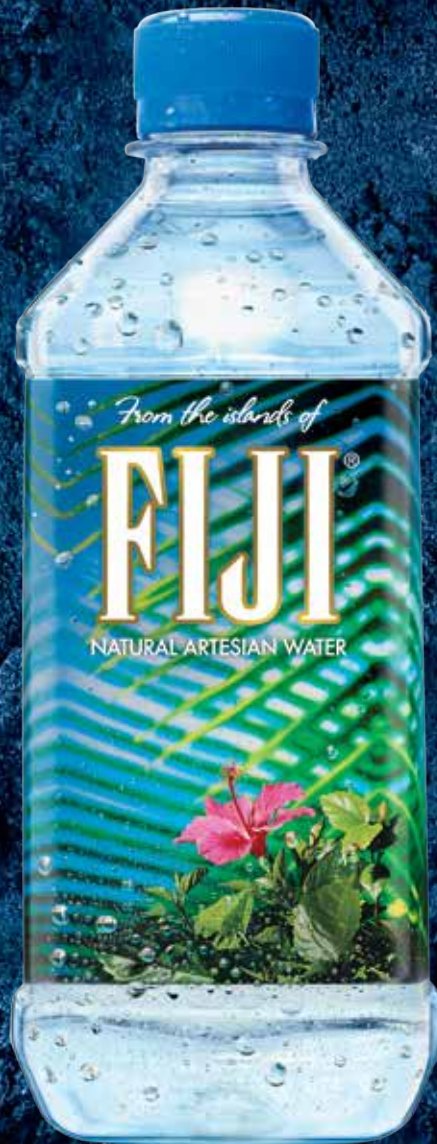


AT THE table



THE SUMMER ISSUE

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WELCOME A MODERN OASIS

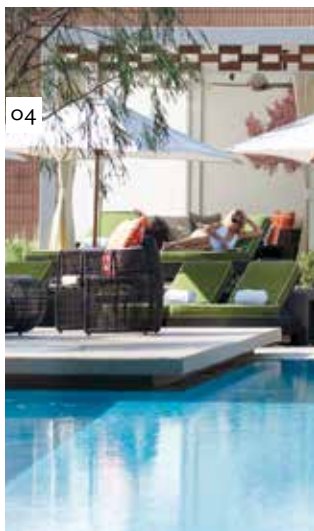
An oasis conjures up images of palm trees or greenery of some sort, a small respite from stretches of cracked and dusty, dry earth—and, of course, an undefined and inviting pool of water.

This summer, the Mandarin Oriental Las Vegas offers you more than a reprieve from the summer heat. A true oasis in the city, the hotel invites all its guests to live well and take advantage of a true “spa life” that highlights healthy eating and a refreshing beverage program along with a chance to indulge in summer fun with friends cabana-style by the pool or at the table of the hotel’s restaurants.

Cool off on the eighth floor’s stylish outdoor deck, where you’ll find two pools, two Jacuzzis, and a plunge pool. Fully stocked, ultra-luxurious cabanas and a poolside cafe helmed by Executive Chef David Werly boasts good-for-you dining options. Think light: egg-white soufflés. Think healthy: “superfood” salads. Think deliciously filling: fortified smoothies that are a meal in themselves.

With a spa spread over two floors, the Mandarin Oriental reads your mind and anticipates your needs with a complete menu of treatments and services. A multisensory experience continues in their dining rooms at Twist by Pierre Gagnaire and Mozen, where attention to detail on the plate is brought to you by seamless attention at the table. And pre- or postdinner, the Mandarin Bar beckons with glittering views of the city and newsworthy drinks by the glass.

There’s no time like the summer to feel the heat of Las Vegas, and no better modern oasis where you can lose yourself in luxury than the Mandarin Oriental.



OUTSIDE

04 | AT THE POOL

Not your typical poolside fare. Healthy and indulgent offerings on the plate and by the glass!



INSIDE

08 | AT THE BAR

Sky high at the Mandarin Bar with a close look at what’s on the menu this summer.



FLAVORS

10 | SAKE FOR ALL

Sake flights at Mozen with a breakdown of different grades and flavor profiles.



RECIPES

13 | TWIST ALL NIGHT LONG

Dining in the Dark, and tasting menu pairings demystified.

FEEL GOOD FOOD

WITH EXECUTIVE CHEF DAVID WERLY

Executive Chef David Werly is no stranger to the American palate. He may have been raised in Alsace and schooled in Strasbourg, France, but he worked his way through several Michelin-starred restaurants in Europe before heading to the States to earn himself a Michelin star in Las Vegas.

At the Mandarin Oriental, Executive Chef David Werly oversees the daily operations of all the culinary offerings in the hotel. Bringing a truly international perspective to his role, Werly elevates all of the menus to new heights—beginning at the pool, where most guests might not expect such a caliber of options. But then, that's why a chef such as David Werly is at the helm.

His French accent is natural, like the golden flaxseeds he mixes into the vegetable tempura, an assortment of asparagus, carrots, cauliflower, zucchini, and sweet potato served with a French curry and Vadouvan aioli. Werly takes genuine pride in pointing out every detail of the dishes he creates and the sources of their ingredients. “We want to be able to work with certain types of product; but above all else, the ingredients must be fresh. There's a big difference between getting parbaked bread and making bread from scratch, and you know where the flour and other ingredients comes from. With the volume in Las Vegas, it's tempting to take shortcuts. But not here at the Mandarin Oriental.”

It's not only about sourcing, it's about sourcing sustainably—not an easy feat when you're in the middle of a desert. “We still have a carbon trace attached to everything we ship in. We try to protect certain types of fish; we aren't using Chilean sea bass because of the way it is fished, and no more wild caviar but rather farmed caviar, which has really come into its own.” His cheesemonger is in Northern California, and his charcuterie comes from the East Coast. “I get my mushrooms from New York because I believe that is where quality is prime, and we don't want to restrain ourselves.” He also sources hearts of palm from Hawaii. “If I call on a Friday, my farmer there will cut me two to three cases

worth on Monday and ship them right out. I get these huge hearts of palm from her, which I slice very thin, marinade them a little bit, sweet and sour, and serve as a carpaccio with a little salad. It's unbelievable taste and quality.”

As with anything that is well thought out, there's a story behind each menu item. But the bigger theme is rooted in familiarity. “Here, guests will enjoy some American favorites as well as foods that will reinvigorate you after a long evening.” That means a liberal dose of healthy—a generous sprinkling of superfoods dot the menu pages. Some items come with added supplements; some are simply amazingly refreshing on their own. “Take our banana smoothie: we add lemon, vanilla, Medjool dates, and cashew nuts that have been marinated in water overnight so that they are easier to digest. It's an amazing start to the morning. Throw in some maca powder and you add a kick-start to your day with a natural energy boost and good digestive properties as well.”

Werly also strives to keep it seasonal, which is challenging in a place that offers only two seasons. “As the weather warms up, the produce gives us a chance to change up our menus.” Winter mushrooms and game give way to peas, ramps, morels, and white asparagus. “You can have a Mediterranean experience in terms of the produce you can find right now. Take the heirloom tomato gazpacho with a basil sorbet: basil is in its prime right now. With a toast point on the side, with blue cheese and honey on top, this falls nicely right in between comfort food and a light vegetarian dish.”

Citing demand from his guests for tasty food and drinks that make you feel good, Werly is happy to comply. “It's not about losing weight, it's about staying healthy and feeling great after you eat. It's important to me to provide that kind of experience for our guests. Taking dietary restrictions into consideration is not a trend, it's a necessity.”

The Vegetable Tempura with flaxseeds is a good example of striking a balance. “Here I put the seeds, which are very high in omega-3 content, with vegetables that have been fried. I like to think it brings back everything into balance.” With some dishes 100 percent serious, others are definitely more playful. “We try and put something beneficial into all of our dishes, even when you want to purely indulge yourself. My feeling is, any time you can crush seeds, marinade ingredients, dehydrate fruit, and add it to food in an effort to add or replace protein intake for the day, it's a good idea.” A good idea that also tastes amazing: the burrata with prosciutto di Parma features dried organic cantaloupe. “The depth the cantaloupe brings to this somewhat classic dish is astonishing. If you are on a diet or trying not to eat as heavy, dried fruits are the best way to go.”



CHEF WERLY'S TIPS FOR NUTRITIOUS SMOOTHIES

- Leave out the dairy. It's heavy and not easy to digest.
- Freeze fresh fruit before adding. That way when you add the ice, it emulsifies easily.
- Soak nuts in water overnight before adding. It makes them easier to digest.
- Add super foods for a healthy boost.

SUPERFOOD SUPPLEMENTS

ORGANIC MACA POWDER

A root from Peru, maca is a tuber and belongs to the radish family. Long valued for its benefits as a supplement and food ingredient, it is most commonly consumed as a powder. A nutritionally dense superfood, it has a light, nutty flavor and is perfect in smoothies, salads, drinks and juices, and cooked foods. Rich in B vitamins, it is an energy booster, while its calcium and magnesium levels help with remineralization and relieve stress. Maca also contains high amounts of enzymes and all of the essential amino acids.

ORGANIC HEMP POWDER

Made from one of the richest plant sources of protein, omega fatty acids, and dietary fiber, hemp seeds are high in protein (50 percent) and antioxidants and include all the essential amino acids. As well as an energy booster, it is easy to digest. It has a nutty flavor and is great in smoothies and baked goods.

MORINGA

Hailed as a "miracle tree," moringa grows in subtropical areas like Africa and Asia. Its leaves are rich in calcium, potassium, minerals, protein, and vitamins A, B, and C, naturally boosting your energy levels and providing a remarkable source of nutrition. It has been known to restore skin problems, promote good sleep, lower blood pressure, and reduce arthritis pain. Add leaves to salads, rice, or pasta, or add leaf powder to beverages and soups, sprinkle on food, or drink as a tea.

ORGANIC GOLDEN FLAXSEEDS

Also known as linseed, golden flaxseed comes from the flax plant, one of the oldest fiber crops in the world. An excellent source of omega-3 fatty acids, flaxseeds are rich in dietary fiber, calcium, minerals, and vitamins. They must be eaten ground to be fully digestible and are a nutty-flavored nutritional punch when added to such baked goods as breads, muffins, and granola.



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BY THE POOL PITCHER PERFECT

Summer sipping was never so inviting, especially given the selection of cocktails from which to choose by the pool. “All of our summer cocktails are easy to drink and super refreshing,” explains Mandarin Bar Manager Michael Aquino. “Most of our guests head to the pool after a light breakfast and a workout. Later in the day, when they are ready for cocktails, they don’t necessarily want to drink something sugary, so we can easily substitute natural agave for simple syrup in all our recipes.”

Aquino points to their most popular selection: Spa Water, made with organic Crop Organic Cucumber Vodka, lemon and lime juice, lemongrass, and hand-muddled cucumber and watermelon. “It’s a play on a cucumber–watermelon fresca we made at the Mandarin Bar, and it’s our top-selling beverage in the hotel for the past three years. It’s that good!” He also

mentions their Sinful Lemonade: Belvedere Citrus and a Pellegrino Limonata over ice. “We like to call it summer in a glass.”

Each of the seasonal cocktails also comes in a big format. “Our pitcher program includes each of these nine cocktails as well as a house-made sangria—wine-based with a little Champagne added. It’s a fun celebratory

drink, especially for a cabana full of guests.” Other pitcher options include margaritas and mojitos, including a Black Muscat mojito, created by Mandarin Oriental Wine Director Will Costello. “We add soda water to a bottle of Muscat and muddle lime as well as wild berries,” explains Costello. “The soda adds the texture, and the lime brightens up the flavor.”



SPA WATER

Watermelon
Cucumber
0.75 oz lime juice
0.75 oz lemon juice
0.75 oz lemongrass-infused
simple syrup
2 oz Crop Organic Cucumber Vodka
Ginger ale

Muddle watermelon and cucumber in a mixing glass. Shake and pour the rest of the ingredients into a tall glass. Top with more ice and ginger ale. Garnish with watermelon and cucumber.

SHAKE & BAKE

1 oz Leblon Cachaça
1 oz Licor 43
2 oz Funkin Brazilian Cocktail Mix
0.25 oz fresh lime juice
2 strawberries, quartered
Fever Tree Club Soda

Combine all ingredients except soda and shake with ice (no need to muddle). Dump contents into a Collins glass. Top with Fever Tree Club Soda and stir gently to incorporate. Garnish with a fresh strawberry “fan” and mint sprig.

HIGH BUT NOT DRY

THE VIEW ON COCKTAILS FROM THE MANDARIN BAR

There is no better view in Las Vegas than the sweeping vistas that magnetically pull you toward the floor-to-ceiling windows at the Mandarin Bar on the 23rd floor. And once you're there, the cocktail menu is just as dazzling. Without the commotion of a true nightclub, guests get to really savor each sip of these handcrafted libations. "This is the best spot to escape the madness of Las Vegas," explains Mandarin Bar Manager Michael Aquino. "All 18 of the cocktails on our

list were created by our team in-house. All the simple syrups are infused here, and we have just started making batches of bitters as well." If you want to know more, cozy up to the bar and hang out with the bartenders. "The knowledge our staff carries is second to none." Not only are they all trained in their own right, but every week the staff attends a refresher course held in town to keep their cocktail game on.

In addition to a great spot to relax and take in the atmosphere, the Mandarin Bar features live music on the weekends: a four-piece band plays Top-40 tunes on Friday and Saturday nights, and jazz is featured on Sundays evenings.





SHAKING UP THE SCENE

MANDARIN ORIGINALS

"These have been on the menu since the hotel opened and are our four biggest hits, all unique to the property. You will not see these cocktails anywhere else in the world."

INNOVATIVE VINTAGE COCKTAILS

"Spins on classic cocktails and the section of the menu where my team gets the most excited. Take the Smoke and Mirrors, for example—an innovative twist on a Manhattan with a little lemon zest to draw out the bourbon flavors. The Brilliant Old-Fashioned features honeydew, which is a great springtime flavor and very refreshing, and the Crafty Mule creatively uses egg whites to create the frothy foam on top."

SEASONAL COCKTAILS

"Here, we look for something floral to bring the season into the mix. Brazilian Delight is a riff on the World Cup, and we market to that demographic. Fresh, fruity, and bright, full of tropical flavors. One sip of Spring Into Elyx, and you'll instantly connect with the rose hips—it's like walking through a garden. My personal favorite is the Peppered Compass. If you are a gin drinker, you can't go wrong with this. Very spirit-driven, the pepper kicks that lingering gin flavor at the very end."

CHAMPAGNE AND TEA COCKTAILS

"These change every other season. Much like the Originals, these are staple items for us."



SPARKLING ELDERFLOWER

Cucumber

1.5 oz Le Grand Saint Rosé Sparkling Vodka

0.5 oz lemongrass-infused syrup

0.5 oz St-Germain Elderflower Liqueur

0.5 oz fresh lime juice

Fever Tree Elderflower Tonic

In a rocks glass, muddle 4 slices of cucumber. Fill glass with ice. Place tin over glass and lightly combine ingredients. Top with Fever Tree Elderflower Tonic. Garnish with 2 slices of cucumber.

PEPPERED COMPASS

Lemongrass

Pepper

1.5 oz Hayman's Old Tom Gin

0.75 oz Averell Damson Gin Liqueur

0.125 oz Green Chartreuse

0.75 oz lemon

0.75 ginger simple syrup

Soda

Muddle lemongrass and pepper. Shake and double strain in a snifter. Top with soda.

FISH TALE

SAKE TAKES FLIGHT

When it comes to sourcing fish, Executive Chef David Werly checks for quality and safety, with sustainability as a key factor. “I really try to understand the story behind each fish that I buy. I want to know where they come from, how they are caught, if they are wild, and how they are raised if they are farmed. For example, we have a Scottish salmon that is raised in front of a lock with the advantage of fresh water and nothing artificial in their environment. It is really a wild fish.”

To complement their menu offerings of sushi and sashimi as well as Asian-inspired specialties, Mozen is now serving a full range of sakes by the glass and by the bottle. To whet your appetite, Mandarin Oriental Wine Director Will Costello created sake flights to both educate and delight the diner. Each platter of four 1-ounce tastings comes with an informational sheet that explains flavor profiles and origins of each sake as well as food pairing suggestions.

Although commonly referred to as rice wine because it is made from polished rice kernels, sake is actually produced by a brewing process that is more closely aligned to beer. Unlike the fermentation process that wine undergoes, where alcohol is produced by natural sugars, for sake, starch must first be converted to sugar and then that sugar into alcohol. But unlike beer, where that process happens in two separate steps, when sake is brewed these steps occur simultaneously.

Sake grades depend on the degree to which the rice has been “milled,” or polished. This eliminates the fats, proteins, and minerals that can be found on the outer layers of the grain that inhibit fermentation and dilute the finished flavor profile. The more polished the rice, the more complex, delicate, and aromatic the sake becomes. For a less refined, bigger, and heartier taste, less-polished rice is chosen by the brewer.



HERE, COSTELLO DISCUSSES THE FOUR STYLES OF SAKE HE OFFERS IN THE TASTING FLIGHTS.



SAKE 101



SAKE SERVICE GLOSSARY

One gō: Volume unit in which sake is traditionally sold. It's Japanese for "one cup."

One shō: Volume unit of a flask of sake. It's 1.8 liters.

Seimaibuai: Percentage of the original rice grain that remains after polishing.

O-choko: Small cylindrical cup sake from which it is usually poured for drinking.

Tokkuri: Clay vessels in which sake is typically served.

Masu: Wooden box originally used for measuring rice that can also be used as a sake container from which to drink. Filled to the very brim, it holds exactly 180 milliliters.

Sakazuki: Saucer-like cup used most commonly at ceremonial occasions or weddings.

JUNMAI DAIGINJO

Only about 3 percent of all sake made is turned into Junmai Daiginjo, which is the highest grade. There is no alcohol added, making it the most clean, precise, and producer-driven sake out there. Made from special Yamada Nishiki short-grain rice famous for its use in highest-quality sake, about 50 percent of the original grain is polished away. Clean and fresh and bright, with delicate, complex flavors, it pairs well with sashimi, fatty nigiri sushi, uni, and king crab.

SPARKLING

This sake is relatively new to the market. Fermented a second time in bottles, similar to the Champagne process, it has about half the alcohol of other sakes and is slightly sweeter. Pairs well with eel, ebi, amaebi, tamago and spicy rolls, spicy foods in general, cheeses that are not too sharp, and even desserts.

NIGORI (CLOUDY)

Unfiltered and therefore *nigori*, or cloudy, in color, Nigori sake still contains rice solids that have not fermented. After the sediment settles on the bottom of the bottle, a quick shake will blend it back to its milky color. Nigori tends to have a bit more sweetness and a creamy texture that pairs well with more traditional Japanese dishes and is an excellent contrast to spicy foods.

HONJOZO

Consider this the catchall style of sake. Here, a small amount of alcohol is added to the fermenting sake brew. Lighter on the palate, Honjozo is less complex than some other sake grades but with a more prominent flavor. Equally easy to drink chilled or warm, it pairs well with most dishes.

B BOTTEGA



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TWIST BY PIERRE GAGNAIRE

TASTE OF THE SENSES

"It was a dark and stormy night. Honest!" Will Costello laughs. "I was traveling through Bordeaux in December, a notoriously rainy time of the year. I was having dinner at Château Dauzac in Margaux. They are a fifth growth and were largely responsible for creating an infamous 'Bordeaux Mixture' that safeguards the vines from rot and mildew that plagues the area because of the moist maritime climate. We were in a space next to the barrel room, tasting their wines with a home-cooked meal, when the lights went out. Our host started to apologize profusely. She grabbed a bunch of candles and placed them on the tables as best as she could, but you still really couldn't see that much, perhaps across the table to make out your tablemates but that was about it. The conversation picked up and I found myself really having to experience the food myself because I couldn't see it.

It was one of the most memorable dinners I have ever had because something unexpected happened. I came back excited to try and replicate that experience. Dining in the dark is not a new concept and, besides, I knew we couldn't make it completely dark because of the lights of Las Vegas outside. And so instead, we decided to darken the room and put the focus on the wine instead of the food. I collaborate with our kitchen as the dishes must harmonize with each glass, but the emphasis is placed on the wines. For that reason we partner with a different winery for each occasion."

The first in the series of quarterly Taste of the Senses dinners was held on March 11th with Peter Michael Winery from Sonoma County; the second was on May 11th with Penfolds from Australia.

Will Costello is very excited about how each event has unfolded. Intimate tables of four to six allow the guests an opportunity to get to know one another easily, and with food and wine as the common denominator, the conversation usually takes a casual yet enlightening turn in that direction. "When you randomly sit people together, you sometimes get an expert on an ingredient next to someone who has no idea about it, and the exchange is fascinating." That is, if the guests can figure out what they are eating. "Everyone at the table gets to participate in the guessing game. They work out the protein on the plate first, and then we make our way through all the ingredients and flavor layers. Something might be herbal, like arugula or watercress—right answer, watercress. Something tastes sweet like a tomato. Correct: it was sundried tomato. And so on. It's a nice opportunity to involve everyone."

For the wine portion, a representative from the winery is on hand to sit down and run through each selection with the courses. "We actually pour the wines blind ahead of time and then tell the guests to have at it and see what works best with each dish. We will make a recommendation of a numbered glass but encourage them to try others as well."

The next Dinner of the Senses will be held in the fall, but Costello hopes one day to make it a weekly event. "It's about the wine and the food, for sure. This is a five-star restaurant, and so we want to give you everything you could ask for. It's an amazing sensory experience you won't soon forget!"

TASTING MENU

BY THE GLASS

If a class is only as good as its teacher, you're in perfect hands when it comes to wine pairings to accompany the tasting menu at Twist by Pierre Gagnaire. Wine Director Will Costello definitely has an agenda when it comes to the pairings. "Wine is about passion. There are winemakers out there who handcraft small lots, pouring their heart and soul into a product. However, it's easy to overlook amazing wines when you are in your comfort zone. But I can get you to try them through the tasting menus."

RIESLING KABINETT AND THE FOIE GRAS

"Most Americans think of Rieslings as sweet, but they can run the gamut from bone dry and austere to a dessert wine. Kabinett has the lowest level possible of ripeness to it; it's just ripe enough but has more passion fruit tartness to it, lemongrass, a little herbal, lots of lime zest, and kaffir lime and sweet key lime at the same time. It's not too plush; the bit of sweetness with the nice tart flavors make you go, Wow! The torchon and terrine of foie gras has a passion fruit gelee and charred onion that has a 'sweaty' character as it caramelizes. It works well with the Kabinett because the wine homes in on the freshness. It shows off the sweetness of the onion."

VERMENTINO AND THE DORADE

"The dorade is charred on the grill and presented with a tomato purée: a sundried tomato paste with black olives in it and a bit of light herbs. This dish is Mediterranean all the way. It says: 'I'm from Italy or Corsica or Provence. The olives' bitterness plays nicely with the sweet tomatoes, but you have to be careful as black olives are very earthy and rich and can take over a dish. The vermentino works well here as it is a power wine with a lot of aromatics. It has lots of jasmine and honeysuckle flowers, and just a little richness in the midpalate with a touch of bitterness. Its midweight stands up to the texture of the fish. It doesn't cleanse like the Riesling does; it harmonizes with its flaky, oily texture."

BORDEAUX BLANC AND THE HADDOCK

"The haddock is smoked with a light cauliflower gratin and then glazed over the top with a rich sauce that is a little sweet. It's a fish dish with sweet, lightly herbal characteristics of bell pepper. With this, I pair a Bordeaux blanc whose dominant grape is sauvignon blanc and a good portion of semillon. When you put sauvignon blanc in oak, it tends to get more savory and you end up with textures like vanilla

cream, cream soda, celery seed, and butterscotch toffee. The oak acts as a foil to the acidity. It's still bright and fresh but it makes the wine broader. It sits midpalate from the weight and the softness, and so it's about bringing in the tart characteristics to match the bell pepper in the dish."

GRAN RESERVA RIOJA AND THE CHANTERELLE SOUP

"One of the wow dishes on the menu is the chanterelle soup with the morels and coffee ravioli. It's a velouté, which means velvety; it's very rich and intense. People tend to know Rioja but not why they like them so much. It's a perfect wine to introduce you to the old world. A lot of producers use American oak in their Rioja, which has a lot of vanilla, butterscotch, coconut, and dill. When you take an austere, dry wine with good acidity and you add American oak, people who don't usually drink old-world wines like it. After aging, it's a lot more earth-driven with that kind of sweetness that comes from a hot region. And so it pairs well with a dish about mushrooms that grow in moist soil. It has really ripe fruit but is dry at the same time."

SHIRAZ FROM AUSTRALIA AND SYRAHS FROM NEW ZEALAND AND THE WAGYU BEEF

"The Wagyu beef with a bit of black pepper tends to be fatty. This is where you need something with high acid to cut through, as opposed to a textural match like the other wines. Here I recommend two Shiraz from Australia: Grange from Penfolds, which is one of the greatest red wines in the whole world, and a cool-climate Shiraz from Yarra Yering: 'Dry Red Wine No. 2.' Likewise, Craggy Range is a cool-climate Syrah from the North Island of New Zealand. In that same area, Hobbs Bay, is another winery called Elephant Hill, where if you walk 25 paces from their front door, your feet will literally be in the ocean—it's that coastal! Lots of clouds, lots of fog, lots of afternoon breezes to cool down the wine and contribute to that acid structure that you need for this dish."

ALBORIÑO AND THE TARTINE

"One of our vegetarian options is a tartine: a toasted French baguette, lightly oiled, topped with heirloom tomatoes and a bit of basil. It's very much along the same lines as a burrata cheese salad; just a bit of sweetness from the tomatoes and those herbal qualities. That's where a light wine like alboriño comes into play. It's a cool-climate, high-acid-structure wine, with a bit of weight. It's similar to a pinot grigio, whereas it coats your mouth. It's very neutral, sort of a Goldilocks and the Three Bears kind of wine—it's not too sharp, it's not too alcoholic, it fits perfectly in the middle."

MACULAN AND THE ASPARAGUS RISOTTO

"Using carnaroli rice stirred with vegetable stock and tossed with a bit of oil and asparagus, this is a super straightforward dish with no cream, and so you do build up a lot of starch from the rice itself. To counter this, you need a wine with high acidity to cut through, or else your mouth is going to tell your brain you can eat only about three bites. Maculan is a winery in Veneto in Northern Italy well known for their sweet wines, but they also make a cabernet merlot blend that is quite unlike the cabernets from Bordeaux, California, or Chile. It's totally different. Again, it's that idea of introducing varietals that people are comfortable with but from another angle."

RIVESALTES AND DESSERT

"Rivesaltes in Roussillon, France, is a sweet wine and some of the oldest-aging wine in France. It's not like a Sauternes that most people know about. It's a good example of pouring a grape guests have not heard of, and hopefully they fall in love with them."

TASTING MENU

PAN-SEARED DORADE AND "LEMONY" SQUID

Asparagus Custard with
Asparagus Tips
Black Olives, Capers,
and Dried Tomatoes
*Rocca delle Macie, "Occhio a Vento,"
Vermentino, Tuscany, Italy 2011*

SCALLOP AND SMOKED
HADDOCK MOUSSELINE
White Cabbage, Bell Peppers,
and Snow Peas
Broccoli Purée
*Château de France, Bordeaux Blanc,
Pessac-Leognan, France 2010*

INTERMEZZO
Cucumber Gelée
Pear and Gorgonzola Ice Cream
Rhubarb Mousse with Red Currant

CHANTERELLE SOUP
Coffee-Morel Ravioli
Peppered Shrimp and English Peas
*Bodegas Ontañon, "Gran Reserva,"
Rioja, Spain 2001*

GRILLED BEEF IN HERB BUTTER
Sliced Eggplant, Chorizo,
and Tomme de Savoie
Summer Ramps and Potato Crisps
*Craggy Range, "Gimblett Gravels
Vineyard," Syrah, Hawkes Bay,
New Zealand 2010*

GRAND DESSERT
PIERRE GAGNAIRE
Nine Conduit Street; Arugula
Financier, Cucumber, Pistachio
Chantilly, Green Apple Tuile,
and Sorbet
Crumbly Shortbread;
Black Currant Syrup, Apple, and
Passion Fruit Marmalade
Multicolored Meringue; Polignac
Almond, Ganache with Old Rum
Lemon Jelly with Limoncello;
Chocolate Ice Cream
Mango Velouté and Wedges;
Raspberry Sorbet;
Coconut Milk with Lime
*Domaine Cazes, "Ambre," Rivesaltes,
France 2001*

KEEPING IT COOL BY THE POOL

Plans for a garden party or simply lounging by the pool, Will Costello offers his thoughts on the subject with a definitely chill attitude—as in, keep it cold!

“Guest ask me all the time about serving temperatures of wines in the summer, and I always quote a rule of thumb: 20 in, 20 out. For a red wine, that means 20 minutes in the fridge; or if you like it a bit cooler, especially in very hot weather, 20 minutes in the freezer. Don’t worry if you don’t like cold: if it’s 115 degrees outside, like it is here, it will warm up in a few minutes. Same for your whites. Take it from the fridge, wait 20 minutes, and your wine should be perfect. Only Riesling and Vinho Verde from Portugal are the exceptions. In those cases, go get your salt and your ice cubes—even dry ice—to make it as cold as possible. That wine can never be cold enough! Even if it has ice cubes in it from being kept in the freezer too long, it’s still going to be fantastic.”

In fact, as Costello points out, some of the greatest wines in the world are poured chilled. “Take a red Valpolicella from Verona, Italy. The standard table wine is always poured chilled. The same for a Beaujolais nouveau. In fact, you can put ice cubes straight into the glass and it will still taste perfectly fine because the wine itself is so fruit forward; there is no oak. It’s really easy to approach.”

At the pool at the Mandarin Oriental, Costello points to the Erath “Estate” Pinot Noir from Oregon. “It’s a cooler-climate, high-altitude wine. And there’s nothing more refreshing than having it chilled. This way the fruit shows a lot more: strawberries, raspberries, cranberries. A bit of the black fruits are going to come through.”

Malbec is another red varietal that is enjoyable in the summertime. This time Costello makes an example of the Clos la Coutale, a Malbec from Cahors, France. “Malbec can tend to be high in alcohol, and the great part about

cooling a wine in that regard is that it tends to make the alcohol show a little less, so you end up with fresh flavors instead of something a little richer.”

Not to forget the all-important rosé in the summertime, Costello highlights the pool selection. “We have a sparkling Moscato from Australia, and a 100 percent cabernet sauvignon rosé from St. Supéry in Napa Valley. Rosé in the summer is very important, and there are several producers in California that are making them.” Of course, it’s hard not to think of Provence in the South of France when you mention rosé. “Our Provencal rosé is from Bandol, which I think is an overlooked appellation in Provence,” explains Costello. “The grape, mourvèdre, is typically a dense dark grape used for blending, but by itself it has these nice lightly herbed characteristics and lots of wild strawberry and wild raspberry. It’s not as clean as some of the wines we make in the States, but you have to have a Provencal rosé on the list. Drinking rosé in Provence is part of life; you don’t have to think about it. You just drink it!

He muses about the mingling flavors for perfect summer sippers. “High acid, low alcohol, and bright citrus flavors,” he exclaims. “Taste for grapefruit, gooseberry, lime zest, and mandarin orange. A sauvignon blanc from New Zealand, an albariño from the west coast of Spain, or a vermentino from Italy. There are some exceptional values out there you can pick up at local grocery stores for \$10 a bottle. They have really nice aromatics: lots of jasmines and honeysuckle flowers, and just a little richness on the midpalate; usually never any oak and just a touch of bitterness, which is great foil for any food. The bitterness makes the food show more.”





[ba-dwah]: FRENCH FOR FINE BUBBLES

Since 1778

RUINART ROSÉ

250 YEARS OF PINK PERFECTION

As the first Champagne house with close to three centuries of history from which to pull, perhaps it might not surprise you to learn that after going through old archives of accounting books, a great discovery was made. A shipment marked with the date March 14, 1764, and registered to a German duke clearly specified 60 bottles of a sparkling wine the color of “Oeil de Perdrix,” or a delicate pink with coppery reflections. This is the oldest noted record of pink Champagne. And today, 250 years later, Ruinart Rosé remains a testament to their commitment to pink perfection in a bottle.



While Frédéric Panaïotis, Ruinart Rosé cellar master, can only assume that the earliest pink Champagne was created by a short maceration period (skin contact with juice), today's Ruinart Rosé is the expression of two grapes blended in total harmony. “Ruinart relies a lot on chardonnay; it is the signature star of the wine, bringing a freshness and a sort of clarity and purity we like to find in our Champagne.” Mainly harvested from the Côte des Blancs, chardonnay makes up 45 percent of the blending equation and embodies the very essence of the “Ruinart Taste.” The other 55 percent is attributed to pinot noir from the Montagne de Reims and Vallée de la Mame, including about 18 percent of pinot noir red wine. “In the Ruinart Rosé nonvintage, we want a rosé that looks, smells, and tastes like a rose; something intense in terms of delicacy, but not too big.”

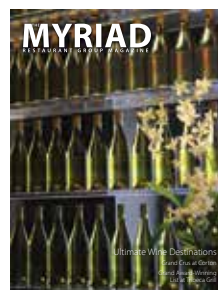
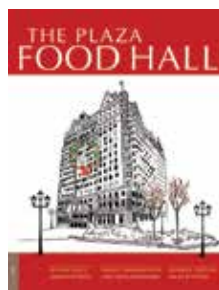
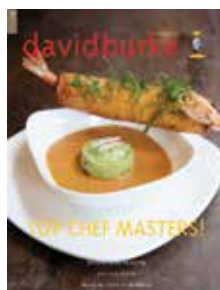
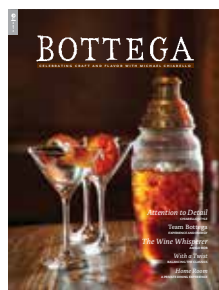
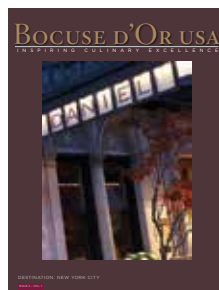
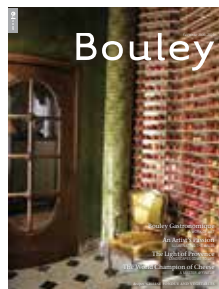
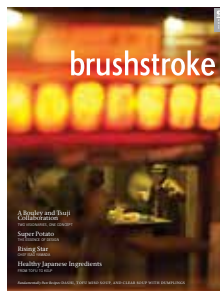
Color will of course vary slightly from year to year depending on the exact percentage

of red wine used, but Panaïotis explains that they work within a specific color frame: pink with a golden, slightly coppery shimmer to it. “It is always a subtle battle between some color and the fruit. The taste and flavor is paramount, even though the color has to be fairly consistent.” After the rosé is made, it still has to be bottled with yeast and aged for two-and-a-half to three years, and so the color will change and Ruinart has to anticipate that. “It’s a delicate balance between both factors: getting the color right and the taste—not just the aroma, but the whole mouthfeel and the right level of fleshiness or roundness in the rosé.”

A Ruinart Rosé nonvintage is both grand and intense, open and lifted. “On top of the quite common descriptors of berry fruit, you get a floral element best described as a rose or peony, a nice spicy flower note. Another element I believe to be specific to our wine is what I call the ‘tropical truth’: guava, lychee, and ripe pomegranate. Add to that a pink

grapefruit element both on the nose and on the palate, and a mintiness that gives it a beautiful freshness. The final balance is smooth with a nice silkiness.”

Perhaps it's the way they make the chardonnay, the red wine, the blending process itself, or a combination of all three—but the result speaks for itself. Sales of rosé Champagnes have skyrocketed, jumping from a mere 2 percent in the United States in 1995 to 16 percent in 2013. Consumption once relegated to the summertime is now year-round. “Pink Champagne has a celebratory edge to it and sells well in large-format bottles. Well-made rosés with bright fruit are refreshing. They have a good fatness on the palate that makes them a pleasure to drink by themselves or with food. They are extremely accessible wines.”



Publisher
MICHAEL GOLDMAN

Editor-in-Chief
PAMELA JOUAN

Design Director
JANA POTASHNIK
BAIRDesign, Inc.

Managing Editor
CHRISTIAN KAPPNER

Assistant Editor
STEPHANE HENRION

Senior Copy Editor
KELLY SUZAN WAGGONER

Contributing Writers
PAMELA JOUAN

Photography
Courtesy of Mandarin Oriental
SABIN ORR PHOTOGRAPHY
HADLEY OBUSAN PHOTOGRAPHY

Advertising Inquiries
718.288.8688

HauteLife Press
a division of C-BON MEDIA, LLC.
321 Dean Street
Suite 1
Brooklyn, NY 11217
www.hautelifeexpress.com
info@hautelifeexpress.com

Subscription Inquiries
718.288.8688
subscriptions@hautelifeexpress.com
or visit www.hautelifeexpress.com

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