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4 Chef Jaime Ortiz is passionate about putting quality in the center of the plate.

5 Creating new restaurant concepts comes naturally for Angelo Mazzone and his team.

7 Close collaboration with prized purveyors delivers the best quality for guests.

9 Savor chef-tested recipes designed to be enjoyed at home with family and friends.

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Welcome

PREMIERE ISSUE

I grew up in the food business, first working at our family restaurant making pizzas. Our motto was “Live to eat, not eat to live,” and I have always carried that with me. We didn’t have a lot of money but we had community pride and camaraderie. It’s important to me to have that sense of where I came from, and I am committed to giving back.

I didn’t follow a traditional path to get to where I am today—not in the sense of my education about the industry nor in how I believed I would succeed. I learned a lot about the business of dining, catering, restaurants, and feeding college kids when I became the director of food services for Union College in Schenectady in my early twenties. I thought I knew everything, and it is probably that blind faith in my abilities that helped me reach the goals I set for myself. I have always been driven by food-evolved places, whether in high-end catering or restaurants—concepts that I often had to champion alone in the beginning but that the public has happily supported. I have always pushed the envelope in that regard, and I thrive on it!

Mazzone Hospitality represents my unwavering commitment and passion for hospitality, and it is also a testament to the people who are in it. I couldn’t have done anything without them. They are all great individuals who work hard every day to bring our mission to life. It is important to me that they run

each one of the businesses independently as they see fit; it teaches responsibility and instills pride. I need to see my staff and my staff needs to see me. It is an integral part of the business we have created. And for that reason, I make every effort to get to each of our locations as often as possible.

We are an extremely community-minded company and work hard to give back on every level: bringing together the community, leading community groups, doing nonprofit events and fundraisers, and making donations. You can’t be truly successful without being a part of the community.

While we have accomplished a lot and it would be easy to sit back and take stock of it all, I prefer to look forward to what we can do better. It’s a more defining perspective. *Gather* was designed with that in mind—to help us continue to communicate our ongoing efforts in all that we do with the community as well as for each and every customer who walks through our doors in search of that great dining experience.

—Angelo Mazzone





JAIME ORTIZ: FAST TIMES IN ALBANY

Chef Jaime Ortiz has always loved the rush of the kitchen. Early in his career, he used culinary competitions to focus and refine his skills. And they have been put to good use over the past 14 years with Mazzone Hospitality as corporate executive chef. Ortiz leads the culinary team in the conception and execution of all the restaurants and event projects, and he has countless culinary awards and recognitions to his credit. Ortiz points to his never-ending quest for quality as the key ingredient to the culinary success of the restaurants.

By the time I met Angelo, I had already been on both sides of the restaurant business, managing the front of the house and cooking in the kitchen. Ultimately, I liked the energy and fast pace of the kitchen, and so I decided to go to culinary school at Schenectady County Community College, where I am now an adjunct instructor. After school, I staged at Daniel and Aquavit in New York City, to name a few, and in several places in Chicago. But then I ended up coming back to open the Albany Pump Station as their sous-chef. I also became immersed in competitions run by the American Culinary Federation. It's a very serious business, and not a lot of chefs love formal competitions, but I used them as a chance to build up and master a whole repertoire of dishes. Anytime you spend that amount of time—three weeks, five months, a year—focused on the details of one item—like a chicken, for example—you become an expert in that field. You become intricately

involved with every part of that chicken and how to cook it to the point where every detail is drilled into your head, and you never forget it. Every time I competed, I became extremely comfortable with more and more dishes.

I started working with Angelo at Glen Sanders Mansion when it was his sole restaurant property, so I have really grown with the group. Each time he developed an idea for a new restaurant or another element for the catering business, we worked through all the details together. Angelo has a real gift for creating new concepts, which people in the Capital District have always embraced. It's not easy to sustain high-end restaurants in this part of New York State—many have tried and failed—but Angelo has a very good approach to building loyalty with guests, which I believe comes directly from his passion to offer the ultimate experience in hospitality. That's what Mazzone is really about: it's hospitality driven, with quality being the absolute key on the food side.

The very first thing I learned when I started working with Angelo is that hospitality and its execution are not thrown around lightly. It is a mantra, a movement almost, built around bringing people into your home and feeding them. That sums up who Angelo is. He can walk into any one of his restaurants and approach any table and be as concerned with those guests' needs as if he was cooking for them in his own kitchen.

As a chef, I am always driven to do better, so I strive to make the best dishes possible with the freshest ingredients available. My number-one concern is always the needs of our diners. In that respect, Angelo's hospitality-driven philosophy translates not only in the front of the house but also into the kitchen, from the way all of our chefs treat one another to the way we respond to the culinary demands of our guests.

BUILDING BLOCKS: MAZZONE, ONE STEP AT A TIME

To say Angelo Mazzone and Jaime Ortiz work closely together is an understatement. When it comes to creating new restaurants and culinary concepts, they can almost finish each other's sentences. Here, they sit down together to discuss how things all come together.



ANGELO MAZZONE: Just when I think we're about to sit back and concentrate on our existing restaurants, a new idea or concept pops up. And if it makes sense, we start to move forward. I compile my thoughts, explain them to Jaime, and he works on the menus, kitchen design, and even the front-of-the-house space. Together, we work out what we need to do.

JAIME ORTIZ: The idea has to be market driven; it has to have a purpose and a location. For example, we're currently researching a concept adjacent to a large salon and spa.

AM: It's a highly populated area of town, in need of a place for these employees to go for lunch and hang out at after work. I've always been a go-with-the-gut kind of person, and I didn't really worry about demographics and traffic flow and location. Build it and they will come. But the first question we do ask ourselves is: Will they come back—and why?

JO: So once we've identified an idea for a new location, we work on figuring out the best approach. I start a process like this by coming up with menu concepts, which I think about in "blocks" or menu segments. The actual menu items come in later, after we identify what sections we want to have: pizzas, crostinis, appetizer-forward items with some entrees perhaps, or maybe just small plates.

AM: The food has to fit the area. Jaime is very talented—he has a lot of great ideas and is a master at researching them. But what works in New York City doesn't necessarily translate here. Although, we have most definitely been the leaders in bringing new menu items to the community and taking a pulse on how they fare here.

JO: Octopus, which was already established as a trendy dish in New York City several years ago, is a good example of something that we introduced in the Capital Region and has really begun to stick

this past year. Pork belly is another one—that craze swept New York City years ago as well, and here it took some time. The media is definitely speeding up the process though, and people are catching on to trends much faster with the help of food magazines and cooking shows. But even though we try to push the envelope, we need to make sure our diners are satisfied with the menu selection.

AM: Keeping our customers happy also means providing them with great service. That's how we try to differentiate ourselves. We constantly ask ourselves: How well is the service staff trained, the kitchen staff? That's why, before we open a new location, everyone has been trained before they go to the floor. It's instrumental to our success, especially as independents. Chains know how to do it and do it well, better than most independents. We spend a lot of time and money educating our waitstaff and bartenders to promote not only who we are and what we do but also how and why we do it.

JO: We also have really strong kitchen ability in the restaurants and the banquets, meaning we are able to execute creatively and efficiently. Because our kitchens are so well equipped, we are consistently able to fire on all cylinders and get food out of the kitchen and delivered to guests in a timely manner.

AM: Because getting food out in a timely manner at a corporate event is what counts. Even at a wedding reception—the guests aren't there only for the food; they're there because of the entire experience. Our job is to find the right menu, cook time, and service equation for every event.

JO: Angelo is driven by the philosophy of hospitality, and it in turn drives each one of us. Not just with the clients, but internally. We define ourselves by great communication and everyone constantly being on the same page. We have a lot of different chefs in a lot of different areas but we never let ego get in the way of taking

care of our guests' needs. That said, what also makes us successful is taking risks.

AM: I think I can second that! At first, no one but me believed in the places I bought. I went to ten banks before I got financing for Glen Sanders Mansion. Most people saw an old building on the side of a river. I had a vision of something quite different.

JO: 677 Prime was a huge risk taker.

AM: The community had never seen anything like it before.

JO: 677 was a case of "go big, or go home."

AM: People would tell me: "Who's going to spend \$47 for a steak on a plate? It's not going to work. No one will buy great wine. It's not the right community. We already have steakhouses here." And I would argue back: "Those aren't steakhouses, those are restaurants that serve steak."

JO: So we went big, to a point where people had never before seen a space like this in the Albany area. Or as aggressive a menu. Or the level of service we were providing and the attention to detail. And it was a success from day one. We hit a home run in all three areas but with a lot of risk involved.

AM: And it even goes beyond that, into the decor and the whole restaurant setup right down to the china and glassware selection. Each detail dictates service. You can come in and get whatever you want. Whatever, whenever.

JO: If it's not on the menu, we will make it for you.

AM: Or find it for you. If someone wants something that badly, we will make it happen. Because the bottom line is, it's what we believe in. I'll repeat it: whatever, whenever!

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BACK NINE

Ketel One Vodka, lime squeeze, club soda splash



STAKING THEIR REPUTATION ON QUALITY

“We’ve had a great working partnership with the Certified Angus Beef brand for more than ten years. They have solid relationships with the ranchers, and we get a consistently great product valued by our chefs and customers value. They also collaborate with us on community events, which is a big part of who we are.” —Angelo Mazzone

“There is a moment of truth for every restaurant,” muses Angelo, “putting aside the decor, the waitstaff, and the money spent to create the right ambience. It is the moment when the edge of a knife slices through the steak in the center of the plate. When the juices start running freely, and when someone takes that first bite followed by a big sigh of satisfaction—that is the moment on which our reputation is based.”

Now imagine all the steps it took to getting it to your table. Certified Angus Beef not only imagines those steps—they’ve reinvented them. Founded in 1978 by the American Angus Association, they deal with nearly 30,000 ranchers to deliver the most flavorful, tender, and juicy cuts that have been subjected to strict

quality specifications. These science-based mandates cover everything from marbling, to texture and tenderness, to size and presentation on the plate. In addition, they are the only brand that tracks every pound of beef from the moment it is approved by the USDA until it is sold to consumers.

Dave MacVane, assistant vice president of Certified Angus Beef and a personal fan of Angelo’s 677 Prime’s bone-in CAB Cowboy Steak, works on a regular basis with Mazzone Hospitality staff to educate them on the entire process. “We call it our farm-to-table program,” explains MacVane. “We bring the chefs and their staff to the farms to understand how a steak gets to the plate: from raising and feeding the cattle to the processing plants, distribution,

and portion-control facilities.” It’s an important part of the CAB agenda. After all, the more the chef knows, the better understanding and control he has when working with the product. “Angelo’s goal is to strive for quality product that differentiates his restaurants in the marketplace. That’s our goal too.”

As a nonprofit, CAB puts all proceeds right back into its programs. “We support our trade partners, educational programs, genetics, and research and development departments. Everything that enhances the program and drives demand for registered Angus cows.” The result is a steak worth all the effort that went into getting it to you.



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GRILLED CERTIFIED ANGUS BEEF PRIME DELMONICO STEAK

with Whole Roasted Shallots, Garlic and Peppers, Basil-Compressed Fingerling Potatoes, and Roasted Marrow with Persillade Butter

Serves 4

INGREDIENTS

8 shallots, peeled and quartered
 2 thyme sprigs, picked and chopped
 1 tablespoon balsamic vinegar
 1 tablespoon olive oil
 1 teaspoon sugar
 Salt and pepper to taste
 4 heads garlic, tops cut off
 2 teaspoons + 4 oz extra-virgin olive oil
 8 Veggie Sweet peppers, blistered over an open flame
 20 fingerling potatoes, skin on and boiled in chicken broth until tender
 4 oz butter
 2 garlic cloves, sliced
 1/2 cup basil, sliced thinly
 Four 10- to 12-oz CAB prime Delmonico steaks
 3 tablespoons Angelo's steak spice
 Two 6- to 8-inch marrow bones, split lengthwise
 1/2 cup persillade butter

METHOD

Preheat an open-pit grill or char broiler. Preheat an oven to 350°F. Toss shallots, thyme, balsamic, olive oil, sugar, salt, and pepper together in a bowl. Place mixture on a small sheet pan and bake for 20 minutes or until caramelized. Remove from oven and set aside.

Toss garlic heads in 1 tablespoon olive oil, salt, and pepper. Place in a shallow pan and cover with foil. Bake for 1 hour or until soft and caramelized.

Remove garlic heads from the oven and set aside. Then place blistered peppers in the oven and cook for 10 minutes. Remove and set aside.

Place fingerling potatoes on a half sheet pan with 4 ounces olive oil, butter, and garlic cloves. Place another half sheet pan over the potatoes and press down to smash the potatoes. Remove top pan and season the potatoes with salt

and black pepper. Sprinkle 1/4 cup of the basil onto the potatoes and cover again with the top pan. Place in oven and bake until the potatoes are toasted and a caramel color. Remove from oven and set aside.

After everything has been cooked, turn the oven up to 450°F.

Season steaks with steak spice. Season bone marrow with salt and pepper. Place the bones in the oven and the steak onto the grill. Grill the steak until medium (medium rare is recommended, with an internal temperature of 115°F). If cooking over medium, place the steak in the oven to finish. When bone marrow is hot and beginning to brown, place 1/4 cup of persillade butter onto the bones and hold until ready to serve.

When ready to serve, place shallots, garlic, peppers, bones, and potatoes into the 450°F

oven and heat all for 8 to 10 minutes. Remove from oven and arrange onto a plate with potatoes down first. Garnish the potatoes with remaining 1/4 cup basil. Place the steak last onto the plate and top it with the remaining 1/4 cup persillade butter.

PERSILLADE BUTTER

Makes 1 cup

1/2 lb unsalted butter
 1 large bunch parsley, chopped fine
 3 garlic cloves, minced
 1 tablespoon red pepper flakes
 Salt, pepper, and lemon to taste

METHOD

Place all ingredients in a mixer with a paddle and beat until smooth and aerated. Make sure the butter has good amounts of salt and lemon. Chill and reserve.

HONEY-ROASTED PEAR & GOAT RICOTTA SALAD

Makes 4 salads

INGREDIENTS

1/2 oz radicchio, shredded
1 1/2 oz baby arugula
1 1/2 oz frisée
6 oz fall cider vinaigrette
4 honey-roasted pear halves
3 tablespoons pepitas
2 oz red wine onions
8 oz goat ricotta

METHOD

Toss greens in 3 ounces of vinaigrette and place a pile in the center of 4 plates. Garnish with remaining ingredients. Drizzle remaining dressing around plate.

RED WINE ONIONS

Makes 1/2 cup
1 large red onion, julienned
Oil
Salt and pepper to taste
3 oz cabernet sauvignon
1/4 cup red wine vinegar
1/4 cup granulated sugar
1/2 teaspoon thyme

Sauté onions in a nonreactive pan in little bit of oil until translucent. Season onions with salt and pepper to draw out excess moisture, and cook for 5 minutes. Add wine, vinegar, sugar, and thyme. Simmer slowly until thick and syrupy.

FALL CIDER VINAIGRETTE

Makes 1 quart
1 cup white balsamic vinegar
1 garlic clove, minced
2 tablespoons Dijon mustard
2 tablespoons Worcestershire sauce
1 pinch salt
1 teaspoon ground black pepper
4 tablespoons sugar
1/2 cup cider concentrate
1 teaspoon cinnamon powder
1/2 teaspoon allspice
1/2 teaspoon nutmeg
1 pinch cloves
2 oz cider vinegar
2 oz maple syrup
2 cups canola oil

Combine all ingredients except oil in a bowl. Buzz with an immersion blender to mix thoroughly. While the blender is running, slowly drizzle in oil to form an emulsion. When the oil is incorporated, taste the finished product. It should be sweet, sour, and well salted. Adjust seasoning as necessary.

HONEY-ROASTED PEARS

Makes 4 halves
2 pears, peeled, cored, and halved
1 oz honey
Salt and pepper to taste

Toss pears with honey, salt, and pepper. Place on a sheet pan lined with parchment paper and bake at 300°F for 20 minutes. Chill and reserve.





MISO AND BROWN SUGAR SEA BASS

Serves 4

INGREDIENTS

24-oz sea bass (four 6-oz pieces)
 8 oz miso marinade
 2 cups shiitake red rice
 1 cup truffled edamame puree
 2 teaspoons truffle oil
 1 cup lightly packed micro cilantro
 12 shishito peppers, fried in oil until tender

METHOD

Rub the bass with the miso marinade and bake at 400°F. Heat the red rice with a splash of water. Heat the edamame puree and add truffle oil. Swoosh edamame on a plate and top with cooked red rice. Top rice with the sea bass. Garnish with micro cilantro.

SHIITAKE RED RICE

Makes 1 quart
 1 oz canola oil
 1 tablespoon chopped garlic
 1/2 cup onion, small dice
 1 cup shiitake caps, sliced
 2 cups red rice
 4 cups chicken stock
 1 bay leaf
 Salt to taste

Heat oil and cook garlic and onions for 3 minutes. Add mushrooms and cook until beginning to caramelize. Season mushrooms. Add rice and cook until toasting and fragrant. Add stock and bay leaf and season with salt. Bring to a boil and boil for 1 minute. Cover and reduce heat to a bare simmer and cook for 30 to 40 minutes. Remove from heat and leave covered for an additional 15 minutes. Open, fluff, chill, and reserve for service.

TRUFFLED EDAMAME PUREE

Makes 1 pint
 1 lb edamame, thawed
 1 pinch salt
 2 oz butter
 1/2 cup heavy cream
 1 oz truffle oil

Place edamame in a pot and cover fully with water. Bring to a boil and add salt. Boil for 5 minutes and remove from heat. Strain the beans and split in 2 equal portions.

Place 1 portion of edamame into a blender and adjust enough water to let puree. Add 1 ounce of butter and 1/4 cup heavy cream. Puree until smooth but not loose. Add 1/2 ounce of truffle oil and season with salt and pepper. Repeat with the remaining portion.

MISO MARINADE

Makes 4 ounces
 1/4 cup dark miso
 1/4 cup brown sugar
 1 oz sweet soy sauce

Combine all ingredients in a bowl. Mix with a whisk until smooth. Chill and reserve.



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SEASONAL COCKTAILS

Enjoy the festivities of the season with a few of our favorite cocktails from Aperitivo Bistro, located in downtown Schenectady's Theater District.



MOLLY PITCHER

A revolutionary, inspired cocktail to cool the pipes.

1 1/2 oz Svedka Colada Vodka
1/2 oz Disaronno
Splash of lime juice
4 oz pineapple juice

METHOD

Shake all ingredients with ice.
Strain into a martini glass.
Garnish with a lime wedge.



CELEBRATINI

Add a dash of mischievousness to your celebrations.

2 oz Hpnotiq
2 oz vodka
2 oz pineapple juice
2 oz 7-up

METHOD

Shake all ingredients with ice.
Strain into a martini glass.
Garnish with a maraschino cherry.



AUTUMN GOLD

Bringing the seasons together in a highball.

1 1/2 oz tequila
4 oz orange juice
1 teaspoon fig preserves
rosemary sprig

METHOD

Pour tequila and orange juice into a highball glass. Add fig preserves and garnish with a sprig of rosemary.

ONE SIP AT A TIME

With Sheila Burke

You could say that Sheila Burke has wine running through her veins. She grew up working at her parents restaurant in the historic village of Rhinebeck, New York, and has been in the hospitality industry ever since. She jokes that Angelo Mazzone inherited her when he took over The Lodge in Saratoga, where she used to work every summer.

Sheila has put incredible focus and energy into learning about wines. She is now a certified sommelier with the Wine Society of America and the Court of Master Sommeliers and has achieved an advanced-level certificate with the Wine & Spirit Education Trust. As wine director for Mazzone Hospitality restaurants, she admittedly has tasted a lot of wines. And it all started at Angelo's 677 Prime . . .

677 Prime was a real test in the first steps of revitalizing downtown Albany. Angelo modeled it after a New York City steakhouse and initially it was daunting, given its price points. It was one of the first restaurants in this area to do a completely à la carte menu, but we have been incredibly busy from the moment we opened the doors. 677 really set the tone for the company and Angelo's progressiveness. It said "Here we come" and set us apart as a restaurant that nobody around here had ever done before.

Angelo was also convinced that if Albany was ready for a big-time steakhouse, guests would want a top-notch wine program as well. He was spot-on when he created the 677 Prime Wine Society, which allows guests to rent a wine locker for a period of a few years at a time and guarantees exclusive benefits and privileges: invitations to wine dinners, access to a library of hard-to-find wines, free valet parking, wine and food discounts, and a guaranteed table with a two-hour notice. This group of members have become our most loyal guests.

Being the first also requires the best level of service and quality. So Angelo's 677 Prime hired

a sommelier to help guide our customers' wine choices. It was not only new for the company but also rare in the area. Our original sommelier was extremely knowledgeable and eventually allowed me to take on the responsibilities of stocking and writing the wine lists. At that time, I also began my formal wine education while continuing to be hands-on at 677 Prime. One opening after another, I now manage the wine programs for every restaurant in the group—each with a different identity and wine profile according to its cuisine.

Over the years, I have developed a real soft spot for Champagne. To be honest, it's kind of a sommelier's dream because sparkling wines are so versatile. I like to start wine dinners with Champagne because it actually gets your juices flowing to anticipate what's coming ahead. And since it always conjures up celebration and happiness, Champagne is the ultimate social experience.

I really enjoy turning my guests on to new wine pairings. Enhancing the dining experience through a person's beverage choices is my main goal. I've discovered a lot of wonderful wines, and it's exciting to pass that knowledge along.



SPARKLING FOOD PAIRINGS

Champagne is not just for celebrations. Sheila Burke offers suggestions for food pairings at each of the Mazzone restaurants.

Angelo's Tavolo at Glen Sanders Mansion

The carne—prosciutto di parma, capicola, and salami—served with freshly made tableside mozzarella pairs well with a fuller-bodied Champagne, while the caprese—Roma tomatoes, basil pesto, and toasted pine nuts—is lovely with a lighter bodied prosecco.

Aperitivo Bistro The toasted pistachio and brie croquette finished with a balsamic cherry compote pairs beautifully with a rose Champagne and its essence of red-fruit flavors.

Angelo's Prime Bar + Grill The surf-and-turf dumplings finished with a citrus aioli pairs nicely with a Champagne or Cava offering to contrast the richness of the lobster and the sweet pork and creamy sauce.

Prime at Saratoga National and Angelo's 677 Prime The seafood towers—lobster, shrimp, tuna, oysters, and clams—are perfect accompaniments to sparkling wine. Brut Champagne is a match made in heaven for their daily oyster offerings.

Angelo's 677 Prime The Osetra American sturgeon caviar's briny flavors balance well with the crisp, effervescent joy of an elegant Champagne.



BUBBLY BY ANY OTHER NAME

Although the name is often used for all sparkling wine, true Champagne must be made from specific grapes that originate in the legally defined Champagne region in northern France in accordance with their winemaking rules and restrictions. The region's chalky limestone terroir gives Champagne its minerality.

Champagne can only be made with three grapes: pinot noir, pinot meunier, and chardonnay. Winemakers and house styles determine the blend of each. Champagne and other sparkling wines are carbonated by applying a secondary fermentation that captures the carbon dioxide, creating natural bubbles. After the grapes have completed their first fermentation to become wine, the wine is bottled and topped off with yeast and sweet grape juice, called a dosage, to initiate a second fermentation in the bottle. This is the *méthode champenoise*.

Cava is a sparkling wine from Spain that uses only white grapes—and because of this, it tends to be lighter-bodied. Cava also uses the *champenoise* method, while Italy's sparkling wine, made from the white grape prosecco, uses the Charmat method. Here, the secondary fermentation occurs in a pressurized vat and is

then transferred to the bottle. This produces bubbles that are slightly bigger and slower moving when rising to the top of a glass than wine made using the *champenoise* method. Both Prosecco and Cava have far more approachable price points and are great substitutes for Champagne.

Champagne is incredibly versatile with food. Of course, there are different styles. A classic combination is Champagne with caviar, but in this case the Champagne should be young, vibrant, and crisp. Blanc de blancs are perfect. The winemaker's choices and house styles influence the finished product, so those made with more red grapes than white result in a fuller-bodied wine and can handle stronger flavors, such as smoked fish and sushi.

Champagne is also made to different degrees of dryness. The two most popular dryness levels are extra dry and brut, with the former being the least dry. Oysters and shellfish do best with brut because that extra crispness cuts through the oily textures, balancing the brininess of these foods.



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Angus beef at its best

CATERING

Event themes are pulled from special moments. In the case of this wedding reception, the bride and groom met in the Adirondacks, and so it became the inspiration for the setting — their family home in the mountains — as well as the décor.



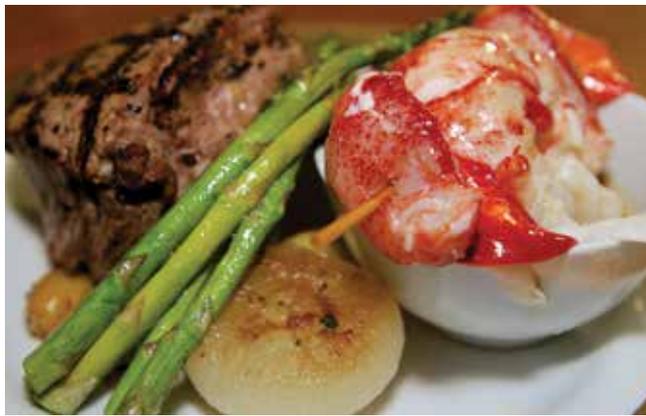
Hors d'oeuvres were offered on weathered barn board planks.



Bamboo boats of sugarcane-skewered Thai chicken created a sharp contrast against the moss-lined passing trays.



Bloody Mary shrimp shooters were presented in a three-tiered, rough-cut, birch barn board tray.



A maple-butter poached lobster with sweet potato and Fuji apple brood; hardwood-grilled filet mignon with Hudson Valley foie gras; rosemary- and chili-roasted fingerling potatoes; and grilled asparagus served as the entrée.



The majestic outdoors is channeled through the displays and serving vessels.



Honey-caramelized Brussels sprouts were wrapped in pancetta with Spanish almonds.



Locally-sourced farm cheeses were served with black fig tapenade on thyme-black pepper crostinis.



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