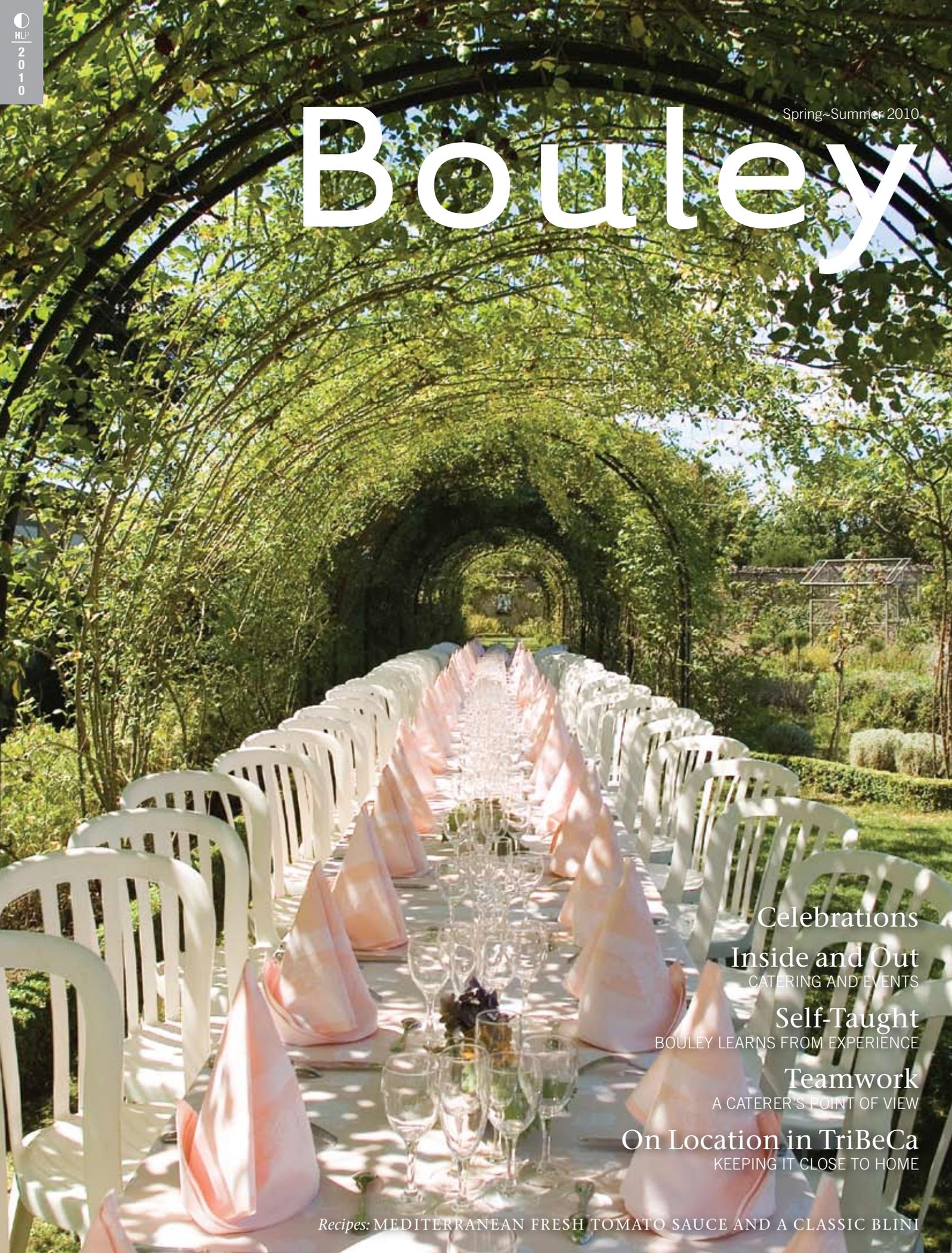


Bouley



Celebrations

Inside and Out
CATERING AND EVENTS

Self-Taught
BOULEY LEARNS FROM EXPERIENCE

Teamwork
A CATERER'S POINT OF VIEW

On Location in TriBeCa
KEEPING IT CLOSE TO HOME

Recipes: MEDITERRANEAN FRESH TOMATO SAUCE AND A CLASSIC BLINI



“My name is Vitalie.
My legacy is Taittinger.
My passion is Champagne.”

- VITALIE TAITTINGER

MAISON FONDÉE EN 1734
CHAMPAGNE
TAITTINGER
MAISON FONDÉE EN 1734
FONDÉE EN 1734
France
A REIMS
BRUT LA FRANÇAISE
ÉLABORÉ PAR TAITTINGER, REIMS FRANCE

VITALIE TAITTINGER IS AN ACTIVE MEMBER OF THE FAMILY CHAMPAGNE HOUSE.



IN THIS ISSUE we give special attention to catering and events. These are opportunities for us to work more closely with our guests, occasions for us to share our dedication to celebration in exciting new ways. We put a tremendous amount of emotion into what we do—so that when people taste what we have executed, they can feel that there is a lot of love that goes into it. That also translates into how we do catering. My hope is that someday all of our guests, both new and loyal, have the chance to enjoy these experiences—and that they continue to challenge and inspire us. Because that's what keeps us moving forward.

—David Bouley

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At his restaurants and beyond their walls, Bouley is creating higher expectations in catering and events.

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The amount of planning and preparation required to cater events outside of the restaurants takes the preciseness of execution to a higher level.

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LET US ENTERTAIN YOU

For Bouley, caterers are responsible for more than just providing the food—they must create an overall, unforgettable experience.

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Caterer Gillian Lowe explains how a catering team turns visions into realities—working diligently on the front lines to make every event a success.

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Bouley is known to ask his clients a lot of questions so that he can provide guests with food, love, and emotion—a commitment he makes to every meal.

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AT HOME IN TRIBECA

TriBeCa is home to Chef David Bouley in many ways—his residence and restaurants are currently all located within four square blocks.



Celebrate with Us

Since 1987, guests have been drawn to the allure of Chef David Bouley's restaurants. From the artful interiors and unsurpassed service to seasonal menus and exceptional wine lists, dining has evolved into a celebrated experience.

Today, Bouley is focusing on new ways of taking his renowned culinary ceremonies outside the restaurant walls, combining cuisine, education, entertainment, and service to create unforgettable experiences in catering and events.

In catering, Bouley is motivated by the chance to cultivate a working relationship with customers. His goal is to reach the guests on a higher level, and it is imperative for him to first explore their true interests in food—the tastes, textures, and techniques they enjoy more than others. For instance, some guests prefer their fish to be steamed and light, while others prefer a fish that's been seared until caramelized for an added crunch. Through these decisions, personality steps into his role of creative direction, and his customers become the source of inspiration through which Bouley channels his signature style and cuisine. For Bouley, catering calls for harmony—a seamless combination of taste, ambiance, and service no matter if you're planning a corporate gathering, charity event, or intimate dinner party.

Bouley's goal always is to create higher expectations. And he lives by one rule: you execute and deliver every meal like you do in the restaurant. What separates Bouley from other caterers is that he makes himself vulnerable, executing dishes with the same kind of detailed sensitivity and culinary

techniques as if he were in his restaurant kitchen. He uses the same ingredients from the restaurants and cooks every dish à la minute. His desire is to create a dialogue between himself and the diner, whether at an event or in one of his restaurants. That complex level of detail and execution is what keeps people coming back to Bouley.



ON COVER: *Le Jardin du Déjeuner*, catered by Bouley at Château de la Bourdaisière

solosole: just sun

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Just the pure aromas and flavors
of the Vermentino grape.



POGGIO AL TESORO
Vermentino Solosole IGT Toscana



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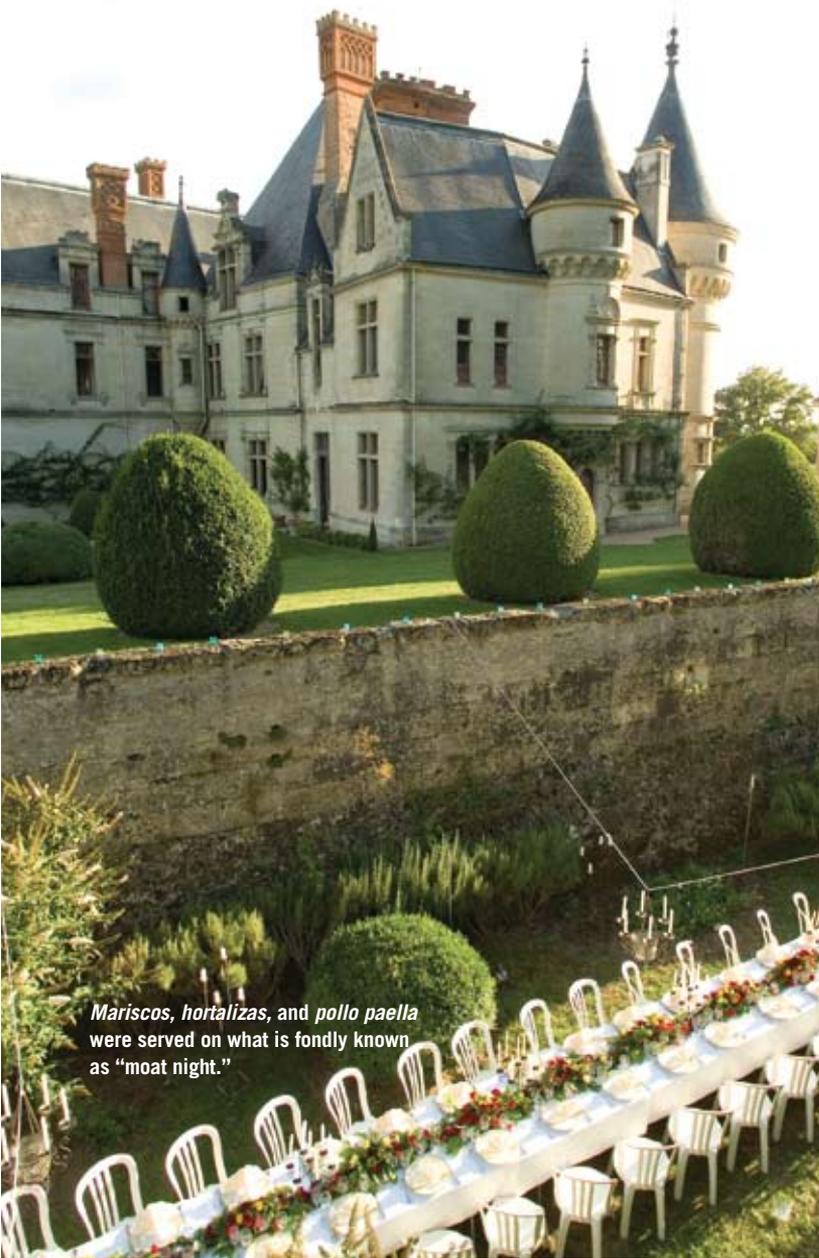
CELEBRATING A LEARNING EXPERIENCE

Bouley Caters His Own Wedding

Five days of events represent some of David Bouley’s fondest memories, serving to educate and embolden him to create new dishes with chefs and friends.

On day two, guests gathered for dinner in the moat below the château—a cozy passageway filled with aromatic herbs of lemon thyme and basil. More than a thousand candles lined the perimeter walls where Chef Roger Martinez, from Barcelona, created three preparations of paella and sliced Iberico ham. Friends, family, and colleagues amassed in laughter and singing. It was a night to remember—one that David Bouley and his wife, Nicole, often reflect upon. It was also a lesson about special occasions and the importance of humbleness, purity, and straightforwardness in producing an event; of creating environments where even unacquainted individuals can be brought together; and how Bouley can figure out ways for his guests to experience the passion and emotion he puts into his cuisine. He feels most rewarded when guests put their trust in him and allow him to contribute to the overall experience.

Bouley is also reminded of the passion in the details. At his restaurants, Bouley puts a tremendous amount of care into what he and his staff do so that when the guest tastes a dish or interacts with his team, they can feel that level of engagement. In this way, Bouley is able to bring experiences to life, both inside his restaurants and through catering and events.



Mariscos, hortalizas, and pollo paella were served on what is fondly known as “moat night.”



From events outside his restaurants and Test Kitchen to those within, Bouley has catered more than 400 weddings. But producing his own celebration at a château in France’s Loire Valley may have been his proudest moment, shared with more than 80 guests from around the world.



Bouley continues his commitment to the use of seasonal and local ingredients.





AT HOME ...

BOULEY CATERING AND SPECIAL EVENTS

Focus and experience give Chef David Bouley the ability to meet the challenges of preparing meals for any number of guests on a personal level. Being available to explore new ingredients and sources helps him to continually refine his gastronomic signature. The combination is an event coordinator's dream and a client's exhalation.

Bouley Flagship

Today, across from its original location on Duane Park, stands Bouley's flagship restaurant—the vessel of a lifetime of expanding culinary experiences and continued creativity, all shared in what feels like home.

SPRING~SUMMER MENU Seasonal Canapé

- South Of France Jumbo White Asparagus
With Roasted Local Pencil Asparagus,
Spring Garden Herbs, Basil Dressing
In A Comté Cloud
Or
- Spring Garlic And Almond Soup,
Parsley Root And Parsley Purée
With Roasted Black Trumpet Mushrooms
Or
- Irish Organic Salmon,
Lightly Cured And Smoked, Served With
Local Early Ramps, Red Ruby Grapefruit,
Coriander Seed And Ginger Dressing
Or
- Porcini Flan
Dungeness Crab, Black Truffle Dashi
Or
- Organic Long Island Duckling Roasted
With Chamomile Honey, Balinese Pepper,
Chinese Mustard Cabbage, Bok Choy
And Baby Flat Spinach With Buckwheat
Or
- Pennsylvania All-Natural Chicken
With Blue Kale And Black Truffle
Gnocchi, Dijon, Fresh Spring Chive And
Hyssop Sauce
~~~~
- Beaujolais-Poached Spring Rhubarb  
With Fresh Raspberries, Cherry Tomato  
And Rhubarb Granité, Greek Yogurt Olive  
Oil Sorbet  
~~~~
- Chocolate Frivolous
Chocolate Brûlée, Chocolate Parfait,
Hazelnut Dacquoise, Chocolate-Walnut
Spice Bread, White Coffee Ice Cream,
Prune Armagnac Ice Cream



Dishes designed for the flagship Bouley are often inspired by works developed in the Test Kitchen, which also serves as a private event space and learning center.



... AND AWAY

PERSONAL CELEBRATIONS, CORPORATE EVENTS, AND CHARITIES

Over the years, Bouley has embraced a variety of challenges in his catering experiences.

Understanding the client's needs and creating an atmosphere that supports all facets—from the food, to the décor, to the entertainment—all tie into the success of the moment. David

Bouley once catered an event on the side of a mountain in the Acadia National Forest in Maine. The plates were made of tree trunks, and David's team erected tents. "There was moss everywhere," David explains. "We were in the middle of nature, in the middle of nowhere. We all worked together on the design and the logistics—including how to get water to the location."

Another time, Bouley was cooking at Washington State's Chateau Ste. Michelle winery for 650 people when a thunderstorm cut off the electricity. The team put on headlamps and scrambled for firewood. They ended up cooking over "ovens that we made out of old wine barrels." The dinner was a huge success. "Each challenge makes us ready to take on the next, and each day we're raising the bar to surpass our customer's expectations."



Personal fête for 45 guests

Off-Premises Execution

"Sometimes when I am cooking at an event, I actually feel that we are executing at a higher level than at the restaurant," says Bouley. "To start, there are fewer distractions. We think about the execution in a different way than we would in the restaurant, where we get too comfortable. That extra amount of attention to detail raises our standards and helps us create more precisely—whereas, in our own kitchen, we can pull things out of our hat. Outside the restaurant kitchen, we're actually aware that we can't do that—especially when we are cooking on the side of a mountain, two hours away from an ice machine! We have to have everything thought out. That much planning and preparation makes us aware of the danger of forgetting something, or not having something we need. This all makes us deliver a higher-level experience."



Decisions and plate presentation



Cartier in Miami—one full week, two gala dinners, four days of lunches, café in the Dome



Audi in Miami—one night, 1,000 guests

Bouley Canapés

Pure ingredients, a unified team, with the front and the back of the house in synch, plus the right equipment—this is the equation that makes events flow seamlessly.



In Maine



Citymeals-on-Wheels benefit at Le Cirque



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GETTING INTO THE FLOW AT THE TEST KITCHEN

In recent years, there has been an increased attention to guest interaction. Hosts and hostesses look for ways to encourage communication throughout their events. It's no longer about sitting down for a paced multicourse dinner; rather, it's a call to action and a process of "getting to know you." To reflect this flow in conversation and movement within the room, Bouley does the same with his dishes. For example, specialty food stations and passing small plates allow guests to choose when and how much they'd like to eat—and gives them the opportunity to socialize. Education provides an important avenue for guest interaction. Bouley offers the option for event organizers to include a presentation or a wine-and-food pairing lead by a sommelier, wine maker, culinary writer, or purveyor.



Anniversary celebration



Birthday surprise



Sous-vide class certification

An important part of Bouley's catering and event-planning philosophy has always been to deliver the same caliber of cuisine and service he executes within his restaurants. Unlike some catering businesses, where dishes are precooked to ensure timeliness, Bouley only serves à la minute. And while it can be difficult, this sensitivity to ingredients and the importance of fresh preparation shines through the quality of every event.



Imari porcelain event



Tsuji event



Cognac Tesseron and Château Pontet-Canet event



Christie's event

From a Caterer's Point of View

Every Bouley event begins with an idea. Then that first phone call leads to following up on hundreds of details before the final preparation. Gillian Lowe is part of the catering team that turns the vision into reality, working diligently on the front lines to make every event a success.



How about presentation?

Often, Chef will choose the plates, or possibly even a plate design from which we will make a sample and go from there. We recently did a great event in the Test Kitchen using Imari porcelain and ingredients from the Saga Prefecture of Japan. Chef actually created the dessert after he looked at the plates that were chosen for the course, so in that case it was done in reverse!

How did you discover your inner gourmet? After I graduated with a Bachelor of Business Administration, I started a search for my birth parents. I found my mother, who filled me in on some background details, and it turned out my grandfather was a chef. I came from a family of five children and had always enjoyed cooking. I had a feeling I might have found my calling, and so I enrolled in the FCI [French Culinary Institute]. Through the FCI, I received a work permit and had the chance to work for the Roux brothers in London, where I really learned how to “work.”

How do you start preparing for each event? When we get a catering event, there are already systems in place. I make sure that everyone is up-to-date and try to go over any changes. Often the menu is decided—close to the date—but once it is, it is given out to each department. Catering boils down to the details and the packing. In a restaurant, everything is on hand or else you can run down to the storeroom. Not so in catering. Our food is so complex that we must go through all of the recipes carefully to be certain that we have all of the components. As a chef, I am comfortable going through the menu and thinking of all the ingredients that we need, right down to the orange powder or the truffle honey. I like the organizing of catering.

So it takes some serious organization . . . Absolutely—and it doesn't stop with just thinking through the menu. What is each dish going to be presented on, and how will it be served? How are we going to cook everything, and do we have all of the pots and pans we'll need? And that's just the cooking. Next, we figure out how we're going to transport it all. Do we need ice or coolers? Where are we going to work? How much space do we need? Do we need to “build” a kitchen?

How do you go about designing the menu? If this is for a regular client, Chef [Bouley] will come up with an inspired menu and the kitchen will execute it. Otherwise the menu can be very challenging. We ask ourselves a lot of questions: Has the client dined with us before? What did we serve him or her? Do we play it safe or offer something different? What's in season right now? This is a goal Chef tries to accomplish nightly in the restaurant as well as during catering. It's also not unusual for the client to have some particular requests or restrictions. I make sure the kitchen is aware of this as well. I sit with Chef and write the menu, and make sure that any special ordering is done.

What are some of your greatest challenges? To have the dishes taste as good as if they were being eaten in the restaurant. We try to cook the food as close to the serving time as possible. We have that luxury in our Test Kitchen. We know how long it takes to cook certain items, and we work backward from there. We have great equipment that we are familiar with. But if we are using a rented oven, we do a sample first. For example, how long does it take to cook the flan? Timing is everything, and there are no do-overs.

So you always have one eye on the clock? Yes—how long is the cocktail hour? When do the clients want to start dinner? Is everyone here? Are they in a rush? How long does it take to serve wine, clear, and reset? We work with the captain to coordinate. When it's a corporate event, there are often speeches or discussions, so we synchronize with the floor to serve the courses. Communication is everything. There is a cycle of bated tension in the kitchen. We get the adrenalin going and are ready for the performance. It's often: ready, get set, and wait. Many chefs live for this moment, when it all comes together. Chef likes to raise the bar—create the tension and challenge the team, keeping them alert; making last-minute, inspired changes; and then we run. . . . But we are very flexible in the kitchen.

And the execution? We wait until the last minute to execute a dish. We figure out the best way to plate a dish, and then heat or chill the vessels as needed. We lay the plates out, make a line, and keep the food warm while we arrange it before the final garnish and saucing. Sometimes we break up the line so we can serve more people at the same time, or use trays to cut down on time.

How does the relationship differ from the restaurant-client relationship? I think that there is a more personal relationship with the client in catering since they are part of creating the event. It's theirs. Working in someone's home, using their china and silver, is so intimate, so serving our food in their home is very special.

On the other hand, the Test Kitchen is fantastic and such a unique space that I often find the client is very relaxed once the event is under way. Since it's an open kitchen, there is a lot of interaction with the client, and I think it's important to strike that balance between staying focused and still finding the time to chat while you work. The guests are just so excited to be there; they can't believe that it's actually David Bouley himself. Many want to take pictures with him. Chef wants to make sure that his guests have a memorable experience, and they always do.

IT'S ALL IN THE DETAILS

Bouley's fervor in the kitchen is matched by his passion for flowers, and he often personally crafts each arrangement found at his restaurants and at catered events.

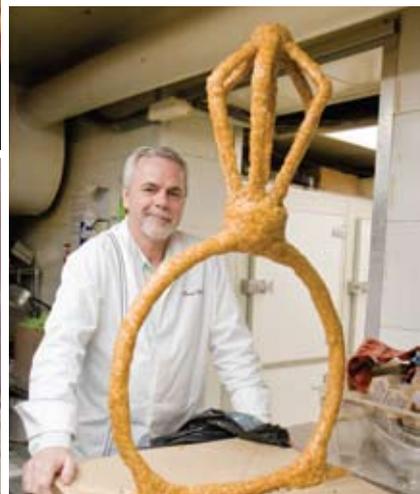
Bouley is challenged daily by the customers of his restaurants to refine his work. His passion for his craft is revealed in his desire to please every single diner. The challenges of catering events are balanced, in his mind, by the chance to establish a singular relationship with a client, creating a connection and exceeding expectations not only in his cuisine and service but down to the finest details, from flowers to the lighting in a room.

Entrusted to create the ultimate overall experience is what Chef Bouley cherishes most about catered events. After all, they are usually celebrations of some aspect of life—a personal milestone, a company benchmark, an aspiration to a dream. Bringing that moment to fruition is a humbling honor.



It's important to understand your client and the audience you're cooking for. Bouley asks a lot of questions about the kinds of food they like to eat. There are those who don't want "fussy" food, which Bouley translates as a request for simple, good dishes made with the freshest and finest ingredients, simply executed—humble food full of emotion. And then there are others who want more sophisticated food—complex dishes that present challenging flavors, textures, and tastes. Regardless, Bouley wants to provide his guests with food, love, and emotion—a commitment he makes to every meal.

THEY SAY EDUCATION BEGINS AT HOME. Octavio Reyes started working at Bouley 10 years ago. Bouley has since educated him and encouraged his talent in the art of pastry making. Last year, his stage with Basque chef Juan Mari Arzak and training at Solé Graells, Juan Solé's Pastry school in Barcelona, contributed to new ideas in the department he now heads—and executes at the highest level.



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- Infuse and intensify



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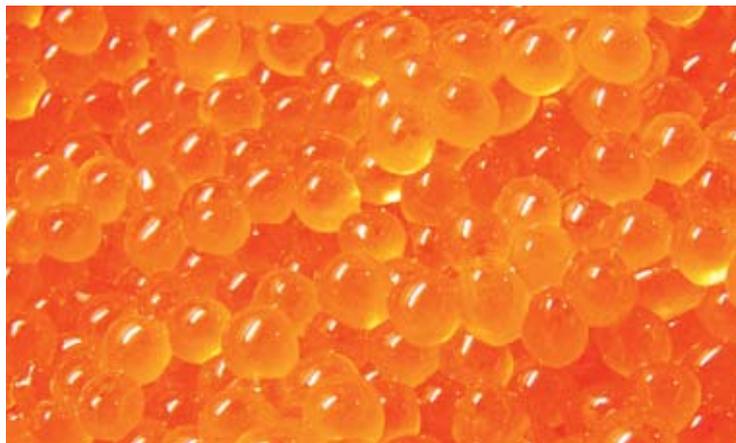
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MEDITERRANEAN FRESH TOMATO SAUCE

We make a fresh tomato sauce daily at Bouley. This is a very versatile sauce with many applications for catering.

The sauce can be turned into a quick gazpacho. It makes a tasty sauce for grilled fish and vegetables. It can accompany cheese dishes as well—white cheeses like goat, quark, or sheep especially complement the acidity of the tomatoes.

- ripe beefsteak tomatoes
- extra-virgin olive oil
- raspberry vinegar
- orange powder
- salt and fresh pepper, to taste

Wash and cut the tomatoes in half. Rub across a metal tamis, pushing the tomatoes through with a rubber spatula. The skin and seeds will be left behind, resulting in a thick, pulpy sauce. Season with oil, raspberry vinegar, orange powder, salt, and freshly ground pepper to taste.

ORANGE POWDER

- oranges
- 1 tsp powdered sugar per orange

Peel the skin off the oranges, leaving as much of the white pith as possible. Lightly sprinkle the peels with the powdered sugar. Lay out on a baking sheet or a nonstick silicone baking mat. Bake overnight in a low oven, between 125°F and 130°F, or until dry and crispy. Grind into a fine powder using a coffee grinder. Store in a covered container in a dry area. The powder will last for several months.

You can use any citrus fruit to make this powder—grapefruit, lemon, lime, blood orange, Kaffir lime, or key lime.

CLASSIC BLINI

With Smoked Salmon, Crème Fraîche, Salmon Trout Roe, and Chives

- | | |
|------------------------|---------------------------------------------|
| 12 grams yeast | 32 grams sugar |
| 150 grams milk | truffle honey |
| 100 grams flour | smoked salmon, trimmed into uniform squares |
| 16 grams egg yolks | salmon trout roe |
| 16 grams melted butter | crème fraîche |
| pinch salt | chives, diced |
| 50 grams egg whites | |

Dissolve the yeast in warm milk. Add the flour, yolks, butter, and salt. Beat the whites with the sugar to make a meringue. Fold into the batter. Drop spoonfuls onto a medium hot sauté pan or special blini pans. Brush the blini with a bit of truffle honey while still warm. Garnish with smoked salmon, salmon trout roe, crème fraîche, and diced chives.

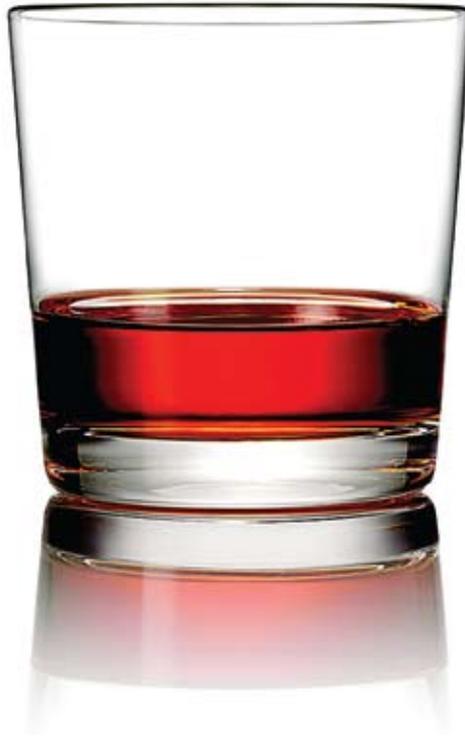
“Restaurants start when the guests sit down at the tables, and cooking can only be considered an art once the customer has finished the last bite,” Bouley says.



It Spent

12 YEARS IN A BARREL.

THE LAST THING IT WANTS TO SEE IS
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PURE, FRESH INGREDIENTS.

Bouley continues to work with more than 1,500 purveyors. This varied palate and intuition allows his craft to cultivate the subtleties that make his cooking an art form. From spice merchants, herb growers, and nut farmers from Oregon to the Orient, to pistachio oil producers from the south of France, to Cape Cod's fishermen—all keep a watchful eye for products they know Bouley appreciates.



Event Coordinator Danielle Falcone has witnessed David Bouley's focus firsthand. "Chef wants the events to go smoothly—this means knowing where every ingredient comes from, if not the grower personally. It's not uncommon for us to travel with the product we secure from our own purveyors. For example, when we catered an Audi event in Miami, it required packing 28 cooler chests that were filled with local ingredients from New York."



CONNECTING TO PRODUCT AND PURVEYOR

Standards are high—and that's where purveyors, clients, and Chef Bouley meet to create unsurpassed moments.



PUT TO TEST: BOULEY TEST KITCHEN

It's one big experiment in motion; each test sets off a tiny tremor that reverberates throughout the entire Bouley complex. A chain reaction, much like the current movement of Bouley spaces.

David Bouley has created a unique state-of-the-art environment dedicated to researching and developing new culinary ideas that, in essence, "inform" the work being performed in all of his restaurants. The advances Chef Bouley makes in his gastronomic explorations can be experienced very quickly by patrons in either the restaurants or in the comfort of one's own home through personalized catered events.

As a learning center, the Test Kitchen provides a space for guests to learn from the masters: the art of product selection, preparation, and presentation through a comprehensive series of demonstration classes.

The Test Kitchen constantly plays host to chefs the world over who come to experiment, teach, and create in Chef Bouley's kitchen.

Kitchen staff from each of David's restaurants have access to the library filled with culinary publications, cookbooks, and reference materials, as well as databases and other forms of support.

A 200-square-foot wall of slate allows David and his guest chefs to map out handwritten recipe names and chalk drawings of all the possible menu items being tested in any given session.

From inspiration and education in the classroom to sourcing and execution in the restaurants, David Bouley's Test Kitchen opens the door to a whole gastronomic experience in a world created from one chef's grand idea to make excellent food available on all levels.



ABOVE GROUND: UPSTAIRS

At Upstairs, food is prepared in an intimate, open kitchen, allowing this space to also serve as a venue where David Bouley hosts cooking demonstrations and information sessions, along with other noted chefs, nutritionists, and food-industry specialists. The space features a brick red made-to-order Molteni stove and a granite bar.

Upstairs also serves as home to a sushi bar, featuring cold sushi and sashimi along with hot dishes and a range of sake offerings.

The menu changes regularly to reflect seasonal offerings and to feature dishes from visiting chefs who come to work and teach in the nearby Bouley Test Kitchen.



ON LOCATION IN TRIBECA AT THE FLAGSHIP BOULEY

In 1987, David opened Bouley on the north side of TriBeCa's Duane Park. Bouley quickly became the most notable dining experience in New York, setting a new standard for fine dining in America. Today, his namesake restaurant occupies a new corner on the east side of Duane Park where Bouley is once again dedicating himself to producing the highest culinary experience for his guests.

MAIN DINING ROOM AND WINTER GARDEN

Bouley's flagship restaurant unveils an artisan's hand in décor detail that matches the seasonal flavors distilled throughout the meal. Under vaulted ceilings, the interior features more than 32 tons of limestone from the Versailles quarry, a hand-carved fireplace, and 19th-century-inspired quartersawn oak and walnut parquet floors.

THE PRIVATE DINING ROOM

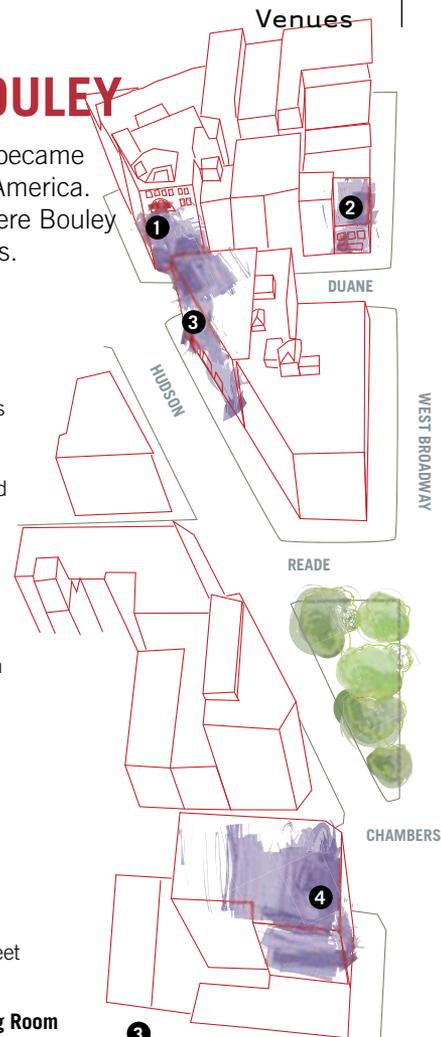
Winding down the staircase of *pierre dorée*, your steps land on 15th-century Burgundy stone whose designs reflect the golden mean. More than just a pattern on the ground, the result is a dizzying display of language in craftsmanship. The stones, chosen for their unique color, shape, and dimension, guide you to your destination, as is their intended purpose. Continuing through the 18th-century curved walnut doors with original and massive wrought-iron fleur-de-lis hinges, you enter a room that carries the echo of 300 years past. The pastels created by Claude Chevalley recall the paintings of the south of France located in the main dining room—each image a timeless voyage.

ILLUMINATING THE WALLS

Dutch artist Wouter Dolk weaves his magic along the walls throughout the restaurant. White lilies, immaculate on a dusty blue background, greet diners in the bar area. In the Winter Garden, while deep red geraniums climb a lattice wall and break through onto the ceiling on one side, panels of brightly colored bluebells and tulips, laced and studded with gold details, dazzle the senses on the other.

THE CRAFT OF COLOR

Throughout the restaurant, the ceilings have been painstakingly applied with numerous layers of mica glaze to obtain a texture not unlike fabric. In the main dining room, a suede-textured finish has been hand-rubbed with a 12-karat white gold antique-crackle varnish. The result is an opulence topped only by the appearance of Bouley's dishes at each table.



BOULEY FLAGSHIP

1 BOULEY

163 Duane Street
212.964.2525

The Main Dining Room and Winter Garden can accommodate 100 people for a seated dinner or 150 people for a reception.

The Private Dining Room can seat 50 people or 70 people for a reception.

2 UPSTAIRS

130 West Broadway
212.219.1011

Upstairs can seat 30 guests for a unique and casual experience complete with an open kitchen.

3 BRUSHSTROKE

30 Hudson Street
212.791.3771

A collaboration between Bouley chefs and the Tsuji Culinary Institute.

Can seat 80 people or 100 guests for a reception.

4 TEST KITCHEN

88 West Broadway
212.964.2525

David Bouley's culinary laboratory can host seated events for 50 guests and cocktail receptions for up to 100.



Library



Lounge



Winter Garden



Private Dining Room



Main Dining Room



Apple Room—foyer

Your Everyday Guide to Wine

Whether you're a novice, an enthusiast, or something in-between, the best way to learn about wine is from an expert. **The Everyday Guide to Wine** brings you this rare opportunity with 24 lectures delivered by Master of Wine Jennifer Simonetti-Bryan, one of only a few hundred people in the world to hold this title—the most difficult to achieve in the world of wine.

Her accessible course will enhance your ability to try, buy, and—most of all—*enjoy* wine. You'll speak the language of wine; explore the wine-making process; survey the characteristics of particular wines; tour great wine regions; and learn practical tips for tasting, food pairing, gift giving, and more. Most of all, you'll develop the skills and confidence to understand your palate better, predict the wines you'll like, and make smarter buying decisions for yourself and for others.

The Everyday Guide to Wine

Taught by Jennifer Simonetti-Bryan, *Master of Wine*

LECTURE TITLES

1. Why Learn about Wine?
2. A Taster's Tool Kit
3. Winemaking—From Vineyard to Harvest
4. Winemaking—From Harvest to Bottle
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Gather 'round the Eva Solo table grill so everyone can join the fun of grilling food! The bowl is made of glazed porcelain, while the grid and insert, which holds the glowing coals, are made of stainless steel. When hot, the grill stands securely on its teak table guard. After use, the bowl, insert, and grid can be put in the dishwasher. And the grill's porcelain bowl can double as a salad bowl when not in use.



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HAUTETASTE

DESIGNER POTATOES

Spanish designer Héctor Serrano has created packaging that holds the ingredients for a traditional potato dish served on the island of Tenerife. *Papa de Tenerife* Packaging was designed for the Tenerife City Council as an authentic souvenir, and it contains little raw potatoes, two spicy sauces made with oil and vinegar, and coarse sea salt. The outer case is made of lacquered aluminum and features the dish's name picked out in perforations on the lid, which also act as ventilation for the food. Serrano's idea was to give people an experience rather than something totally finished. Available in July 2010.

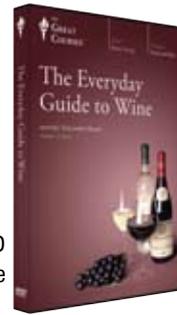


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LEARNING TO DRINK WINE

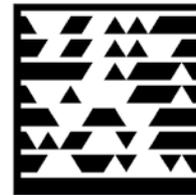
This June, The Great Courses—the nation's largest publisher of multimedia recorded college lectures—released its most dynamic DVD course yet: *The Everyday Guide to Wine*. Delivered by certified Master of Wine Jennifer Simonetti-Bryan, these 24 comprehensive lectures are an interactive learning and tasting experience unlike any wine education tool available. *The Everyday Guide to Wine* provides a wealth of information for novices, as well as secret “tricks of the trade” for more seasoned connoisseurs. It's the perfect way to better understand your palate, strategies for buying wine, food pairings for any occasion, and much more.



For more information, visit www.teach12.com/bouley

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HauteLife is a full-circle, print-to-mobile platform connecting restaurants and chefs to diners. Now you can download magazines, view videos, and keep up to date on restaurant news, events, and promotions. Simply download Microsoft's Tag Reader on your mobile at www.gettag.mobi. Throughout HauteLife Press magazines, you'll find “surprise” tags that take you to exclusive offers, opportunities to dine at chefs' tables, and other advantages and benefits. See a tag, snap it, and stay connected.



To introduce the HauteLife tags, we're offering dinner for two at select restaurants within the HauteLife network. Be sure to click on the tags throughout the magazines, and sign up for a chance to win.

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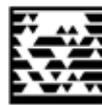
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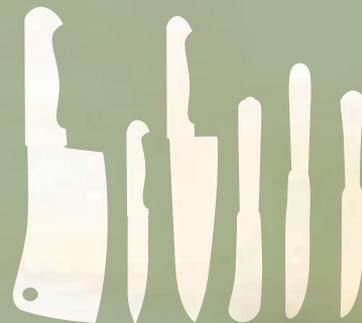
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