

A NEW EPICUREAN EXPERIENCE



DIVINEDININGSM



CHEF DAVID BOULEY

SPRING CHLOROPHYLL SOUP WITH SWEET PEAS,
ASPARAGUS, FAVA BEANS, AROMATIC HERBS,
AND GOLDEN OSETRA CAVIAR

A NEW WAY TO DINE

INTRODUCING DIVINE DININGSM BY CHASE

Dine at the world’s finest restaurants and enjoy a chef-curated tasting menu created for British Airways Visa® Cardmembers.

BE A CULINARY INSIDER

You’ll have access to the world’s finest restaurants through our Divine DiningSM concierge. This is your fast track to feeling like a regular. You are now a friend of the house!

CALL YOUR CONCIERGE

Call to secure each reservation at **1-888-710-8265**. Use your British Airways card to book for your personal pleasure, for business, or to make the reservation an unforgettable gift.

THE CHEF IS EXPECTING YOU!

Your culinary journey begins as soon as you arrive at the restaurant. Your table is waiting and the chef’s kitchen is ready to cook for you. Each skillfully orchestrated Divine DiningSM menu reflects a creative exploration of tastes and flavors using only the most premium ingredients the chef can find.

GET STARTED

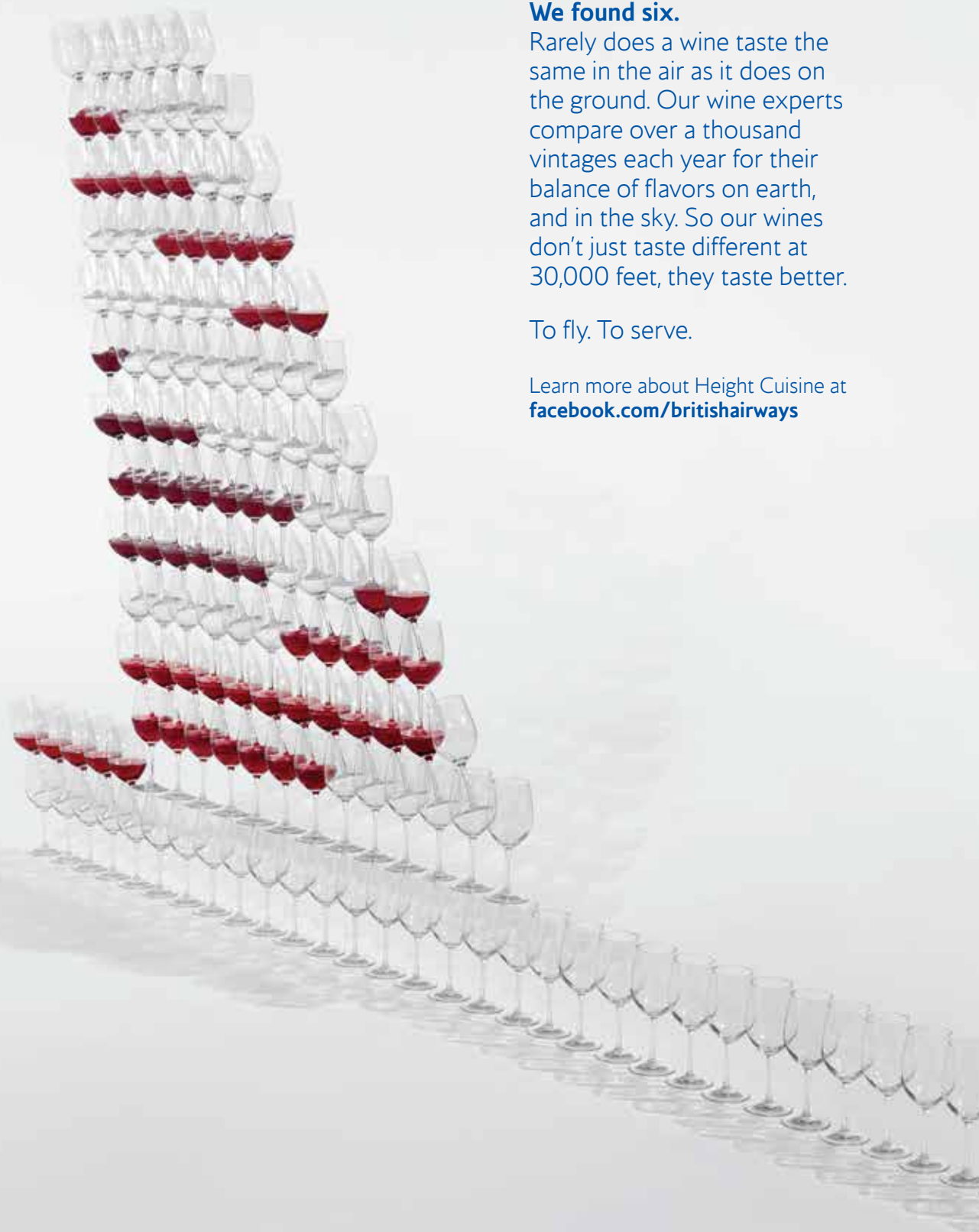
This magazine offers you a private, behind-the-scenes look at some of our favorite Divine DiningSM restaurants. Let it be your guide as you start exploring a whole new world of culinary possibilities. Bon appétit!

MAKE TASTE MEMORIES

Each course the chef sends out will surprise your palate with unforgettable taste revelations! Take your unique dining experience to new heights with expert sommelier wine pairings.

EVERY DIVINE DININGSM EXPERIENCE IS TRULY UNIQUE

The perfect pairing every time.



**One in a thousand wines
is balanced at 30,000 feet.
We found six.**

Rarely does a wine taste the same in the air as it does on the ground. Our wine experts compare over a thousand vintages each year for their balance of flavors on earth, and in the sky. So our wines don't just taste different at 30,000 feet, they taste better.

To fly. To serve.

Learn more about Height Cuisine at
facebook.com/britishairways

For British Airways Visa® Cardmembers



DIVINE DININGSM EXPERIENCE HOW IT WORKS

1. CHOOSE A DIVINE DININGSM EXPERIENCE
2. CALL THE CONCIERGE TO RESERVE
USING YOUR BRITISH AIRWAYS VISA® CARD
3. DINE BY NOVEMBER 30, 2013
4. YOUR TABLE IS WAITING. ENJOY!

RESERVE YOUR DIVINE DININGSM EXPERIENCE

- Select a Divine DiningSM experience at any of the restaurants listed within this magazine.
- Call our dedicated concierge and make a reservation to dine by November 30, 2013.
- Your chef-curated menu is all inclusive of your meal, tax, and gratuity unless otherwise indicated in the prices outlined on the following pages. With most Divine DiningSM experiences, you will also have the opportunity to choose a sommelier-selected wine pairing that will accompany each course of the menu.
- Use your British Airways Visa® Card to make your reservation.

DIVINE DININGSM CONCIERGE

Call **1-888-710-8265** to reserve your Divine DiningSM epicurean experience. Our Divine DiningSM concierge is available from 10:00 a.m. to 10:00 p.m. ET to make reservations at participating restaurants printed in this magazine.

AT THE RESTAURANT

Check in with the host to let them know you have arrived for your Divine DiningSM experience. Please see page 6 for additional Terms and Conditions.

DIVINE DININGSM EXPERIENCE TERMS AND CONDITIONS

Divine DiningSM Offer: The Divine DiningSM experience includes the Chef’s Tasting menu as designed by the restaurant, including all taxes and gratuities unless otherwise specified. To receive the Divine DiningSM experience you must dine by 11/30/2013. Offer is valid only for the date and time of your reservation. Transportation is the cardmember’s responsibility. There is no limit to the number of offers a cardmember may choose.

Wine pairing offer: A wine pairing option can be selected in advance at the time of reservation or purchased at the restaurant. Wine pairings are priced per person and include tax and gratuity. Additional requested beverages beyond the wine pairing are not included in the price per person. Must be 21 years of age or older to purchase and consume alcohol.

Divine DiningSM Reservations: Reservations are based on a first come, first served basis. Availability is limited and there is no guarantee of availability. Reservations must be made by contacting the Divine DiningSM concierge at **1-888-710-8265** using your British Airways Visa® card.

Cancellations and Changes: Cancellations and changes policy will be communicated at the time of booking reservation. If you require any changes to your reservation, please call the concierge. Do not contact the restaurant directly. Re-booking is based on availability. Please provide at least 72 hours notice for any cancellations or changes. All cancellations or changes to your reservation are subject to each restaurant’s policy. Cancellation fees may apply.

Notification of Dietary Restrictions and Food Allergies: Please notify the concierge of any dietary restrictions or food allergies at the time of reservation.

The Chef’s Menu: There will be no menu presented. All courses are Chef’s choice. Menus provided in this magazine are samples only. All persons at the table will receive the exact same Chef’s menu courses, with the exception of any dietary restrictions or food allergies. No substitutions.

Additional Items: If you would like to order additional items beyond the Divine DiningSM experience, you will be responsible for the cost of these items and associated taxes and gratuity.

Reservation Notifications: You will receive a reservation confirmation via email or phone. You will also receive a reminder email or phone call 24 hours in advance of your reservation. There is no need to call the restaurant to confirm your reservation. You are not required to bring your confirmation to the restaurant.

Payment: Payment for Divine DiningSM meals cannot be combined with any other offers and gift certificates may not be applied to payment. Please use your British Airways Visa® Card when making a reservation and paying for your meal.

Limitations of Liability: Chase Bank USA, N.A. is not responsible for the provision of or failure to provide the items, activities, and/or benefits described in the offer. Void where prohibited. Participants agree to release and hold harmless officers, directors, employees, agents, and assigns of Chase Bank USA, N.A., British Airways, and their respective successors, and affiliates from any and all liability or damage of any kind resulting from, or arising from, participation in the offer or acceptance, possession, use, misuse or non-use of the offer (including travel-related activity).

CONTENTS

NEW YORK	CHICAGO	SAN FRANCISCO BAY AREA	LAS VEGAS
12 LE BERNARDIN	44 L20	50 THE RESTAURANT AT MEADOWOOD	58 TWIST BY PIERRE GAGNAIRE
14 ELEVEN MADISON PARK	46 EVEREST		
16 CORTON	48 TRU	52 SOLBAR	
18 BLUE HILL		54 SPRUCE	
20 BOULEY		56 THE VILLAGE PUB	
22 BRUSHSTROKE			
24 DEL POSTO			
26 DOVETAIL			60 RECIPES
28 15 EAST			
30 GOTHAM BAR AND GRILL			
32 HAKKASAN			
34 JUNOON			
36 THE NOMAD			
38 ROUGE TOMATE			
40 TULSI			
42 WALLSÉ			

Gotham Bar and Grill Jello Photo: David Cavallo



Publisher
MICHAEL GOLDMAN

Editor-in-Chief
PAMELA JOUAN

Design Director
JANA POTASHNIK

Copy Editor
KELLY SUZAN WAGGONER

Contributing Writers
PAMELA JOUAN

Cover Photograph
SPRING CHLOROPHYLL SOUP
WITH SWEET PEAS, ASPARAGUS,
FAVA BEANS, AROMATIC HERBS,
AND GOLDEN OSETRA CAVIAR
PHOTO: THOMAS SCHAUER
FOR BOULEY

C-BON MEDIA, LLC.
321 Dean Street
Suite 1
Brooklyn, NY 11217

meethautelife.com
info@hautelifeexpress.com

The Divine DiningSM magazine is
published by C-Bon Media, LLC
for Chase.

For advertising inquiries, email
info@hautelifeexpress.com

For any questions about your
British Airways Visa[®] card,
call 800-577-0633.

Printed and bound in the U.S.A.

C-Bon Media, LLC makes every
effort to ensure that the information
it publishes is correct but cannot
be held responsible for any errors
or omissions.

© 2013 Chase Bank USA, N. A.
All rights reserved. Reproduction
without permission is strictly
prohibited.

THE TRADITION OF THE MICHELIN GUIDE REACHING BEYOND THE STARS

A Michelin star is the culinary world’s most prestigious—and mysterious—distinction. After awarding gastronomy’s most highly esteemed prize across Europe for more than a century, MICHELIN guide inspectors first arrived in the United States in 2004 and today wield an unparalleled level of influence in culinary circles across the country by publishing annual guides to New York City, San Francisco Bay Area and Wine Country and Chicago.



Last year, the MICHELIN guide broke additional ground by naming its first American-born director, Michael Ellis, who oversees a global team of anonymous inspectors that scour the planet for the best restaurants to recommend in the famed guide.

The MICHELIN guide is known as the world’s top authority for culinary rankings and recommendations, what sets it apart from other reviews?

Ellis: Everyone has an opinion, but knowing exactly which is the most precise and reliable can be difficult. Unlike most reviews, MICHELIN guide selections are made by professional anonymous inspectors who are rigorously trained to evaluate cuisine based on very structured and cohesive international standards. Michelin inspectors all have deep experience in the restaurant industry. They visit establishments anonymously and pay their bills in full so they have the exact same type of dining experience as our readers. Their recommendations are highly reliable and consistent.

What does it take to earn a MICHELIN star?

Ellis: The Guide uses the set criteria applied around the world in the star selection. We evaluate only what is on the plate and look for quality of ingredients, chef’s personality as revealed

through the cuisine, value for money and consistency. The inspection team gathers each year for a “star meeting” when they compare notes from multiple visits over the course of the year and make critical decisions regarding which restaurants receive—and which may lose—a coveted Michelin star.

What’s the connection between the Michelin Group, the world’s largest manufacturer of tires, and the MICHELIN guide?

Ellis: The Guide was first published in 1900, in France by Andre and Edouard Michelin. It was a small, 400-page red guide that was distributed free of charge by Michelin to motorists and contained a wealth of useful information such as how to change tires and maintain vehicles. It also included recommendations for restaurants and hotels along the way. Today, 24 guides cover 23 countries across North America, Europe and Asia.

What excites you most about leading the MICHELIN guide at this point in its esteemed history?

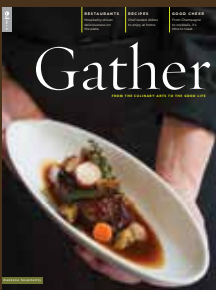
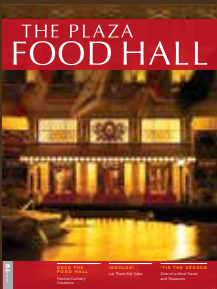
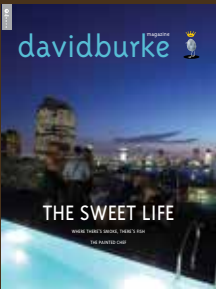
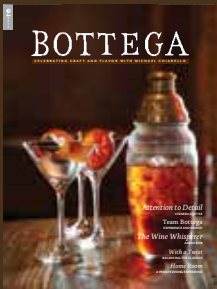
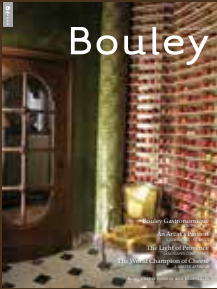
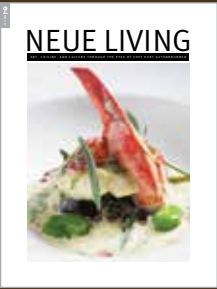
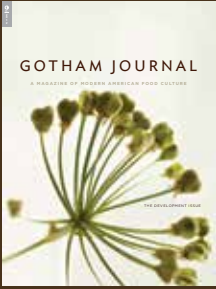
Ellis: Undoubtedly, it’s the challenge of upholding the Guides’ century-long tradition of being the undisputed global authority in gastronomy. It is a great honor and a privilege to have this opportunity to continue such a rich tradition on behalf of Michelin.

The MICHELIN guide uses the same definitions, criteria for selection and ratings in all cities where it is published around the world. Stars are determined solely by five criteria, focused solely on the cuisine, or “what is on the plate:”

- 1. Quality of the ingredients
- 2. Flair and skill in preparing ingredients and combining flavors
- 3. Chef’s personality as revealed through the cuisine
- 4. Value for money
- 5. Consistency of culinary standards

Michelin stars are not awarded on the basis of restaurant décor, price of the ingredients or quality of service.

- *** Exceptional cuisine, worth a special journey
- ** Excellent cuisine, worth a detour
- * A very good restaurant in its category



HAUTELIFE
CONNECTING THE EPICURIAN WORLD

MEETHAUTELIFE.COM

A DIVISION OF C-BON MEDIA, LLC

A NEW EPICUREAN EXPERIENCE

DIVINEDININGSM

NEW YORK

CHICAGO

**SAN FRANCISCO
BAY AREA**

LE BERNARDIN

CHEF ERIC RIPERT

Le Bernardin, New York's internationally acclaimed three-Michelin-starred seafood restaurant, was born in Paris in 1972 by sibling duo Maguy and Gilbert Le Coze.



Inspired by the triumph of Le Bernardin in Paris and its many American clients, the Le Cozes sought to open Le Bernardin in New York in 1986. In no time, Le Bernardin became a restaurant that is renown for setting standards in the cooking of seafood in America.

The restaurant holds several records. As well as its Michelin stars, Le Bernardin received its first four-star review from *The New York Times* only three months after opening and is the only New York four-star restaurant that has maintained its status of excellence for more than 25 years.

THE FISH IS THE STAR OF THE PLATE

"Everything we do in the kitchen—using subtle textures and flavors, seeking out the freshest ingredients—has the same goal: to enhance and elevate the fish. New York is a constant source of creativity from which we draw. We combine this creative energy with our own French cooking techniques and a sense of global inspiration, while always paying homage to the ingredients themselves." —Eric Ripert

THE CHEF

Eric Ripert is grateful for his early exposure to two cuisines—that of Antibes, France, where he was born, and that of Andorra, a small country just over the Spanish border that he moved to as a young child. His family instilled their own passion for food in the young Ripert, and at the age of 15 he left home to attend culinary school in Perpignan. At 17, he moved to Paris and cooked at the legendary La Tour D'Argent before taking a position at the three-Michelin-starred Jamin, eventually under Joël Robuchon, as chef poissonier.

In 1989, Ripert seized the opportunity to work under Jean-Louis Palladin as sous-chef at Jean-Louis at the Watergate Hotel in Washington, D.C. Ripert moved to New York in 1991, working briefly as David Bouley's sous-chef before Maguy and Gilbert Le Coze recruited him as chef for Le Bernardin. Ripert has since firmly established himself as one of New York's—and the world's—great chefs.



Photo: Daniel Krieger

LE BERNARDIN

CHEF'S TASTING MENU
EXPERIENCE
\$250 PER PERSON
\$197 WINE PAIRING
ADDITIONAL

SAMPLE MENU

STRIPED BASS

Wild Striped Bass Tartare;
Baby Fennel, Zucchini
Crispy Artichoke, Parmesan
Sauce Vierge

SCALLOP

Warm Scallop "Carpaccio"
Snowpeas and Shiitake
Lime-Shiso Broth

LOBSTER

Lobster "Lasagna"
Celeriac, Truffle Butter

BLACK BASS

Crispy Black Bass
Roasted Shishitos and Acorn
Squash "Ceviche"
Peruvian Chicha Sauce

MONKFISH

Roasted Monkfish
Baby Octopus and
Sea Bean Salad
Cumin-Red Wine Sauce

MANDARIN

Yogurt Foam, Pumpkin Seed
Granola, Mandarin Sorbet

CHOCOLATE-PASSION FRUIT

Chocolate Marquise, Passion Fruit
Sorbet, Cocoa Nib Crumble

DISCLAIMER

The sample tasting menu printed here and the experience received at the time of dining will differ from what is printed. Menus and courses are determined exclusively by the chef. Please notify the Divine DiningSM concierge of any dietary restrictions or food allergies. See complete Terms and Conditions as well as "How it Works."

Price includes tax and gratuity.

155 West 51st Street
New York, NY 10019

le-bernardin.com

Call the Divine DiningSM concierge
to reserve your table at 1-888-710-8265.



Photo: Francesco Tonelli

ELEVEN MADISON PARK

CHEF DANIEL HUMM

Eleven Madison Park, a three-Michelin-starred restaurant overlooking Madison Square Park, draws inspiration from New York, focusing on the region's extraordinary agricultural bounty and on the centuries-old culinary traditions that have taken root here. Owned by critically acclaimed Chef Daniel Humm and restaurateur Will Guidara, the restaurant, located in a historic landmark building, takes diners through a tasting menu experience that highlights local, seasonal ingredients using classic techniques and whimsical interpretations.



Photo: Francesco Tonelli

THE CHEF

Chef Daniel, a native of Switzerland, began his culinary training at the age of 14. He went on to cook at a number of the finest Swiss hotels and restaurants before earning his first Michelin star at the age of 24 as the executive chef at Gasthaus zum Gupf in the Swiss Alps. It was there that Chef Daniel was named "Discovery of the Year" by *Gault Millau*, the most well-respected restaurant guide in Switzerland. In 2003, Daniel moved to the United States and became the executive chef at Campton Place in San Francisco, receiving the highest accolades from the *San Francisco Chronicle*. Three years later, Chef Daniel moved to New York to become the executive chef at Eleven Madison Park, where in 2008 he was named Grand Chef Relais & Châteaux. In 2012, he and his business partner, Will Guidara, opened the food and beverage spaces at the NoMad Hotel. Over the course of Chef Daniel's tenure, he and his restaurants have received numerous accolades, including four stars in the *New York Times* for Eleven Madison Park and three stars for the NoMad, seven James Beard Awards (including Best Chef: New York City and Outstanding Restaurant in America), and a coveted spot on the San Pellegrino list of the World's 50 Best Restaurants.



Photo: Francesco Tonelli

ELEVEN MADISON PARK

CHEF'S TASTING MENU
EXPERIENCE
\$350 PER PERSON
\$550 WITH WINE PAIRING

A MULTICOURSE
SEASONAL TASTING MENU
THAT PAYS HOMAGE TO
NEW YORK,
ITS INGREDIENTS,
ITS FARMERS,
AND ITS HISTORIC
DINING TRADITIONS.

THE DINNER ALSO INCLUDES A
SIGNED COPY OF
*ELEVEN MADISON PARK:
THE COOKBOOK*
AND A PRIVATE TOUR OF
THE ELEVEN MADISON PARK
KITCHEN.

DISCLAIMER

The sample tasting menu printed here and the experience received at the time of dining will differ from what is printed. Menus and courses are determined exclusively by the chef. Please notify the Divine DiningSM concierge of any dietary restrictions or food allergies. See complete Terms and Conditions as well as "How it Works."

Price includes tax and gratuity.

11 Madison Avenue
New York, NY 10010

elevenmadisonpark.com

Call the Divine DiningSM concierge
to reserve your table at 1-888-710-8265.



ROASTED RIB EYE OF BEEF
WITH ASPARAGUS, PARMESAN & BONE MARROW

Photo: Francesco Tonelli

CORTON

CHEF PAUL LIEBRANDT

Located in the heart of Tribeca, two-Michelin-starred Corton's dining room reflects a light and intimate style.



The flavors are clean, precise and intense. With 65 seats, the serene dining room features walls embossed with vines and leaves, vaulted ceilings, natural-toned chairs and inviting banquettes.

Named for the largest area of Grand Cru in Burgundy, the restaurant highlights selections from Corton and several other French regions on its wine list.



Photo: Frank Oudemans

THE CHEF

Chef Paul Liebrandt's food melds the tradition of classical cuisine with a contemporary, personal approach to ingredients and technique and a uniquely graphic visual style. Corton has been at the forefront of the New York and national dining scenes since opening in October 2008, having been honored with two Michelin stars and enshrined in *Esquire's* industry pantheon Best New Restaurants list.

As a teenager growing up in London, England, Liebrandt cooked for some the world's most esteemed restaurants and chefs, including Marco Pierre White at his three-Michelin-starred restaurant, Raymond Blanc at Le Manoir aux Quat'Saisons in Oxford, and Richard Neat at the two-Michelin-starred Pied à Terre. He traces his turning point from cook to chef to a life-changing year he spent working under the brilliant Pierre Gagnaire at his eponymous three-starred restaurant in Paris.



BLACK ANGUS BEEF, SIRLOIN, SHORT RIB
HORSE RADISH BONE MARROW CRUST

Photo: Evan Sung

CORTON

SIXTEEN-COURSE
CHEF'S TASTING MENU
EXPERIENCE

\$200 PER PERSON
\$400 WITH WINE PAIRING

SAMPLE MENU

CHAWANMUSHI OF GREEN GARLIC AND VANILLA

BEETROOT

Foie Gras, Buckwheat,
Kombu Toffee

POMMES DE TERRE

Burrata Potato Consommé,
Meyer Lemon

ALIGOT FONDANT

PURPLE POTATO ICE CREAM

SHIMA AJI

Tofu Crème, Lime, Aged Soy

COTTON CANDY OF FLEUR DE SEL AND FRESH WASABI

MATCHA GREEN TEA, BASIL MOCHI

SKATE

Spring Nettle, Razor Clam
Inspired by Cy Twombly

TART ROUGE

CROQUANT OF SPECK

MANGALITSA T-BONE

Yogurt, PL Sauce

TÊTE DE COCHON

Pickled Onion,
Cracked Long Pepper

HAFOD CHEDDAR

Green Mango Membrillo, Popcorn,
Coriander Blossom

TARTE À L'ORANGE SANGUINE

Blood Orange in Textures

OPERA

Mast Brothers Papua New Guinea
Chocolate, Coffee, Banana

DISCLAIMER

The sample tasting menu printed here and the experience received at the time of dining will differ from what is printed. Menus and courses are determined exclusively by the chef. Please notify the Divine DiningSM concierge of any dietary restrictions or food allergies. See complete Terms and Conditions as well as "How it Works."

Price includes tax and gratuity.

239 West Broadway
New York, NY 10013

www.cortonnyc.com

Call the Divine DiningSM concierge
to reserve your table at 1-888-710-8265.



Photo: Evan Sung

BRIOCHE CRUST, SWEET ONION, RAZOR CLAM CHOWDER
TURBOT

BLUE HILL

CHEF DAN BARBER

The original Blue Hill restaurant, opened in 2000, is located in Greenwich Village, New York City. Hidden three steps below street level, the restaurant occupies a landmark “speakeasy” just off Washington Square Park.

Blue Hill’s menu showcases local food and a wine list with producers who respect artisanal techniques. Ingredients come from nearby farms, including Blue Hill Farm in Great Barrington, Massachusetts, and Stone Barns Center for Food and Agriculture, a 45-minute drive from New York City.

In May of 2000, Dan opened Blue Hill restaurant with family members David and Laureen Barber.

Since then, his writings on food and agricultural policy have appeared in *The New York Times*, along with articles in *Gourmet*, *The Nation*, *Saveur*, and *Food & Wine*. Dan’s efforts to create a consciousness around

our everyday food choices have led him to the World Economic Forum’s 2010 annual meeting in Davos, Switzerland, as well as to TED2010, where he looked toward a new ecological approach to cuisine.

Appointed by President Barack Obama to serve on the President’s Council on Physical Fitness, Sports and Nutrition, Dan continues the work that he began as a member of Stone Barns Center for Food and Agriculture’s board of directors: to blur the line between the dining experience and the educational, bringing the principles of good farming directly to the table.



Photo: Susie Cushner



Photo: Susie Cushner

BLUE HILL

SEVEN-COURSE
CHEF’S TASTING MENU
EXPERIENCE

\$162 PER PERSON
\$270 WITH WINE PAIRING

**BLUE HILL’S MENUS
ARE SEASONAL AND
CHANGE EVERY DAY.**

**THE SEVEN-COURSE
TASTING MENU IS
COMPOSED OF
FIVE SAVORY AND
TWO DESSERT COURSES.**

DISCLAIMER

The sample tasting menu printed here and the experience received at the time of dining will differ from what is printed. Menus and courses are determined exclusively by the chef. Please notify the Divine DiningSM concierge of any dietary restrictions or food allergies. See complete Terms and Conditions as well as “How it Works.”

Price includes tax and gratuity.

**75 Washington Place
New York, NY 10011**

bluehillfarm.com

**Call the Divine DiningSM concierge
to reserve your table at 1-888-710-8265.**



CELTUSE
WITH YOGURT AND PINE NUTS

Photo: Susie Cushner

BOULEY

CHEF DAVID BOULEY

With a customer's particular interests in mind, we are able to utilize smaller amounts of unique seasonal products, quantities that would have been too small to include on our menus due to the will of Mother Nature. Late summer brings us heirloom tomatoes, autumn its white truffles, exotic fruits in winter and wild ramps in spring. Our one constant through the changing seasons is our goal to maintain a dialogue between chef and guest to ensure joy and satisfaction. —Chef David Bouley



FRESH AND PURE INGREDIENTS

Our emphasis is on freshness and purity of ingredients. Seeking to capture the highest level of flavor, ingredients are utilized in season, in relation to the time of harvest. Our methods highlight the importance of knowing our suppliers, from farmers to fishermen.

FLAVORS FORWARD, HEALTHFUL CUISINE

In preparing the ingredients used for each dish, the intention is to bring the flavor forward without distraction. We aim to obtain clarity in taste and presentation so that the diner may fully realize the essence of the products used. Additionally, we choose ingredients that will provide the utmost nutritional sustenance.

BOULEY CULINARY TEAM

According to culinary tradition, the head chef decides when a cook in training is ready to learn a new

technique or expand his or her creativity. David recalls, after several months of working of working with Paul Bocuse, "Saturday night Monsieur Paul called me over to say, 'I want you to finish Sunday's service, leave on the 7 o'clock pm train to Paris and start the lunch service at Joël Robuchon's Jamin'". This practice continues today, creating an extended family from Spain to Japan, Italy to India. A product of this tradition, the Bouley Culinary Team comprises highly trained individuals, stagers and students who work with dedication alongside Chef David Bouley to develop new techniques and further the art of cooking. Bouley's private event space, the Bouley Test Kitchen, is an extension of the flagship restaurant's kitchen—a location of learning and celebration for his team, cooking classes open to the public, and catering for all occasions.



Photo: Nicole Bartelme

BOULEY

NINE-COURSE
CHEF'S TASTING MENU
EXPERIENCE

\$355 PER PERSON
\$535 WITH WINE PAIRING

SAMPLE MENU

FORAGER'S TREASURE OF WILD MUSHROOMS

FRESH MALIBU SEA URCHIN TERRINE

SPANISH SEA CUCUMBER & LIVE SCOTTISH LANGOUSTINE

PORCINI FLAN Alaska Live Dungeness Crab, Black Truffle Dashi

WILD KING SALMON

ORGANIC CONNECTICUT FARM EGG Fresh Black Truffle, 24-Month Comté Cloud

PISTACHIO MISO MARINATED FRESH BLACK COD

CHATHAM DAY BOAT LOBSTER

ORGANIC COLORADO RACK OF LAMB "EN COCOTTE"

HOT VALRHONA CHOCOLATE SOUFFLÉ White Coffee Cloud, Coffee Ice Cream, Chocolate Mousse

DISCLAIMER

The sample tasting menu printed here and the experience received at the time of dining will differ from what is printed. Menus and courses are determined exclusively by the chef. Please notify the Divine DiningSM concierge of any dietary restrictions or food allergies. See complete Terms and Conditions as well as "How it Works." Price includes tax and gratuity.

163 Duane Street
New York, NY 10013

davidbouley.com

Call the Divine DiningSM concierge
to reserve your table at 1-888-710-8265.



Photo: Thomas Schauer

NORTH CAROLINA PINK SHRIMP & CAPE COD SEA SCALLOPS



Photo: Thomas Schauer

SHITAKE MUSHROOM
WITH WILD BABY PENCIL ASPARAGUS, FORAGED WHITE BEECH AND BROWN HONSHIMEJI MUSHROOMS

BRUSHSTROKE

CHEF ISAO YAMADA

Japanese cuisine is a microcosm of all the seasons. That is what I learned from one of my mentors. I would like to represent our respect of Mother Nature in front of the customers, always. —Chef Isao Yamada



BRUSHSTROKE RESTAURANT WELCOMES YOU

ブラシュストロークへようこそ

A joint venture between Chef David Bouley and Japan's top culinary school, The Tsuji Culinary Institute, Brushstroke offers a brilliant modern interpretation of *kaiseki* cuisine. Based entirely around tasting menus that change seasonally, *kaiseki* uses fresh ingredients to build a progression of flavors and sensations, with courses designed to be beautiful, delicious and surprising.

BRUSHSTROKE'S SPIRIT 一筆

In our main dining room, the *kaiseki* cuisine is designed to be an expression of "*ichi-go ichi-e*," taking the unique ingredients of the season and preparing them in a way that is just right for the person at that time. Flavors change with the seasons: in the spring Chef Yamada might use the bitter flavors of young plants to cleanse the body of toxins built up over the winter. Cuisine is built around the ingredients as well: at Brushstroke each serving of sashimi is plated differently, depending on the unique cut of the fish.



Photo: Thomas Schauer

THE CHEF

At the sushi counter, Chef Ichimura also works hard to tailor his cuisine to each customer. For decades he has worked to match ingredients to each individual's palate. Within his *omakase* menu, the chef will be in constant conversation with the customer, changing the courses as they go along, using sushi, sashimi, and possibly some warm dishes from the kitchen to create a meal perfect for that person.

Every guest that comes here is unique—with different tastes and experiences—so I tailor the experience to each individual while trying to introduce them to new flavors and experiences. —Chef Eiji Ichimura



Photo: Nicole Bartelme

BRUSHSTROKE

NINE-COURSE
CHEF'S TASTING MENU
EXPERIENCE
\$175 PER PERSON
\$305 WITH WINE PAIRING

SAMPLE MENU

ARRANGEMENT OF
SCOTTISH LANGOUSTINE
WITH SEASONAL VEGETABLES

HAY STEAMED
GUINEA HEN BROTH WITH
WINTER ROOT VEGETABLES

CHEF'S SASHIMI

GOLDEN CRAB
"CHAWAN-MUSHI"
EGG CUSTARD
TRUFFLE ANKAKE SAUCE

LEMON GLAZED
BLACK KINGFISH
WILD WATERCRESS,
SMOKED BLACK
SESAME PASTE,
HORSE RADISH PURÉE

SEARED CRESCENT
DUCK BREAST
INFUSED WITH HOJICHA TEA
ROASTED SWEET POTATO
SAUCE, VANILLA SALT,
COCOA NIBS

GUINEA HEN IN YUBA ANKAKE
OVER STEAMED RICE

SOY-MILK PANNA COTTA

GRENACHE COULIS

OKINAWAN TOFU-YO
ICE CREAM

EXTRA-VIRGIN OLIVE OIL,
KUROMITSU

DISCLAIMER

The sample tasting menu printed here and the experience received at the time of dining will differ from what is printed. Menus and courses are determined exclusively by the chef. Please notify the Divine DiningSM concierge of any dietary restrictions or food allergies. See complete Terms and Conditions as well as "How it Works."

Price includes tax and gratuity.

30 Hudson Street
New York, NY 10013

brushstrokenyc.com

Call the Divine DiningSM concierge
to reserve your table at 1-888-710-8265.



ARRANGEMENT OF SPRING VEGETABLES
BAMBOO SHOOTS, FIDDLEHEAD FERNS, TINY TURNIPS, SESAME PUREE, TOSAZU GELEE

Photo: Thomas Schauer

DEL POSTO

CHEF MARK LADNER

Located under the High Line on the west side of Manhattan, Michelin-starred restaurant Del Posto is a majestic temple to Italian cuisine.



The restaurant is the lushest and most refined endeavor of owners Mario Batali, Joe and Lidia Bastianich, and partner and executive chef Mark Ladner. In September of 2010, Del Posto received a coveted four-star review from *The New York Times*, the first Italian restaurant in nearly 40 years to do so. Del Posto encompasses classic European luxury; its palate-enlightening cuisine, polished service, and a world-renowned wine list culminate in the ultimate Italian dining experience. Del Posto's cuisine combines the creativity of contemporary culinary sensibilities with the powerful draw of classic Italian dishes, or *cucina classica*. The menu sits comfortably at the crossroads of the time-

honored and the innovative. In a darkly glowing dining room, bedecked with mahogany, billowing curtains, and centered around a grand staircase worthy of any Venetian palazzo, guests enjoy exemplary service and Mark Ladner's signature dishes, like 100-Layer Lasagne alla Piastra, and Truffled Beef Carne Cruda with Parmigiano-Reggiano and Watercress Buds. Songs by Gershwin drift through the dining room, played on the elegant piano near the bar, and the meal concludes with a glass of *amaro* and a decorous old-fashioned cheese grater filled with Del Posto's end-of-meal treats, courtesy of pastry chef Brooks Headley.



Photo: Courtesy of Del Posto

DEL POSTO

NINE-COURSE
CHEF'S TASTING MENU
EXPERIENCE
\$825 PER PERSON
WITH WINE PAIRINGS

SAMPLE MENU

Your evening at Del Posto begins with Champagne, and then segues into a nine-course exploration of our menu, each course paired with an exclusive wine from our Coravin cellar, which features some of Italy's most sought-after and revered wines. After your meal, you and your guests will continue your journey with a tour of our four-star kitchen. Sated by wine, food, and experience, you will depart for home with cookbooks signed by Mario Batali or Lidia Bastianich.

Insalata **PRIMAVERA** della Terra
Salva Cremasco Crumble and
Citron Vinaigrette

LOBSTER
Artichokes, Almonds,
Basils and Bitter Orange Essenza
Ricotta and Egg Yolk **NUDI** with
Shaved Asparagus

ORECCHIETTE
Lamb Neck Ragú, Orange Carrots
and Toasted Rye

Yesterday's 100-Layer **LASAGNE**
alla Piastra

Burnt **BEEF**
Charred Ramps, Parmigiano Puffs
and Tomato Raisins

CHEESE With Honey
Sour Apricot **COPPETTINA**
Chefs Selection of Dessert

DISCLAIMER
The sample tasting menu printed here and the experience received at the time of dining will differ from what is printed. Menus and courses are determined exclusively by the chef. Please notify the Divine DiningSM concierge of any dietary restrictions or food allergies. See complete Terms and Conditions as well as "How it Works."
Price includes tax and gratuity.

85 10th Avenue
New York, NY 10011

delposto.com

Call the Divine DiningSM concierge
to reserve your table at 1-888-710-8265.



Photo: Ted Axelrod

ROOTS AND FRUITS
ROBIOLA FONDUTA, PUNTARELLE SALAD & QUINCE CIDER

DOVETAIL

CHEF JOHN FRASER

Modern American Dining



Located within the heart of Manhattan's Upper West Side, Dovetail offers an intimate dining experience, which showcases Chef John Fraser's award-winning contemporary American cuisine and his creative use of seasonal, farm-fresh ingredients. Since its opening in December 2007, Chef Fraser has received myriad accolades including a coveted Michelin star three years running.

Chef Fraser's menus continue to display his passion for local ingredients, fusing progressive and traditional elements. The spacious 90-seat dining room was designed by celebrated architect Richard Bloch as interplay between the building's 110-year-old historic beauty and a modern, streamlined sensibility. Dovetail's exposed brick columns and walls are complemented by wall photography from artist Vincent Versace and enhance the refined maple wood panels and sheer drapery through the room.

THE CHEF

Chef Fraser formally began his culinary career in Los Angeles and refined his fine-dining expertise under the mentorship of Thomas Keller at The French Laundry in Napa Valley. He then broadened his perspective on global haute cuisine with a move to Paris to cook at the revered Taillevent and Maison Blanche. Back in New York, Fraser became the executive chef at Compass, where he was awarded two stars by *The New York Times*. In 2006, he was named one of only four young chefs to watch in America by *Esquire* magazine.



Photo: Nathan Rawlinson

DOVETAIL

CHEF'S TASTING MENU
EXPERIENCE

\$132 PER PERSON
\$214 WITH WINE PAIRING

SAMPLE MENU

ROASTED BEET SALAD
Coffee, Almonds

VEGETABLE CONSOMMÉ
Spring Bouquet, Truffles

HALIBUT
Cucumbers, Dungeness Crab
Hollandaise

SQUAB
Endive, Cranberries

SAUTÉED FOIE GRAS
Graham Crackers, Huckleberries

AGED SIRLOIN
King Trumpet Mushrooms, Beef
Cheek Lasagna

SOFT CHOCOLATE GANACHE
Blood Orange, Honey-Cardamom
Ice Cream, Espresso Sponge Cake

DISCLAIMER

The sample tasting menu printed here and the experience received at the time of dining will differ from what is printed. Menus and courses are determined exclusively by the chef. Please notify the Divine DiningSM concierge of any dietary restrictions or food allergies. See complete Terms and Conditions as well as "How it Works."

Price includes tax and gratuity.

103 West 77th Street
New York, NY 10024

dovetailnyc.com

Call the Divine DiningSM concierge
to reserve your table at 1-888-710-8265.



Photo: Courtesy of Dovetail

CINNAMON TOAST PANNA COTTA
CONCORD GRAPE, BARTLETT PEAR, EARL GREY TEA 'AIR'

15 EAST

CHEF MASATO SHIMIZU



Established in 2006 by restaurateurs Marco Moreira and Jo-Ann Makovitzky, Michelin-starred 15 East boasts contemporary Japanese cuisine and traditional sushi in an elegant, comfortable setting in the heart of Union Square. With Executive Sushi Chef Masato Shimizu at its helm, fish is flown in several times a week from Japan. Trained as a sushi chef, Marco Moriera complements the sushi bar offerings with a Japanese-inspired menu focusing on seasonality, unusual ingredients and unique flavor combinations. Beverage Director Roger Dagorn, who is also a master sommelier and sake samurai, has curated an impressive selection of sake and wine.

THE CHEF

Masato Shimizu is the charismatic executive sushi chef who oversees the sushi bar at 15 East, owned by husband-and-wife team Executive Chef Marco Moreira and Jo-Ann Makovitzky. Masato had apprenticed with sushi master Rikio Kugo at Tokyo's renowned Sukeroku for seven years before coming to New York, where he worked at Jewel Bako. Masato's creativity is based on tradition and masterful technique, his virtuoso skills honoring the freshest ingredients. Extremely personable and a natural educator, Masato enjoys teaching customers about the fish he serves, often using a book to show the exact cut or section. He believes that patrons should not be intimidated by sitting at the sushi bar and welcomes their questions.



Photo: Michel Ann O'Malley

Call the Divine DiningSM concierge
to reserve your table at 1-888-710-8265.

15 EAST

FIVE-COURSE CHEF'S
TASTING MENU
EXPERIENCE

\$120 PER PERSON
\$145 WITH WINE AND
SAKE PAIRING

SAMPLE MENU

HASSUN A GIFT FROM THE CHEF

Tako Yawarakani
slow-poached octopus

FIRST COURSE

Assorted Sashimi

SECOND COURSE

House-Made Soba Noodles
handmade & handcut soba
noodles with fresh wasabi

THIRD COURSE

"Chawan-Mushi"
Japanese egg custard

FOURTH COURSE

Assorted Sushi

FIFTH COURSE

Dessert

DISCLAIMER

The sample tasting menu printed here and the experience received at the time of dining will differ from what is printed. Menus and courses are determined exclusively by the chef. Please notify the Divine DiningSM concierge of any dietary restrictions or food allergies. See complete Terms and Conditions as well as "How it Works."

Price includes tax and gratuity.

15 East 15th Street
New York, NY 10003

15eastrestaurant.com



LOBSTER SALAD

Photo: Daniel Krieger

GOTHAM BAR AND GRILL

CHEF ALFRED PORTALE

Michelin-starred Gotham Bar and Grill first opened its doors at 12 East 12th Street, along a tree-lined stretch of the city's fabled Greenwich Village neighborhood in 1984.



The story began when Jeff Bliss, Jerry Kretchmer, Richard Rathe, and Robert Rathe, New Yorkers from diverse professional backgrounds, decided to open the kind of restaurant they longed to dine in: a breathtakingly large (at the time) but warm and hospitable destination that matched the ambitious design with sophisticated food and service and an egalitarian spirit, with not a bad seat in the house.

Gotham soon enlisted chef (and, eventually, partner) Alfred Portale, then an unknown saucier who had recently returned from working in some of France's best kitchens. When Portale took the reins at the young Greenwich Village restaurant, his idea was to bring fine dining downtown, both in terms of cuisine and style. Portale wanted to create a restaurant that emulated the standards of the three-starred Michelin restaurants

from his time in France with Jacques Maximin and Pierre Troisgros. At Gotham, Portale developed a seasonal menu with an American sensibility: relaxed elegance, prime product and bold flavors.

His dedication to sourcing quality ingredients from small farms and specialty purveyors placed him among those chefs who are identified as the leaders of the movement known as New American cuisine. This movement, now emulated across the country, marked a return to the simple pleasures of quality ingredients fused with French technique and international influence.

To this day, Portale consistently drives himself to create new, of-the-moment dishes that keep the Gotham experience fresh and exciting year after year.



Photo: David Cavallo

GOTHAM BAR AND GRILL

FIVE-COURSE
CHEF'S TASTING MENU
EXPERIENCE
WITH WINE PAIRING
\$295 PER PERSON

SAMPLE MENU

PORCINI CUSTARD

wild mushroom fricassee,
toasted pine nuts, extra-
virgin olive oil

NANTUCKET BAY SCALLOP

romanesco cauliflower,
crosnes, lime butter emulsion

DOVER SOLE

ruby red shrimp, potato leek
purée, manila clams, shellfish
bouillon

ROAST SQUAB

gnocchi, burgundy truffles,
seared foie gras, compressed
pear, natural squab jus

SABLE BRETON

yuzu crème, matcha crumble,
yogurt sorbet

DISCLAIMER

The sample tasting menu printed here and the experience received at the time of dining will differ from what is printed. Menus and courses are determined exclusively by the chef. Please notify the Divine DiningSM concierge of any dietary restrictions or food allergies. See complete Terms and Conditions as well as "How it Works."

Price includes tax and gratuity.

12 East 12th Street
New York, NY 10003

gothambarandgrill.com

Call the Divine DiningSM concierge
to reserve your table at 1-888-710-8265.



Photo: Amanda Gentile

HEIRLOOM TOMATO SALAD

HAKKASAN NEW YORK

CHEF HO CHEE BOON



Committed to locally sourced and seasonal ingredients, traditional Eastern preparations, and a modern flair, Hakkasan New York opened to critical acclaim April 2012 and continues to bring its enthusiasm for modern Cantonese cuisine to the community. Earning a coveted Michelin star in its opening year, Hakkasan is an intimate retreat, including interiors imagined by Parisian design team Gilles & Boissier and a menu curated specifically for the New York audience with such signature dishes as roasted silver cod with champagne and Chinese honey and black pepper rib-eye beef with merlot.

THE CHEF

At the helm of Hakkasan's kitchen is International Development Chef Ho Chee Boon.

Boon started his career with Hakkasan in 2003, working as a wok chef in London before serving as executive chef for Breeze in the Lebua Hotel in Bangkok. During his four-year tenure at Breeze, Boon received numerous awards and was featured in *Condé Nast Traveler* as a "Hot Table," named Best New Seafood Al Fresco Restaurant in Asia in *The Art of Travel: The Ultimate Luxury Travel Book*, and named one of the most outstanding restaurants in Asia by *The Miele Guide*. Boon is passionate about presenting unique takes on modern Chinese alongside signature classics, featuring dishes he specifically designs for the each Hakkasan restaurant. His traditional techniques combined with fresh ingredients from local purveyors produce contemporary dishes with the essence of traditional Cantonese cuisine.



Photo: Courtesy of Hakkasan



MINT JULIP GANACHE

Photo: Mark Whitfield

HAKKASAN NEW YORK

CHEF'S TASTING MENU EXPERIENCE

\$188 PER PERSON
\$268 PER PERSON WITH
COCKTAIL/WINE PAIRING

SAMPLE MENU

HAKKA STEAMED DIM SUM PLATTER

scallop shumai, har gau, prawn
and Chinese chive dumpling,
black pepper duck dumpling

FRIED SOFT-SHELL CRAB WITH CURRY LEAF AND CHILI

LOBSTER AND YELLOW CHIVE SOUP

PEKING DUCK WITH CAVIAR

with Singapore pancakes,
spring onion, cucumber
and caviar

ROASTED SILVER COD

with Champagne and
Chinese honey sauce

STIR-FRY BRAZILIAN LOBSTER TAIL

with wild mushrooms in XO sauce

WOK-FRY WAGYU BEEF TENDERLOIN

with spicy peanut sauce

STIR-FRY WILD MUSHROOM in XO sauce

SPRING ONION AND EGG FRIED RICE

DESSERTS

exotic fruit platter
fresh and seasonal fruits

mint julep ganache
eucalyptus, mint chocolate chip
ice cream

**Menu courses are designed in the
Chinese traditional manner to be brought
to the table and shared among dining
companions. Reservations of four or more
guests are welcomed*

DISCLAIMER

The sample tasting menu printed
here and the experience received
at the time of dining will differ from
what is printed. Menus and courses
are determined exclusively by the
chef. Please notify the Divine DiningSM
concierge of any dietary restrictions or
food allergies. See complete Terms and
Conditions as well as "How it Works."

Price includes tax and gratuity.

311 West 43rd Street
New York, NY 10036

hakkasan.com

Call the Divine DiningSM concierge
to reserve your table at 1-888-710-8265.



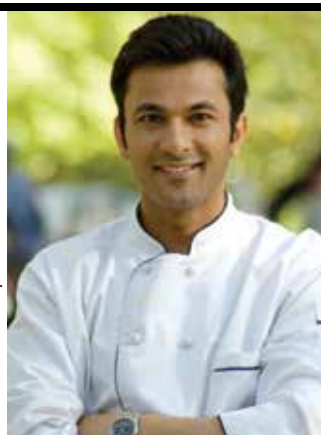
HAKKA STEAMED DIM SUM PLATTER

Photo: Mark Whitfield

JUNOON

CHEF VIKAS KHANNA

Junoon, meaning “passion,” is a modern Indian restaurant by restaurateur Rajesh Bhardwaj.



Junoon is a contemporary restaurant offering dining experiences to satisfy all aspects of fine cuisine: wine selection, service, ambience and atmosphere. The menu reflects the diversity of India, steeped in the classics while offering deft touches of modernity. Their wine program is constructed to pique the interest of the novice yet be alluring to the enthusiast, and focus on regions that best complement its cuisine. Junoon's service style emphasizes hospitality with knowledgeable, technically proficient staff who are present yet unobtrusive. The result is a vibrant and trendsetting place, full of energy and sophistication. Junoon is a place of gathering, a place of celebration, a place for business, and a place for pleasure.



Photo: Courtesy of Junoon

THE CHEF

Vikas Khanna was raised in Amritsar, India. It was alongside his grandmother that he began his lifelong apprenticeship to learn the intricacies of Indian cuisine. Khanna has studied at the Welcomgroup Graduate School of Hotel Administration, Culinary Institute of America, and Le Cordon Bleu in Paris. He is the executive chef of the highly acclaimed Michelin-starred Junoon restaurant in New York. Vikas's cooking style is very pure and traditional, yet very modern.

He has authored several books including *Flavors First*, which won the Benjamin Franklin Award, and the upcoming *Return to the Rivers: A Culinary Pilgrimage Through the Himalayas*, to be released in 2013.

Khanna is also the creator of *The Holy Kitchens*, a series of documentary films that explore sharing food in different faiths. He is also the host of *MasterChef India* and has appeared on several TV shows with Gordon Ramsay, Martha Stewart, and Bobby Flay.

Vikas is very proud to have hosted events for President Barack Obama, former President Bill Clinton, and His Holiness the Dalai Lama among other dignitaries.



Photo: Courtesy of Junoon

JUNOON

CHEF'S TASTING MENU EXPERIENCE

\$95 PER PERSON
\$160 WITH WINE PAIRING

SAMPLE MENU

LOTUS ROOT THREE WAYS

Fried, Pickled, and Puréed
with Hibiscus Gel and
Cilantro Powder

WILD STRIPED BASS MALVAN - TAWA

Seared Wild Striped Bass
with a Sauce of Fresh
Coconut, Green Chilies, and
Cilantro

KARI PATTÀ SHRIMP - TANDOOR

Shrimp Marinated with Curry
Leaves, Green Chilies and
Cilantro Served with Pickled
Vegetables

MASALENDAR LAMB CHOPS - TANDOOR

with Curry-Confit Potatoes
and Anardana-Brown Butter
Sauce

DUCK TELLICHERRY PEPPER - HANDI

Farm-Raised Smoked Duck
Breast with a Tellicherry
Peppercorn Sauce

COCONUT RICE PUDDING

Bruleed Bananas, Dates, Rum
Glaze, Candied Almonds,
Ginger Ice Cream

DISCLAIMER

The sample tasting menu printed here and the experience received at the time of dining will differ from what is printed. Menus and courses are determined exclusively by the chef. Please notify the Divine DiningSM concierge of any dietary restrictions or food allergies. See complete Terms and Conditions as well as "How it Works."

Price includes tax and gratuity.

27 West 24th Street
New York, NY 10010

junoonnyc.com

Call the Divine DiningSM concierge
to reserve your table at 1-888-710-8265.



LAMB KOLHAPURI HANDI

Photo: Courtesy of Junoon

THE NoMad

CHEF DANIEL HUMM

The NoMad is an acclaimed restaurant that celebrates casual elegance, the creation of Chef Daniel Humm and Restaurateur Will Guidara.

Inspired by Chef Daniel Humm's time spent throughout Switzerland, California, and New York City, the restaurant is rooted in the same traditions found at their critically acclaimed, three-Michelin-starred Eleven Madison Park.

The restaurant comprises a series of rooms surrounding a glass-enclosed atrium and features a refined yet approachable menu with a wine program that celebrates the great winegrowing regions of the world and innovative, classically focused cocktails.

THE CHEF

Chef Daniel, a native of Switzerland, began his culinary training at the age of 14. He went on to cook at a number of the finest Swiss hotels and restaurants before earning his first Michelin star at the age of 24 as the executive chef at Gasthaus zum Gupf in the Swiss Alps. It was there that Chef Daniel was named "Discovery of the Year" by *Gault Millau*, the most well-respected restaurant guide in Switzerland. In 2003, Daniel moved to the United States and became the executive chef at Campton Place in San Francisco, receiving four stars from the *San Francisco Chronicle*. Three years later, Chef Daniel moved to New York to become the executive chef at Eleven Madison Park, where in 2008 he was named Grand Chef Relais & Châteaux. Over the course of Chef Daniel's tenure, he and his restaurants have received numerous accolades including four stars in the *New York Times* for Eleven Madison Park and three stars for the NoMad, seven James Beard Awards (including Best Chef: New York City and Outstanding Restaurant in America), and a coveted spot on the San Pellegrino list of the World's 50 Best Restaurants.



Photo: Daniel Krieger

Photo: Daniel Krieger

THE NoMad

FOUR-COURSE
CHEF'S TASTING MENU
EXPERIENCE

\$195 PER PERSON
\$325 WITH WINE PAIRING

SAMPLE MENU

**A FOUR-COURSE MENU
FEATURING SEASONAL
SNACKS AND APPETIZERS,
FOLLOWED BY OUR
CELEBRATED ROAST
CHICKEN FOR TWO
WITH BLACK TRUFFLES
AND FOIE GRAS, AND A
SELECTION OF DESSERTS
FROM OUR PASTRY CHEF.**

**THE DINNER ALSO
INCLUDES A SIGNED COPY
OF CHEF DANIEL HUMM
AND WILL GUIDARA'S
NEW COOKBOOK,
*I LOVE NEW YORK:
INGREDIENTS AND
RECIPES.***

*As our roast chicken is prepared to order for two guests, tables of three guests will receive a selection of other fish and meat entrees.

DISCLAIMER

The sample tasting menu printed here and the experience received at the time of dining will differ from what is printed. Menus and courses are determined exclusively by the chef. Please notify the Divine DiningSM concierge of any dietary restrictions or food allergies. See complete Terms and Conditions as well as "How it Works."

Price includes tax and gratuity.

**1170 Broadway & 28th Street
New York, NY 10001**

thenomadhotel.com

**Call the Divine DiningSM concierge
to reserve your table at 1-888-710-8265.**



ROAST CHICKEN
STUFFED WITH BLACK TRUFFLE, FOIE GRAS & Brioche

Photo: Daniel Krieger

ROUGE TOMATE

CHEF JEREMY BEARMAN

Rouge Tomate is a Michelin-starred restaurant that sets a new standard for environmentally conscious, aesthetically inspired, nutritionally optimal cuisine.



Founded in Brussels in 2001 and opened in New York City in 2008 by owner Emmanuel Verstraeten, Rouge Tomate follows the principles of SPE®—*Sanitas Per Escam*, or “Health Through Food”—a unique culinary and nutritional program designed to enhance the nutritional quality of meals, without compromising taste. Executive Chef Jeremy Bearman has created a market-driven and locally sourced modern American menu that utilizes the finest local purveyors and sustainable ingredients. Chef Bearman and his team collaborate closely with in-house culinary nutritionist Kristy Lambrou, R.D., to ensure that each dish is the perfect balance between extraordinary market-driven cuisine and optimal nutrition. Rouge Tomate New York has held a Michelin star since 2009 and was awarded a three-star certification from The Green Restaurant Association. Rouge Tomate’s commitment to sustainable, eco-friendly practices is evident in every aspect of the restaurant, from the food to the restaurant’s design and operations.

THE CHEF

As a self-taught chef who traded an Ivy League diploma for chef whites, Jeremy Bearman brings his experience running some of the most prestigious kitchens in the U.S. to the position as corporate executive chef of Rouge Tomate and SPE Certified. As executive sous-chef at both db Bistro Moderne in New York City and L’Atelier de Joël Robuchon in Las Vegas, he acquired the experience necessary to execute a world-class dining experience. Jeremy has also been the executive chef at Ritz Carlton’s Medici Cafe and Terrace at Lake Las Vegas and the opening chef for Lark Creek Steak in San Francisco, which was recognized as one of *Esquire’s* Best New Restaurants of 2007.



Photo: Thomas Schauer

ROUGE TOMATE

CHEF’S TASTING MENU EXPERIENCE

\$350 INCLUDES A TASTING MENU FOR TWO WITH A WINE OR COCKTAIL PAIRING

SAMPLE MENU

TRIO OF AMUSE

Local Oyster, Rhubarb Mignonette, Crispy Ginger, Tarragon Cucumber Gelée, Farm Yogurt, American Sturgeon Caviar Maine Lobster, Quail Egg, Santa Barbara Sea Urchin

NANTUCKET BAY SCALLOP CRUDO

Sicilian Pistachio, Blood Orange, Watercress, Maldon Sea Salt

SPRING GARLIC AND STINGING NETTLE SOUP

Fingerling, Chive, Spring Onion, Feather Ridge Farms Egg

PORCINI FARROTTO

Anson Mills Farro Piccolo, Parmesan, White Asparagus Espuma, Chive

FOUR STORY HILL FARM SQUAB “EN SOUS VIDE”

Greenmarket Vegetable, Turnip-Lemon Purée, Rhubarb, Pickled Ramp Jus

CITRUS QUARTET

Soufflé, Bombe, Tart, Ice Cream Float

DISCLAIMER

The sample tasting menu printed here and the experience received at the time of dining will differ from what is printed. Menus and courses are determined exclusively by the chef. Please notify the Divine DiningSM concierge of any dietary restrictions or food allergies. See complete Terms and Conditions as well as “How it Works.”

Price includes tax and gratuity.

10 East 60th Street
New York, NY 10022

rougetomatenyc.com

Call the Divine DiningSM concierge
to reserve your table at 1-888-710-8265.



COW'S MILK RICOTTA GNUDI

Photo: Thomas Schauer

TULSI

CHEF HEMANT MATHUR

World-class chef and tandoor master Hemant Mathur is celebrated for his success at New York's most critically acclaimed Indian restaurants.



For almost 20 years, Hemant Mathur has been a visionary leader in the transformation of Indian food in the United States from standard one-note curries into multidimensional, fine-dining experiences.

Chef Mathur has earned two Michelin stars and a slew of accolades for his distinct, clean flavors while deftly balancing seasonal ingredients, spicy flair, time-honored traditions and modern techniques. His love of the authentic flavors of his youth and diversity of cultures in New York City have helped him to develop a new level of sophistication and innovation in his cuisine.

His professional career began at age 17 as an apprentice at the Rambagh Palace Taj Hotel in Jaipur, where he gained a steady training in kitchen expertise from

bakery and garde manger to butchery and classic elements of Indian cuisine. After four years, Mathur was eager to hone his craft in the art of tandoor cooking and joined the world-renowned Bukhara Restaurant in the Maurya Sheraton Hotel in New Delhi. Three years later, he traveled to Mexico to serve as the private chef for British financier Sir James Goldsmith and further expand his culinary horizons.

Returning to India, Mathur opened the restaurant Sonar Goan in Calcutta's Taj Bengal Hotel, where he stayed until recruited by a group of German restaurateurs to bring his craft to Berlin at Seeterrson and Kashmir Palace, where he worked for three years.



Photo: Courtesy of Tulsi

TULSI

SIX-COURSE CHEF'S
TASTING MENU
EXPERIENCE
\$85 PER PERSON
\$130 WITH WINE PAIRING

SAMPLE MENU

PUMPKIN CARROT GINGER
Garam Masala, Coconut Milk

CRAB CAKES
Mustard Seeds, Whole
Red Chiles, Ginger & Curry
Leaves, Cabbage Slaw

SHRIMP MURTABAK
Layered Roti, Tomato Sauce,
Parmesan

SPICED APPLE GRANITA

TRIO OF CHICKEN
Pistachio, Homestyle
& Achari

**SPICED DUCK BREAST
WITH LENTILS**
Cardamom, Cumin,
Ginger, Garlic & Yogurt,
Semolina Cake

APPLE GINGER CAKE
Warm Apple Cider Sauce,
Vanilla Ice Cream

DISCLAIMER

The sample tasting menu printed here and the experience received at the time of dining will differ from what is printed. Menus and courses are determined exclusively by the chef. Please notify the Divine DiningSM concierge of any dietary restrictions or food allergies. See complete Terms and Conditions as well as "How it Works." Price includes tax and gratuity.

211 East 46th Street
New York, NY 10017

tulsinyc.com

Call the Divine DiningSM concierge
to reserve your table at 1-888-710-8265.



TANDOORI-STYLE LAMB CHOPS

Photo: Courtesy of Tulsi

WALLSÉ

CHEF KURT GUTENBRUNNER

Wallsé, the flagship restaurant of Chef Kurt Gutenbrunner, serves fine Austrian cuisine that reflects Kurt's passion for aesthetics, taste, quality, seasonality, as well as his knowledge of contemporary and classic culinary techniques. Modern and minimalistic, Wallsé delivers a new image of refined Austrian cuisine

Located on a landmark corner of the West Village, Michelin-starred Wallsé opened its doors in July 2000. From the name, to the food, to the décor, every detail of Kurt Gutenbrunner's first New York restaurant reflects and embodies his culinary history and vision. The name of the restaurant comes from the 15th-century village in Austria located along the Danube about 80 miles from Vienna, where Gutenbrunner was born. The décor is influenced by the tradition of modern Viennese architecture at the beginning of the 20th century, but also includes a private collection provided by artist Julian Schnabel. Wallsé's harmony of elegance, simplicity and lightness won the restaurant two stars only two months after opening and a coveted Michelin star in 2006.

Characterized not only by incredible food and impeccable service, Wallsé is also renowned for its extensive wine list curated by sommelier Leo Schneemann.



Photo: Courtesy of Wallsé

Art and design are two of my biggest passions. I love the creative process and the beauty of an object, and it makes me happy to fully integrate art and design into my restaurants. I am also a firm believer in simplicity—I think what we do is very straightforward, and we let good ingredients shine. And I strive to do the best job possible for my guests because it is an incredible feeling to please people while doing something you really love.
—Kurt Gutenbrunner



Photo: Courtesy of Wallsé

WALLSÉ

FIVE-COURSE
CHEF'S TASTING MENU
EXPERIENCE
\$200 PER PERSON
\$350 WITH WINE PAIRING

SAMPLE MENU

TUNA AND HORSERADISH CRÈME FRAÎCHE CANAPÉ

FIRST COURSE

Smoked Trout
Palatschinken Torte

SECOND COURSE

Scallops with Artichoke in
Clam and Basil Broth

THIRD COURSE

Weiner Schnitzel with Potato
Cucumber Salad

FOURTH COURSE

Wild Mushroom Goulash with
Brioche Dumplings

FIFTH COURSE

Apricot Strudel with
Almond Crème

VIENNESE COOKIES

DISCLAIMER

The sample tasting menu printed here and the experience received at the time of dining will differ from what is printed. Menus and courses are determined exclusively by the chef. Please notify the Divine DiningSM concierge of any dietary restrictions or food allergies. See complete Terms and Conditions as well as "How it Works." Price includes tax and gratuity.

344 West 11th Street
New York, NY 10014

kg-ny.com/wallse

Call the Divine DiningSM concierge
to reserve your table at 1-888-710-8265.



MAINE LOBSTER
WITH CHERRIES, FAVA BEANS, AND BÉARNAISE SAUCE

Photo: Courtesy of Wallsé

L2O

CHEF MATTHEW KIRKLEY



Chef Matthew Kirkley's cuisine at L2O (pronounced "el two oh") reflects a repertoire of new and traditional cooking methods, exploring the intricacies of fish and shellfish in artful and modern compositions enhanced by the best ingredients available from land and sea. Set within the historic Belden Stratford Hotel adjacent to Lincoln Park, two-Michelin-starred L2O's modern dining room, designed by Dirk Denison Architects, is divided into a number of distinct spaces, presenting a sense of intimacy accented by the natural beauty of light and dark woods, frosted glass, leather and soft-colored stones. With an innovative menu, warm hospitality and an engaging atmosphere, L2O offers a fresh perspective on fine dining.

THE CHEF

Born in Baltimore, Matthew Kirkley began his relationship with seafood on the sun-bleached docks of Chesapeake Bay, where he often went crab fishing with his father. There he developed the reverence for pristine fish and shellfish, honestly treated, which shapes his culinary point of view.

Kirkley's exposure to some of the most dedicated practitioners of haute cuisine, including Yannick Alléno and the Roux brothers, has underscored his respect for fine ingredients and precise execution. As a result, his cuisine is opulent but never over the top. Kirkley's touch is appealingly light, even playful, and the interplay of ingredients always harmonious. Unconcerned with culinary sleight of hand, Kirkley pays respect to culinary tradition by coaxing flavor from every ingredient, from the humblest to the most luxurious.

He has been executive chef at L2O since 2011.



Photo: Courtesy of L2O

L2O

MULTI-COURSE
CHEF'S TASTING MENU
EXPERIENCE

\$260 PER PERSON
\$445 WITH WINE PAIRING

SAMPLE MENU

MUSSEL TART, LEMON,
PARSLEY

GEODUCK CLAM,
MANILA CLAM, LIME

LANGOUSTINE, OSETRA
CAVIAR, CAULIFLOWER,
POPPYSEED, MEYER LEMON

NOOTKA SOUND OYSTER,
GREEN APPLE, NOILLY
PRAT, CELERY

CRAB CHIP, OLD BAY

MAINE LOBSTER, FOIE
GRAS TORCHON, TURNIP,
CLEMENTINE VINAIGRETTE

COLUMBIA RIVER
SALMON, PUMPERNICKEL,
ARTICHOKE

TURBOT, GRILLED SQUID,
GUANCIALE CHIPS,
SCALLION

STUFFED QUAIL,
SUNCHOKES, SMOKED
CHERRY, 23-FLAVOR
GASTRIQUE

LIME PARFAIT, AVOCADO,
TARRAGON, CARA CARA
ORANGE

CHOCOLATE CREMEUX,
LEMON CURD, BRIOCHE,
OLIVE OIL

DISCLAIMER

The sample tasting menu printed here and the experience received at the time of dining will differ from what is printed. Menus and courses are determined exclusively by the chef. Please notify the Divine DiningSM concierge of any dietary restrictions or food allergies. See complete Terms and Conditions as well as "How it Works."

Price includes tax and gratuity.

2300 North Lincoln Park West
Chicago, IL 60614

L2Orestaurant.com

Call the Divine DiningSM concierge
to reserve your table at 1-888-710-8265.



BIG EYE TUNA
WITH AVOCADO, TOMATO, AND CAVIAR

Photo: Courtesy of L2O

EVEREST

CHEF J. JOHO



Located in an unforgettable setting on the 40th floor of the Chicago Stock Exchange, Michelin-starred Everest allows you and your guests the opportunity to take in the glittering skyline while enjoying Chef and Proprietor J. Joho's world-renowned French cuisine, consisting of the finest seasonal fare, local specialties and organic ingredients. Our luxurious private dining rooms come alive with attentive service and fulfilled requests including personalized menus, customized décor, music, and audiovisual presentations and displays.

THE CHEF

Known the world over for having made an indelible mark on the culinary world with his exquisite personal cuisine, Chef Joho humbly entered the profession as a six-year-old, peeling vegetables in his aunt's restaurant kitchen. His rise to international success began on the 40th floor of the Chicago Stock Exchange with what is now one of the world's premier dining rooms, Everest.

Chef Joho's formal training began as a 13-year-old apprentice for Paul Haeberlin of the acclaimed L'Auberge de L'Il in Alsace, France, and continued in kitchens in France, Italy and Switzerland. By the age of 23, Joho was the sous-chef at a Michelin three-star restaurant, where he commanded a 35-person staff. It was while he was studying at the Hotel Restaurant School in Strasbourg that Joho immersed himself in the hotel and restaurant business, as well as the arts of pastry, cheese, wine, and much more.



Photo: Courtesy of Everest

Photo: Courtesy of Everest

EVEREST

MULTI-COURSE
CHEF'S TASTING MENU
EXPERIENCE

\$215 PER PERSON
\$345 WITH WINE PAIRING

SAMPLE MENU

**ROASTED MAINE LOBSTER,
ALSACE GEWURZTRAMINER
BUTTER AND GINGER**

**SAUTÉED NEW YORK STATE
FOIE GRAS, PINEAPPLE,
MANGO, PICON JUS**

**VINTAGE CARNAROLI RISOTTO,
FRICASSÉE OF PETIT GRIS
SNAIL, RIESLING, PAIN
PERSILLÉ**

**MAGRET OF MULARD DUCK,
PINE HONEY, MARINATED
TURNIPS À LA COLMARIEENNE**

**COMPOSITION OF MIDWEST
FARMSTEAD CHEESES**

**GELEE OF RUBY RED
GRAPEFRUIT**

**ALSACE NEW STYLE FROMAGE
BLANC, LEMON, KIRSCH AND
HONEY DES VOSGES**

**MIGNARDISES AND
PETITS FOURS**

DISCLAIMER

The sample tasting menu printed here and the experience received at the time of dining will differ from what is printed. Menus and courses are determined exclusively by the chef. Please notify the Divine DiningSM concierge of any dietary restrictions or food allergies. See complete Terms and Conditions as well as "How it Works." Price includes tax and gratuity.

**440 South LaSalle Street
Chicago, IL 60605**

everestrestaurant.com

Call the Divine DiningSM concierge
to reserve your table at 1-888-710-8265.



EVEREST SHRIMP

Photo: Courtesy of Everest

TRU

CHEF ANTHONY MARTIN



Michelin-starred, world-renowned restaurant Tru offers Executive Chef Anthony Martin's progressive French cuisine, showcasing the most pristine ingredients available in tasting menu experiences executed with bold creativity and a passion for presentation. With an elegant ambiance of white draperies and blue banquettes punctuated by a museum-quality contemporary art collection including works by Gerhard Richter, Peter Halley and Andy Warhol, Tru offers inspired fine dining complemented by James Beard Award-winning service and a list of more than 1,800 selections from the *Wine Spectator* Grand Award-winning wine cellar.



THE CHEF

Anthony Martin's first and fondest memory of cooking was helping his great-grandmother and mother bake during the Christmas season in his native Ohio. He attended the Pennsylvania Culinary Institute in order to channel his innate creativity into a culinary career. After graduation, Martin landed his first professional kitchen job at the Ritz-Carlton in Cleveland. Next, he headed south to Atlanta, where he worked for chef Guenter Seeger at his namesake restaurant and worked his way up to sous-chef. Four years later, opportunity came knocking from the direction of Las Vegas, where he lent his skills to Alex Stratta's opening team at Alex in the Wynn Resort and Casino. Soon after, he secured the executive sous-chef position opening the celebrated restaurant Joël Robuchon at the MGM Grand, which was awarded three Michelin stars. Finally, in 2008 Martin brought his considerable experience to Chicago to work at Tru, overseeing savory and pastry at the renowned destination.



Photo: Courtesy of Tru

TRU

MULTI-COURSE
CHEF'S TASTING MENU
EXPERIENCE

\$210 PER PERSON
\$375 WITH WINE PAIRING

SAMPLE MENU

BEET, OSSETRA CAVIAR,
HORSERADISH, CHERVIL

DAY BOAT SCALLOP,
HON SHIMEJI, CILANTRO,
GINGER, LIME

LONG CARROT SOUP,
GLACIAL ORANGE CARDAMOM

LIGHT SUNCHOKE, SORREL,
ARCTIC CHAR ROE

BLONDE MOREL ROYAL

DUROC PORK BELLY,
COMPRESSED BLACK PLUM,
ONION

SCOTTISH SALMON,
SHIITAKE BRAISED IN SAKE,
PICKLED GINGER

WAGYU BEEF IN TWO FORMS,
POTATO, WASABI MUSTARD

PISTACHIO IN NATURE

ENGLISH PEAS IN FROST,
STRAWBERRY, MINT

VALRHONA CHOCOLATE
VARIATION

DISCLAIMER

The sample tasting menu printed here and the experience received at the time of dining will differ from what is printed. Menus and courses are determined exclusively by the chef. Please notify the Divine DiningSM concierge of any dietary restrictions or food allergies. See complete Terms and Conditions as well as "How it Works." Price includes tax and gratuity.

676 North St. Clair Street
Chicago, IL 60611

trurestaurant.com

Call the Divine DiningSM concierge
to reserve your table at 1-888-710-8265.



Photo: Anthony Robert LaPenna

CAVIAR

THE RESTAURANT AT MEADOWOOD

CHEF CHRISTOPHER KOSTOW



The Restaurant at Meadowood is a modern American restaurant meant to speak to and positively impact the Napa Valley community while delivering a singular dining experience for every guest. What excites us most is the concept of curation: creating bespoke menus that speak to each guest's individual preferences and sense of adventure.

THE CHEF

A Michelin-starred chef before the age of 30, Christopher Kostow takes a thoughtful approach to food that belies his age. Masterfully blending contemporary French cuisine with the farm-to-table tradition, Kostow creates a transcendent experience for diners every night at The Restaurant at Meadowood.

Kostow, a Chicago native, trained in kitchens far and wide: from a Paris bistro to the Michelin-starred Le Jardin des Sens in Montpellier. Upon returning to the States, Kostow worked as sous-chef under Daniel Humm in San Francisco.

He soon became top toque at Chez TJ in Mountain View, California, garnering the restaurant many accolades including two Michelin stars and a coveted spot on *Food & Wine's* list of Top Ten Dishes of the Year in 2007.

Upon arriving at Meadowood in February of 2008, Christopher maintained two Michelin stars, was nominated for Best Chef, Pacific, by the James Beard Foundation, and was named one of *Food & Wine* magazine's best new chefs of 2009. In February of 2010, Christopher garnered a rare four stars in *The San Francisco Chronicle* and was soon awarded the highest ranking of three Michelin stars from the esteemed 2011 guide. Christopher and the Meadowood team have since retained three stars from Michelin in both the 2012 and the 2013 editions of the *San Francisco Bay Area & Wine Country Restaurants Guide* as well as four stars in *The San Francisco Chronicle*. Christopher is the second American-born chef and third-youngest chef ever to receive three Michelin stars.



Photo: Courtesy of The Restaurant at Meadowood

THE RESTAURANT AT MEADOWOOD

CHEF'S TASTING MENU
EXPERIENCE

\$225 PER PERSON
\$225 WINE PAIRING

SAMPLE MENU

WHIPPED YOGURT
BLACK SESAME
PICKLED PLUM SHISO

LETTUCE ASPARAGUS
CLAM CAVIAR

POTATOES COOKED IN
BEESWAX ASSORTED
SORRELS

SALT-BAKED RUTABAGA
GOAT'S MILK MAPLE

ABALONE LIVER
SUCCULENTS CHICKEN
BONITO

STURGEON FERMENTED
ONION FAT

BOUILLON OF
ROASTED MEATS

SQUAB CHRYSANTHEMUM
FRESH HUMMUS CURDS

COTE DE BOEUF MORELS
IN KASU DRIED OYSTER
NETTLES

"BREAD AND BUTTER"

KOJI SORBET MANZANITA
BERRIES

SORGHUM SEED
PRESERVED PLUOTS
BROWN BUTTER

A CANDY DISH

DISCLAIMER

The sample tasting menu printed here and the experience received at the time of dining will differ from what is printed.

Menus and courses are determined exclusively by the chef. Please notify the Divine DiningSM concierge of any dietary restrictions or food allergies. See complete Terms and Conditions as well as "How it Works."

Price is not inclusive of tax and gratuity.

900 Meadowood Lane
St. Helena, CA 94574

therestaurantatmeadowood.com

Call the Divine DiningSM concierge
to reserve your table at 1-888-710-8265.



HIBISCUS FOIE RADISH

Photo: Courtesy of The Restaurant at Meadowood

SOLBAR

CHEF BRANDON SHARP



CALIFORNIA SOUL FOOD

With an ardor for utilizing the freshest, ripest and most exciting ingredients available—including vegetables and herbs grown in the garden outside the Michelin-starred Solbar kitchen—Executive Chef Brandon Sharp and his team update the Solbar menus daily.

Sharp offers a dichotomous array of healthy cuisine, side by side with more indulgent fare featuring influences from around the world. His menu also reflects his commitment to sourcing ingredients locally and organically and highlighting the seasonal variety of Napa Valley's bounty. Solbar's indoor-outdoor setting has redefined the typical Wine Country resort restaurant. Lofty ceilings, large sliding-glass doors that open to panoramic views of the Palisades Mountains, and a warm color palette inspired by the local

landscape give Solbar an atmosphere of contemporary, casual sophistication. The 125-seat space features earth-friendly interiors including tabletops made from reclaimed Douglas fir and sustainable wool and leather-upholstered lounge furniture. The restaurant and lounge flows onto an outdoor patio offering al fresco drinks and dinner in the glow of a 20-foot fire pit.

Sharp brings to Solbar a passion for fresh contemporary California cuisine, cultivated at some of the most reputable restaurants in Northern California. Most recently, he was sous-chef at the five-star Gary Danko in San Francisco. Prior to that, he was chef de cuisine at Restaurant August, a New Orleans culinary institution. He earlier worked as chef de partie alongside Thomas Keller at Napa Valley's world-renowned French Laundry.



Photo: Trnette Reed

SOLBAR

CHEF'S TASTING MENU
EXPERIENCE

\$95 PER PERSON
\$145 WITH WINE PAIRING

SAMPLE MENU

PONZU BROILED HEARTS OF PALM

sieved avocado parfait,
beets, hayden mango, yuzu
vinaigrette, puffed rice
cracker

LOCAL SARDINES A LA PLANCHA

pinenut-currant relish, lentils
vinaigrette, lemon-saffron
pudding, roasted garlic
scapes

STEAMED GULF COAST RED SNAPPER

fennel vierge, carrot-ras el
hanout purée, socca niçoise
with young artichokes, green
olive persillade

CONFIT OF NIMAN RANCH LAMB SHOULDER

first crop fava beans, fava
leaves, wheatberries, angwin
black trumpets, green garlic
mousseline

TAMARIND SEMIFREDDO

piloncillo sponge cake,
caramel rum bananas,
cashew croquant

DISCLAIMER

The sample tasting menu printed here and the experience received at the time of dining will differ from what is printed. Menus and courses are determined exclusively by the chef. Please notify the Divine DiningSM concierge of any dietary restrictions or food allergies. See complete Terms and Conditions as well as "How it Works."

Price includes tax and gratuity.

755 Silverado Trail
Calistoga, CA 94515

solagecalistoga.com

Call the Divine DiningSM concierge
to reserve your table at 1-888-710-8265.



RED SUMAK ROASTED CHICKEN
WITH CAPER-SULTANA VINAIGRETTE, POLE BEANS, AND CORIANDER RAITHA

Photo: Trnette Reed

SPRUCE

CHEF MARK SULLIVAN

In every neighborhood, borough, and town, there is a place where people gather. In San Francisco's charming Presidio Heights neighborhood, that place is Spruce. The Michelin-starred Spruce is a unique restaurant that reflects the charm of its surroundings and provides residents with a welcoming place in which to dine, socialize, and relax.



The cuisine at Spruce is driven by the finest ingredients. Chef Mark Sullivan's personal relationship with local farmers and ranchers enhances his ability to prepare and cook for you the best food possible. He takes his food philosophy one step further by working directly with the farmers at SMIP Ranch, a private farm located in the hills above Woodside that grows a special selection of organic, ethically grown, hyper-seasonal vegetables, fruits and herbs exclusively for the Bacchus Management Group family of restaurants.

Not a single detail has been overlooked. The impeccably designed restaurant features a stunning Baccarat crystal chandelier that hangs gracefully in the entryway; the walls are wrapped with chocolate mohair and each room is filled with faux ostrich chairs, creating a bounty of textures, creams, and browns. Whimsical charcoal sketches from the Parisian street artist Bard and a rotating collection of art hang throughout the various quarters of the restaurant.

THE CHEF

Mark Sullivan's harmonious connection to his craft is evident in his role as the executive chef and owner.

Sullivan has always relied on his intuition and innate pleasure for cooking when creating his soulful food with clean, bright flavors. Sullivan's intellectual approach to being a chef involves a deep respect for the ingredients and challenging methods in an ongoing exploration of old world and modern cooking. His elegant yet approachable food has made Spruce both a local's favorite and a destination restaurant. It's also what landed him on the cover of *Food & Wine* as one of America's Best New Chefs of 2002.



Photo: Ed Anderson

SPRUCE

FOUR-COURSE CHEF'S
TASTING MENU
EXPERIENCE

\$200 PER PERSON
\$300 WITH WINE PAIRING

SAMPLE MENU

WOLFE RANCH QUAIL

Cauliflower, Cabbage, Confit
Croquette

BLACK COD

Kale, Butterbeans,
Ham Hock Consommé

KUROBUTA PORK TENDERLOIN

Arrowhead Cabbage,
Anson Mills Grits, Pork Jus

CARAMELIA MOUSSE AND DEVIL'S FOOD CAKE

Banana Ice Cream, Citrus-
Caramel Sauce

DISCLAIMER

The sample tasting menu printed here and the experience received at the time of dining will differ from what is printed. Menus and courses are determined exclusively by the chef. Please notify the Divine DiningSM concierge of any dietary restrictions or food allergies. See complete Terms and Conditions as well as "How it Works."

Price includes tax and gratuity.

3640 Sacramento Street
San Francisco, CA 94118

sprucesf.com

Call the Divine DiningSM concierge
to reserve your table at 1-888-710-8265.



Photo: Ed Anderson

MAINE LOBSTER
BEETS, FENNEL, COCOA

THE VILLAGE PUB

CHEF DMITRY ELPERIN

The dining experience at The Village Pub offers guests the feeling of a favorite neighborhood restaurant, while showcasing innovative fare using the finest artisanal ingredients, and an award-winning wine and spirits program.



As a result, the restaurant has received consistent praise on both local and national levels, including a highly coveted Michelin star, which it has maintained for five consecutive years.

Upon stepping through the rose-draped brick porch, guests enter the bar and lounge, complete with the original, restored 80-year-old hand-carved mahogany bar. Comfortable armchairs, limestone tables, and floors made from 150-year-old antique oak from a Tennessee tobacco barn accentuate homey comfort, while the 19th-century French limestone fireplace warms the room. The dining room is a more formal interpretation of the bar's luxuriously comfortable ambiance, featuring mahogany wainscoting, a larger double-sided limestone fireplace, and walls covered in a Bordeaux-colored Donghia mohair fabric.

THE CHEF

Chef Dmitry Elperin's first introduction to cooking was through his family's garden in his hometown of Minsk, Belarus. Elaborate family meals were prepared with Elperin and his grandfather at the helm of the kitchen. At nine years old, Elperin and his family moved to Madison, Wisconsin.

In his teens, Elperin chose to further his knowledge by working in restaurant kitchens. As a result of his experiences, and after graduating from high school, Elperin went on to attend and graduate from the prestigious Culinary Institute of America, in Hyde Park,

New York. After four years at Red Sage in Washington, D.C., Elperin headed west to California, where he expanded his repertoire to include classical French. He returned to the East Coast specifically to work for Daniel Boulud, a chef he greatly admires, but decided to return to the West Coast.

A chance meeting with The Village Pub's then executive chef-owner Mark Sullivan in New York City led to their teaming up in the spring of 2007 to run The Village Pub in Woodside, California. Elperin carries on The Village Pub's tradition of pristine, seasonal cuisine. Each day, he crafts the menu around a list of fresh-picked produce. "The farm comes to us," explains Elperin. "It's challenging and it gives me a chance to be creative. It's such a difference using an ingredient fresh from the ground. The taste is incomparable." Elperin's farm-to-table cuisine is regionally inspired and elegant, and has won consistent praise on local and national levels.

Elperin's dedication to quality local ingredients is evident in his relationship with SMIP Ranch, a private farm located in the hills above Woodside that grows ingredients exclusively for Bacchus Management Group's restaurants. At the farm, organic produce is cultivated and harvested solely for use at Bacchus' family of restaurants. The farm is a natural extension of Elperin's approach to cooking. He chooses items of only the finest quality to create a menu that reflects the essence of each season.

THE VILLAGE PUB

FOUR-COURSE
CHEF'S TASTING MENU
EXPERIENCE

\$195 PER PERSON
\$295 WITH WINE PAIRING

SAMPLE MENU

WARM PRAWN CARPACCIO

Delta Asparagus,
Crème Fraîche and Caviar

ALASKAN HALIBUT

Braised Pork Belly,
Spring Peas, Sorrel

GRILLED WAGYU BRISKET

Creamed Nettles,
Glazed Root Vegetables,
Medjool Dates

CHOCOLATE SOUFFLÉ

Earl Grey Crème Anglaise

DISCLAIMER

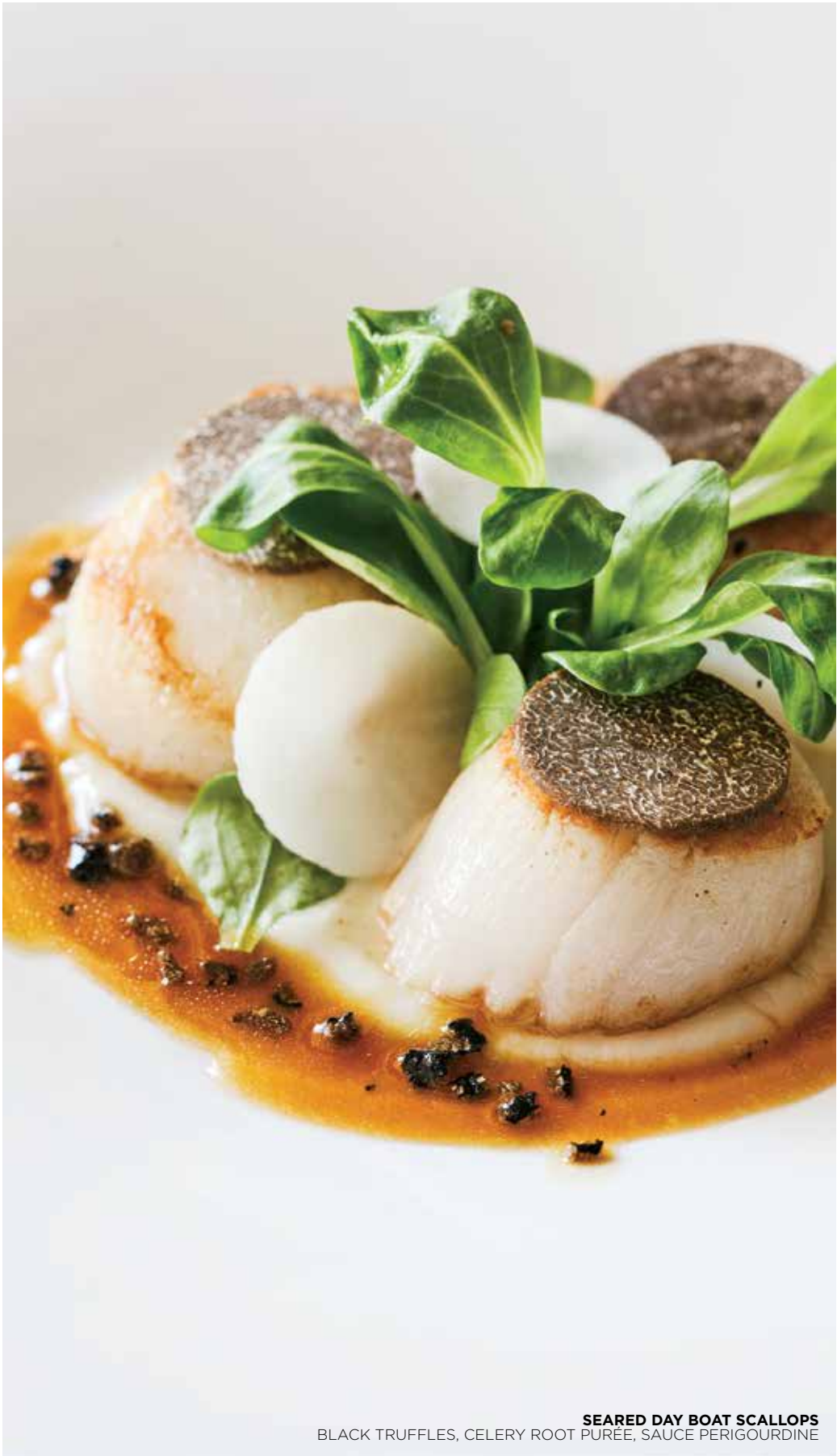
The sample tasting menu printed here and the experience received at the time of dining will differ from what is printed. Menus and courses are determined exclusively by the chef. Please notify the Divine DiningSM concierge of any dietary restrictions or food allergies. See complete Terms and Conditions as well as "How it Works."

Price includes tax and gratuity.

2967 Woodside Road
Woodside, CA 94062

thevillagepub.net

Call the Divine DiningSM concierge
to reserve your table at 1-888-710-8265.



SEARED DAY BOAT SCALLOPS
BLACK TRUFFLES, CELERY ROOT PURÉE, SAUCE PERIGOURDINE

Photo: Ed Anderson

TWIST CHEF PIERRE GAGNAIRE

*My aim is to reveal in my cuisine both emotion and also intelligence.
We all need poetry, tenderness and also things well done. —Pierre Gagnaire*



One of the most artistic and celebrated chefs in the world today, Pierre Gagnaire opened his first and only U.S. restaurant at the Mandarin Oriental Las Vegas to rave reviews in 2009. Owner of several highly acclaimed restaurants around the world, Chef Gagnaire has garnered three Michelin stars for his eponymous restaurant in Paris.

Located on the 23rd floor, the stunning dining room provides the perfect backdrop for Twist's groundbreaking menu of classic French cuisine with an unforgettable modern spin. Imaginatively created, each dish is designed to delight the senses through the careful pairing of flavors and textures for which Gagnaire is renowned. Featuring floor-to-ceiling windows and a dramatic glass staircase leading up to a suspended wine loft, the restaurant's most striking feature is arguably its lighting, which incorporates more than 300 gold globes designed to look as if they're floating in the air across the ceiling.

PIERRE GAGNAIRE

Born in Apinac, France, Pierre Gagnaire's cuisine is often described as modern, although it is deeply rooted in the French cooking tradition.

The son of restaurant owners, Gagnaire began his career in Lyon before traveling the world to hone his craft. In 1976, he returned home to his family restaurant, Le Clos Fleuri, where he earned his first Michelin star. He opened his first restaurant in 1981 in Saint Etienne, going on to win two Michelin stars, an achievement he exceeded in 1992 when his second restaurant won three Michelin stars.

Gagnaire moved to Paris in 1996 where he opened his eponymous restaurant, going on once again to win three Michelin stars. Since then, he has become head chef and owner of numerous restaurants worldwide including the highly acclaimed Pierre at Mandarin Oriental, Hong Kong.



Photo: Courtesy of Twist

TWIST

LUCKY 7 TASTING MENU
SEVEN-COURSE CHEF'S
TASTING MENU WITH
ULTRA-PREMIUM WINES
\$777 PER PERSON

SAMPLE MENU

FOIE GRAS ET CRÈME GLACÉE

Foie Gras Velouté and Haricots Verts
Salad, Trio of Ice Cream; Mint and
Green Peas, Honey and Carrot,
Bacon and Artichoke
Egon Müller, "Scharzhofberger,"
Riesling, Auslese, Saar 2009

PRINTEMPS

Langoustine, Lemon, Ginger,
Turmeric Gel, Asparagus Cocktail,
Spring Cabbage, Passion Fruit and
Olive Oil Emulsion
Neyret-Gachet, Château Grillet,
Condrieu, France 2009

ATLANTIC COD

Fillet, Grilled and Poached in Orange
Butter, Cherry & Tomato Sauce,
Gribiche Condiment
William Fevre, "Bougros-Grand Cru,"
Chablis, France 2007

SHELLFISH MARINIÈRE

Champagne and Green Herbs, Black
Gnocchi and Parmesan-Cuttlefish Disc
Kongsgaard, "The Judge," Chardonnay,
Napa Valley, CA 2008

MORCHELLA

Morels with Coffee and Braised
Turnips, Oeuf Neige
Mommessin, "Clos de Tart-Grand Cru,"
Morey-St.-Denis, France 2006

VEAL TENDERLOIN

Green Curry Scented, Sautéed
Eggplant & PearSweet Onion Infusion,
Veal Tartare with Sorrel, Paris Ham
Chiffonade with Chili
Château Pichon Longueville-Comtesse
de Lalande, Pauillac, France 1986

GRAND DESSERT PIERRE GAGNAIRE

RRRRaspberry, Tandoori Apple,
Chocolate Ice Cream, Vanilla Meringue,
Rodolphe Biscuit
Domaine Zind-Humbrecht, "Clos
Jebsal-Selections de Grains Noble,"
Pinot Gris, Alsace, France 2007
Warre's, Douro, Portugal 1963

DISCLAIMER

The sample tasting menu printed
here and the experience received
at the time of dining will differ from
what is printed. Menus and courses
are determined exclusively by the
chef. Please notify the Divine DiningSM
concierge of any dietary restrictions or
food allergies. See complete Terms and
Conditions as well as "How it Works."

Price includes tax and gratuity.

Mandarin Oriental Las Vegas
3752 Las Vegas Boulevard South
Las Vegas, NV 89158

mandarinoriental.com

Call the Divine DiningSM concierge
to reserve your table at 1-888-710-8265.



Photo: Amiel/Photo Cuisine

PIERRE GAGNAIRE'S MERINGUES

LE BERNARDIN

WARM PEEKYTOE CRAB

SHAVED HEIRLOOM CAULIFLOWER, MUSTARD CURRY SAUCE

Serves 4

DIJON MUSTARD EMULSION

1/4 cup crème fraîche

1 tablespoon Dijon mustard

fine sea salt and freshly ground white pepper

1/2 tablespoon chives, thinly sliced

METHOD

To make the Dijon mustard emulsion, gently heat the crème fraîche in a small pot. Whisk in the Dijon mustard and season with chives, salt and pepper. Reserve.

THE CURRY OIL

1 cup olive oil

1 tablespoon madras curry powder

METHOD

To make the curry oil, slightly warm the olive oil with the curry powder and allow to infuse for 2 hours.

CRAB CAKE

1 tablespoon water

6 tablespoons unsalted butter (about 3 ounces), cut into 1/2-inch pieces

1 tablespoon crème fraîche

1 tablespoon fresh chives, thinly sliced

fresh lemon juice to taste

fine sea salt and freshly ground white pepper

Espelette pepper

3 ounces peekytoe crabmeat, cleaned

5 ounces Maryland lump crabmeat, cleaned

METHOD

For the crab cake, make a beurre monté by bringing the water to a boil and whisking in the butter. Whisk in the crème fraîche and chives. Season with lemon juice, salt, pepper and Espelette. Reserve.



Photo by Francesco Tonelli

THE GARNISH

1/2 head cauliflower (or tricolored cauliflower, if in season)

8 micro celery sprouts

1/2 teaspoon Maldon sea salt

METHOD

To prepare the cauliflower, remove the florets from the cauliflower, trying to keep the pieces as large as possible. Carefully slice the florets very thin on a Japanese mandolin, 20 slices will be needed.

ASSEMBLY

When ready to serve, warm the beurre monté and gently heat the crabmeat in the sauce; season. Reheat the mustard emulsion. Carefully arrange the crab in the center of each of 4 small bowls; place peekytoe on the bottom and lump on the top. Garnish each crab cake with 5 cauliflower slices, layering them around and against the crab and placing one on top of each crab cake. Place two micro celery sprouts on top of each mound; sprinkle a little Maldon sea salt on top. Spoon the Dijon emulsion over and around each plate. Drizzle a little of the curry oil over the top of each plate. Serve immediately.

ELEVEN MADISON PARK

STRAWBERRY GAZPACHO

WITH BASIL, BLACK PEPPER, OLIVE OIL, AND GUANCIALE

Serves 8

GAZPACHO

1 tablespoon plus 1/2 cup extra-virgin olive oil

2 cloves garlic, crushed but kept whole

1 1/2 cups cubed (1 inch) whole grain bread, crusts removed

2 sprigs thyme

6 cups strawberries, hulled and quartered

2 1/4 cups English cucumber, peeled, seeded, and diced

1 1/4 cups diced red bell pepper

3/4 cup diced green bell pepper

6 tablespoons tomato juice

3 tablespoons red wine vinegar

1 1/2 teaspoons salt

Tabasco sauce

METHOD

Heat a small sauté pan over medium-high heat. Coat the bottom with 1 tablespoon of the olive oil and add 1 clove of garlic. When the garlic begins to sizzle, add the bread cubes. Toss occasionally until the bread begins to color, being careful not to burn. Add the thyme and continue to toss until the bread is golden brown. Transfer the bread to a large bowl. Discard the garlic and thyme. Add the strawberries, cucumber, peppers, remaining garlic clove, remaining 1/2 cup of olive oil, tomato juice, vinegar, and salt to the bowl. Toss to combine and cover tightly with plastic wrap. Marinate at room temperature for 3 to 6 hours. Puree the ingredients and their juices in small batches in a blender on high speed until very smooth. Strain through a chinois and chill in the refrigerator until

very cold. Taste and season, if necessary, with Tabasco sauce and additional salt and red wine vinegar.

CROUTONS

2 tablespoons extra-virgin olive oil

2 cloves garlic, crushed but kept whole

2 cups cubed (1/4 inch) whole grain bread, crusts removed

3 sprigs thyme

1/2 teaspoon salt

METHOD

Heat a small sauté pan on medium-high heat. Coat the bottom with the olive oil and add the garlic. When the garlic begins to sizzle, add the bread. Toss occasionally until the bread begins to color, being careful not to burn. Add the thyme and continue to toss until the bread is golden brown. Quickly transfer to a baking sheet lined with paper towels. Discard the garlic and thyme and season with the salt. Once cool and dry, store in an airtight container lined with paper towels for up to 1 day.

STRAWBERRY CONFIT

16 small strawberries, hulled and halved lengthwise

1 1/2 teaspoons extra-virgin olive oil, plus more for storing

1 tablespoon confectioners' sugar

METHOD

Preheat the oven to 195°F. Line a rimmed baking sheet with a silicone baking mat. Toss the halved strawberries in the olive oil to coat them lightly. Place them cut-side down on the silicone mat and dust with the confectioners' sugar. Bake for 1 1/2 hours. Flip the strawberries and bake them for an additional 30 minutes. The strawberries should be deep maroon and tender but still hold their shape. Cool them on the silicone mat before storing in a flat, airtight container that has been coated with olive oil to keep them hydrated. The confit can be made 3 days ahead and stored in the refrigerator.

TO FINISH

Gazpacho

Black pepper

Strawberry Confit

Croutons

Fleur de sel

Basil (bush, opal, and flowering varieties)

1/4 pound guanciale, thinly sliced

Extra-virgin olive oil

METHOD

Pour the cold gazpacho into 8 chilled bowls. Season with a single grind of pepper. Arrange the strawberry confit and croutons on the gazpacho. Season with fleur de sel. Garnish with basil and a slice of guanciale and finish with olive oil.

CORTON GOLD BAR

YIELD | 8" x 8" x 1" Mold

PRESSE

- 1 1/2 cups (150g) sucre or nut-free crumbs
- 1/2 cup (50g) feuilletine
- 2 1/2 ounces (75g) white chocolate
- 1/2 teaspoon (3g) fleur de sel

METHOD

In a food processor on high speed, blend crumbs with feuilletine until it reaches a fine consistency. Remove and reserve. Melt white chocolate over a double boiler. Fold crumbs into the white chocolate and season with salt. Remove from double boiler. Thinly spread the mixture between two sheets of parchment or wax paper and roll out with a rolling pin to 3-millimeters thick. Place it on a sheet tray and refrigerate until set, approximately 3 hours. Cut out a square with a mold that is 8" x 8" x 1". Gently remove paper and place this base into the mold. Leave the mold around the presse so that the presse is the base for the caramel and chocolate. Refrigerate uncovered. This step can be done day before.

CARAMEL

- 3 tablespoons (40g) granulated sugar
- 1/2 teaspoon (10g) glucose syrup
- Pinch (1g) kosher salt
- 2 teaspoons (4g) cocoa butter
- 1/4 cup (50g) heavy cream

- 1 ounce (25g) Jivara 40% chocolate

- 1 teaspoon (20g) unsalted butter

METHOD

In a heavy-bottomed pot over low-medium heat, keeping a close watch, cook the sugar and glucose to a light caramel, approximately 5 to 10 minutes. With a rubber spatula, stir in salt, cocoa butter, and cream; stir to emulsify. Turn heat to low and add chocolate and butter. Continue to stir. Pour over the presse and continue to chill the mold in the refrigerator until caramel sets, approximately 3 hours.



Photo by Evan Sung

BLUE HILL THE KIP

- 1 1/2 ounces applewood-smoked McKenzie Rye Whiskey

- 1 ounce sweet vermouth (we use our Blue hill Sweet Vermouth, but any will do)

- 1/2 bar spoon Crown Maple Syrup Dark Amber

- 1 drop Scrappy's Cardamom Bitters

Build in a rocks glass and add a large-format ice cube. Garnish with an orange twist.

Created by Katie Bell



Photo by Ashley Sears

BOULEY ALL-NATURAL CHICKEN COOKED IN A POT WITH HAY SAUCE

Serves 4

CHICKEN

One 4 to 4 1/2 pound chicken
1 tablespoon sea salt
2 teaspoons fresh ground white pepper
3 handfuls clover and/or alfalfa hay (from a local farmer or farm supply store)
1 small bunch fresh lavender
6 tablespoons unsalted butter, divided
1/2 pound day-old bread dough (ask the local baker or pick up fresh pizza dough)

METHOD

Preheat a convection oven to 275°F with the fan on medium-high. If using a conventional oven set to 300°F. Liberally season the chicken with salt and white pepper and tie the legs together with kitchen twine. Place the hay and lavender in a

pile in the bottom of an oven safe pot with tight fitting lid, such as a Dutch oven. Make a snake with the bread dough and wrap around the lip of the pot, leaving most of the dough hanging off the rim. Place two 2-tablespoon pads of butter on top of the hay; set the chicken on the hay breast-side up and place the remaining butter on top of the chicken. Press the lid down onto the bread-dough rim until the sound of air releasing is heard. Pull the over-hanging dough up around the pot lid and press to seal. Place in pre-heated oven and cook 1 to 1 1/2 hours or until internal temperature is 155°F. Rest 30 minutes, carrying over to 165°F.

HAY SAUCE

16 ounces reduced chicken stock (one quart low sodium stock reduced by half)
1 each small sprig of thyme
Salt and fresh ground pepper to taste
1 tablespoon kuzu powder or arrow root powder

METHOD

Remove meat from chicken and set aside. Cut up the bones and carcass with scissors or a cleaver, ensuring the actual bone is cut to release the marrow. Return the bones to the pot with the hay and cooking juices. Place on burner on medium heat, pour in reduced chicken stock, whole thyme sprig and bring to a simmer. Cover and cook 20 minutes. Strain. Season with salt and pepper. Return to a boil, skim off the fat. Blend with an immersion blender and thicken with kuzo or arrowroot powder.



Photo: Thomas Schauer

BRUSHSTROKE DONABE RICE

A donabe is a traditional Japanese clay pot used to cook rice. A donabe rice cooker gently cooks the grains resulting in a shinier, sweeter, and richer-flavored and textured rice.

CREATING DONABE BROTH

11 parts of dashi
1 part of sake
1 part of usukuchi (light-colored) soy sauce



METHOD

Gently wash the rice in cool, clean water, then set aside in a colander or strainer to drain for 30 minutes.
Mix one part of the washed and dried rice to one part of the stock. (i.e., 2 cups dashi for 2 cups of rice).
Place the dashi and rice in a donabe pot along with any ingredients you would like to cook with them (scallops, crab, ginger, etc.).

On a home stove, heat the donabe on the highest flame until it reaches a boil.
Once the donabe comes to a boil, lower to a simmer and cook for about 12 minutes.
After 12 minutes, cut the heat and let the donabe sit for at least 8 minutes without removing the lid in order to fully steam the rice. You may garnish with fresh herbs or greens before serving (*mitsuba*, *kinome*, micro-greens, etc.).

BENTO BOX CHIRASHI SUSHI FROM SPRING MOUNTAIN

Donabe rice mixed with sushi vinegar and stewed burdock; with dashi-simmered bamboo shoot, red and white petit turnips, kinome-green, red, and orange edible clovers, finely chopped stewed shiitake mushrooms, and shio-kombu on top.



Photo: Thomas Schauer

DEL POSTO

ORECCHIETTE

WITH RED LAMB SAUSAGE AND CARROTS

Serves 6 to 8

LAMB SAUSAGE

- 1 pound ground lamb
- 1 1/2 teaspoons salt
- 1 tablespoon red wine
- 1 tablespoon cayenne pepper
- 2 teaspoons garlic puree
- 2 tablespoons roasted red pepper puree
- 1 teaspoon ground black pepper
- 2 teaspoons sweet paprika
- 2 teaspoons smoked paprika
- Water as needed

METHOD

In a bowl, combine spices, lamb, salt, and water as needed. Incorporate thoroughly using your hands.

CARROT PUREE

- 1 pint carrot juice
- 2 cups diced carrots
- 2 cups chopped carrots
- 1 teaspoon sugar
- Orange zest to taste
- Salt and pepper to taste

METHOD

Cook carrots in carrot juice until tender. Strain and reserve the diced carrots. Puree the remaining chopped carrots. Season with orange zest, salt and pepper to taste. Fold the diced carrots into the seasoned carrot puree.

TO ASSEMBLE

Mound the sausage in the center of a cold pan. Cook until the bottom of sausage is crispy, and a good fond has developed. Break apart and cook through. Deglaze pan with 1/2 cup of chicken stock. Add a knob of butter. While the sausage is cooking, cook 1 pound of pasta according to the directions on the package. Strain and return to pot when done, reserving some cooking water. Add sausage, pecorino, olive oil, and a little cooking water to the pasta. Stir until creamy over medium heat. Distribute among plates, and garnish with dollops of carrot puree and breadcrumbs.

NOTES ON PASTA

We like to use orecchiette because its “little ear” shape holds sauce well. You can buy fresh or frozen orecchiette at your local Italian specialty shop or gourmet market. This recipe calls for 1 pound of pasta.

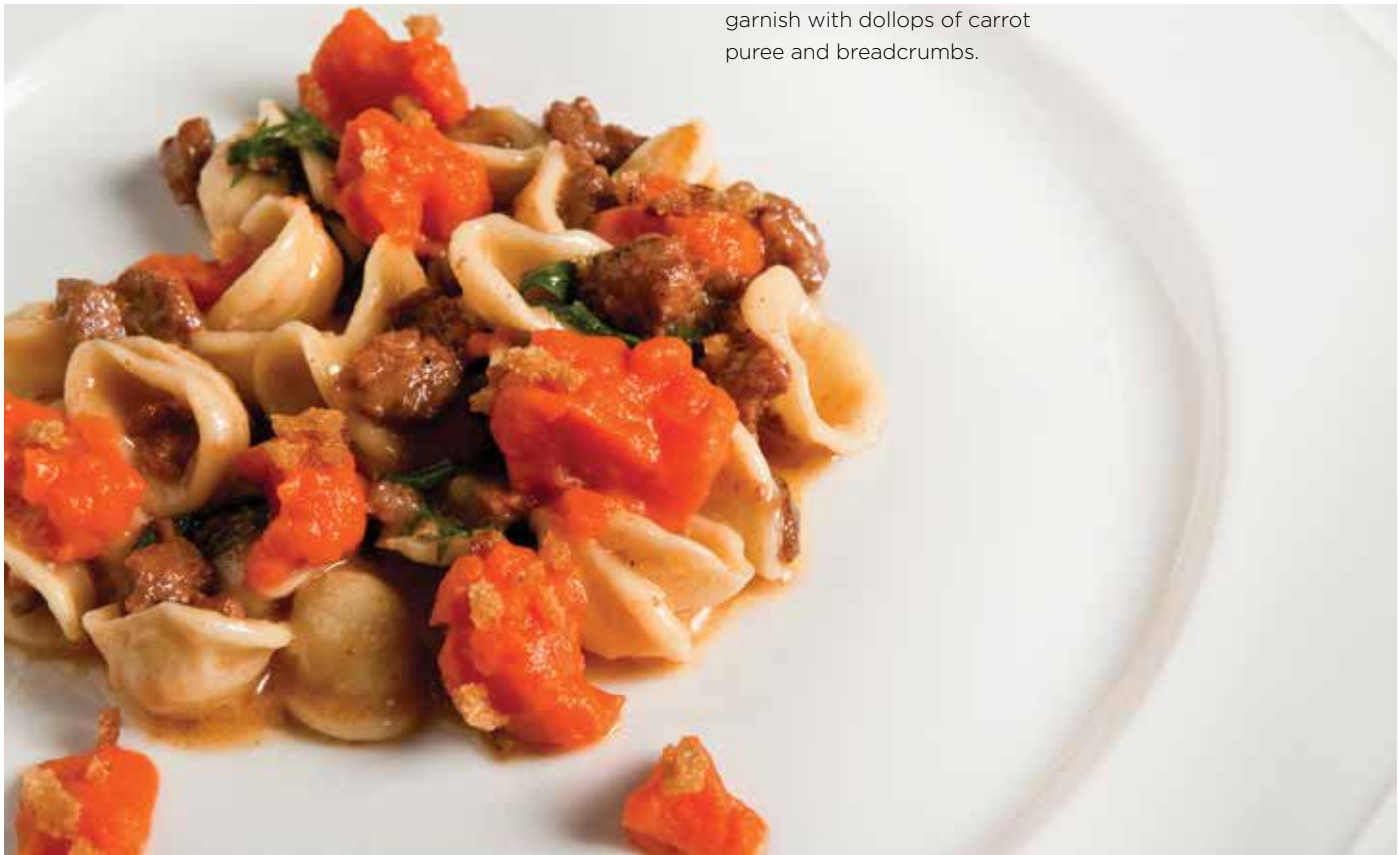


Photo: Ted Axelrod

DOVETAIL

GNOCCHI, PEAS, JAMBON DE PARIS, PARMIGIANO-REGGIANO

Serves 2

INGREDIENTS

- 1 tablespoon olive oil
- 16 pieces cooked gnocchi (recipe at right)
- 6 ounces chicken stock
- 2 tablespoons butter
- 1 tablespoon Parmigiano-Reggiano
- 2 cups English peas, shucked, blanched, and peeled
- 6 pieces jambon de Paris, sliced thin and punched
- 1 each Meyer lemon
- 6 each snap peas, blanched and halved
- 6 pieces pea leaves

METHOD

Heat oil in a small sauté pan. Add gnocchi and sear both sides. Add chicken stock, butter, and Parmigiano to the pan. Let cook for about 3 to 4 minutes until gnocchi are cooked through. Add English peas and ham. Season with salt and lemon juice to taste. Transfer gnocchi, peas, and ham to a bowl. Zest Meyer lemon on top of the gnocchi. Dress snap peas and pea leaves with salt and olive oil. Garnish gnocchi with snap peas and pea leaves.

GNOCCHI

- 2 large russet potatoes
- 100 grams (nearly 2 cups) all-purpose flour
- 1 egg yolk
- Salt to taste

METHOD

Preheat oven to 350°F. Line half sheet tray with salt. Poke holes in potato with small paring knife. Line the potatoes on the salt and bake for 1 1/2 hours or until fork tender. While the potatoes are still warm, skin and pass through a rice mill. Spread the potato evenly on a sheet tray lined with parchment. Let potato dry for about 15 to 20 minutes.

Sprinkle flour on a clean work surface. Then sprinkle a layer of potato on top of the flour. Season the potato lightly with salt and mix. Then sprinkle more flour on top, and repeat this process until all the potatoes are mixed. Drizzle the egg yolk on top of the potato and flour mixture, and mix very gently until the eggs are incorporated. Take care not to overwork the dough. Divide the dough into smaller pieces and roll it out into a log shape. Cut even-size pieces with a bench scraper. Roll each piece into a ball, then roll it lightly on the back of a fork to create an indentation.



Photo: Courtesy of Dovetail

15 EAST CHAWAN MUSHI

Serves 2

Needed: 2 ceramic ramekins

INGREDIENTS

- 1 cup shitake
- 1 whole egg, beaten
- 2/3 cup cold bonito broth
- 4 teaspoons light soy sauce
- 2 teaspoons Mirin (Japanese condiment)

METHOD

Place the mushrooms in a colander. Rinse them under running water to remove any dirt or debris. Pat dry.

Place the mushrooms on a cutting board and slice off the bottom of each stem.

In a small pot, add enough water to cover the mushrooms. Bring the mushrooms and water to a

full boil, and turn down the heat slightly so the water continues to boil. Boil for 5 minutes and drain.

Mix together the egg, bonito broth, light soy sauce, and Mirin in a bowl.

Take a small amount of the boiled mushroom and place in ramekins. Pour egg mixture over the mushrooms evenly. Set aside.

Bring about 1 cup of water to a boil in a saucepan. Reduce heat to a simmer, and place ramekins into the pan. Cover and steam for 10 minutes, or until egg is firm but soft and silky like tofu.

THE NoMad TAGLIATELLE WITH KING CRAB, MEYER LEMON, AND BLACK PEPPER

Serves 4

PASTA

- 2 3/4 cups tipo “00” flour
- 1 cup egg yolk
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon water
- 1 teaspoon salt

METHOD

Mound the flour on a clean work surface. Make a well large enough to hold the egg yolks in the center. In a small bowl, whisk together the eggs yolks, water, olive oil, and salt and then pour the mixture into the center of the well. Using a fork, slowly mix the flour into the egg mixture until all the flour is blended and you have a rough dough. Knead the dough for 10 minutes or until it is smooth. Allow the dough to rest for 30 minutes. Roll the pasta dough to 1/16-inch thickness; this will be 0 on most pasta machines. Use a sharp knife or pasta cutter to cut the sheeted dough into noodles, about 1/8-inch wide.

TO FINISH

- 1 cup fish fumét
- 1/4 cup Meyer lemon juice
- 1 pound butter
- Pasta
- 7 ounces cleaned king crab meat
- 1 tablespoon fresh cracked black pepper
- 1/4 cup sliced chives

METHOD

Bring a large pot of salted water to a boil. In a large saucepan, combine the fish fumét, half of the lemon juice, and the butter and bring to a simmer. Add the pasta to the water and cook for just about a minute or until tender. Remove the pasta from the water and add to the saucepan with the fumét, lemon juice, and butter. Add the king crab, black pepper, and remaining lemon juice. Toss over high heat until the butter is thick and coating the pasta. Finish with chives.

GOTHAM BAR AND GRILL TAGLIATELLE WITH SHRIMP AND RAMP PESTO

Serves 4

RAMP PESTO

- 10 ounces ramps
- 1/2 cup ice
- 1 cup olive oil
- 2 tablespoons heavy cream
- Salt and pepper to taste

METHOD

Blanch the ramps in lightly salted water and then shock them in ice water. Transfer the cooked ramps to a blender and blend with half a cup of ice. Slowly add in the olive oil and heavy cream. Season with salt and pepper.

CHERRY TOMATOES AND SHRIMP

- 1 cup cherry tomatoes, blanched and peeled
- 12 pieces ruby red shrimp, peeled and blanched

SHRIMP STOCK

- 1/2 cup canola oil
- Shrimp shells from peeled ruby reds
- 3 heads garlic
- 4 shallots
- 1/2 cup tomato paste
- 1 bottle white wine
- 2 quarts water

METHOD

In a small sauce pot, heat oil and caramelize shells until golden brown. Add in garlic and shallots until light in color. Add tomato paste and cook until lightly golden. Deglaze with wine and add in water. Bring to a simmer and cook for 45 minutes. Strain and set aside.

TAGLIATELLE

- 10 ounces fresh or dried tagliatelle
- 1 ounce butter
- 2 ounces extra-virgin olive oil

METHOD

Cook pasta in lightly salted water, until just tender.

In a sauté pan, add in 4 ounces of shrimp stock. Bring to a simmer and mount with 3 ounces of ramp pesto.

Toss in pasta, and reduce the sauce until it coats the pasta. Toss in cherry tomatoes and shrimp. Toss pasta to incorporate all ingredients. Mount with butter and olive oil.

Top with toasted pine nuts.

VARIATIONS

When ramps are no longer available, substitute four ounces of any of the following: parsley, spring garlic tops, basil, or chives.



Photo: David Cavallo

HAKKASAN SHISO GIMLET

Serves 1

- 3 shiso leaves
- 1 1/2 ounces Nolet's Silver Dry Gin
- 3/4 ounce Pierre Ferrand Dry Curaçao
- 3/4 ounce lime juice
- 1/2 ounce lychee juice
- 1 bar spoon yuzu marmalade

METHOD

Add shiso leaves to cocktail shaker and lightly crush to release the herb's oils. Add all other ingredients and shake thoroughly. Double strain into a martini glass. Garnish with a shiso leaf.

EASY ALTERNATIVE

Remove the yuzu marmalade and switch out the lime juice for yuzu juice that can be found bottled at your local Asian market.



Photo: Alice Gao

JUNOON DUCK TELLICHERRY

Serves 4



Photo: Courtesy of Junoon

INGREDIENTS

- 4 duck breasts
- 3 tablespoons coconut oil
- Handful of curry leaves
- 1/2 teaspoon white cumin seeds
- 1 1/2 teaspoons garlic, minced
- 1 1/2 teaspoons ginger, minced
- 1 large onion, chopped
- 1 plum tomato, chopped
- 3 tablespoons ground tellicherry peppercorn
- 1/2 teaspoon chili powder
- 1 1/2 teaspoons ground coriander
- 3/4 teaspoon ground cumin
- 1/2 teaspoon turmeric
- 2 cups water
- 1 teaspoon tamarind puree
- 1/2 cup coconut milk
- Kosher salt and freshly ground pepper

METHOD

Preheat oven to 400°F. Remove the duck breasts from the refrigerator a half hour before serving to come to room temperature. Trim off connective tissue and excess fat. Lightly score the skin side of the duck breasts to allow better rendering of the fat. Season the duck breasts generously with salt on both sides. Heat a heavy-bottomed skillet over medium heat. Add the duck breasts, skin-side down, to the pan and once they are sizzling reduce the heat to medium-low. Render the fat until it is well browned for 8 to 10 minutes, removing excess duck fat from the pan as it accumulates, and set aside.

Heat coconut oil in a large saucepan over medium-high heat. Add curry leaves and white cumin seeds, and when they pop, add the garlic and ginger and sauté until it starts to brown. Add the chopped onion and some salt to draw out the moisture; cook until the onions start to caramelize. Add the tomato and cook until it starts to break down. Add spices and water and cook uncovered until the sauce has thickened and the spices have cooked through. Blend sauce in a blender or use a stick blender to uniform consistency. Transfer sauce to a new pot and place over medium heat. Add tamarind and coconut milk and adjust seasoning. Place duck breasts on a baking sheet, skin-side down, and place in the oven for another 4 to 5 minutes for medium rare. Slice duck on a cutting board skin-side down thinly across the breast. Place in the serving dish and ladle sauce around it.

ROUGE TOMATE TOMATO-WATERMELON PANZANELLA

Serves 4

SHERRY VINAIGRETTE

1/4 cup sherry vinegar
1/4 cup olive oil
1/2 tsp fine sea salt

METHOD

Whisk ingredients in small bowl and reserve.

SOURDOUGH CROUTONS

1 quart cubed sourdough bread
1/3 cup olive oil
Salt
Freshly ground black pepper

METHOD

Toss bread in oil, season with salt and pepper.

Spread on sheet tray and toast at 300°F until golden brown and completely firm.

TO ASSEMBLE SALAD

2 1/2 cups diced watermelon
2 1/2 cups large diced red-ripe tomato
1 cup medium-diced cucumber (seeds removed)
1 cup arugula
1/4 cup julienned red onion
1 1/2 cups sourdough croutons
1/3 cup sherry vinaigrette
1/4 cup sliced Beldi olives
1/2 cup crumbled feta
1/4 cup chiffonade basil

METHOD

In mixing bowl, toss together watermelon, tomato, cucumber, arugula, red onion, and sourdough croutons. Divide among 4 bowls and top with Beldi olives, crumbled feta, and fresh basil.



Photo: Evan Sung

TULSI TANDOORI-STYLE LAMB CHOPS

Serves 4

INGREDIENTS

2 pounds lamb rib chops, cut 1- to 1 1/2-inches thick
1 tablespoon paprika
1/2 teaspoon cayenne pepper
1/4 teaspoon ground mace
1/4 teaspoon ground nutmeg
1 tablespoon garam masala
1 tablespoon toasted cumin seeds, coarsely ground using mortar and pestle
8 medium garlic cloves, finely minced into a paste

3-inch piece fresh ginger, peeled and finely minced into a paste
1/4 cup malt vinegar
Juice of 1 lemon
1 teaspoon salt
3/4 cup yogurt, drained in a cheesecloth-lined strainer or a coffee filter for 2 hours
2 tablespoons canola oil
3 tablespoons melted butter

METHOD

Cut three or four deep slashes in each of the chops. In a mixing bowl large enough to hold the chops, combine all of the remaining ingredients except the canola oil and melted butter. Add the chops and toss to coat in the marinade. Place the chops with the marinade in a large, resealable plastic bag and refrigerate for at least 6 hours, or preferably overnight.

Preheat the oven to 550°F, or preheat a grill.

Add the canola oil to the bag with the chops, reseal, and

massage the bag between your hands to mix the oil. Remove the chops from the marinade. If roasting in the oven, put the chops in a single layer on a rack set on a foil-lined baking sheet and roast 20 minutes, remove from the oven and let rest 5 minutes, then turn the chops over, brush with the butter and roast 10 more minutes. If grilling, grill for 5 minutes on each side, let rest 5 minutes off the grill, and then brush with the butter and grill for another 5 minutes on each side.



Photo: Courtesy of Tuli

WALLSÉ

MAINE LOBSTER WITH CHERRIES, FAVA BEANS & BÉARNAISE SAUCE

Serves 4

MAINE LOBSTER

Four 1 1/4 pound lobsters, cooked

METHOD

Place a large stockpot of water on the fire. Fill a large bowl with ice and some cold water to make an ice bath; you will need this to cool down the lobster after they have been blanched. When the water comes up to a rolling boil, drop the live lobster into the water head first. Cook for about 5 minutes then remove the lobster from the boiling water and place into the ice bath. When the lobster is cool enough to handle, break the claw and knuckle off of the lobster bodies at the base of the leg joint. The claws need to be put back into the boiling water for 3 minutes more. Following the same process, remove the claws from the water and place into the ice bath. To clean the lobster, start with one hand on the head and one hand on the tail then twist the tail off. You may want to use a towel or rubber gloves to protect your hands from the spines of the lobster. Discard the lobster head, then using kitchen scissors cut down the center of the tail shell on both top and bottom. At this point you should be able to pop out the tail meat. The claw meat can be a little more difficult; start by separating the claw and knuckles by twisting in opposite directions. Take the back of a strong knife and start striking the claw shell in a circular pattern so that the shell is cracked all the way around the claw. Then pop out the claw meat. Reserve the lobster meat.

BUERRE BLANC

- 1 pound butter
- 3 tablespoons shallots, minced
- 1 cup dry white wine
- 2 tablespoons Champagne vinegar
- 1 teaspoon cracked black peppercorns
- 3 sprigs thyme

METHOD

Cut butter into cubes and let it come to room temperature. In a small saucepan over high heat, bring the shallots, wine, vinegar, peppercorns, and thyme to a boil then reduce until there are about 3 tablespoons of liquid left. Strain the wine reduction and slowly start whisking in the tempered butter, using the stove on and off if you need a source of heat to help the butter melt. Be careful not to apply too much heat for the mixture breaks easily. When the time comes, this sauce will be used to heat the lobster.

FAVA BEANS

- 3 pounds fresh fava bean pods, picked and blanched
- 2 tablespoons olive oil
- 1 tablespoon shallots, minced
- 1 lemon, cut in half for the juice
- Salt and pepper to taste

METHOD

Remove the favas from their pods then place a pot of water on the burner and bring to a boil. Set up an ice water bath to shock the favas. Place the favas into the boiling water and cook for about 3 minutes. To check if the favas are done, peel the shell off, break it in half and the bean should be the same green color all the way through, no whitish centers, but they

should still have a bit of bite to them. When the favas are ready, remove them from the water and place them into the ice water bath to cool them down quickly so they don't loose their vibrant green color. Place the olive oil in a medium saute pan over medium heat. Add the shallots then the fava beans and saute for a few minutes. Finish with a fresh squeezed lemon.

CHERRIES

- 2 pounds Bing cherries, pitted
- 1/2 cup granulated sugar
- 2 cups ruby port wine
- 1 cup dry red wine
- 1 vanilla bean, split

METHOD

First wash then pit all the cherries. In a deep-walled sauté pan over high heat, add the sugar to the pan and caramelize to a golden brown color. Then add the ruby port and red wine, bring to a boil and add the cherries and vanilla bean. Reduce until the mixture has a syrup consistency and the cherries are cooked but not falling apart.

BÉARNAISE SAUCE

- 1 pound butter
- 3 tablespoons shallots, minced
- 1 cup dry white wine
- 2 tablespoons Champagne vinegar
- 1 teaspoon cracked black peppercorns
- 3 sprigs thyme
- 6 egg yolks
- 1 teaspoon salt
- Pepper to taste
- 1 lemon cut in half and juiced
- 1/4cup chopped tarragon

METHOD

Cut the butter into small cubes to soften. In a small saucepan over high heat, bring the shallots, white wine, Champagne vinegar, cracked black peppercorns, and thyme to a boil and reduce until there is about 2 tablespoons of liquid left. Strain, then cool the reduction. Put a pot of water on the stove top and bring it to a boil. Take the bowl of butter and place it over the boiling water and whisk until the butter is warm; reserve in a warm place. Place the 6 egg yolks and the wine reduction in a large bowl then place the bowl over the boiling water, whisking constantly. Whisk until the mixture turns a pale yellow color and thick ribbons start to form. You have to be careful during this process because the eggs could easily curdle if the mixture gets too hot. It is a good idea to keep moving the bowl on and off the heat while whisking constantly to ensure that curdling does not occur. When the thick ribbons form, take the bowl off the heat and slowly drizzle in the warm butter while whisking constantly. Season with salt, pepper, fresh squeezed lemon juice and chopped tarragon. Reserve in a warm place.

ASSEMBLY

Place the lobster in the buerre blanc and heat it very slowly so the butter sauce does not break. Place the fava beans in the bottom of the serving bowls then heat up the cherries and place a large spoonful over the fava beans. Place the lobster on top of the cherries and spoon the béarnaise sauce on top of the lobster.

L20

ST. PIERRE, FOIE GRAS, CABBAGE, MATELOTE

Serves 4

INGREDIENTS

- 4 packets St. Pierre/Foie Gras Press, picked up at 72°C steam for 7 minutes with butter
- 120 grams Savoy Cabbage, 4.5 centimeter x .7 centimeter, blanched for 2 minutes
- Beurre Monté
- Sauce Matelote
- 16 each Cabbage Glass, cut to triangles, 4.25 centimeter length, 6 centimeter diagonal
- ST. PIERRE/FOIE GRAS PRESS
- 120-gram St. Pierre filet
- 80 grams Foie Gras, sous vide
- 4 each Savoy Cabbage Leaf, middle leaves, half green, blanched for 2 minutes

METHOD

Cut the St. Pierre portion into 3 pieces lengthwise. Cut the foie gras into 2 pieces, matching the shape of the St. Pierre portion. Season the fish portion with salt and white pepper. Atop a sheet of plastic wrap, build the fish and foie gras pieces together in alternating layers, attaining a stacked pattern. Use the plastic wrap to contort the block into a rectangle shape. Wrap tightly with the plastic wrap and Cryovac in a sous vide bag. Cook the rectangle at 48°C in a water bath for approximately 2 hours. Once cooked, sit at room temperature until room temperature is reached, then place the bag in an ice bath. Once cooled, remove the bricks and remove the plastic wrap. Cut the cabbage leaf into a shape that will fully wrap around the rectangle. Wrap the leaf tightly over the rectangle with plastic wrap. Once wrapped, lightly press the rectangles using weights to even the shape and to set

the cabbage. Allow to press for about 30 minutes. Once pressed, cut the ends off the sides of the rectangle to achieve a flat side on either end. Then cut the rectangle diagonally to achieve 2 triangle shapes. Remove the plastic wrap from the two triangles gently. Cover and reserve.

CABBAGE GLASS

- Savoy Cabbage, blanched for 2 minutes, inner stem removed
- Grape Seed Oil

METHOD

Blanch and shock the Savoy cabbage leaves, removing the thick inner stem. Pat dry cabbage leaves with food-safe towels. Lightly oil several Silpat mats with grape seed oil and place the leaves on the mats, making sure they are flat. Cover this with another oiled mat and bake in a 250°F oven until dried and browned, mimicking the look of glass (about 45 minutes). Once cooked store in a dehydrator and cut to the desired triangle shape as needed.

SAUCE MATELOTE

- 80 grams Garlic, sliced
- 400 grams Shallot, sliced
- 100 grams Butter
- 3000 grams Pinot Noir
- 4 kilogram Fish Bones (rinsed and dried)
- 8 each Bay Leaf
- 400 grams Leeks, whites, halved
- 200 grams Celery, large dice
- 800 grams Onion, large dice
- 240 grams Button Mushrooms, halved
- 20 grams Black Peppercorns
- 12 liters Chicken Consommé

METHOD

Sweat shallots and garlic in butter until soft, adding the wine. Once wine is reduced by half add the rest of the ingredients. Bring to a simmer and cook for one hour skimming often. Strain through filter and reduce until sauce-like consistency. Strain through filter again, cool and reserve.

FINISHED MATELOTE

- 400 grams Sauce, reduced
- 12 grams Pinot Noir Reduction
- 40 grams Beef Jus
- 52 grams Butter
- Lemon
- TO ASSEMBLE
- Puddle Sauce Matelote onto a plate, mounding Savoy Cabbage on top. Place St. Pierre/Foie Gras Press above with the diagonal cuts pointing up. Garnish with Cabbage Glass triangles.



EVEREST

WARM WHITE AND GREEN MICHIGAN ASPARAGUS WITH AGED PARMESAN AND POACHED EGG

Serves 8 appetizers

INGREDIENTS

2 bunches white asparagus
2 bunches green asparagus
1/2 quart milk
3 tablespoons butter
1 lemon, juiced
Salt and pepper
8 farm-raised organic eggs
2 tablespoons olive oil
6 ounces aged Parmesan, shredded
Espelette seasoning

METHOD

Preheat oven.
Trim off ends of white asparagus and green asparagus, then peel the stalks. Set bunches aside.
In a stockpot mix milk, 1 tablespoon butter, lemon juice and salt over medium heat. Add white asparagus and allow to simmer until al dente. Poach eggs in same pot and set aside.
At the same time, drizzle green asparagus with 1 tablespoon olive oil, salt and pepper, then spread onto baking sheet and roast 5 to 10 minutes until tender.
Arrange white and green asparagus onto 8 plates. Drizzle each dish with remaining olive oil, sprinkle with shaved aged Parmesan and season with salt and pepper. Top each plate with one poached egg and finish with a dash of Espelette seasoning. Serve immediately.



Photo: Courtesy of Everest

TRU

OLIVE OIL-POACHED SALMON

Serves 4

At Tru this dish is served with smoked cream and sorrel sauce.

INGREDIENTS

Four 5-ounce portions of Scottish or King Salmon (skin removed)
salt and pepper
1 tablespoon grape seed oil
1 gallon olive oil

METHOD

Season salmon fillets with salt and pepper. Turn oven on to 350°F.
To prepare your olive oil bath, place a wire rack into a 12x12 pan. Fill with olive oil and set on stove top.
Heat grape seed oil in a sauté pan. You will know when the pan is hot enough when light wisps of smoke rise from the pan. When sufficiently hot, sauté salmon filets skin-side down until skin side is golden brown. Immediately remove from heat and set aside.
Drop salmon filets onto the wire rack so they are fully submerged. Place on top of the stove (not on a flame—the heat from the 350°F oven provides the correct amount of heat for the cooking process) until temperature of the fillet reaches 105°F to 110°F on a meat thermometer (about 35 to 55 minutes). The fish will feel slightly warm to the touch. Note that the bath never gets hot and the color of the fish will not change as when baked. It will still be raw-looking, flaky and firm.
When done, remove from bath and rest on napkins for 1 minute to drain oil. Serve immediately.



Scottish Salmon, Sorrel, Smoked Cream Photo: Courtesy of Tru

THE RESTAURANT AT MEADOWOOD

YOGURT BLACK SESAME SHISO

Serves 15

WHIPPED YOGURT

100 grams cream
3 each silver gelatin, bloomed
800 grams (3 1/4 cups) cultured yogurt

BLACK SESAME ROCKS

265 grams (1 1/3 cup) sugar
100 grams (1/2 cup) water
465 grams (3 1/4 cup) black sesame
50 grams (1/4 cup) buckwheat
10 grams (1 tablespoon) perilla seeds

UMEBOSHI PUREE

275 grams (1 1/4 cups) umeboshi plums, pitted
Stone fruit blossoms
River rocks
Shiso salt
Red and green shiso, chiffonade

WHIPPED YOGURT

Place the cream in a small pot. Add the bloomed gelatin, being careful to wring out any excess liquid from the gelatin. Melt the gelatin by slightly warming the cream. In a blender combine the warmed cream and yogurt. Mix on high for 1 minute then pour into a bowl over an ice bath. Stir until cold and add to a stand mixer. Using a whip attachment, mix until the yogurt doubles in volume. Place approximately two spoonfuls of yogurt into the bottom of the serving bowl. Refrigerate for at least 2 hours.

BLACK SESAME ROCKS

Combine the sugar and water in a pot. On low heat, cook until the sugar reaches 239°F (115°C). Using a wooden spoon, add the black sesame seeds, buckwheat and perilla seeds. Mix quickly to aid in crystallizing the sugar.

Transfer to a clean pot and continue to cook, mixing constantly. As the sugar begins to caramelize, continually mix to redistribute the melted sugar. Once all of the sugar has melted completely, turn out onto a silicon baking mat. Break up into small pieces and allow to cool at room temperature. Store in a cool dry container.

UMEBOSHI PUREE

Put the umeboshi into a blender. Mix on high for 3 minutes; strain through a chinois using a ladle. Cool in an ice bath and fill a squeeze bottle. Store in the refrigerator.

TO SERVE

Arrange the river rocks and stone fruit blossoms in a large bowl. Set the bowl of yogurt on top of the rocks. Place dots of the umeboshi puree and a light dusting of shiso salt on the surface of the yogurt. Break the black sesame rocks into small clusters and add 4 or 5 pieces on the yogurt. Lay the shiso chiffonade in a loose nest on top and serve.



Photo: Courtesy of The Restaurant at Meadowood

SOLBAR

LUCKY PIG

Serves 4

Four-pound bone-in pork butt from a well-raised hog

1 bunch fresh thyme
6 garlic cloves
1/4 cup vegetable oil
Salt and black pepper

The day before you intend to eat, use a sharp boning knife to remove any veins, glands, bone chips—anything you wouldn't be excited to eat—from the pork and discard. Where the fat is thick, leave between a 1/4 inch and 1/8 inch on the roast to keep it moist in the long cooking process. You can tie the meat with butcher's twine to make the pork cook more evenly, but it won't be ruined if you cook it untied. Season the meat liberally using about 1 1/2 tablespoons of salt and 80 or 90 grinds of black pepper, applying them to all sides. Let the roast sit uncovered in the refrigerator overnight.

The next morning, heat the oven to 300°F. In a large, heavy roasting pan over a medium-high flame, heat the oil until it is almost smoking and sear the pork on all sides to golden brown. Arrange it with the fat side up, turn off the heat, and add the thyme and garlic. Cover the pork with parchment paper, and tightly with aluminum foil, making sure that there are no gaps between the foil and the edges of the pan.

LUCKY PIG

Cook the pork until it is thoroughly tender but not falling apart, a good 6 to 7 hours. Remove from oven and let cool covered until you can handle it enough to remove the strings (if necessary). Reheat gently if necessary

before serving with pickled pineapple, black sesame crepes, chopped green onions, sweet chile mustard sauce, and leaves of bibb lettuce. The pork should be so tender that your guests can use chopsticks to pick off the meat and assemble their crepes or lettuce cups. Save the soft cloves of garlic and some of the fat and juices in the pan for spreading and dunking with crusty bread as a late-night snack.

MONGOLIAN PEANUTS

1 gallon water
5 pods star anise
1/4 cup salt, plus extra
1 tablespoon Korean red pepper or crushed chili flakes, plus extra
2 1/2 pounds raw redskin peanuts with skins on
1/2 gallon vegetable oil

Preheat oven to 375°F. Bring the water to a boil over high flame with star anise, salt, and pepper. Add peanuts and boil, covered, for 7 minutes, then turn off flame and let steep for 10 minutes more. Drain thoroughly, then spread out in one layer on a parchment-lined sheet pan and roast for 30 minutes, shaking once or twice. Remove from oven and dry out overnight.

The next day, preheat the oil to 275°F in a deep pot over a medium flame. Add the peanuts—they shouldn't sizzle—and fry for 4 to 5 minutes or until crunchy but not too brown. Drain on paper towels and immediately season to taste with more salt and red pepper. Store with a tight-fitting lid; keeps up to 2 weeks.

Photo: Courtesy of Solbar

PICKLED PINEAPPLE

4 cups rice wine vinegar
2 1/2 cups light brown sugar
1 cup water
1 tablespoon salt
1 tablespoon whole cloves
1 tablespoon Szechuan peppers
1/2 fresh vanilla bean, split and scraped
1 ripe pineapple
Juice of 1 lime

Combine first seven ingredients in a heavy-gauge pot and bring to a simmer over a medium flame. Meanwhile, using a sharp knife, cut the top and bottom off the pineapple, then the skin, leaving no brown spots behind. Quarter the pineapple from top to bottom, remove the triangle of core from each quarter, and slice crosswise, no more than 1/4-inch thick. Place in a plastic container big enough to hold the liquid.

Pour hot liquid over pineapple and squeeze in the juice from the lime. Stir mixture well and cover with plastic wrap or a lid so that pineapple will cool slowly and flavors will infuse. Once at room temperature, serve or remove to a clean container and refrigerate for up to 1 month.

SWEET CHILE MUSTARD SAUCE

1 cup sweet chili sauce
1/2 cup Dijon mustard
1/2 cup sesame oil
1/4 cup soy sauce

Mix all ingredients well and refrigerate in a container with a tight-fitting lid. Keeps up to 1 month.



BLACK SESAME CREPES

3 ounces all-purpose flour
3 ounces bread flour
1/2 teaspoon kosher salt
2 1/2 ounces butter, melted
1/2 ounce sesame oil
5 eggs, lightly beaten
1 1/2 cups milk
1 tablespoon black sesame seeds
Nonstick spray

Combine all ingredients except sesame seeds in a blender; puree till smooth. Strain mixture through a medium-fine colander into a mixing bowl and whisk in the sesame seeds.

Heat an 8-inch nonstick skillet over a medium flame. Once hot, spray the pan with the nonstick spray and ladle in a scant ounce of the crepe batter, stirring from the bottom each time so the flour doesn't settle too much. Once the batter has set and begun to color, use your fingers (I know, it's hot) to turn the crepe and cook for a few seconds on the other side. (You can also slide the crepe out of the pan to turn it, or use a sharp-edged, high-heat spatula, but don't use a metal implement; it'll scratch your pan and soon render it unusable.) Slide the crepe out onto a parchment-lined sheet pan and spray the pan before each new addition of batter. Wait until the crepes have cooled a bit to stack them, or else they'll stick. Serve right away, or store wrapped in plastic for up to 2 days; reheat gently in a low oven before serving.

SPRUCE BUTTER-POACHED MAINE LOBSTER, RICOTTA GNUDI, BRAISED GEM LETTUCES

Serves 4

20 ounces lobster meat

16 pieces oven-dried tomatoes

16 pieces ricotta gnudi

4 ounces lobster jus

4 pieces braised Little Gem lettuce

BUTTER-POACHED LOBSTER

Three 1/4-pound lobsters

Beurre monté (recipe below)

METHOD

In a large pot of boiling water, cook lobsters for 3 minutes. Remove from water and submerge into ice bath.

When cool, remove lobster head. Using kitchen shears, cut shell to remove tail and claw meat. Reserve bodies for lobster jus.

Over medium-low heat, poach the lobster tails and claws in beurre monté. Cook the lobster for a total of 5 minutes, turning twice. It is recommended that the lobster is cooked immediately before serving.

BEURRE MONTÉ

1/4 cup water

2 cups butter, cold and cubed

METHOD

In a medium pot over medium-low heat, bring water to a simmer. Add 2 small cubes of butter to water and whisk until combined. Continue whisking in butter until the water and butter are emulsified together. Keep beurre monté on low heat until ready for use. It is important not to let it boil or it will separate.

LOBSTER JUS

1/4 cup canola oil

2 large yellow onions, thinly sliced

1 large bulb fennel, thinly sliced

3 large carrots, grated

3 stalks of celery, thinly sliced

1 large tomato, diced (or tomato paste)

2 cloves garlic, crushed

1 bouquet garnis (3 sprigs tarragon, 4 sprigs parsley, 2 sprigs thyme, 1 bay leaf, 3 white peppercorns, tied in cheese cloth)

1 bottle white wine

5 pounds lobster bodies or shrimp shells

Water

METHOD

In a large stockpot with a lid, heat 1/4 cup canola oil. Over medium-low heat, sweat onions, fennel, carrots, celery and garlic while covered, about 20 minutes.

Uncover and add white wine. Bring to a simmer and reduce by 1/3. Once reduced, add water and lobster or shrimp shells, tomato and bouquet garnis. Simmer for 30 minutes.

Discard bouquet garnis and blend using an immersion blender. Strain through a fine sieve. Over medium-low heat, reduce sauce to desired consistency.

GNUDI

30 ounces Bellwether Farms fromage blanc or ricotta cheese

1/4 cup all-purpose flour

1/4 teaspoon salt

METHOD

Mix ingredients together, using extra flour, if needed.

Using a small scoop or measuring spoon, portion dough into 1 tablespoon pieces. Roll into uniform balls.

Place balls on a floured sheet tray and let air dry in refrigerator for at least 24 hours.

Boil large pot of salted water. Cook gnudi for two minutes and strain. Do not cook gnudi until immediately before serving.

OVEN-DRIED TOMATOES

4 Roma tomatoes

Extra-virgin olive oil

Kosher salt

METHOD

Preheat oven to 250°F. Slice tomatoes in half and remove seeds. Using a half-sheet tray with a rack, place tomato halves skin-side down. Drizzle with extra-virgin olive oil and pinch of salt. Bake for 2 hours. When cool, slice tomato halves into 3 strips.

BRAISED LITTLE GEM LETTUCES

4 heads little gem lettuce

2 cups chicken stock

4 tablespoons butter

Salt, to taste

Pepper, to taste

METHOD

Preheat oven to 350°F.

Clean and slice each head of lettuce in half. Season with salt and pepper.

In a large ovenproof saucepan over high heat, melt 2 tablespoons of butter. When bubbling, add 4 halves of lettuce, cut side down, and sear until golden brown. In a large ovenproof saucepan, continue process with remaining lettuce.

Pour 1 cup of chicken stock into each of the sauce pans over lettuce and cook for 20 minutes, or until tender.

TO SERVE

In a shallow bowl, place 4 pieces of ricotta gnudi. Add 1 lobster tail, claw or pieces, followed by 2 halves of lettuce and oven-dried tomatoes. Spoon lobster jus over and around gnudi and vegetables, and serve.

THE VILLAGE PUB RICOTTA GNUDI WITH FORAGED MUSHROOMS, BROWN BUTTER, AND THYME

Serves 4

RICOTTA GNUDI

3 3/4 cups ricotta cheese

1/4 cup all-purpose flour

1/4 cup Parmesan cheese, finely grated

1/4 teaspoon salt

METHOD

Mix the ingredients together until well incorporated, adding extra flour as needed. The dough should not stick to your hands or workspace.

Using a small scoop or measuring spoon, portion dough into tablespoon-sized pieces. Roll into uniform balls and place on lightly floured sheet pans. Let air dry in refrigerator for at least 24 hours.

FORAGED MUSHROOMS

2 cups foraged mushrooms

4 tablespoons butter

1 tablespoon olive oil

2 sprigs fresh thyme

1/4 cup Parmesan cheese, finely grated

METHOD

Using a dry towel, clean and brush away excess dirt from mushrooms. Give them a quick rinse, only if necessary.

Bring a large pot of salted water to a boil. Reduce to a simmer.

In a large saucepan over medium-high heat, add 2 tablespoons of butter and 1 tablespoon of olive oil. When hot, add mushrooms and thyme; let cook for 2 minutes without disturbing.

Once the bottoms of the mushrooms are caramelized, turn them over and cook for an additional 2 minutes. Remove mushrooms from pan, discard thyme and drain on paper towels.

Using the same saucepan over medium heat, add 2 tablespoons of butter. Cook the butter for about

5 minutes until it begins to foam. Keep an eye on the butter, intermittently swirling the pan and watching for it to brown. You will see brown specks in the pan and smell a distinctive nuttiness when the butter is ready.

Remove butter from heat.

Add ricotta gnudi to large pot of simmering water and cook for two minutes. Strain the gnudi and add to the pan with brown butter. Add mushrooms and toss quickly to combine.

Finish with finely grated Parmesan cheese and serve.

TWIST RRRASPBERRY

Serves 4

RASPBERRY COULIS

1 kilogram raspberry puree
1 lemon zest
1 lime zest
1 orange zest
200 grams sugar
20 grams pectin

METHOD

Melt the puree with the zest. Mix the sugar and pectin together. Add to the puree and warm till thick.

RASPBERRY SORBET

1 kilogram raspberry puree
200 grams water
120 grams sugar
60 grams glucose powder

METHOD

Warm the puree and water. Mix the sugar and glucose. Mix together till incorporated.

RASPBERRY PARFAIT

80 grams sugar
30 grams water
150 grams egg yolks
250 grams raspberry puree
50 grams lemon juice
400 grams whipped cream

METHOD

Cook the sugar and water to 121°C. Whip the yolks till double in volume then slowly pour the sugar and whip on high. Fold the yolk mixture into the puree and lemon juice. Then fold the cream into the mixture. Place into mold and freeze. Cut into 2 x 2 inch cubes.

SHORTBREAD

400 grams butter
150 grams sugar
570 grams flour
2 grams salt

METHOD

Cream the butter and sugar till smooth. Slowly add the flour and salt till incorporated and smooth. Sheet to 2 millimeters. Cut into 3 x 1-inch rectangles. Bake at 150°C till golden.



Coming This Fall: New Editions of the World's Most Recognized Guide to the Best Restaurants.

MICHELIN Guide San Francisco
On Sale October 23

MICHELIN Guide New York City
On Sale October 2

MICHELIN Guide Chicago
On Sale November 13



Copyright © 2013 Michelin North America, Inc. All rights reserved.
The Michelin Man is a registered trademark owned by Michelin North America, Inc.



Local, anonymous inspectors. Renowned recommendations.
facebook.com/michelinguides



