

# GOTHAM JOURNAL

A MAGAZINE OF MODERN AMERICAN FOOD CULTURE



THE DEVELOPMENT ISSUE

# mediterr: essence of the mediterranean

The sun, the sea and the unmistakable  
personality of Bolgheri.



**POGGIO AL TESORO**  
**Mediterra**

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# WELCOME

On the cusp of our 29th year, Gotham is still in a state of development. From season to season, our chefs never stop working on the next dish, dinner, or way to delight our guests. And while the almanac provides an inherent structure, our commitment to evolution has helped keep Gotham fresh and inviting nearly 120 seasons since our first spring in 1984.

In this issue, we thought we'd give you a glimpse inside our processes—the journey each ingredient makes before reaching the dining room. We take a look at the weekly Greenmarket to Gotham menu creation, share the blueprint to a successful fundraising event, reveal the steps to customizing a Gotham coffee blend, and soak up Wine Director Eric Zillier's knowledge as he spills his secrets to perfect wine pairings.

On a headier note, I have a lunch discussion with veteran food writer Peter Kaminsky on his latest book, *Culinary Intelligence*, and plumb deeper into the notion of “watching what you eat” and how pleasure and health can coincide.

At Gotham we are lucky to have a great team that wouldn't dream of resting on their laurels. Veteran barista Jamie Murillo, with us ten years, keeps taking coffee drinks and their presentation to new levels, while newcomer Executive Pastry Chef Ron Paprocki started strong and is looking nowhere but forward. We highlight a few of their recipes for success.

Development is at the heart of Gotham. I hope you enjoy this peek into our restless pursuit of improvement, and that you come in for a taste of change soon. Blink and you may miss it!

## Bret Csencsitz

General Manager  
Gotham Bar and Grill

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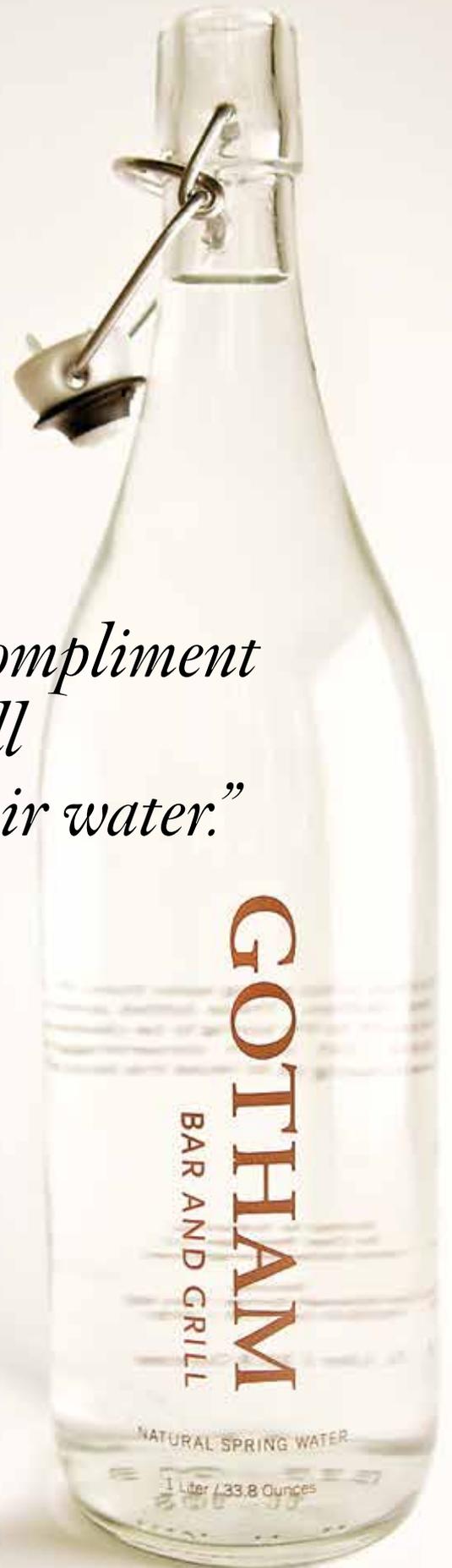
*We can think of no better compliment than Gotham Bar and Grill considering our product “their water.”*

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By utilizing a natural source close to the water’s ultimate destination, So Clear reduces the carbon footprint with a shorter transport distance. Our refillable glass packaging and reusable cases produce no solid waste which means that during a typical month, Gotham is able to avoid discarding almost 600 bottles and 50 cardboard cases.

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# Swiss Re



# A TOAST TO OUR TOWN



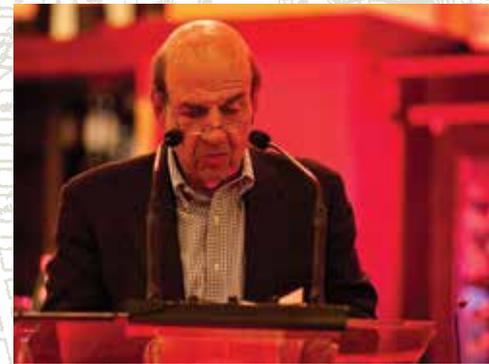
This past June, Gotham together with Swiss Re hosted a charity dinner for GrowNYC, an organization dedicated to improving New York for all New Yorkers. *Bon Appétit* Editor-in-Chief Adam Rapoport charmed the guests and humorist Calvin Trillin made them laugh while Chef Alfred Portale and company dazzled their taste buds.



Adam Rapoport hands Gotham progenitor Jerry Kretchmer the Gnome Award for his lifelong commitment to enhancing the cultural value of New York through his private and public initiatives.



Chefs for the evening were Gotham's Alfred Portale and a few of his friends, including Adam Longworth of Common Man in Warren, Vermont; Bill Telepan of Telepan; and Dan Kluger of ABC Kitchen.



Beloved humorist Calvin Trillin incites hearty laughter from guests while reading from one of his essays.

CANAL ST.



Thanks to the generous support of the evening's 140 guests and support from friends, we raised nearly \$100,000 for GrowNYC, all of which will go to making New York City an even better place to live.



# GREENMARKET TO GOTHAM

Ten years Gotham's senior, the Union Square Greenmarket has been a natural part of our R&D every day since we opened our doors. For the past three years, Gotham's commitment to the greenmarket has deepened with the emergence of the Greenmarket to Gotham program, which we launched in the summer of 2010.

Since then, we have created an all-vegetarian prix fixe every summer, changing the menu and purveyor each week. Why? Because corn is at its prime in August and September (not June), and heirloom tomatoes are at their peak precisely mid-July. Having built a kinship with local purveyors, Gotham wanted to highlight all the hard work that goes into your plate before the ingredients even get to the kitchen.

This program would not be possible without Chef Alfred Portale's two right hands, chefs Livio Velardo and Jacinto Guadarrama, who spend hours each week developing a vibrant menu for Greenmarket to Gotham. We followed them one week to see just how they come up with these weekly new menus.

## **Step 1. Go to the Greenmarket.**

Every Monday, the chefs walk over to the Union Square Greenmarket to survey the produce and chat with purveyors about the progression of their crops. Here, Jacinto chats with Franca Tantillo of Berried Treasures, known for her very fine tomatoes, green beans, and potatoes, not to mention the berries. The chefs choose whom to work with based on what any given farm may be bringing to market and how it might be incorporated in the Gotham menu.

## **Steps 2 and 3. Develop a recipe around the ingredient. And test it!**

For Livio and Jacinto, the biggest challenge is creating a menu that truly reflects Gotham's multidimensional cuisine—layers of flavor, texture, and color—while bringing a simplicity and freshness to each dish, allowing the “hero” ingredient to shine. After extensive tweaking, they present the dish to Alfred, who settles on flavor and plating.

Once Alfred approves, it's time to teach the kitchen how to execute the dish. Jacinto often tapes and texts his plating technique to the kitchen staff for their reference. (Gotta love smartphones!)

## **Step 4. Develop language for the menu.**

The chefs enlist General Manager Bret Csencsitz to help best describe the multifaceted dishes in just a few words.

## **Step 5. Serve! And start thinking about next week . . .**

This year, we decided to extend Greenmarket to Gotham to take advantage of the fall harvest—beautiful squashes, sweet peppers, just-picked apples, and more. Here we share the all-vegetarian recipe for a roasted squash and sweet pepper fricassee.



# SQUASH FRICASSE WITH SWEET PEPPERS, GRILLED PEACHES, EGGPLANT, QUINOA, AND CORN FRITTERS

## For eggplant

1 medium eggplant  
1 clove garlic  
3 tbs fresh lemon juice  
2 tbs olive oil  
8 oz canola oil  
Salt and pepper to taste  
Cut 4 slits in the eggplant, then cut garlic into 4 pieces and stuff inside the eggplant. Place eggplant over open flame and grill. Keep turning eggplant, letting it char on the outside, and grill until softened. Peel charred skin off and place the eggplant into a blender. Add lemon juice, olive oil, and canola oil. Season with salt and pepper.

## For the zucchini fricasse

2 tbs olive oil  
1 yellow squash, medium dice  
1 green zucchini, medium dice  
1 bulb onion, sliced thin  
2 cloves garlic, sliced thin  
2 tbs red wine vinegar  
1 tsp sugar  
2 tbs tomato juice  
Salt and pepper to taste  
In a small sauté pan, heat the olive oil, add in the squash and zucchini, and sauté. Add onions, garlic, tomato juice, vinegar, and sugar. Season with salt and pepper.

## Quinoa salad

1 cup quinoa, boiled in lightly seasoned water, like pasta  
4 radishes, brunoise  
1 cucumber, brunoise  
5 mint leaves, sliced thin  
1 tbsp chopped parsley  
1 tbsp chopped basil  
3 tbs olive oil  
1 tbsp lemon juice  
Salt and pepper to taste  
Toss cooked quinoa with all ingredients in a small bowl and season with salt and pepper.

## For the fritters

3/4 cups all-purpose flour  
1 tbsp sugar  
1 tsp baking powder  
2 whole eggs  
1/2 cup milk plus more to thin, if necessary  
1 tsp kosher salt  
1/2 tsp cayenne pepper  
4 cups or more corn kernels, fresh, frozen, or canned  
3 tsp chopped fresh chives  
Canola oil, for frying  
Salt and pepper to taste  
Mix everything but the canola oil in a bowl, being sure not to overmix. Use a spoon and drop a tablespoon of the batter at a time into the frying oil. Fry until crispy, remove, and season with salt and pepper.

## For peaches:

Cut 2 peaches in half and grill until slightly charred on both sides.  
To plate, smear the eggplant puree on the plate. Place a mound of the quinoa salad next to the eggplant. Spoon the squash stew onto the eggplant puree. Top off with 3 slices of grilled peaches and 3 corn fritters.



## GREENMARKET DISH WINE PAIRING

**Vouvray or Montlouis (both Chenin Blanc from the Loire Valley) or Spanish Albarino**

# FENNEL- AND GARLIC-CRUSTED PORK ROAST WITH ROASTED ROOT VEGETABLES, POACHED LADY APPLE, AND POTATO PUREE

Serves 6

For the fall menu this year, I developed a recipe for a fennel- and garlic-crust pork chop. The sides I've paired the dish with—poached Lady Apple, roasted Brussels sprouts, salsify, and potato puree—reflect the colors and flavors of autumn.

The presentation of each dish has always been important to me. To that end, I usually take a pencil to paper and begin sketching the dish, which then informs which serving dish we select and helps the kitchen learn how to plate the dish.

—Alfred

## Fennel- and Garlic-Crusted Pork Roast

*Thinking ahead:  
The pork must marinate for 1 to 8 hours*

- 1 small head fennel with 2 inches of fronds attached, coarsely chopped
- 1/2 cup coarsely chopped onion
- 6 cloves garlic, peeled and sliced
- 2 tsp finely chopped fresh thyme
- 2 tsp finely chopped fresh rosemary
- 2 tsp finely chopped fresh sage
- 2 tsp finely chopped fresh oregano
- 2 tsp fennel seeds
- 1 1/2 tsp coarsely ground white pepper
- One 4 1/2-lb pork rib roast, tied
- Coarse salt to taste

In a food processor fitted with the metal blade, combine the fennel and fennel fronds, onion, and garlic, and process to a paste. Add the thyme, rosemary, sage, oregano, fennel seeds, and pepper, and pulse to combine.

With a small, sharp knife, make shallow crosshatch cuts in the skin of the pork roast. Season the roast all over with salt, rubbing it in well. Rub the fennel-garlic paste over the roast to cover it with a layer about 1/4-inch thick. Cover and refrigerate for at least 1 hour and up to 8 hours.

Preheat oven to 350°F. About 20 minutes before cooking, remove the roast from the refrigerator and let sit at room temperature. Transfer the pork to a roasting pan and roast for about 1 hour and 15 minutes, or until the internal temperature in the thickest section of meat is 150°F. Remove the roast from the oven and cover it loosely with foil. Let it rest for 15 to 20 minutes before removing the butcher twine and slicing it into thick chops.

## Potato Purée

- 3 to 4 large Idaho potatoes, peeled and diced
- 2 sticks unsalted butter, cut into small pieces
- 4 oz warm milk
- Salt and pepper

In a pot of boiling water, cook the potatoes until tender, approximately 20 minutes. Drain well. Return the potatoes to the pot and cook over medium heat, stirring often until excess moisture evaporates and they begin to stick to the bottom of the pan. Pass through a potato ricer into a large bowl and mix in the butter. Add milk to reach desired consistency and season with salt and pepper.

## Roasted Root Vegetables

- 1 1/2 lbs mixed root vegetables, such as carrots, turnips, and salsify, cut into 2-inch pieces
- 2 sprigs fresh thyme
- 2 to 3 cloves garlic, crushed
- 3 tbsp extra-virgin olive oil
- Salt and pepper

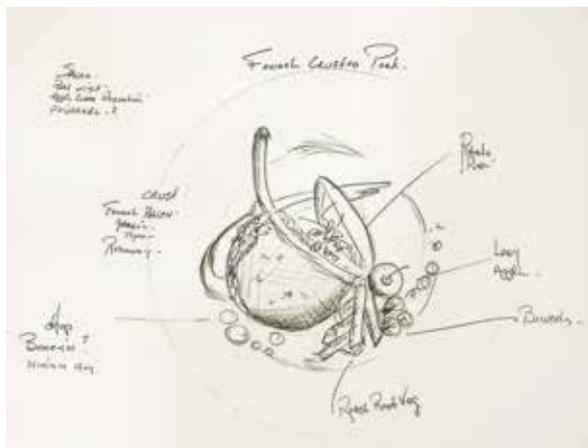
Heat oven to 400°F. In a small roasting pan, combine all ingredients. Roast, stirring often until the vegetables are softened and lightly browned, about 15 to 20 minutes. Season with salt and pepper.

## Poached Lady Apples

- 6 Lady Apples
- 2 tbsp fresh lemon juice
- 6 cups water
- 1 cup sugar
- 1 vanilla bean, split lengthwise

Using the tip of a sharp paring knife, dig out the touch core from the bottom of each apple, reaching about halfway into the middle. Toss the apples with the lemon juice.

In a medium saucepan, bring the water, sugar, and vanilla to a boil over high heat. Add the apples and return to a boil. Remove from heat and cover.



## PORK CHOP WINE PAIRING

**Mature Alsatian riesling, for the daring, or a pinot noir from Mendocino, California, or Beaune, France.**

# APPLE TARTE TATIN WITH VANILLA ICE CREAM

Serves 6

Earlier this year, we welcomed Executive Pastry Chef Ron Paprocki to the kitchen of Gotham Bar and Grill. As a chef focused on seasonality, Ron is drawn to the market-driven ethos of Gotham and regularly updates our dessert program to reflect fruits at their peak. To that end, Ron has developed his version of a classic French dessert, the apple tarte tatin.

“The simplicity of the dessert—just sugar, butter, and apples—makes this humble fall fruit the center of attention,” says Ron, who grew up surrounded by apple orchards in Western New York. After a series of tests, Ron found that Braeburn apples work best as they hold their shape well during cooking and don’t release a great deal of liquid, which can ruin the delicate pastry shell.

Ron on plating: “While most of my desserts involve several elements and meticulous plating, for the tarte tatin we simply present the tarte itself in the lovely Mauviel copper pan in which it is baked, which is all the decoration needed. And then, of course, a scoop of vanilla ice cream never hurts.”

## Tatin

- 3 tbsp butter
- 3 tbsp sugar
- One 7-inch-diameter puff pastry
- 3 to 4 Braeburn apples

Line the bottom of a 6-inch-diameter stainless or copper pot with butter and sugar. Peel and core the apples, then cut each apple into 4 equal segments. Use a pairing knife to round each apple segment by removing any flat areas on the cut side.

Using about 9 to 11 slices, line the apples in a circular pattern in the pot. Place the puff pastry round on top of the apples, taking care that any excess is tucked between the pot’s walls and the apples.

Place the pot over medium-high heat to lightly caramelize the butter and sugar, then bake at 350°F for about 20 minutes. Rotate and reduce heat to 340°F, then bake for about 30 minutes or until puff pastry is golden brown.

When completely baked, flip the tatin onto a serving platter and serve warm with vanilla ice cream.

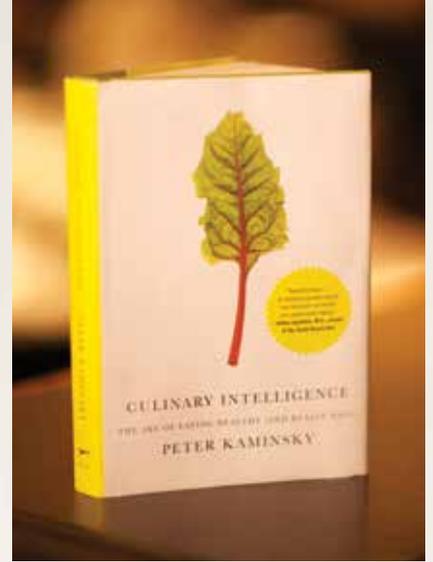
## TARTE TATIN WINE PAIRING

**Moscato d’Asti**



# INTELLIGENT CUISINE

Around 300 B.C., Greek philosopher Epicurus implored his followers to subscribe to a modest form of hedonism, urging them to find an agreeable use for their faculties in “the intelligent enjoyment of the pleasures of the table.” Longtime food writer, cookbook author, and food critic Peter Kaminsky’s latest book, *Culinary Intelligence*, is a modern take on this Epicurean thought. He joined me for lunch recently with nutritionist Amanda Canada of SPE Certified.



**BRET CSENCSTIZ:** What inspired you to write this book?

**PETER KAMINSKY:** I wrote the book when I found out my health insurance had been rejected because I was borderline diabetic.

**BC:** That’s inspiration . . .

**PK:** It was actually at a time in my life when I felt good. Sure, I was always eating, but I was exercising routinely—and I was completely shocked.

**BC:** Andrea, your story and career change—from a supply-chain analyst to culinary nutritionist for SPE Certified—parallels Peter’s experience.

**ANDREA CANADA:** I can’t say I was eating as well as Peter, but one day I realized that I just didn’t feel good. So I began, as Peter writes, “tweaking some of the little things.” I stopped putting sugar in

my coffee and started cooking at home more often. I began paying attention to what I ate, and as I began to feel better I thought, “Maybe we really are what we eat.” This revelation led me to go back to school and study nutrition.

**PK:** It was actually my insurance agent who first advised me to cut out the white stuff—the white flour, rice, pasta, and sugar in my diet. Over the next six months, I lost 20 pounds while working on *Seven Fires: Grilling the Argentine Way*, which involved lots of red wine and red meat.

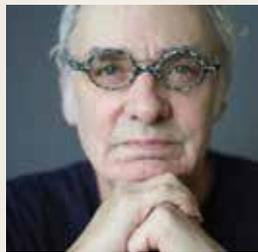
**BC:** Both of you state that “delicious” and “healthy” are not

mutually exclusive, and in fact often go hand in hand more often than we might think. Certainly, Andrea, I’ve enjoyed some fantastic food at your associated restaurant, Rouge Tomato. And I love what you say, Peter: “This book is the result of my truly insatiable appetite for the pleasures of the table and my equally strong desire to survive.”

**AC:** In essence, that is our mission. The *SPE* in SPE Certified is derived from the Latin phrase “*sanitas per escas*,” or “health through food.” We’ve taken that Latin expression and created our own SPE that revolves around three key elements: sourcing, preparing, and enhancing. SPE developed as an outgrowth of Rouge Tomato, which is a Michelin-starred restaurant. So while we are all about taste, we add a focus on using whole ingredients prepared in such a way to bring out the best in food without destroying nutrients. We are about working with a chef so you really enjoy the food, while maximizing the nutritional impact.

**BC:** Peter, I’ve heard you explain that this isn’t a diet book but is more like a memoir.





**PK:** I really just wanted to tell my story and what I'd experienced. I have written books with an awful lot of science in them. In *Pig Perfect*, I cite every scientist, paper, and so forth. When I first started to write *Culinary Intelligence*, I was dissatisfied because it was very dry. Everything began "According to this study . . ." and "According to that scientist . . ." I said: Wait, I've been in this business long enough, and I'm going to be the expert and say this is the way it is. I decided to take a more personal approach. That said, I consulted many scientists. But rather than say "according to this paper and that," I wanted to tell stories, so I would say, "This person told me that . . ." So you get their science in there but it's more personal.

**BC:** I like the experiential approach because I think much of the public is at a loss as to what to believe when it comes to science and nutrition. At first it was no fat, then we were told all fat! We just as quickly went from grains to no grains and back to grains. So where does science fit into this?

**PK:** People didn't know what nutrients were 150 years ago, and yet we still survived as a species. We have evolved to consume nutrients that are good for us—which, incidentally, can be found in naturally delicious food. Of course, all the science in the world won't justify eating all the chocolate or eggs that we want to! It all comes down to the fact that there is no substitute for a balanced diet filled with whole ingredients.

**AC:** We are really only now starting to understand the way these nutrients—fats, carbs, proteins, vitamins, minerals, flavonoids, or antioxidants—interact with one another once they are consumed. The food industry, in general, is constantly looking for ways to add value to its pet products. Until we more fully understand how complex our bodies process things, it is just safer to eat whole ingredients.

**PK:** The idea of pleasure and hedonism is what drives us to want to consume food. That is a good thing. Being smart about it makes it great.

**AC:** Peter's book is really a great call for people to simply think about what and how they eat. This cultural food revolution of the past few decades, and the knowledge we've gained about how food affects and interacts with our bodies, allows us to be intelligent about our culinary choices.

**Check out *Culinary Intelligence: The Art of Eating Healthy (And Really Well)* for Peter's complete story, his compelling equation for getting more flavor per calorie, and the magic of what the Japanese call *umami*.**





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

- VITALIE TAITTINGER



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

# BLACK MAGIC

Once a bullet factory, Stone Street Coffee Company's Brooklyn facility has traded the whiff of gunpowder for the earthy richness of small-batch roasted coffee. Turning out as much as 10,000 pounds of coffee per day, it's a study in New York's coffee-industrial complex. This fall, Gotham worked with Stone Street to develop our first propriety blends of coffee and espresso.



Stone Street Coffee's roasting facility in Brooklyn.



Roasting beans.



Alfred and Mitchel taste an espresso.



Jamie Murillo, Gotham's barista.

**Stone Street founder Mitchel Margulis says there are three Ms to great coffee. In Italian, they are *machina*, the machine; *michela*, the blend; and *mano*, the hand that makes it.**

#### THE BLEND

We tasted a dozen or so single-origin coffees, articulating the specific qualities of each. Mitchel then created a blend based on our notes.

#### THE MACHINE

Our La Spaziale S5 series espresso maker is under a constant watchful eye and is primed to deliver our espresso drinks with precise pressure.

#### THE MAN

Jamie Murillo, a native of Bolivia and a ten-year Gotham veteran, has perfected Gotham's signature pinwheel cappuccino and is excited to be working with our very own blends.

#### Separating Stone Street from other coffeehouses is the roasting.

Not only are the beans roasted separately to highlight the varietal qualities, but all of Stone Street's coffee is roasted to order, which ensures the freshest possible product. "It makes a difference," says Mitchel Margulis. "That's why I founded my shop in Brooklyn, so I can roast every day and ship to my customers the best that coffee can be."

For our drip coffee, Stone Street created a multidimensional blend of five premium coffees from around the world. We like to think it symbolizes the melting pot that is New York. Dark Sumatran beans from the East, Ethiopian Harrar from Africa, a special Brazilian bean from South America, a Guatemalan from Central America, and finally

the prized Tanzanian Peaberry bean combine to create the bold yet balanced "Café Americain." We think it's one great cup of coffee.

For our espresso blend, we've brought together a Ugandan polished robusto with spicy, peppery notes; a beautiful Mondo Novo Brazilian estate coffee that boasts a distinct floral and fruity flavor; and again the Tanzanian Peaberry, which gives us that thick *crema* in each shot.

Alfred, who starts each day with two double shots of espresso, took particular interest in our espresso blend. "I love the ritual behind espresso: grinding the beans, tamping them, setting up the machine itself, and finally extracting the rich, warm liquid and all the wonderful flavor and aromas that arise. And it all happens so quickly—like magic."

#### DRINK OUR "GOTHAM BLEND" AT HOME

Visit our online gift shop at [shop.gothambarandgrill.com](http://shop.gothambarandgrill.com) to order our proprietary Gotham Blend coffee and espresso, developed in conjunction with Stone Street Coffee Company.

## WINE PAIRING

# HOW WE FIND THE IDEAL PAIRING FOR A NEW DISH

### THE MARRIAGE OF

#### BUTTERNUT SQUASH RAVIOLI

**black trumpet mushrooms, parsnips, and sage-roasted chicken jus and**

**Riesling Spätlese halbtrocken “Barcharacher Posten” Ratzenberger Mittelrhein, Germany 2002**

When a new dish is put on the menu at Gotham, I immediately start thinking about the ideal wine to pair with it. I like to think of the wine as another layer to the dish: it can't overpower or adversely affect the relationship of the ingredients the chef has assembled. I believe the wine should function as an additional spice.

First, I consider each element of the dish and how a wine might enhance what is on the plate. For example, the Gotham fall ravioli can handle a light- to full-bodied wine. The main component—butternut squash ravioli—is rich in texture and slightly sweet with nuanced earthy flavors. The additional ingredients help narrow the search: parsnips, black trumpet mushrooms, and sage. Parsnips can handle bigger wines but you have to be careful, as many wines can easily overtake the sweet vegetal charm of a well-cooked parsnip. Black trumpet mushrooms provide an earthiness and depth to the dish. Sage is tricky—it can sometimes amplify a wine's tannins, which will alter the chef's intention; depending on how the sage is prepared, this may be an issue. Then there is the chicken jus, which in this dish is a powerful reduction. You want to taste the chicken jus and have to be careful not to hide it behind a big wine.

With this dish, I realized that many elements are big in texture but delicate in flavor. The parsnip and the chicken jus can absorb big flavors, but at the expense of cloaking their subtleties.

Initially, I would choose something rich and aromatic, like a viognier (big flavors paired with a big-styled wine), or one could take the complementary approach by adding a bit of brightness (acidity and citrus fruit notes) to what is a quite earthy dish.

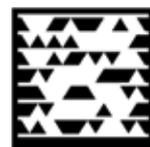
Next, we experiment. I always taste with a colleague to gain perspective. Here, we started with a white Burgundy and a California chardonnay; neither allowed the dish to express itself properly. We have a Greek assyrtiko by the glass that held up well and is an option. Next, we tried two reds: a Burgundy and a California pinot. Both worked but lacked the spark needed to make the pairing memorable. They didn't allow the subtle harmony of the dish to show. Something was missing.

Perhaps a riesling, I thought. The Emrich-Schönleber 2011 riesling had the brightness we were looking for, but it was overpowered by the dish. Too young and light. The “moment” occurred when we tried the ravioli with the 2002 Ratzenberger



Halbtrocken Barcharacher Posten Spätlese from the Mittelrhein. It is a mature riesling, and what happens with maturity is that the wine gains a little weight and loses some of its perceived sweetness. The wine is big enough to complement the sage without overpowering the other elements; it truly adds to the dish, enlightening the flavors on the plate. Like the right touch of sea salt, it brings a little extra life to what the chef has created.

While this is *our* choice, wine preferences and circumstances will inevitably demand an alternative. Many people will prefer a red wine, for instance. We have answers for that. There are always several options. Stop in and we'll be happy to explore with you! Even if you don't like riesling . . .



# SEASONAL COCKTAIL

## CONCORD GIN FIZZ

### CONCORD GRAPE JUICE

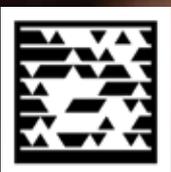
Prepared by blending fresh local Concord grapes and putting them through a rough filter to get rid of the skins and seeds, while maintaining great texture.

In the spirit of seasonal offerings, Gotham Bar and Grill is featuring the Concord Gin Fizz. This cocktail highlights the grape harvest every fall.

The Concord grape juice is mixed with Plymouth, a powerful gin; Baines Pacharán Classico; and soda water. The window for offering this cocktail is very narrow given the importance of using fresh grape juice. So if you miss it this time, you'll have to wait until next year for our next grape-based cocktail!

1 oz Plymouth Gin  
1 oz Baines Pacharán Classico  
1.5 oz Concord Grape Juice  
1 barspoon lemon juice  
1 dash lemon bitters  
A splash Fever Tree Soda

Combine ingredients in a shaker tin with ice and shake vigorously for 10 seconds. Strain into a Collins glass and top with Fever Tree Soda. Add skewered Concord grapes as garnish.



# LIVE IN ITALIAN

WITH ITS UNIQUE  
BLEND OF MINERALS,  
S.PELLEGRINO IS A  
SPECIAL GIFT.  
ITS SIGNATURE TASTE  
AND LIGHT, SUBTLE  
BUBBLES SPARKLE LIKE  
DELICIOUS MOMENTS  
BETWEEN GOOD FRIENDS.



# ON THE FRONT BURNER

It's 10 a.m. on a Tuesday, and Gotham Bar and Grill Chef Alfred Portale is conferring with Singapore Airlines Executive Chef Simon Loke in the restaurant's kitchen. Portale and his chefs present an assortment of dishes one by one.



Every six months, the Gotham kitchen takes flight as Portale creates new dishes to be served aboard Singapore Airlines. Loke must interpret these creations some 30,000 feet in the air, which requires a technical expertise that Loke and his team have developed to ensure Singapore's priority for world-class cuisine.

Singapore Airlines' International Culinary Panel (ICP) is a collection of nine of the world's most recognized chefs who impart their culinary perspective on board Singapore's routes around the world. Portale has been working with ICP for the past

eight years, creating more than 300 dishes for Singapore's in-flight menu.

Regarding the menu, Alfred says: "I focus on regional American cuisine for the most part, even though at Gotham we take inspiration from cuisines around the world. When I am working with Singapore Airlines I try to offer something American in style. I want to give the international traveler something to remember about American cuisine."

"The development process is not unlike our normal menu development," Portale explains. "We present dishes I think will work well on the plane, and then Chef

Loke makes notes—ask questions about technique and what not—then he will go back to his kitchen and experiment. I get questions about substitutions or variations for several weeks. Eventually the dish is perfected for flight and it's on the menu. I enjoy the process—it keeps us engaged and we get to go to Singapore occasionally. Personally, I love flying Singapore Airlines. Maybe I get a little special treatment, but traveling even as far as Singapore is pleasurable with Singapore Airlines. It's comfortable, service is impeccable, and of course the food is great."



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# TINY BAUBLES

The Petrossian family has a long and glorious relationship with caviar. It all began in the 1920s, when the two Petrossian brothers ventured into Paris to continue their studies, interrupted by the revolution in their native Russia.

Soon they found themselves yearning for their favorite native delicacy: caviar. Through ties to the famous Baku fisheries, they began importing and refining the very best of the Caspian catch, much to the delight of Russian émigrés and soon the Parisian upper crust. From that time forward, Petrossian has enjoyed the privilege of being the first to make its selections from available caviar each year. For 90 years, the Petrossian family has personally chosen the freshest and highest-quality caviar available in the world.

While Petrossian is dedicated to protecting the wild Caspian sturgeon from overfishing, it is also dedicated to discovering truly spectacular caviar from new sources around the globe.

Gotham Bar and Grill has joined forces with Petrossian to offer their guests ecologically friendly and sustainable caviar. Several varieties of Petrossian's fine caviar are available for the dining pleasure of guests.

For more details visit [petrossian.com](http://petrossian.com)



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