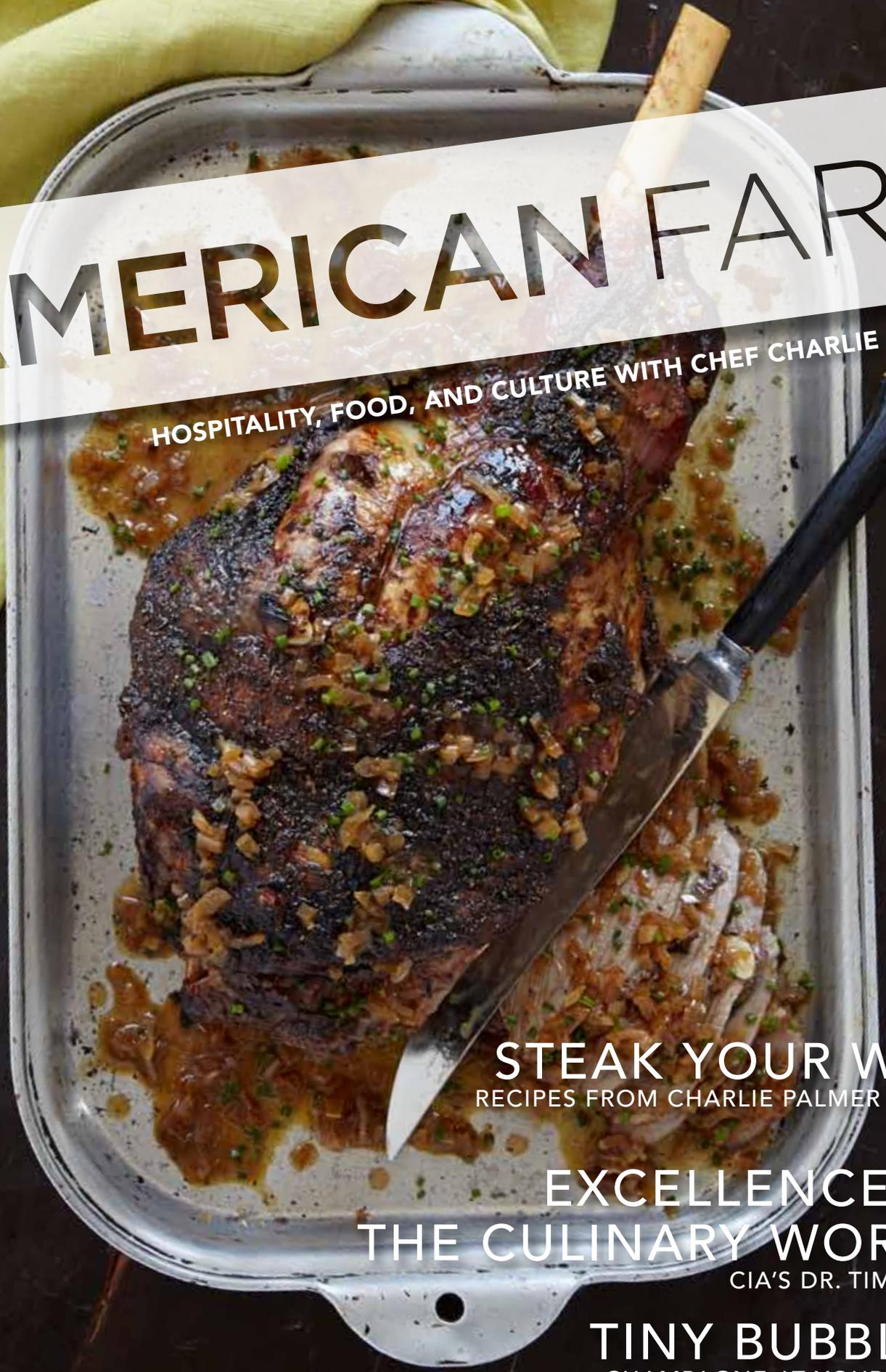


# AMERICAN FARE

HOSPITALITY, FOOD, AND CULTURE WITH CHEF CHARLIE PALMER



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THE CULINARY WORLD**  
CIA'S DR. TIM RYAN

**TINY BUBBLES**  
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Welcome to American Fare.



Here we are again—that season when the words gratitude and celebration take on extra importance. And for me, they are naturally connected: I celebrate because I am grateful for another adventurous, rewarding year. And I am grateful because I get to celebrate in Charlie Palmer restaurants across the country with the many different people I call family in the many different cities I call home.

Celebrating in our restaurants gives me a chance to enjoy regional traditions, and this holiday season I have even more options for where to share with my own family—already a bit of a crowd with four grown boys. We love the outdoors and plan on a true wine country experience at Harvest Inn in St. Helena, where the culinary gardens add so much to the menu, and there's no way we are going to miss sipping Champagne in the Knickerbocker Hotel's bar, four floors above Times Square, with all of the excitement of the city and none of the noise.

Although I do enjoy grand-scale holiday celebrations, I also take pleasure in small get-togethers, usually catching up with old friends at Charlie Palmer Steak, where classic food, great wine, and equally great cocktails have a way of making everyone relax. I love the different vibes of our steakhouses in Vegas, Reno, and DC. And now there's our NYC location, only a few blocks away from some of the world's greatest holiday window decorations and that enormous Rockefeller Center tree. Believe me, the holiday spirit there is contagious. In the next year or so, I'll have another stop to make at Charlie Palmer Steak in Napa, coming soon —just one more thing to celebrate.

What makes it all possible are the many people whose energy, ideas, and skills are the engine for our success and growth. I am so grateful for their continued commitment to hospitality and ask that you join me in raising a glass to celebrate the Charlie Palmer extended family, including your own.

Cheers,

Charlie Palmer

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# MEET THE MEAT MASTERS

## THE CHEFS AT CHARLIE PALMER STEAK



CHARLIE PALMER  
**STEAK**

CHARLIEPALMER.COM

**“We opened our first Charlie Palmer Steak in Las Vegas at the Four Seasons in 1999. I had always wanted to do a steakhouse, and Vegas was the perfect first stop,” explains Chef Charlie Palmer. “It’s still just as busy there as it was when we first opened 16 years ago.”**

Today, with menus as varied as the cities in which they’re housed, Charlie Palmer Steak restaurants are helmed by four executive chefs who bring their own unique style into each of the kitchens. “Each of our steakhouses caters to very different markets. The basics always remain the same though: you will always find the best quality steaks and chops.” Beyond that, Chef Palmer points to what works best for each city and each culinary team. “In DC, we have a larger variety of composed plates and inventive seafood dishes, while in Las Vegas, for example, we stay truer to the classic steakhouse mold.”

dishes in a nod to his heritage, while DC’s Chef Jeffery Russell works his green thumb to enhance each plate with ingredients pulled right out of the restaurant’s garden. In Las Vegas, ardent fisherman Chef Stephen Blandino scours the nation for the best and brightest ingredients for his dishes, while in Reno, Chef David Homan takes advantage of each season’s bounty with a variety of pickling and preserving techniques. With menus that carefully and thoughtfully reflect their surroundings, each Charlie Palmer Steak location offers a unique dining experience enhanced by the deft hands of these fine craftsmen.

Each of the steakhouse chefs has deep-seated tenure with the Charlie Palmer Group, which translates into an intimate and thorough understanding of Chef Palmer’s cooking theories and philosophies. At the same time, they all possess a skill set that makes each property as profoundly different as they are similar. New York’s Chef Matthew Zappoli introduces seasonal Italian

Can we expect more Charlie Palmer Steak locations in the future? “Absolutely! In early 2017, we will open a Charlie Palmer Steak in the Archer Hotel in downtown Napa, and I am sure we will see more in the future,” says Chef Palmer. “I like to say that we break the typical mold of the steakhouse—we bring brightness and innovation into the traditional men’s club, and it works for us.”

NEW YORK

WASHINGTON

RENO

LAS VEGAS

NAPA

(2017)



Executive Chef  
Matthew Zappoli  
CHARLIE PALMER STEAK NY



Executive Chef  
Jeffery Russell  
CHARLIE PALMER STEAK DC



Executive Chef  
Stephen Blandino  
CHARLIE PALMER STEAK LAS VEGAS



Executive Chef  
David Holman  
CHARLIE PALMER STEAK RENO

"I was mentored by Chef Palmer at a young age. I use his theories and techniques in the kitchen and his recipes in my everyday cooking. There is a parallel between our cooking styles that helps keep the continuity of the Charlie Palmer vision."

#### My own stamp on the menu:

Pasta dishes like my agnolotti come from my heritage and Italian cooking experience. You won't find many steakhouses with seasonal pasta dishes on their menu.

#### What's unique about Charlie Palmer Steak NY:

We have developed a modern approach to food involving multiple uses of techniques and upscale ingredients. We plate our food with great finesse and attention to detail.

#### Keeping it healthy:

We keep health-conscious considerations in mind as we create our dishes. We go above and beyond to accommodate dietary restrictions. We are able to create—and have created—multi-course menus for vegetarian diners.

#### Network of local artisan producers:

I develop relationships with local farms to create menus around their products. We work with many Union Square Greenmarket produce vendors and have recently introduced organic beef on our menu from McEnroe Organic Farm in upstate New York.

#### Recent restaurant redesign:

It brings out more of a "traditional" steakhouse feel in terms of the hardwoods, dark lighting, and the use of different textures. It creates a sense of comfort and relaxation.

#### Favorite steak:

Ribeye, because they tend to have more fat, which equals more flavor. Medium rare. If it's a really good piece of meat, it shouldn't need sauce.

"I have worked with Chef Palmer since 2007. My cooking style is always evolving: playful yet grounded with a refined, rustic touch built around local and seasonal ingredients."

#### My own stamp on the menu:

I use classic techniques and modern approaches. Duo of Hudson Valley Foie Gras is essentially a trip down memory lane, where I was inspired by fresh, flavorful Concord grapes and decided to pay homage to a PB&J sandwich. The Tuna Tartare is a play on a traditional steak tartare in terms of presentation with a ginger-miso dressing that looks exactly like egg yolk. It's a good conversation starter!

#### What's unique about Charlie Palmer Steak DC:

Our proximity to the Capitol is a huge menu inspiration, with a strong focus on Americanmade products. We carefully consider where each item we use comes from and how to use it within our brand.

#### Keeping it healthy:

We accommodate any dietary restriction and offer dishes you don't usually see at steakhouses, like our Roasted Baby Beets and Black Mission Figs. In addition to the food, our dining rooms are flooded with natural light!

#### The Jeff-to-Table garden concept:

Our goal with this garden is to not only feature produce that is fresh and seasonal but also connect the guest with an understanding of the time, energy, and care that goes into growing each ingredient, from seed to plate.

#### Restaurant design:

We have floor-to-ceiling windows that access a lot of light and provide our guests with a warm welcome. We have a wine cube that holds more than 2,000 bottles and is always an interesting conversation piece. The space reflects our cuisine since we are more creative and innovative than a typical steakhouse.

#### Favorite steak:

New York Strip. It's tender yet slightly firm and more flavorful than most cuts. Medium rare please!

"I have worked with Chef Palmer for more than 10 years. It's important to keep his signature progressive American cooking style throughout our menus. Being true to seasonality and finding the best quality of a product is really what makes a dish come together."

#### My own stamp on the menu:

I took a classic, well-loved dish—the Caesar salad—and elevated it by wrapping prosciutto around Romaine hearts and then adding the dressing, white anchovies, and strips of roasted red peppers.

#### What's unique about Charlie Palmer Steak Las Vegas:

Dishes such as our Braised Oxtail Ravioli, impeccable ingredients in terms of quality, and a Cut of the Week menu that gives our guests even more choices.

#### Keeping it healthy:

We are constantly thinking of alternative ways to create a dish without losing flavor or texture. When you start with healthy, seasonal ingredients, you automatically make something that is good for you.

#### Network of local artisan producers:

We have a large farming culture around the city of Las Vegas, believe it or not, and also with California less than an hour away, we have easy access to premium produce.

#### Restaurant design:

We have created a classic steakhouse setting with lots of wood and plush seating to enjoy a mix of new and contemporary dishes.

#### Favorite steak:

A ribeye, medium rare, for the same reason as Chef Zappoli. For a special treat, I love a Kobe A5 strip steak, also medium rare.

"I have worked with Chef Palmer full-time since 2002, and before that during an internship. I like to use a lot of techniques in the kitchen and really enjoy pickling and preserving, taking seasonal ingredients at the height of their flavor and preparing them to use later in the year. Who doesn't like a great apricot marmalade on a snowy February morning with homemade biscuits?"

#### My own stamp on the menu:

We do a great pan-seared sea scallop and house-made pork belly appetizer with a twist—a combination of familiar flavors with something new. We pan sear and baste Georges Bank scallops with brown butter, shallots, and thyme and braise the pork belly until tender before flash-frying to create a crisp outside. We finish the dish with tangerine pan sauce and basil purée.

#### What's unique about Charlie Palmer Steak Reno:

Fresh ingredients, exciting flavors, and something for everyone. We do more than just steak and chops.

#### Keeping it healthy:

Whether it's less fat and cream or no butter, we cater to our guest's needs. We shine when we create highly flavorful dishes using alternative methods to amplify flavor, like sautéing garlic in olive oil or using roasted garlic purée in all our dishes. We are constantly challenging our team to create dishes to accommodate restrictions—not just for those who need it, but for everyone!

#### Network of local artisan producers:

We source locally to keep it fresh, but also from other parts of the country when it makes sense. For example, our steaks come from Allen Brothers in Chicago, but our pork comes from a local farmer.

#### Restaurant redesign:

We are currently renovating the space to have a more contemporary atmosphere, with new colors, fabrics, and furniture. It has always been a very welcoming space—now it will be even better. I can't wait to see how the new tables will make our dishes pop off the plate!

#### Favorite steak:

A dry-aged porterhouse, about 44 ounces and at least 2.5 inches thick! The Bistecca Fiorentina is also a luxurious piece of meat that I like to char on both sides and then cook on the bone, standing up for about 10 minutes.

**Hangar 1**  
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**CP Burger**



Charlie Palmer Steak NY—Chef Matthew Zappoli

serves 1

**Ingredients**

- 8 oz burger patty (80% lean meat, 20% beef fat)
- 1 cheddar cheese slice
- 2 bacon slices
- 1 brioche bun
- 3 oz CP burger sauce (secret combo of ketchup, mayo, Dijon mustard, Worcestershire sauce, and spices)
- 1 Bibb lettuce leaf
- 1 tomato slice
- 1 red onion slice
- 3 pickles

**Method**

Season burger patty and grill for 2 to 3 minutes on each side, then broil to desired doneness. Let the patty rest and top with cheese. As cheese melts, cook bacon until crisp and toast bun on each side. Spread CP burger sauce on the bun. Place the patty on the bun and top with bacon. Serve with lettuce, tomato, onion, and pickles on the side.

**Chef's note**

"Our burger meat is ground in-house, which makes our burger different from the rest. We use filet, short rib, Wagyu chuck meat, and Japanese Wagyu fat to make our patties. The patty is seasoned with our secret Charlie Palmer steak seasoning."

**Ribeye with Compound Butter and Twice-Baked Potatoes**



Charlie Palmer Steak DC—Chef Jeffery Russell

**COMPOUND BUTTER**

Yields 1 cup

**Ingredients**

- 1 cup unsalted butter, room temperature
- 1 shallot, peeled and minced
- 1 tbs chopped chives (or flat leaf parsley, basil, or tarragon)
- 1 tsp fresh lemon juice
- Salt and pepper
- Bone-in ribeye

**Method**

Combine the butter, shallot, chives, and lemon juice in the bowl of a food processor fitted with the metal blade, and process to thoroughly blend. Using a rubber spatula, scrape the butter into the center of a piece of plastic wrap (or waxed paper). Fold the wrap over the butter and using your hands, form the butter into a neat log shape about 1½-inches in diameter. Tightly close the ends of the plastic wrap and transfer the log to the refrigerator. Chill for at least 1 hour or until firm or freeze for up to 3 months.

When ready to use, unwrap the log and cut the butter crosswise, into ¼ -inch thick slices. Prepare bone-in ribeye to desired temperature on grill, and top with compound butter and serve with twice-baked potatoes (recipe on next page).

**TWICE-BAKED TRUFFLE POTATOES** (continued from page 9)

serves 4

**Ingredients**

- 4 large Yukon Gold potatoes
- 4 cups canola oil
- 2 tbs cold butter, diced
- 1 tbs truffle oil
- 2 tbs milk
- 4 strips of bacon, diced and rendered crisp
- 1 tbs chopped black truffle
- Salt and fresh-ground white pepper to taste
- 3 tsp grated Parmesan cheese

**Method**

Peel two of the potatoes. Cut the remaining two potatoes lengthwise in half and cut out the inside from the skin with a spoon without breaking the skin. The four potato shells should be about ¼-inch thick. Boil peeled potatoes in water until cooked tender. Once cooked, mash until very smooth. Fry the potato skins in the canola oil until crisp. Mix the cold butter into the potato purée and then add the truffle oil, milk, bacon, and chopped truffle. Season with salt and pepper and reserve warm. Fill each with the potato skins with the potatoes. Sprinkle with Parmesan cheese and broil until golden brown.



**Grilled Berkshire Pork Chop**

Charlie Palmer Steak Reno—Chef David Holman

serves 4

**BRINE**

- ¼ cup honey
- 6 bay leaves
- 3 sprigs rosemary
- ½ bunch thyme
- ½ bunch parsley
- 2 tablespoons whole black pepper
- 1 cup salt
- 8 cup water
- Four 12–14-oz Berkshire pork chops

**PORK CHOPS**

- Salt and pepper to taste
- 4 tbs butter
- 2 shallots
- 4 garlic cloves
- ¼ cup sage
- ¼ cup parsley

**Method**

Combine all the brining ingredients in a large pot. Bring to a boil and cool completely. In a nonreactive container (preferably plastic), add brine and pork chops. Refrigerate 4 to 6 hours.

Remove pork chops from brine and fry in a pan, seasoning with salt and pepper, to desired temperature. Remove from pan and place in foil topped with butter, shallots, garlic, sage, and parsley. Wrap up the foil tightly. Allow 5 minutes to rest.

**ROSEMARY JUS**

- 1 tbs butter
- 1 shallot, peeled and chopped
- 2 sprigs rosemary
- 2 sprigs thyme
- 1 tsp flour
- ½ white wine
- 1 cup chicken stock
- 1 cup veal stock

**Method**

Using a small sauce pot, sauté butter, shallots, and herbs on medium heat to sweat the shallots without changing color. Add flour to slightly toast. Add wine and reduce a bit. Add chicken stock and reduce by half. Add veal stock and simmer 20 minutes. Strain the jus and season to taste.

Serve pork chop with jus on the side or on the pork chop.



**Surf + Turf**

Charlie Palmer Steak Las Vegas—  
Chef Stephen Blandino

serves 2

**GARLIC CREAM**

- Garlic clove
- 3 tbs cream

**Method**

Roast a garlic clove in the oven until tender and fragrant. Reduce cream with the garlic cloves until it yields 1 tablespoon.

**SEAFOOD STUFFING**

- 1 ½ cups breadcrumbs
- ¾ cups chicken stock
- 1 tbs garlic cream
- ¼ cup clarified butter
- Fresh chopped parsley, tarragon, chive, and chervil to taste
- Lemon juice to taste
- Salt and pepper to taste

**Method**

Mix all ingredients together and hold off to the side.



**Ingredients**

- 1 ½-lb lobster
- 5 tbs brown butter
- 1 cup seafood stuffing
- 2 cups chicken stock
- 8 tbs of butter
- 1 cups fresh herbs: parsley, chives, rosemary, thyme, oregano
- Two 8-oz filet mignon (charcoal-grilled to a temperature of your liking)
- 4 oz drawn butter to fill two 2-oz ramekins
- 2 lemons, halved

**Method**

Remove the claws and lobster knuckles from the body and steam for about 7 minutes, or until cooked. Once cooked, break apart the knuckles to add the meat to the seafood stuffing.

Remove lobster tail and cut it in half lengthwise while still raw. Keep the tail shell. Pan sear the tail in brown butter until almost cooked. Place the tail meat back inside the shell and stuff with seafood stuffing. Bake in a 350°F oven for 5 minutes, or until fully cooked. Combine the chicken stock, butter, and fresh herbs in a pan. Reheat the claws in the pan sauce and, once warm, remove.

**To Assemble**

Plate the lobsters and steak on a plate with drawn butter in ramekins and lemon slices.



  
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WHERE TO DINE AND STOP IN

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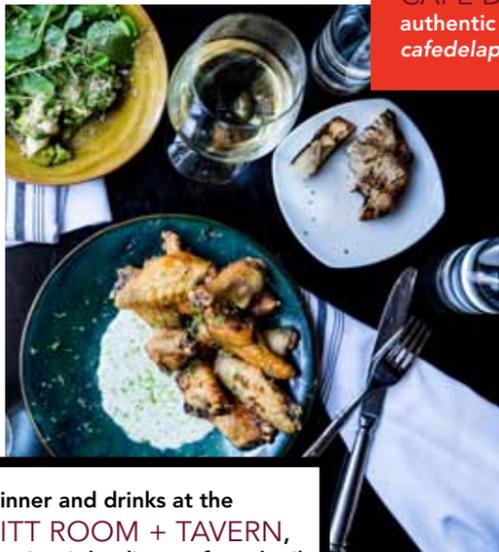


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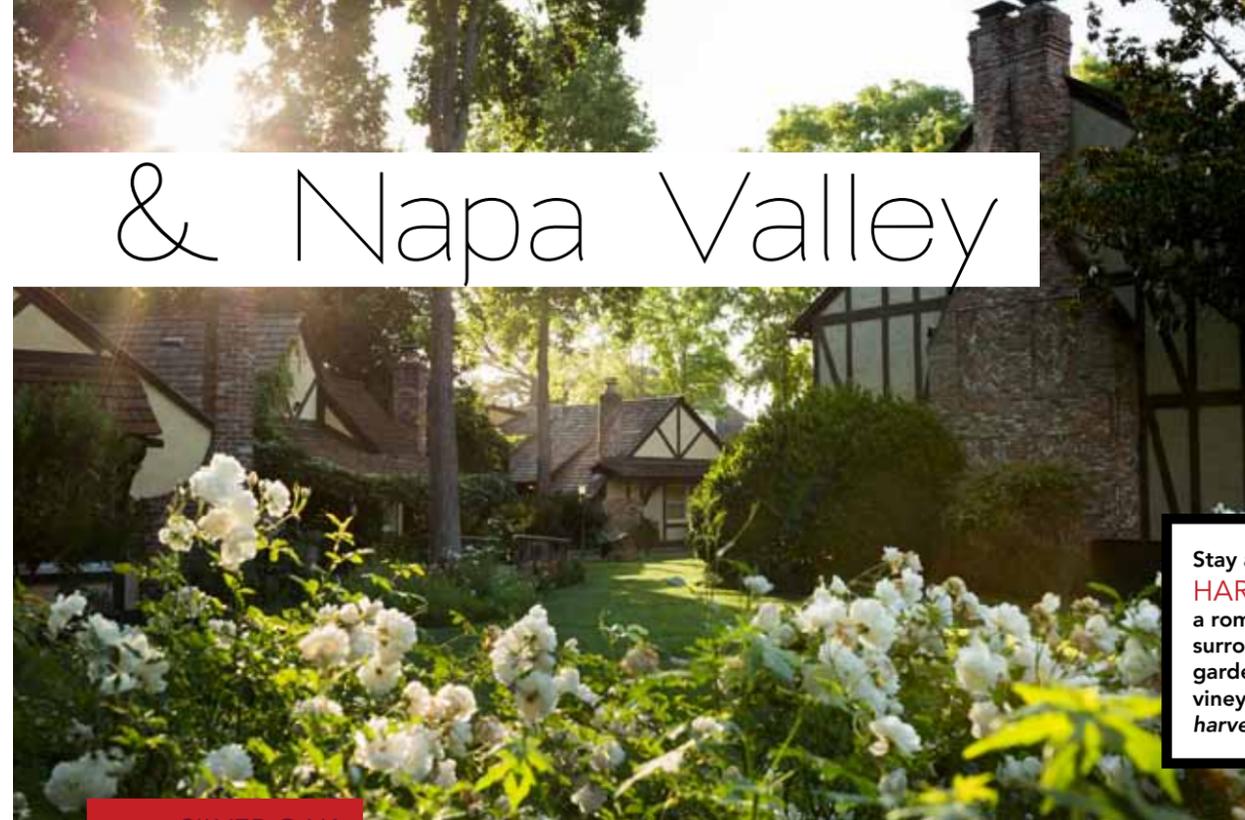


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# Culinary Excellence

A CONVERSATION WITH DR. TIM RYAN,  
PRESIDENT OF THE CIA

Dr. Tim Ryan has served as the president of the Culinary Institute of America (CIA) since 2001. He graduated from the CIA in 1977 and earned a bachelor's degree and Master of Business Administration from the University of New Haven. He earned his doctorate in education from the University of Pennsylvania. With a unique background of Certified Master Chef, Culinary Olympic Champion, and Ivy League doctorate, he is the first alumnus and faculty member to rise through the CIA to become president. Under his leadership, the CIA has established several new campuses stateside as well as internationally, developed major innovations, and launched many landmark educational programs.



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## CHEF CHARLIE PALMER ON THE CIA



*"We're part of this exclusive 'club' and the food being produced by CIA grads, the restaurant concepts, even the technology, is really something."*

**A 1979 CIA graduate, Chef Charlie Palmer recently ended his three-year tenure as chairman of the board.**

"When I was asked if I would consider the position in 2012, I was truly honored. It means a great deal to me to have graduated from the CIA and have that on my resume. I think everyone has a certain sense of pride in his or her alma mater, but to me, the CIA has a really special distinction. If you look at all of the incredible chefs and restaurant talent that has come out of the school, it's really inspiring. We're part of this exclusive 'club' and the food being produced by CIA grads, the restaurant concepts, even the technology, is really something. It is without a doubt the best culinary school in the world, and I am proud to be a part of that community.

The CIA is the only non-for-profit culinary school in the country, even the world. It's really a teaching institution, first and foremost, and the 'proof in the pudding' is what CIA grads have gone on to do in the culinary community. No other school can claim a list of graduates with as many accolades to their names—to name a few, David Burke, Michael Mina, Bryan Voltaggio, Rick Moonen, Grant Achatz, Anthony Bourdain, Todd English, Scott Conant, John Besh, Amanda Freitag, Michael Chiarello, and the list goes on. Beyond that, the school is always evolving, not only to stay current, but to be one of the leaders in developing new trends and technologies. Campuses now exist in New York State, Napa, San Antonio, and Singapore, and that will also expand in the future.

Helping to shape the future of our culinary community is so integral to everything we do, and I am glad that I got to be a part of that. There is so much talent out there and the board's function is to raise funds to enhance the school and its campuses, provide scholarship funding for those in need, and to continue to make sure the CIA remains a best-in-class institution. In a lot of ways, it was like coming full circle for me. I often say that I am living proof of the American dream: I grew up in a poor, rural community in upstate New York and now I own and operate a hospitality group with 14 restaurants and three hotels. At the CIA, we can continue to help realize the dreams of innumerable potential chefs and culinarians."

### How has the student demographic evolved over the past 15 years?

The CIA has always drawn students from every state, and that has not changed. But we now draw students from all over the world, with more than 40 foreign nations represented. The other big change is the number of women drawn to the CIA and the food world. When I was a student back in the late 1970s, about 15 percent of CIA students were women. Today, that ratio is fifty-fifty. This has been a very positive change for us and will be a real boon to the industry.

### What is the key factor to the incredible success rate of CIA graduates?

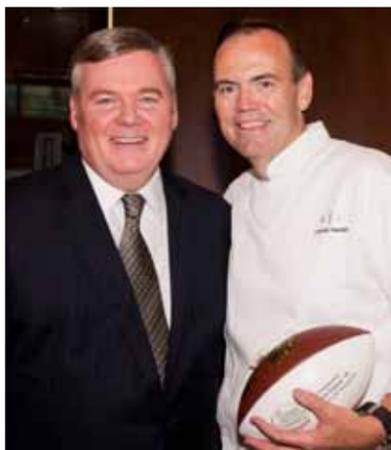
There is a longstanding culture of excellence and innovation at the CIA that is very difficult, if not impossible, to duplicate. There is also an expectation of achievement that is strongly reinforced by our alumni. A young graduate going to work for Charlie Palmer, or another alumnus or alumna, knows from the start that he or she will be held to a higher standard—and that is a good thing.

### How do you stay up to date on the culinary scene?

I've been around for so long, and because of my position at the CIA, I've developed such a huge network in the industry and beyond—that information is constantly flowing in. It is very common for me to learn about new developments, ideas, deals, innovations—you name it—well before most anyone else. People often call me for advice or connections, and I am always happy to help whenever I can. I stay connected to the current leaders and the up-and-coming leaders in the food world. It isn't hard to do—a lot of them are CIA alumni, and chefs and food people are fun! I am also very connected to the academic community, and CIA has partnerships with some of the most prestigious universities in the world—Harvard, MIT, Cornell, UC Davis, and several others. We are able to gain insights that we might otherwise not be privy to. I am also a voracious reader, so I chew through books, blogs, research papers, and everything else I can to help keep me and the college ahead of the curve.

### How do you integrate the business mindset into your student's curriculum?

We preach to our students that "Nobody is going to pay you good money to help them lose money." Our curriculum exposes students to all the basic fundamentals of cost control, human resources, marketing, technology, finance, and everything else that a business person would expect. And we have multiple restaurants, scores of special events, fast casual operations, and the like for our students to work in and learn from right on campus. These are live, real-world laboratories—with real customers, and real-world issues to solve.



### What do you do to maintain relationships with graduates, such as Chef Palmer?

I work pretty hard at staying in touch with a lot of our alumni. I like them. I want to be in touch with them. Most alumni know that CIA is there for them, supporting them, and championing them—for every step of their journey. I often have personal

relationships and friendships with alumni. Sometimes, those friendships span decades. Such is the case with Charlie: we've known each other for 30-plus years. Charlie is also a CIA trustee and was our chairman of the board for many years. We've spent a lot of time together, and the more time I spend with Charlie, the more I admire him. You cannot always say that about people you've known for 30 years! When the going gets tough, I want Charlie to be beside me, and I hope he feels the same about me.

### What has been one of the CIA's most ambitious projects on campus in the past few years?

Building and opening what our students refer to as "the Egg" is a good example of something cool and ambitious we've done recently. The Egg is a stunning and massive new facility, designed by Adam Tihany, that is part educational facility, part student commons, and all about innovation. It includes kitchens, dining areas, a microbrewery that we built in partnership with Brooklyn Brewery—and a lot more.

### The CIA currently has campuses in New York, California, Texas, and Singapore. What is next?

Our mission is to be the best in the world, and we are a private, not-for-profit college, so we don't think about expansion like many organizations do. That said, we do think strategically and are lucky to have many extraordinary opportunities presented to us. Most we do not pursue, but we will likely open a facility in Italy for our undergraduate students in the next year. We will also be expanding our Napa Valley campus over the next couple of years. There, we just acquired Copia—a fantastic building originally built by Robert Mondavi. Copia is 80,000 square feet and will be used to greatly expand our offerings in California.

### Charlie Palmer is extremely proud to be a 1979 CIA graduate—and incidentally was a classmate of yours. What would you say about the way he approaches his craft?

Charlie is one of the most talented and respected chefs in the world. He is a chef's chef and has mentored some of the best chefs in the world, including the current chef and the former chef of Noma. Beyond his prowess as a chef, Charlie has been a very astute businessman, and as such he has built a powerful personal brand, as well as a set of powerful brands for his restaurants and hotel properties.

### Chef Palmer was CIA's chairman of the board from 2012 to 2015. Can you talk about his support and outreach efforts during that period?

Charlie led the college through an ambitious fundraising and building campaign—which included the construction of our fabulous new Marriott Pavilion and "the Egg." Beyond buildings, Charlie constantly focused on striving for excellence, one of our core values. He is much revered and respected by our faculty and students, and when on campus Charlie always makes it a point to spend time in the kitchens, bakeshops, and classrooms.

# Charlie Palmer AT The Knick

"The idea of Charlie Palmer at The Knick was to juxtapose the bright flashing lights of Times Square with a cool, luxe serenity in the restaurant. Colors are neutral and there is a certain peacefulness. It's a departure from Times Square and embodies the luxury of the Knick's original era.

If I could have a drink right here with anyone from that golden era, I would have to say John Jacob Astor. He built the original Knickerbocker Hotel, so it would be nice to meet the creator. Plus, he perished on the Titanic, so imagine what he would say about that experience!"

—Chef Charlie Palmer

## AUSPICIOUS BEGINNINGS

### WAS THE MARTINI CONCEIVED AT THE KNICKERBOCKER HOTEL?

If something happened in New York City at the beginning of the 20th century, it was probably at the Knickerbocker Hotel. As American journalist Gene Fowler once wrote: "If the history of Greece is in its temples, that of the United States is in its hotels." With the Knickerbocker strategically situated at one end of Times Square, arguably one of the most desirable real estate spots on the planet, it was the premier playground for the rich and famously infamous. Opened in 1906 by John Jacob Astor IV and then closed and converted into an office building 14 years later, mainly thanks to Prohibition, the Knickerbocker was home, if only for a few days at a time, to some of the world's most notable figures, and perhaps even the birthplace to a few brilliant ideas and inventions. Could one of them have been the martini?

Legend has it that the martini was first created in the Knickerbocker's ballroom. However, this is just one of many versions of this elusive concoction's history. For the sake of amusement, it is argued that in 1912 a bartender by the name of Martini di Arma di Taggia was working at the Knickerbocker bar. He created a namesake drink containing dry gin, dry vermouth, and orange bitters. To add rumor to fable, the Knickerbocker customer who ordered the original martini was none other than John D. Rockefeller, at the ripe old age of 73.



The restaurant's adjacent lounge offers a menu of lighter fare, and in a nod to the hotel's legacy as the rumored birthplace of the martini, a custom martini cart serves only the house martini in its most classic form.

### PROHIBITION AT THE KNICKERBOCKER

To separate fact from fiction, in 1920, when the hotel was remodeled into an office building, the only section left untouched was the grill room. The restaurant continued to operate much like it had, though sadly without the glitz and glamour of its days before Prohibition, serving alcohol under the table. The speakeasy was eventually raided, key management and staff arrested, and the place closed down. Incidentally, just a few floors above, a real estate office in the building was a short-term front for bootlegger Waxey Gordon, who ran his distribution ring there. It wasn't always pretty, but it definitely makes for the stuff of which legends—and television shows—are made!

Reference: Eric Enders. *The Knickerbocker: A Legend Reborn*. Castle Point Publishing: Hoboken, New Jersey, 2014.

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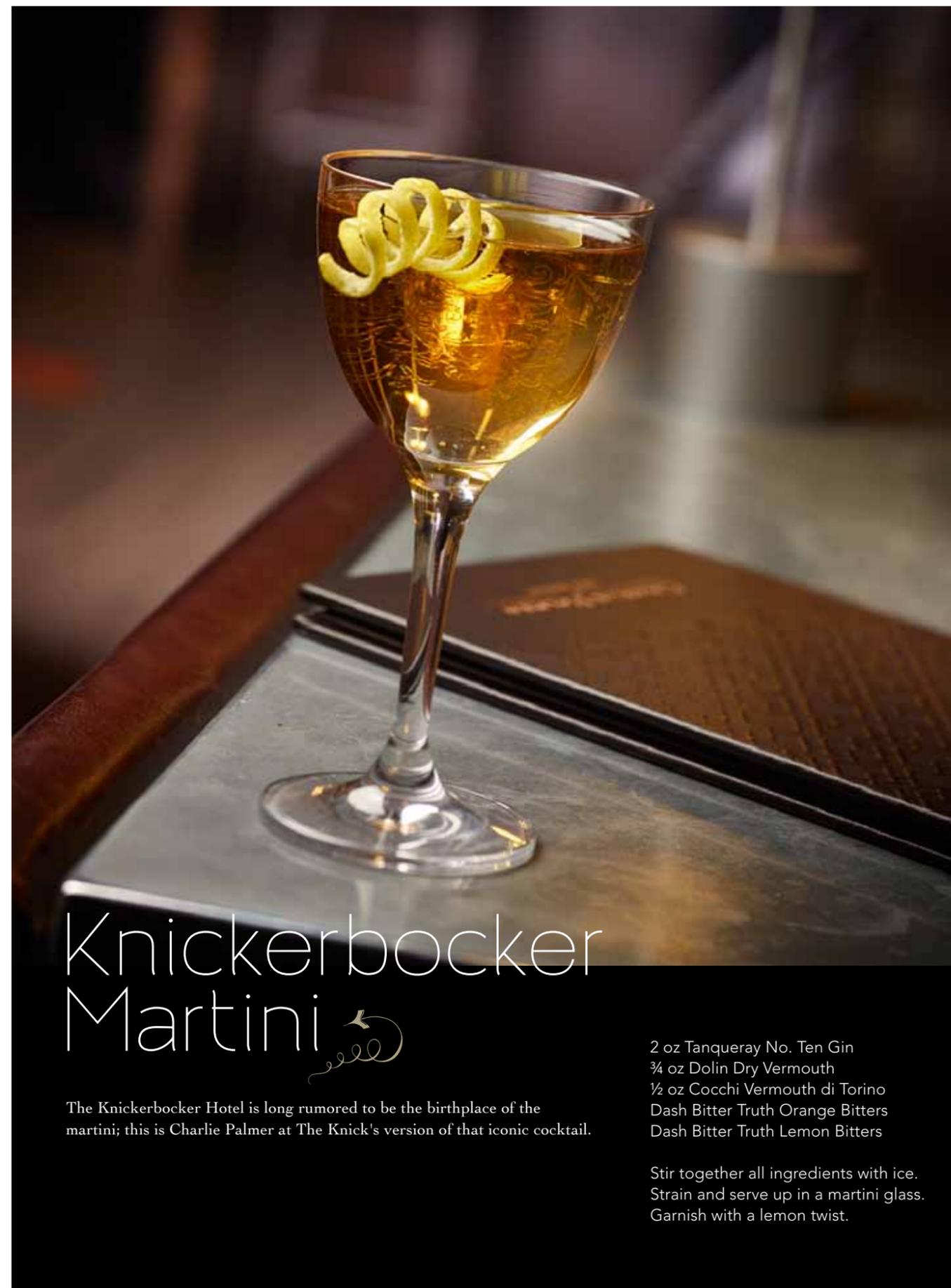
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# Knickerbocker Martini

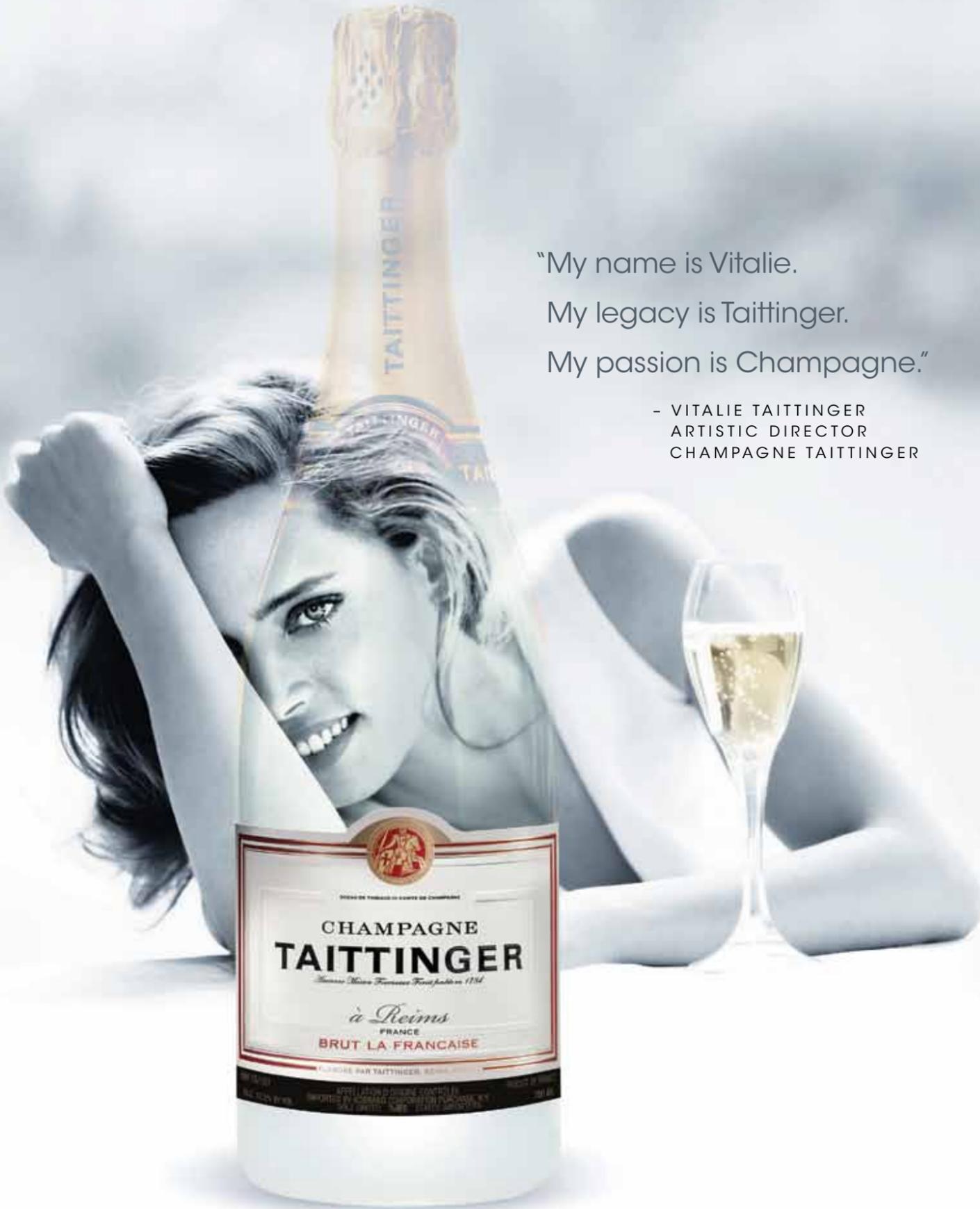
The Knickerbocker Hotel is long rumored to be the birthplace of the martini; this is Charlie Palmer at The Knick's version of that iconic cocktail.

2 oz Tanqueray No. Ten Gin  
 ¾ oz Dolin Dry Vermouth  
 ½ oz Cocchi Vermouth di Torino  
 Dash Bitter Truth Orange Bitters  
 Dash Bitter Truth Lemon Bitters

Stir together all ingredients with ice.  
 Strain and serve up in a martini glass.  
 Garnish with a lemon twist.

"My name is Vitalie.  
My legacy is Taittinger.  
My passion is Champagne."

- VITALIE TAITTINGER  
ARTISTIC DIRECTOR  
CHAMPAGNE TAITTINGER



# Tiny Bubbles, Big Impact

CHAMPAGNE IS AN EVERYDAY CELEBRATION

Champagne today is garnering the spotlight as houses expand their lines and create accessibility to a once exclusively celebratory libation. Carrie Lyn Strong, wine director at Aureole New York, points out that being a sommelier today is an increasingly important role as consumers become more interested in learning about the wines they are drinking and exploring the importance of everyday food and wine pairings. This is great news for Champagne as the festive beverage leaves behind the stigma of flowing only a few days out of the year to leap into the celebration of our everyday lives.

At the start of the millennium, Prosecco was introduced to the U.S. market, making an impression of bubbles as an everyday occasion wine due to its lower pricing structure and accessibility. Shortly thereafter, Cava, made in the same Méthode Champenoise but with different grapes, offered a more elegant, floral, and dry style at comparable pricing to Prosecco, creating a challenge for higher-priced Champagne houses.

At the same time, younger consumers were arriving to the market, and the American palate began to evolve and accept new flavors past their previously sweetened charm. Champagne houses that used to create Champagne specifically for the American market, with a higher dosage or sugar content than what they sold to their French statesmen, began to realize that Americans were starting to enjoy wines with higher acidity and less sweetness—wines that work best with food pairings. Champagne houses worked diligently to adapt to the ever-unfolding and maturing American consumer. More Champagne marketing dollars were spent to target these new foodies with discerning palates, and make accessible cuvées available. For every Louis Roederer Vintage Cristal, there is an accessible Roederer Brut Collection; for each Taittinger Comte de Champagne Blanc de Blanc Vintage there is the Brut la Française. Champagne houses indeed have approachable cuvées within their high-end, well-aged, terroir-driven, and gourmet product for everyday celebrations.

Still, special occasions and holidays always present me with a great opportunity to gear up for the holiday season. As a wine director, I want to have a range of Champagne that is familiar to most people but still interesting enough to be cutting edge to the food and wine world. At Aureole, our Champagne list is fairly extensive in terms of back vintages and styles to give guests a chance to explore these aspects, if they so desire. Having ‘crown jewels’ on the wine list excites people—even if they aren’t planning on enjoying them, they will still aspire to one day!

**“Many Champagnes can be enjoyed throughout an entire coursed dinner, unleashing complexities and nuances that might not otherwise have been detected drinking the wine alone.”**

Also important on our Champagne list are wine options that offer opportunities to open up the palate and accommodate different types of dishes from our chef. The bubbles and acidity in Champagne literally whet the palate in preparation for the amazing meal to come. In fact, many Champagnes can be enjoyed throughout an entire coursed dinner, unleashing complexities and nuances that might not otherwise have been detected drinking the wine alone.

For a sommelier, there is a certain magical quality around about the story of that particular Champagne bottle that was loved, aged, and has traveled further than most of us in our lifetimes just to get here. That, to me, is the everyday celebration!”

LAURENT-PERRIER



Established in 1812, this fourth-generation family-owned and -operated house is currently run by Alexandra Pereyre de Nonancourt and Stéphanie Meneux de Nonancourt. Over the years this house has earned a reputation for cutting-edge innovation that includes being the first to introduce stainless steel fermentation tanks to the region in the 1950s and reviving nonvintage rosé. Coincidentally, this house also has an all-female sales and marketing team in the United States.

LAURENT-PERRIER CUVÉE ROSÉ

One of the most recognized rosé Champagnes in the world and one of the few still made by the *saignée* method. A highly expressive bouquet with intense, fruity flavors made with 100 percent pinot noir from 10 different crus. Controlled maceration helps with the color extraction and the development of the full aromatic richness of the pinot noir. The finish is supple and rounded. This is an accessible wine that goes well with many rich dishes as, due to the skin contact, the wine has more structure overall.

PAIR WITH:

Venison Loin with Roasted Sweet Potato Risotto, Enoki Mushrooms, and Toasted Sunflower Seeds

Scottish Salmon with Beets, Braised Red Cabbage, and Green Apple

ROEDERER



This family-owned house, now run by the seventh generation from the lineage of Louis Roederer, prides itself on providing two-thirds of its own grapes for the wines. Of the 590 acres of vineyards, 160 acres are cultivated biodynamically—more than any other Champagne house. All vintage Roederer Champagnes are estate-grown and bottled. Cristal, the first prestige cuvée, was created in 1876 at the request of Tsar Alexander II of Russia after nominating Louis Roederer as the official wine supplier to the Imperial Court of Russia.

BRUT PREMIER

Using 40 percent Chardonnay grapes, this wine is a blend of six years of harvesting, part of which comes from their own reserve wine collection of over 800,000 liters that has matured in oak casks for several years, allowing the house to produce essentially non-malolactic wines, which are delicate and elegant with a full and generous texture. In the mouth, the wine has structure, richness, and length. Brut Premier is ideal as an aperitif, thanks to its freshness and finesse, and is a splendid accompaniment to many appetizers, including oysters, shellfish, and fresh vegetables.

PAIR WITH:

Beau Soleil Oyster with Northern Lights Caviar and Espuma Mignonette

Yellowfin and White Tuna with Cucumber, Frisée, Pea Shoots, and Sake Vinaigrette



TAITTINGER



Founded in 1734, Taittinger is the sixth-largest Champagne producer and one of the last family-owned and -operated houses. The story of how Pierre Taittinger came to purchase the property in 1932 and how the house remains in the family today is wrought with political intrigue: from World War I to the boardroom. The family boasts over 50 percent of their grapes are self-produced and there is a higher percentage of chardonnay in their blends than in other houses’, which contributes to the wine’s elegance.

TAITTINGER BRUT LA FRANÇAISE

With a complex-style base wine made from 37 crus and terroir, this nonvintage Champagne shines with a bright golden straw yellow color and a very expressive nose. Forty percent of the grapes are chardonnay, making for a great food wine with higher acidity. Its citrus high tones naturally pair summer’s freshest seafood, and can balance the richest meats and sweetest BBQ sauces. Longer fermentations and macerations on the lees (almost four years, twice the legal minimum) give this Champagne an elegant body to pair with salads composed of chicken, cheese, and fresh vegetables. Soft floral and peach aromas set the tone perfectly for ripe stone fruit desserts either fresh or in tarts of strawberries or nectarines.

PAIR WITH:

Lemon Meringue with Sablé, Lemon Confit, and Strawberry–Basil Sorbet



## CHECKIN' IN WITH David R. Duncan

President & CEO of Silver Oak Cellars  
and Managing Partner of Twomey Cellars



**David Duncan** moved to Napa Valley in 2002 to run the family's wine business and never looked back! He was instrumental in developing the Duncan family's brand, Twomey Cellars, and oversaw the acquisition of several additional wineries. He is also CEO of Duncan Oil and an active member of the Napa Valley community.

**When did you first meet Chef Palmer?** Through a mutual friend a few years ago, but we really connected over food, wine, and the outdoors on a lot we put together for Auction Napa Valley in 2012 at my family's Diamond Tail Ranch in Colorado. Charlie brought the food and I brought the wine.

**Can you recall a memorable meal at one of his establishments?** All of them, but my favorite was definitely last year at Charlie Palmer Steak. Charlie prepared smoked veal agnolotti, Long Island duck, and dry-aged strip steak, and we opened an Imperial (3L) of 1985 Silver Oak Alexander Valley, a bottle I fondly refer to as my epiphany to understanding fine wine. Wine is situational, and that bottle, that night, couldn't get any better than with Charlie's food and great company.

**What do you think of Harvest Table?** There's a lot of excitement in the valley over what Charlie has done with Harvest Table and bringing in Chef Levi. We held a lively dinner there for Festival del Sole, which has been followed by other important occasions with family and friends. It's a can't miss!

**A favorite fall dish?** Grilled steak and ratatouille from my wood-burning oven.

**What is your idea of a perfect day in Napa Valley?** Anytime I walk vineyards!

**What bottle would you recommend to first-time Silver Oak drinkers?** A great place to start is with our current release. Since it is already aged five years, you will find what makes our wines special. Then, as you have a chance to collect or taste older vintages from our library, you can see how time only adds to the elegance and drinkability of our wines.

**Tell us a secret.** I could tell you about my favorite place to hike, but then there would be too many people on the trail!

## CHECKIN' OUT WITH Lynne Weems Ryan

Queen Bee and Owner of "Chefs to Dine For"



**Chef Lynne Weems Ryan** has more than 20 years of experience in the restaurant and hospitality industry. She lives on the campus of the Culinary Institute of America with her husband, President of the CIA Dr. L. Timothy Ryan, and in New York City, and was recently inducted into the NYC Chapter of Les Dames d'Escoffier.

**When did you first meet Chef Palmer?** We met at the original Aureole back in the '90s, when Tim took me there for dinner.

**Can you recall a memorable meal at one of his establishments?** They all are, but my favorite memory at one of his restaurants was in 2011 at Aureole New York, where I held my very first "Chefs to Dine For" dinner.

**And you just hosted your latest "Chefs to Dine For" dinner at Charlie Palmer Steak in New York.** Yes, and it was great! The sliders were a big hit, and the tuna tartare during the cocktail hour were crowd favorites. All of the food was delicious but the steak was over the top. I can confidently say it was the best steak I've ever eaten!

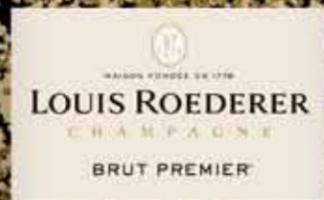
**A favorite fall dish?** Anything with white truffles—it's my guilty pleasure!

**You are your husband are both accomplished chefs. Who does the cooking at home?** I do when we're in Hyde Park, and Tim loves to cook on holidays. In NYC, we eat out. I don't think we've ever made anything in our kitchen except tea!

**Where would you like to travel to next and why?** Australia and Tasmania because the countryside looks so beautiful and I've read a lot about their interesting food, chefs, and restaurants.

**Must have cookbook around the home?** *Charlie Palmer's American Fare*, *The Pro Chef* by the Culinary Institute of America, and *Ice Creams and Candies* by Gaston Lenôtre. I also still love the *Silver Palate* cookbooks: the recipes work and because of the large variety in them, I like to recommend them to my friends who can't think what to cook for dinner!

**Tell us a secret.** I wish Charlie Palmer was a 'bama football fan, and my dream is for him to have enough time off to attend a game in Tuscaloosa. We're hoping to make my dream come true next fall...



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# The Negroni:

ONE DRINK, THREE WAYS



## Red Baron at the Burritt Room

- 1 oz Sonoma Rye
- 1 oz Amontillado Sherry
- 1 oz Pistachio Campari

Macerate a cup of roasted pistachios in half a bottle of Campari for 2 days. Strain through cheesecloth and reserve the Campari.

Stir all ingredients together and strain into a cocktail glass. Garnish with pistachios on the side.

## NGO Groni or Charlie's Negroni at Crimson & Rye

- 1 oz gin
- 1 oz Cocchi Rosa
- 1 oz Aperol

Stir all ingredients together with ice and strain and pour over fresh cubes on the rocks. Garnish with a grapefruit twist.

## White Negroni at Harvest Table

- 1 oz white wine
- 1 oz Americano Gancia
- 1 oz Contratto Rosso Vermouth
- 1 dash orange bitters
- 1 dash Angostura Bitters

Stir all ingredients together and strain into a cocktail glass, served up. Garnish with an orange peel.

It's impressive and it makes an impression when you order it. The Negroni is back in a big way largely thanks to a surge in small-batch, artisan gin producers and the current popularity of bitters. It was created around 1920 at Bar Casini in Florence, Italy, when Count Camillo Negroni ordered a "stiff" version of an Americano, swapping out the soda with gin. Here are three lively versions of this revived classic. Cin! Cin!

## The Ball Drop

Aureole New York Executive Pastry Chef Pierre Poulin

serves 10

### For Caramel Gel (base)

6 ½ tbs sugar  
3 ½ tbs hot water  
Pinch agar powder  
2 tsp vanilla extract  
Pinch salt  
2 ½ tbs water  
1 tbs heavy cream

### Method

Make a dry caramel by cooking sugar in a small pot on high heat by stirring constantly until sugar turns liquid and golden. Add hot water while stirring once sugar is golden. Let sit. Combine agar powder, vanilla extract, salt, and water in another pot while whisking for about 2 minutes. Add the caramel and mix. Take off heat and cool all the way. Once cool, add to a Pacojet to break gel. Add the gel to a Vitamix Vita-Prep with heavy cream until it becomes a gel. Set aside.

### For Caramelia Mousse

1 gelatin sheet  
4 tbs Caramelia 36% chocolate  
2 tsp Manjari chocolate  
1 ½ tbs butter  
1 egg  
2 ½ tbs sugar  
2 tbs water  
6 ½ tbs heavy cream

### Method

Soak the gelatin sheet in ice water. Melt chocolates with butter in a double boiler. Beat egg on medium speed. In a pot, cook sugar with water on medium heat until it gets to 250°F (use a thermometer). Once sugar is cooked, slowly add to the egg while beating. Beat until the sugar has fully dissolved and turns lighter in color. Combine with chocolate and gelatin in a large bowl.

Whip the heavy cream until light and fluffy. Fold in the whipped cream to the chocolate mixture.  
Set aside and let cool.

### Feuilletine

2 ½ tbs white chocolate  
5 tbs praline paste  
3 tbs feuilletine

### Method

Melt chocolate and praline paste in a double boiler. Add feuilletine. Roll mixture between parchment paper until ½-cm thick and cool in fridge. Using a 1 ½-inch metal circle cookie cutter, cut out 10 pieces.

### Dacquoise

5 tbs almond flour  
5 tbs powdered sugar  
1 ½ tsp all-purpose flour  
5 tbs egg whites  
5 tsp sugar  
1 dash vanilla extract

### Method

Combine almond flour, powdered sugar, and all-purpose flour. Whip egg whites until they are able to hold peaks, slowly adding sugar and vanilla extract as you go. Carefully fold in the dry ingredients to the egg whites without over mixing. Spread to ½-cm thick on a parchment-lined baking sheet and bake at 375°F for 10 minutes. Decrease temperature to 350°F and bake for another 10 minutes, or until golden brown. Let fully cool. Using a 1 ½-inch circle cookie cutter, cut out 10 pieces.

### Chocolate Sphere

1 pound 55% dark baking chocolate  
4-inch chocolate hemisphere molds (with multiple cavities)  
Wide metal paint scraper

### Method

Temper chocolate. Working quickly, pour chocolate into the molds until full. Tap the mold to eliminate air bubbles. Flip upside down into a bowl and tap to get rid of most of the chocolate. Placing the mold on a flat surface, scrape the excess chocolate on the edges of the mold with a paint scraper until clean. Let it cool on a metal wire rack upside down until the chocolate is almost set. Scrape the edges again. Let it cool for at least an hour. Once cooled, pull out the hemispheres and set aside.

### Decorations

Salted peanuts, chopped

### To Assemble

In a 1 ½-inch circle FlexiMold, add a pinch of chopped peanuts and pipe a dollop of mousse. Layer with feuilletine and dacquoise. Freeze for at least 24 hours and unmold.

Make six holes—five around the edges around the diameter and one in the center—in the chocolate hemisphere by heating the metal cookie cutter and puncturing holes into the chocolate. Let cool.

Assemble the dessert by setting a hemisphere on its side so that it is faced open. Place the layers of cake into the middle of the hemisphere. Place a scoop of chocolate sorbet on top (this can be served on the side, if desired). Close the sphere by slightly melting the diameter of another hemisphere and placing it onto another half to create a full sphere. Let set.

Decorate the plate with caramel gel, chocolate glaze, and chocolate pearls.



# The Ball Drop

*"Aureole is right next to the world-famous New Year's Eve Waterford Crystal Ball Drop. We offer a unique dining experience at Aureole that night, and this is my special contribution. It's a chocolate sphere with a little treat of almond cake with chocolate mousse and peanuts. It's a really elegant dessert."*

—Chef Pierre Poulin



## Happenings

### 1. Pigs and Pinot

March 20th and 21st, pork and pinot noir lovers from around the country gathered at Hotel Healdsburg and Dry Creek Kitchen for the 10th Annual Pigs & Pinot Weekend. This celebrated epicurean weekend raised funds for Share Our Strength and local Sonoma charities. Guest chefs included Ludo Lefebvre, Michael Kornick, Nancy Oakes, and Bryan Voltaggio, along with a slew of top pinot noir-producing winemakers.

### 2. Project Zin

For the fifth year in a row, winemaker Clay Mauritson and Chef Charlie Palmer teamed up on August 15th at Hotel Healdsburg to raise thousands of dollars for the Down Syndrome Association North Bay (DSANB). Pairing some of the most sought-after zinfandels with decadent bites from Chef Palmer and local Sonoma County chefs, a silent auction was followed by a live auction outdoors on the hotel's event green.

### 3. Oyster Social

The fourth annual Oyster Social returned to Aureole's outdoor plaza on September 20th to benefit Citymeals-on-Wheels. Enjoying a spread that included endless oysters and seasonal seafood paired with Bloody Marys and wine and beer, guests bid on the Culinary Institute of America Oyster Shucking Showdown, where culinary students raced against one another to shuck and raise funds for the charity.

### 4. Mystic Hotel Art Series

On November 12th, Mystic Hotel guests were invited to meet artist-in-residence Angelique Benicio at the opening reception for her series *The Endless Forest*. The Mystic Hotel Art series features unique art installations on display at the hotel that change quarterly. Viewing art outside a traditional gallery platform offers Mystic guests an intimate and different experience.

**Publisher**  
MICHAEL GOLDMAN

**Editor-in-Chief**  
PAMELA JOUAN

**Design Director**  
SETON ROSSINI

**Managing Editor**  
CHRISTIAN KAPPNER

**Assistant Editor**  
STEPHANE HENRION

**Senior Copy Editor**  
KELLY SUZAN WAGGONER

**Contributing Writer**  
PAMELA JOUAN

**Photography**  
PAIGE GREEN  
GEORGINA RICHARDSON  
ERIC VITALE PHOTOGRAPHY

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**Advertising Inquiries**  
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www.hautelife.com  
info@hautelife.com

**Subscription Inquiries**  
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#### HOTELS

**Hotel Healdsburg, Healdsburg, CA**  
hotelhealdsburg.com

**Mystic Hotel, San Francisco, CA**  
mystichotel.com

**Harvest Inn, St. Helena, CA**  
harvestinn.com

#### RESTAURANTS

**Aureole, New York, NY**  
charliepalmer.com/aureole-new-york

**Liberty Room at Aureole, New York, NY**  
charliepalmer.com/liberty-room-at-aureole

**Upper Story by Charlie Palmer, New York, NY**  
upperstoryny.com

**Charlie Palmer Steak, New York, NY**  
charliepalmer.com/charlie-palmer-steak-ny

**Crimson & Rye, New York, NY**  
crimsonandrye.com

**Charlie Palmer at the Knick, New York, NY**  
theknickerbocker.com/dine/charlie-palmer-nyc

**Charlie Palmer Steak, Washington, DC**  
charliepalmer.com/charlie-palmer-steak-dc

**Aureole, Las Vegas, NV**  
charliepalmer.com/aureole-las-vegas

**Charlie Palmer Steak, Las Vegas, NV**  
charliepalmer.com/charlie-palmer-steak-las-vegas

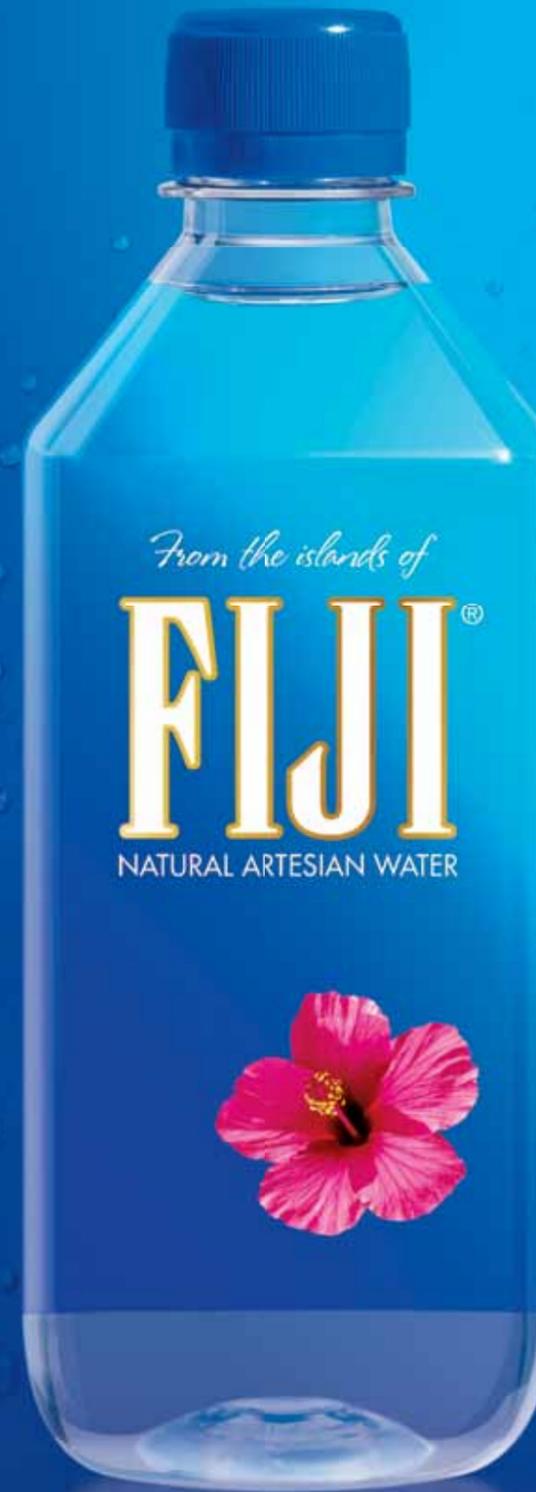
**Charlie Palmer Steak, Reno, NV**  
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**Briscola, Reno, NV**  
charliepalmer.com/briscola

**Harvest Table, St. Helena, CA**  
harvesttablenapa.com

**Dry Creek Kitchen, Healdsburg, CA**  
drycreekkitchen.com

**Burritt Room + Tavern, San Francisco, CA**  
charliepalmer.com/burritt-room-and-tavern



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