidity, which is great for food pairings. It's fresh, and it's approachable in terms of price point." What's not to love?

As he tweaks the wine list, Nico is also excited about offering Champagne on a more visible platform: showcasing it in the afternoons. And by showcasing, he means large-format pours—magnums, reasonably priced by the glass. "Champagne is a wonderful sugar-free alternative. And again, it makes more sense for someone in the corporate world popping in for a glass in the afternoon. It's healthier for you, the bubbles are easier for your body to metabolize—low in alcohol, high in acidity—and it tastes great." Offering guests a midtown Champagne option instead of having to head downtown is equally exciting. It started on the patio this summer and will likely migrate to the bar area in the cooler months.



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—HEAD SOMMELIER NICO J. SNYMAN



AUREOLE CUVÉE MAGNUMS IRON HORSE, SONOMA, CALIFORNIA

To celebrate Aureole's anniversary, Charlie Palmer commissioned Iron Horse Vineyards in Sonoma Valley to produce 60 magnums of sparkling wine for the occasion. "I met Charlie Palmer before Aureole opened," says Partner and CEO Joy Anne Sterling. "He came to a roundtable luncheon I hosted, and we have been friends ever since."

Joy Anne's family takes credit for Charlie and his wife, Lisa, moving to Sonoma County, and she fondly remembers watching their boys grow up riding on their tractors and having lunch in their garden. "We have this wonderful relationship, and the wine we produce for Charlie's restaurants represents the love and respect and friendship we have, family to family."

CELEBRATORY WINES

As Aureole reaches its 30th anniversary, celebratory drinks abound! Nico J. Snyman suggests wines with which to celebrate that are both impressive and priced accessibly.



CHAMPAGNE
Champagne Pierre Gimonnet,
Blanc de Blancs, Extra Brut,
1er Cru a Cuis, France

A beautiful 100 percent chardonnay coming from the 1er Cru of Cuis, an excellent terroir for the pure expression of chardonnay. Extra brut—meaning less sugar added—it has nothing to hide under the dosage of sugar, so expect a higher perception of acidity and freshness. A great aperitif Champagne.



WHITE
Bourgogne Aligoté, Jean-Claude
Boisset, Les Moutots, Burgundy,
France, 2016

A varietal that is normally overlooked and underappreciated when we talk about white Burgundy. But when it's treated with respect and the yields are kept in check, it can offer a lot of value. Normally expresses more acidity than the riper chardonnays of Burgundy.



RED
Côtes-du-Rhône, Vigne de Fer,
Rhône Valley, France 2016

Old-vine carignan, a variety that needs quite a bit of age in the vine to express complexity, this is a juicy, fruit-forward, and excellent expression of a Southern French red.

Carving Out a Successful Culinary Career

AND LEARNING TO ENJOY IT ALONG THE WAY!



A CONVERSATION
WITH CIA PRESIDENT
DR. TIM RYAN

What does it take to make it in the restaurant business and foster a legacy restaurant 30 years in the making? Because Chef Palmer is a graduate

of the CIA, we turn to its president, Dr. Tim Ryan, for some insight into how the esteemed college promotes long-term thinking.

What do you think is the greatest asset prospective students need to be successful?

Rather than speaking about passion, we often talk about ambition. Passion cools, while ambition can be sustained or grown. Success in any career requires ambition—it is not isolated to cooking. If a person is ambitious and wants to be a leader in the world's largest industry, the food industry, they certainly should consider attending the Culinary Institute of America.

It's been said that to be a successful chef, it takes more than just learning how to cook in the kitchen.

That is true. And at the CIA, you can learn the basics of the culinary arts while also studying required business aspects and getting great exposure to the liberal arts. While we do excel at teaching cooking, this is not a cooking school. The CIA is the world's premier culinary college. Here, we teach a wide variety of skills and have a host of majors that prepare future leaders in the world of food.

Are there any books about the industry that you would recommend to young cooks?

Daniel Boulud wrote a great book called *Letters to a Young Chef*. Beyond that, I wouldn't recommend reading anything that portends to provide insights about weathering the industry. Because chefs have become the focus of so much media attention in the past 20 years, a lot out there sensationalizes the pros and cons of the industry for the purpose of selling books. My suggestion is to go out and experience it for yourself.

Name some significant changes in today's culinary industry since you were a student.

In some ways, almost everything has changed—and for the better. There are better chefs, restaurants, equipment, ingredients, information, you name it. The most important change is the opportunities available for CIA graduates. Today they can go anywhere and, in time and with effort, do anything. That wasn't the case when I graduated.

So it's easier to be successful in today's culinary world?

Let's be real: It's not easy to be successful in any industry that I know of, and success typically requires work. Is it easy to become a successful lawyer, doctor, journalist, and so on? Will a young professional encounter some jerks along the way? Absolutely. But will there be lifelong mentors too?

To rise to the top of one's profession is always tough, and the food world is no different than any other in that regard. Education, ambition, hard work, and maybe a little luck is essential. There are no substitutes. That said, I have spent my entire life in the food world, and I would recommend it to anyone. It is tremendously fun, rewarding, and fulfilling. So many jobs deal with people's hardships and misery, but our goal is to make people happy and provide them with memorable experiences. This is a wonderful industry filled with opportunity.

How does the CIA foster long-term thinking and a realistic look at working in the cooking industry?

The CIA does not mollycoddle its students. Hard work, ambition, lifelong learning, and adaptability are all part of the CIA culture. They provide a solid framework for long-term thinking in this increasingly disruptive age.

With respect to providing a realistic look at working in the cooking industry—again, tell me the industries or professions where success is guaranteed and easy? However, I can also think of none that are as rewarding, fun, exciting, and fulfilling. If I was an incoming CIA student today, I would approach my education the same way I did all those years ago: with enthusiasm and vigor. It was one of the best times of my life.

Can you teach business savvy?

We teach all the business classes required, including accounting, finance, marketing, human resources, economics, information technology, and much more. It is important to know the business side of things. We stress that and offer many business electives as well.

Still, business savvy takes time to develop, and it comes from working for others and making mistakes. Everyone in business makes mistakes. The key is to minimize them and learn from them.

Chef Palmer opened Aureole at a young age. Would you advise young chefs to take risks like that?

I learned long ago that the answer to most questions is "It depends." It depends on the person. Youthful risk-takers are celebrated in Silicon Valley. Why not in the restaurant industry? In fact, we have lots of youthful risk-takers too. Always have. Some make it, others don't. That's American capitalism.

Take Charlie Trotter, for example. He started to cook in 1982 and opened his now legendary restaurant in 1985. Should someone have talked him out of that? Another Charlie, Charlie Palmer, opened the original Aureole when he was in his 20s. He had a lot of great experience under his belt, but he also took a big risk at a young age—and it paid off.

I actually think that young people today are too cautious and risk averse, and that we need to encourage them to think big. That's how change happens and fortunes are made.

What can today's students learn from chefs like Charlie Palmer?

Hard work, ambition, lifelong learning, and adaptability are all key ingredients to longevity in any business. Charlie Palmer is an exemplar of all four. The fact that he opened Aureole 30 years ago is extraordinary and bears witness to the fact that those four ingredients are essential. On top of his business success, he and his wife, Lisa, raised four great sons, and Charlie has remained very involved with his alma mater, the CIA, serving as a trustee and chairman of the board. He is an extraordinary individual and someone that I admire greatly. It did not come easy. Charlie worked hard for everything he got, but he also had a lot of fun along the way.



Chef Charlie Palmer Receives an Honorary Doctorate from the CIA

On April 13, 2018, Chef Palmer received an honorary Doctor of Humane Letters from his alma mater. Palmer graduated from the CIA in 1979. His son Reed Palmer received a diploma from the same college that same afternoon.

CIA President Tim Ryan cited both Palmer's "talent as chef and founder of the award-winning Charlie Palmer Group, one of the world's most successful restaurant and hospitality companies." Presenting him with the honor, Ryan credited Palmer's "astute business acumen, supporting top restaurants and boutique hotels across the country."

VISIT HUDSON VALLEY

Just a couple hours' drive from Manhattan, the Hudson Valley offers the ultimate city break. It might be best known for its history, natural beauty, and culture—it is a designated National Heritage Area—but it's also the country's oldest wine-producing area, offering some incredible wineries and farms that feed its rapidly growing culinary scene. It makes sense that the Culinary Institute of America calls Hudson Valley home, with its main campus situated in Hyde Park in Dutchess County.

Can't get out of town? Take a staycation and head over to the Union Square Greenmarket to experience some of the best ingredients Hudson Valley offers: foraged items, delicious maple products, dairy in all forms, honey and bee products, field flowers, livestock, poultry, game birds, eggs, and, of course, fruits and vegetables. The Greenmarket is open Mondays, Wednesdays, Fridays, and Saturdays from 8:00 a.m. to 6:00 p.m. year-round. About 45 percent of the farms showcased hail from the Hudson Valley, and these 88 farms alone cultivate more than 8,700 acres of farmland between them.

Orchards dot the landscape, and their yields are well represented among the Greenmarket stalls: stone fruits, berries, apples and cider, both hot and cold. Plenty of the farms welcome visitors to pick your own, such as the ever-popular apples from Wilklow Orchards and peaches, nectarines, and plums at Fishkill Farms.

For more options, go to grownyc.org/greenmarket/pickyourown.

UNION SQUARE
GREENMARKET
IN NEW YORK

SIP HUDSON VALLEY

A PRIMER ON LOCAL AND TERROIR

WHAT MAKES HUDSON VALLEY'S TOPOGRAPHY CONGENIAL TO GROWING GRAPES?

by Master Sommelier Lindsey Geddes, Wine Director, Charlie Palmer Steak Las Vegas



MILLBROOK
VINEYARDS & WINERY

The Hudson River Valley is the oldest continually productive wine region in the United States. It is also one of the smallest. America has about 1.1 million acres of land under production for wine. Only about 200 acres of that is in the Hudson Valley. The region is currently undergoing a resurgence of interest in its foods, beer, spirits, and wine.

The Hudson River Valley comprises very deep, moderately well-drained soils formed in clay and silty sediments. The moderating effect of the river and slopes in the valley create small, local, and distinctively different microclimates for growing grapes. The cool air coming up from the Atlantic Ocean also helps moderate the climate. Both moderating climatic effects are crucial, because in the Hudson Valley, extremes of heat and cold can be significant without them.

The Hudson Valley's Three Main Areas

The **Lower Hudson Valley** is dominated by the Shawangunk Wine Trail, which is named after the mountain range in the area. It is on the west side of the river, where most of the older wineries exist.

The **Mid-Hudson Valley** is known for two main wine trails: Dutchess Wine Trail and the Hudson Berkshire Beverage Trail. The Mid-Hudson is also known for its specialty foods, such as cheese and butter, ciders, and spirits. It is also home to the Culinary Institute of America.

The newly developing **Upper Hudson Valley**, which occupies the satellite areas north of Albany and Troy, where the river begins, is home to a growing number of new wineries.

Dominant Varieties and Lesser-Known Gems

Winemakers in the Hudson River Valley work with either *vitis vinifera*, traditional grape varieties carefully cultivated over time, or hybrid grapes created by cross-pollination of two or more traditional varieties. Common *vitis vinifera* grapes include chardonnay, merlot, cabernet sauvignon, and cabernet franc. Hybrids found in the Hudson Valley include seyval blanc, traminette, or baco noir. It is of great debate among wine aficionados exactly which grape the Hudson River Valley is most known for.

East Bank vs. West Bank Wineries

Brotherhood Winery is the oldest winery in the United States, located on the west bank. Their focus is on different styles of traditional method sparkling wine and classic European grapes like riesling, chardonnay, merlot, pinot noir, and cabernet sauvignon.

Millbrook Vineyards & Winery, located on the east bank, is known as the Hudson Valley's flagship winery. They produce sparkling wine made in a *méthode champenoise* from chardonnay, pinot noir, and pinot meunier grapes and still wines from chardonnay, merlot, and cabernet franc. Millbrook also makes a white wine blend from the hybrid terminette.



Lindsey Geddes is a master sommelier and wine director at Charlie Palmer Steak Las Vegas. She holds degrees in both beverage management and hospitality administration, studying abroad at three renowned Swiss hospitality schools: Lausanne, Montreux, and Neuchâtel. She has worked extensively in the restaurant, retail, and distribution arms of the wine business in Los Angeles and Las Vegas. She has her own wine and beverage company, Vegas Vine, and is the 21st female master sommelier in the world.

Can rough, knobby limestone create a silky smooth Cabernet?

The limestone bedrock in Paso Robles stresses the vines, creating more concentrated tannins and exceptionally smooth Cabernets.

Exceptional from every angle.

JUSTIN

CABERNET SAUVIGNON

PASO ROBLES



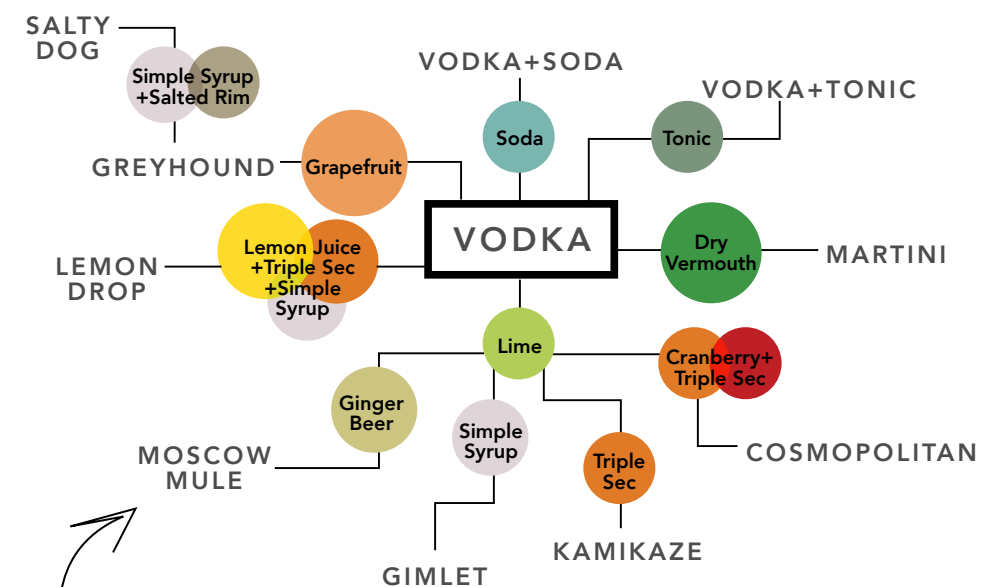
COCKTAILS

WE'RE HAVING A

PARTY!

Cocktails set the scene for any party. They are conversation starters. Sometimes they introduce a theme for the rest of the evening, while other times they are the stars of the show.

Rob Keller, assistant general manager at Aureole, knows how to throw a cocktail party. A CIA graduate, he equates making cocktails to cooking: "In culinary school you learn about the mother sauces. Take hollandaise, for example: Starting with that as a base, you can make several other derivative sauce options simply by adding an ingredient or two. Approach cocktails in the same way."



Mixing and matching a few ingredients can yield endless combinations, as Keller's vodka cocktail chart illustrates. With a little research, you can make similar charts for gin, whiskey, and rum.

THROWING A PARTY FOR 25 OF YOUR CLOSEST FRIENDS?

Alcohol purchases can add up, so Keller suggest you buy many things in small quantities and then present a lot of different options. Using gin or vodka as your base? Pick up a small bottle of sweet or dry vermouth and make Old-Fashioneds or Manhattans. Add Campari, and suddenly Negronis are on the table.

TRICKS OF THE TRADE

Always have one cocktail made in a batch. A quick shake and ice or simply poured over ice means guests can serve themselves, so no one waits. Display a list of ingredients in case someone has allergies.

Don't spread yourself too thin. A few well-thought-out concoctions will impress most.

Know your stuff and educate along the way. Exposing someone to something they like is always rewarding. Be the expert on your offerings.

CHOOSING A THEME

Have too many cocktails left you speechless for a cocktail party theme? Rob Keller offers tried-and-true ideas.

Sparkling Cocktails

Who doesn't love bubbles? Buying quality sparkling wine doesn't have to break the bank. Look for something with a low dosage to avoid drinks that become too sweet as you add ingredients. Try Cava, a Spanish bubbly, or Crémant, which is a sparkling wine made in the champagne method outside of the region of Champagne.

Sparkling + orange juice = **Mimosa**

Sparkling + peach puree = **Bellini**

Sparkling + gin + lemon + simple syrup = **French 75**

Sparkling + ginger juice + St-Germain Elderflower Liqueur = **Ginger Elderflower**

Sparkling + Aperol + orange + club soda = **Aperol Spritz**

Sparkling + sugar cube + bitters = **Champagne Cocktail**

Sparkling + Crème de Cassis = **Kir Royal**

Sparkling + Chambord Liqueur = **Kir Imperial**

Tiki Cocktails

A rum lover's dream party. Tropical flavors and complex mixtures of rum yield cocktails that taste different sip after sip. Generally a bit more complex and tough to master, two or three of these cocktails should be enough to impress a room full of thirsty guests.

Mai Tai

Zombie

Fog Cutter

Rhum Swizzle

Singapore Sling

Planter's Punch

Plantation Punch

Grog

Classics

There's a reason they've been around for as long as they have: People love them. There's still room for fun variation as well. An Old Tom Gin for an Old-Fashioned, dark rum as the base for a Manhattan, and Sidecars with home-infused white wines are all easy directions to take.

Martinis

Manhattans

Old-Fashioneds

Sazeracs

Sidecars

All Highballs

Highball cocktails are easy to put together, light, and refreshing, and can be molded to seasonal ingredients. Shrubs are a great homemade addition of acidity and serve as a fun talking point. Work with something as simple as mason jars for glassware.

Cleanse Cocktails

Fresh vegetables, fruits, and herbs—juiced or puréed, made or bought—become the principal flavors in these party cocktails. Simple planning ahead to make shrubs, syrups, or garnishes using these types of ingredients make people feel a little better about the second (third or fourth) cocktail at a party.

SIX MUST-HAVE GARNISHES

Citrus (lemon/orange/limes/grapefruit)

Twists, peels, slices, wedges, candies, salted, preserved—with a little research and experimentation, you can essentially garnish any drink with some form of citrus!

For a rule of thumb, use wedges for squeezing versus slices in the drink. Squeeze twists or peels over the glass to cover it in essential oils, then rub the outside of the glass with the peel. This leaves a wonderful scent of lemon oil on the outside of the glass.

Mint

Not too much. Always slap the leaves or small bunches, and leave them above the service of the cocktail so the imbibers get the scent of the fresh mint oils.

Cucumber

Slice lengthwise on a mandolin for added visual effect. (Thin slices in the drink work well too.) Slice into rounds and hang on the edge of the glass for spicy cocktails to provide a cooling crunch.

Egg Whites

Fresh is best! If using pasteurized cartons, substitute 1 fluid ounce for 1 egg white. Dry shake (without ice) all cocktails *hard* for 10 seconds before adding ice and shaking again. Your guests oohs and ahs will be worth the extra cardio.

Sage

Same as mint, but an even *smaller* bit goes a long way. One to two good-size leaves is plenty.

Bada Bing Cherries from Tillen Farms

One of these pitted, stem-on, great-quality cherries from the West Coast's Tillen Farms is enough, so you don't spend time skewering beforehand. They're not overly sweet or syrupy, and they don't use dyes or GMOs in any of their products. Visit stonewallkitchen.com/tillen-farms to learn more.

MAKER'S IN MILAN

MAKER'S IN MILAN

1 oz Maker's Mark Bourbon
½ oz Cynar
½ oz Antica Carpano Sweet Vermouth
2 dashes orange bitters
Orange twist

Combine all ingredients in a mixing glass filled with ice. Stir until the mixture is well chilled. Strain into a rocks glass filled with fresh ice. Garnish with an orange twist.

KING KAI

KING KAI

1 ½ oz Absolut Elyx Vodka
¾ oz Aperitivo Select or Aperol
¼ oz honey syrup (2 parts water to 1 part clover honey)
½ oz grapefruit juice

Combine all ingredients in a mixing tin filled with ice. Strain into a coupe cocktail glass and serve.

FRENCH 75

1 oz Beefeater 24 Gin
¼ oz Aperol
½ oz fresh lemon juice
3 oz sparkling wine
Lemon twist

Combine gin, Aperol, and lemon juice in a mixing tin filled with ice. Shake until the mixture is well chilled. Strain into a coupe glass and top with sparkling wine. Garnish with a lemon twist.

AUREOLE CELEBRATORY COCKTAILS



SKY & VINE

A SENSE OF PLACE

While the Napa sky serves as its overhead mural, the latest bar from the Charlie Palmer Group has plenty to offer besides stunning panoramic views. The great ambience of the only rooftop bar in town combined with elevated American food flavors and tasty beverages makes Sky & Vine the perfect spot to take in all that Napa Valley is known for.

“Sky & Vine has been a great addition to Napa Valley overall and downtown Napa in particular. Located in Archer Hotel, it is perfectly situated to walking to all that the downtown area has to offer, which includes some great new tasting room options,” says Peter Triolo, director of food and beverage for Sky & Vine. And he should know: Triolo previously worked at the CIA in Napa Valley as GM and at the Wine Spectator Greystone Restaurant as director of F&B.

“There is a wonderful topical map of the entire valley located in the hotel lobby,” he explains. “It’s pretty cool to take a look at it and then take an elevator up to the rooftop and see those same landmarks for yourself. It offers a real sense of place as you look north of the valley. It really is the perfect venue to sit back and soak up Napa Valley.”

At 11,000 square feet, Sky & Vine offers dining options beneath wooden trellises as well as lounging seats at fire pits. There is seating in front of the main bar for guests who like to watch the bartenders in action. “The menu tends toward small plates and sharing options,” says Triolo, highlighting their lobster corn dogs. “We are working on reaching a goal of selling 1 million in our first year. They are pretty popular!”

Currently open from 3 p.m. daily with our famous Bottomless Sunday Brunch available on the roof, while weather permits. Stop by for the Reverse Happy Hour Sunday through Thursday from 9 p.m. to closing, featuring sparkling wine, red and white, draft beers, three featured cocktails, and a small list of menu items. “It really extends the nightlife in Napa. Offering food later is a plus, especially for industry folks just getting off work.”

Sky & Vine is the only rooftop bar in Napa Valley, featuring 360-degree views. Although availability is sometimes dictated by the weather, these cozy fire pits make it a perfect destination to spend a cool Napa evening.

Sky & Vine features live music on Thursdays from 5 to 8 p.m. and Sundays during brunch from noon to 3 p.m.

Sky & Vine offers a wine list that is 55 percent local. “We wanted to keep a well-rounded list, especially in the summertime, when there are some great grape varieties to explore that are not grown here. All major Napa Valley grapes are available by the glass.”

On Brown Bag Wednesdays, a bottle is brought to the table in a barley sack for a blind tasting. Participants guess the Three Vs—grape variety, vineyard, and vintage—for a chance to win a percentage off the bottle. Guess all three right, and the bottle is yours for \$1!



Happenings

A series of dinners take place this fall to celebrate the occasion of Aureole's 30th anniversary.

CPG ALUMNI DINNER Friday, October 19th, 7 p.m.

Featuring past CPG chefs **Bryan Voltaggio**, **Michael Mina**, **Michael Voltaggio**, **Dante Boccuzzi**, and **Claudia Fleming**, cooking with **Charlie Palmer** and current Executive Chef **Chris Engel**.

The dinner features five savory courses and one sweet, highlighting Californian winery partners.

A percentage of proceeds from the dinner benefits the Culinary Institute of the Arts.

Ticket Price: \$500.
For details, go to Aureole30.com.

THE FRENCH & AMERICAN MASTERS DINNER Thursday, November 1st, 7 p.m.

Featuring Michelin-starred chefs **Daniel Boulud**, **Charlie Palmer**, **Michael White**, and **Frédéric Simonin**.

The five-course dinner will be paired with specially curated, fine wines from France and the U.S.

In partnership with Michelin, the dinner will donate a portion of proceeds to benefit Citymeals on Wheels.

Ticket Price: \$2,000.
For details, go to Aureole30.com

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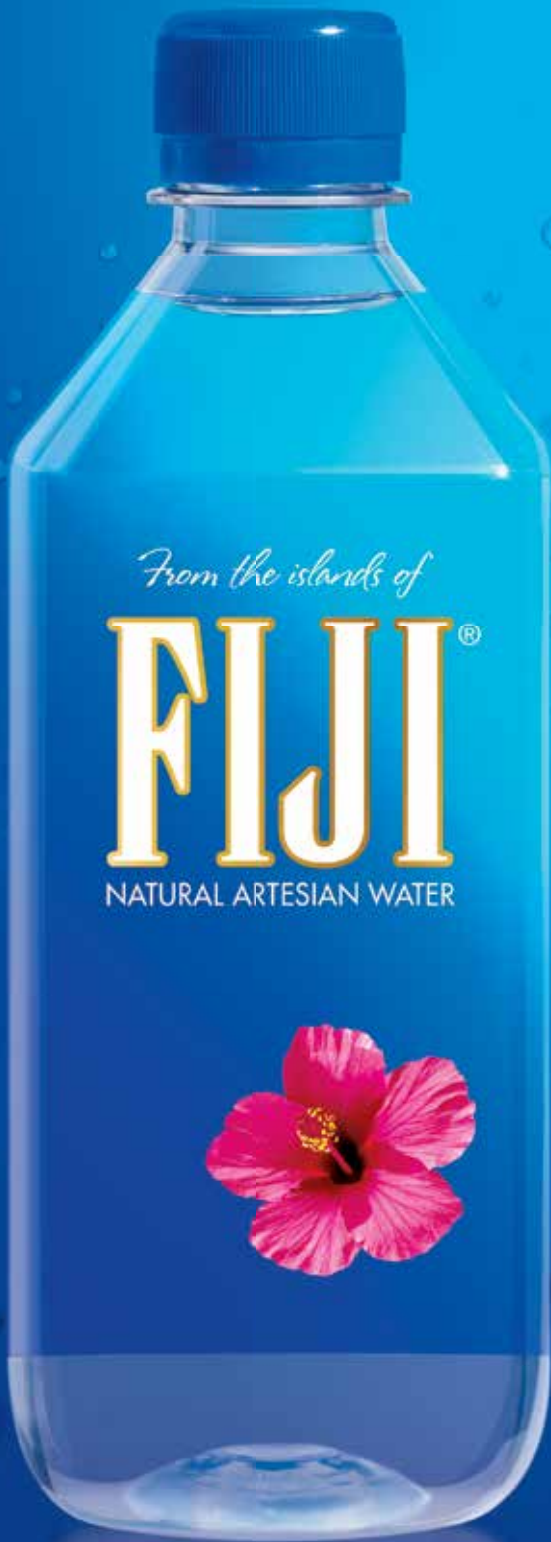
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