

GOTHAM JOURNAL

A MAGAZINE OF MODERN AMERICAN FOOD CULTURE



THE RECIPE ISSUE

bottle with a view



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GOTHAM
BAR AND GRILL

CHEF'S ORDERS

For the past few months, we've kept busy putting the finishing touches on our latest cookbook, *The Gotham Bar and Grill Greenmarket to Gotham Recipe Journal*, a collection of 36 recipes from our summer vegetarian lunch menus—three-course prix fixe menus that showcase one Union Square Greenmarket farm each week. The menus have been so well received by both plant and meat eaters that we were inspired to take some of our most popular recipes beyond Gotham's doors.

Recipe is the Latin imperative of "take" or "receive." Originally used to refer to medical prescriptions, it didn't come to mean instructions for food preparation until the 18th century. Its first usage survives only in the pharmacist's Rx, but we use *recipe* in countless ways today, oftentimes when prescribing advice (consider "recipe for success"), in which we hear echoes of the original convention. Its etymology reminds us that food is itself a kind of medicine—at its best, capable of fueling, healing, and strengthening.

In this third edition of *Gotham Journal*, we explore the meaning of recipes as we reveal a few tricks from our new book. While we know that some recipes must be followed to the letter, lest your pastry (or custard) fails to rise to the occasion, we also believe that some rules are meant to be broken. The culinary experiences created by Alfred and his team often feature both: *recipes within recipes* that provide you with adaptable building blocks, expanding your repertoire while giving you creative license to make them your own.

Sharing in these pages our techniques for making vegetarian pasta filling, eggless custard, and herb cake, we aim to show how staple tricks can make cooking a more interesting adventure for both the cook and eater, as well as how well recipes lend themselves to improvisation. Cooking can be by rote or a creative exercise. Personally, when I'm in the kitchen, I enjoy both. We hope that the formulas and techniques explored in both this edition and our new book will add to your home-cooking potential and creative pleasure.

Bret Csencsitz

Managing Partner
Gotham Bar and Grill

GREENMARKET AT GOTHAM

Our recently published *Gotham Bar and Grill Greenmarket to Gotham Recipe Journal* is an altogether different animal than Chef Alfred Portale's three preceding cookbooks. Based on our summer Greenmarket to Gotham vegetarian lunch program, and inspired by our longstanding relationships with local farmers at GrowNYC's Union Square Greenmarket, it brings a new facet to the Gotham library.

As the book was being printed, Chef Portale and writer Cassandra Csencsitz had a conversation about what this unique project has meant to the chef.



Cassandra Csencsitz: What is different about this cookbook in comparison with your other three?

Alfred Portale: The biggest difference is that this book was really created by people here in the restaurant. My other books, the publisher and I were primarily responsible, whereas this journal was the vision and passion of our managing partner, Bret (Csencsitz). The recipes are truly collaborations with my chefs. The writing was done by you, of course; and because of the collaboration with GrowNYC, this book is about more than recipes: it's about the food movement and the remarkable work of small farmers. It's a thoughtful collaboration, and I think that makes it even more special.

CC: Originally conceived as an homage to the local farmers you work with, this cookbook's recipes are vegetarian by

default—because these farmers happen to grow fruits and veggies—a situation that forced you devise vegetarian dishes on a different scale than ever before. What has that experience been like for you?

AP: You know, I've been a chef for many years, and you spend those years designing the most stellar dishes possible around one protein or another, always incorporating seasonal fruits, veggies, and grains but rarely making them the hero of the plate. With this project, we aimed to give vegetables the meat treatment—how complex and fabulous could we make a dish with vegetables center stage, at the Gotham level? It's been immensely rewarding for me as a chef, and it has elevated our vegetarian offerings.

CC: Did you find these vegetarian creations popular with meat lovers and vegetarians alike?

AP: Yes, many of our omnivorous clients returned opting for the vegetarian menu. In speaking with people about the project, I find many to be excited—a lot of them, while not vegetarian, welcome all these new components that they can add to their repertoire, whether a whole dish or the side dishes that are great stand-alone recipes.

CC: The inspiration for this book was Gotham's long relationship with the Union Square Greenmarket and its farmers, specifically the Greenmarket to Gotham lunch menu of the past four summers. What role has the greenmarket played in the evolution of Gotham?

AP: I have been shopping at the Union Square Greenmarket since I started at Gotham. In the beginning, there were fewer farms growing fewer things, so they couldn't supply the volume of specialty ingredients I needed. I'm proud to say that today, with the number of farms and incredible things they are growing, the Union Square Greenmarket is on par with the French countryside. We and the rest of New York are able to get a tremendous amount of product there today, to the benefit of our menus.

CC: You're serving these recipes at a three-star restaurant. How "gourmet" are they?

AP: The word *gourmet* can be intimidating, and that is not how I think about this book. While we deliberately included a few dishes that are meant to inspire and are maybe a bit more complex, most of the recipes in the book are quite approachable, just assembled thoughtfully and served with style.

CC: What does it take to get a recipe right—to the point where you can say, *I'm going to publish this, I'm going to share it with the world?*

AP: Creating a dish is one process and testing the recipes for a book is a whole other one. The evolution of a dish happens in many

ways; it's never the same. Sometimes you are inspired by an ingredient you want to build something around, so you back everything into that. Or maybe you have a technique that you want to use, and that's your starting point. Whatever the inspiration, what I generally do is start to build, assembling ingredients that complement one another and make sense together in some way, be it an ethnic, cultural, or geographic sensibility. There has to be an organizing principle for me.

Testing the recipes is something I learned doing my three prior books. We have recipe-testing kits with a calculator, liquid and dry measuring cups, a scale, a camera, and a ruler. And we work very scientifically, mathematically, to finalize the recipe, making small adjustments, like editors, through various rounds to get it right. It was a very good process, and I think you'll find that the recipes work very well.

CC: When it comes to cookbooks, how have you seen them change over the years since your first cookbook came out in 1997?

AP: A certain segment of the market still wants to sell books that are user-friendly, something people will buy to try the recipes at home. But there are a lot of books now where that's not the case: they are beautiful books that showcase what chefs do at restaurants at their

highest level. And these books sell well, which maybe means that people have such a love and appreciation for food, it's almost like fine art. You buy a book on Monet and look at it, not because you think you're going to be painting like him but because it's just a pleasure to look at, and it builds your knowledge and your sophistication.

CC: Are the specialty ingredients you suggest in this cookbook sophisticated? Whether the Gragnano pasta, which I know you love for its unique texture, or the beluga lentils—as an aesthetic choice, are these ingredient mere suggestions or strong recommendations, and are they easy to find?

AP: We aren't using anything esoteric that is difficult to source, whether in season from your farmers' market or any grocery store or online, and the recipes also work perfectly with substitutions. Mainly I make suggestions to share with the readers ingredients I'm passionate about.

CC: Speaking of passion, when I was sitting next to you at the James Beard Awards, I noticed you really rooting for certain nominees. What does it take for a chef or restaurant these days to get your stamp of approval?

AP: When I go to a restaurant, I look for a level of honesty. If they are delivering what they promise to deliver and there is a level of execution, professionalism, and quality ingredients, that's what gets my respect. Cooking is about giving, and restaurants are about sharing. It takes honesty to do either.



EARLY MORNING SEAFOOD

WITH ERIC TEVROW

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Eric Tevrow is a man with a mission: sell the best fish he can source locally to restaurants that respect its ingredients.

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FAVORITE FISH: Cod

FAVORITE EXCURSION:
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With a history that stretches back over 1,000 years, the **Lantieri** family boasts noble origins in the Brescian town of Paratico, where in the 1200s, the family erected their magnificent castle (pictured above.) Dante penned verses of Purgatorio VII from his *Divine Comedy* while in residence there during political exile.

CHEF DE CUISINE LIVIO VELARDO ON HOW TO COOK HALIBUT

I like to use a 6-ounce skinless portion of the center cut, so about 2 inches thick. Place 1 tablespoon of olive oil in a sauté pan on medium to low heat. Halibut is not a fatty fish, so you don't want to cook at too high a temperature. Salt and pepper both sides of the halibut and place the fish in the pan. Let the fish cook for about 4 minutes, or until the down side begins to brown lightly. Add 1/2 tablespoon of butter to the pan along with herbs and crushed garlic, if you like. Once the butter has melted, use a spoon to gently baste the fish with the butter and oil in the pan for 1 minute. Turn the fish and continue to baste while cooking for an additional 2 minutes, or until the fish is just barely cooked through.



NOVA SCOTIA HALIBUT
ROASTED MUSHROOMS, RAMPS, ENGLISH PEAS AND
POTATO PURÉE, WITH WHITE WINE EMULSION

TRADE SECRETS

There are recipes, and then there are fundamental techniques. Whereas a recipe can have infinite detail, techniques are often the building blocks of a recipe. The fundamental techniques we explore here offer a creative means to create impactful flavors for both pasta fillings and custards. Once learned, these techniques are open to multiple variations using different vegetable or fruit components, and allow for multiple seasonal interpretations. Just a little imagination required.

ROUX

Roux is an essential French sauce-making technique that incorporates a blend of flour and fat (butter, oil, or lard) into pan juices, which thickens them into a sauce. Some 20 years ago at Gotham, Alfred took this technique and innovatively applied it to his pasta fillings. Alfred used this fat-and-flour combination to create pasta fillings that heighten flavors and add texture and depth. The oil or butter adds depth while the flour binds the ingredients to create a seasonal filling for ravioli, agnolotti, or tortellini.

Used with seasonal vegetable purées—corn in our cookbook, but also mushroom, butternut squash, and so on throughout the season—the “roux fillings” are firm when cold, so easy to pipe, and melt in your mouth once cooked. There is any

number of variations depending on the type of fat and cooking time, and many regional cuisines reflect these variations.

A NOTE ON ROUX: Roux comes in a variety of forms and, depending on the recipe, can add flavor and texture or simply thicken a mixture. As a cook, you learn to adapt the roux according to how you want it to affect the end sauce or filling. The darker the roux, the greater the flavor impact. White, blond, brown, chocolate, and red roux are the classic roux adjectives and all are based on how long a roux is cooked—white being uncooked and red roux cooked the most, and the one most often used in Cajun cooking.

CORN AGNOLOTTI FILLING

From *Gotham Bar and Grill Greenmarket to Gotham Recipe Journal*

- 6 tbsp flour**
- 6 tbsp + 4 tbsp butter, room temperature**
- Pinch of sugar**
- 1 small white onion, finely chopped**
- 12 ears of corn, shucked and kernels removed (approximately 4 cups), cobs reserved**
- 1 cup whole milk**
- Salt and pepper to taste**

METHOD

To make a roux, combine the flour with 6 tablespoons of butter and a pinch of sugar to make a smooth paste.

Warm 4 tablespoons of butter in a small sauce pot. Add the onions and sweat until softened. Once soft, add in the corn and sweat until just soft. Add in the milk and bring to a simmer. Whisk approximately 3 tablespoons of roux into the hot liquid. Bring to a simmer and cook for 25 minutes. Remove from heat. Pour the mixture into a blender and purée until smooth. Strain through a chinoise. (The mixture should be a very thick consistency.) Season with salt and pepper and refrigerate. When chilled, place in a pastry bag and keep cold until ready to use.

ADAPTATIONS: Use the same technique to create a variety of pasta fillings for tortellini, ravioli, or agnolotti. Other suggested fillings include spring peas, goat cheese, butternut squash, braised short rib, or Parmesan.



THE CUSTARD

Alfred began working with custards in France and has used them to add flavor and texture to his menu ever since. At first the custards were made with eggs and, in fact, the famous mustard custard on our steak is still the classic egg custard. But today Chef is more inclined to use agar, a binding ingredient derived from seaweed, which allows for a lighter texture and purer flavor applied to any number of seasonal ingredients. The recipe here is for a fennel custard we use in a recipe for Jerusalem artichoke soup. This custard adds the anise note and a silky texture to the creamy soup. In the photos, we show you a pea custard that we serve at the restaurant on our steak. The custard explodes with the green pea flavor and rounds out the plate with its beautiful color, adding a visual impact as well.

A NOTE ON USING SEAWEED

EXTRACTS: Agar is perhaps the most common seaweed-based hydrocolloid used in cooking, and it is measured in percent per weight (in our recipe, it is noted as .3 percent of the total weight). It is ideal to use a sensitive digital kitchen scale when determining how much agar to use in making your custard. We encourage a little research when adapting this recipe for different ingredients. The Internet is chock-full of information on using agar and agar alternatives, and these products are readily available online as well.



Available at gothambarandgrill.com



FENNEL CUSTARD

- 3/4 tbsp canola oil**
- 1/2 cup diced onion**
- 1 1/4 cups chopped fennel, trimmed, sliced, and fronds reserved**
- Salt and pepper**
- 1/2 cup whole milk**
- Agar (.3% of total weight of the purée)**

METHOD

Heat the oil in a medium pot. Add the onion and cook until softened, approximately 5 minutes. Add fennel and season with salt and pepper. Cook without browning, about 6 to 8 minutes. Add milk. Bring to a boil and reduce to a simmer. Cook until the fennel is tender. Purée the mixture until smooth.

Pour the purée into a container and weigh the mixture. Take .3% of the weight of the purée in agar powder and add to the purée. Boil the purée with the agar for at least 2 minutes to rehydrate the agar. Pour the mixture into oiled 3-inch molds. Chill until set.



DESSERT STANDARDS

RON PAPROCKI'S BASIL CAKE



Desserts, too, are a combination of techniques that when learned can be used across a variety of spectrums. Gotham Pastry Chef Ron Paprocki often incorporates savory elements in his desserts, such as herbs. Here we examine the infusion of basil into a cake batter, a technique that can be applied to other herbs such as lemon verbena, anise, mint varieties, and parsley, to name a few.

“I like to create interesting combinations with time-tested techniques that don’t shock but rather surprise our guests—both here at Gotham, but also when I cook at home. Using herbs in my desserts is one way I can create that surprise. This cake is great with almost any berry, and even with some of the later-in-the-season stone fruits, like apricots. It is like a base for making summer desserts with all the bountiful fruits in the market.”

BASIL OLIVE OIL CAKE WITH FRESH MARKET BERRIES

Serves 8

From *Gotham Bar and Grill Greenmarket* to *Gotham Recipe Journal*

FOR BASIL WATER

Four 4-oz bunches fresh basil

4 cups water
for blanching

2 quart ice bath

1 cup water

Remove the leaves from the basil stems and discard the stems. Bring to boil the water and blanch the leaves for approximately 20 seconds. With the aid of a colander, separate the leaves from the water and place the leaves in the ice bath; discard the blanching water. In a blender, combine 1 cup of water with the basil leaves and blend on high for 1 minute. With a fine-meshed strainer, strain the liquid and reserve; discard any leaf particles that remain in the strainer. Measure 3/4 cup of the liquid and use for the olive oil cake recipe.

FOR OLIVE OIL CAKE

1 1/2 cups sugar

2 cups all-purpose flour

1/2 tsp baking soda

1/2 tsp baking powder

1/4 tsp salt

3/4 cup olive oil

3/4 cup basil water

2 eggs

Sift together dry ingredients. In a separate container, combine the olive oil, basil water, and eggs and whisk together. Combine the two mixtures and whisk together by hand until a smooth batter is obtained. Line a quarter sheet pan with parchment paper and pour in the batter. Bake at 350°F for 15 to 20 minutes. Remove from oven and allow to cool.

FOR PASTRY CREAM

2 1/4 cups milk

3/4 cup sugar

3 egg yolks

1 egg

1/4 cup cornstarch

Pinch of salt

Heat the milk in a medium saucepan and bring to a scald with approximately half the sugar. In a bowl, combine the remaining ingredients and whisk together. Temper half of the warm milk into the bowl mixture and whisk until smooth. Pour the bowl mixture into the saucepan and continue to heat while whisking, until the mixture is thick. Put pastry cream in a bowl and place a piece of plastic wrap in direct contact with the cream to prevent a skin from forming. Allow to cool.

FOR MOUSSELINE BUTTERCREAM

1 1/4 cups butter

Zest of 2 lemons

3 1/4 cup pastry cream

In a mixing bowl fitted with a paddle attachment, add the butter and lemon zest; beat until soft and creamy. Add room temperature pastry cream and beat until creamy and uniform.

TO ASSEMBLE

On a flat surface, trim the olive oil cake to remove the crust or any areas that have browned during the baking process. Cut the cake in half and again through the horizontal; this will leave you with four equal slices. With the aid of an offset spatula, place the mousseline in 1/4-inch layers on three of the slices and stack together. Place the remaining slice on top to crown the cake. Dust with confectioners' sugar, garnish with fresh raspberries, and serve.



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SEASONAL COCKTAIL

THE ROYAL

1 1/2 oz Double Cross Vodka

1/2 oz lemon juice

1/2 oz simple syrup

3 dashes Regan's
Orange Bitters No. 6

5 to 6 muddled basil leaves

Shake all ingredients with ice.
Strain into a martini glass.

For Gotham's resident mixologist, Jeremy Hawn, the perfect cocktail comes from playing off classic recipes. Jeremy uses seasonal culinary waves to tailor the menu to the time of year, his own appreciation for history and the making of spirits to give context to each creation, and the heartbeat of New York City to keep Gotham's guests salivating for their next sip.



L'Instant Champagne,
with *Vitalie Taittinger*.



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WINE

NEW ZEALAND DECONSTRUCTED

by Eric Ziller, Wine Director

Nine hundred miles from Australia and 600 miles from the nearest South Pacific island nation, New Zealand is the most isolated wine-producing area in the world. Despite this, New Zealand has become an important contributor to the world's premium wine market. There are several reasons for its success: ideal weather and soil conditions, strong brand identity, and a unified commitment on the part of winemakers to make high-quality wine.

There are ten major winegrowing regions in New Zealand. The most popular, in terms of number of wineries, are Marlborough, Central Otago, and Auckland. The major wine-growing regions from Auckland to Marlborough are relatively warm with an abundance of sun. Seventy percent of the soils in these regions are made of clay and alluvial soils, which ensure quick drainage and just enough soil fertility for successful viticulture. Especially noticeable in white wines, these factors give the wine extra ripeness and, in some cases, an exotic fruit quality that is found in the trademark Marlborough sauvignon blanc. Central Otago's soils are gravel and volcanic schist, which are suited to pinot noir. The hilly terrain of this area allows the grapes to get more sun, offsetting the cooler temperatures.

On the North Island, Northland is subtropical, and the western mountains on the South Island cause drier conditions from the Awarere Valley in Marlborough all the way down to Central Otago. Christchurch and the north see a lot of sun. One usually associates warmer areas, such as Northland and Auckland, with richer wines that are lower in acidity. While it's sometimes true, there are diligent producers that are able to maintain structure and acidity in their wines with



canopy management and by controlling the yields of their harvests. Canopy management is a way to protect the grapes from the sun and can control the vigor of the vines, since leaves generate the energy for the vines. This potentially gives the wines more intensity and structural strength. South of Christchurch, toward Central Otago, one sees more clouds and cooler temperatures.

Most people associate New Zealand with exotically fruited, crisp sauvignon blanc. Gradually, pinot noir is entering the realm of the familiar. In the U.S., wine from Central Otago is becoming to pinot noir what Marlborough is to sauvignon blanc. Many producers have adopted the Stelvin enclosure, or screw cap, making it the most widely used enclosure in the country. Consumers now associate screw caps with New Zealand, which has been invaluable to New Zealand's efforts to sell its wine

domestically and abroad. Overall, this is good for New Zealand, though it comes at the expense of appreciating the nuances and wide variety of styles and grapes that New Zealand has to offer. Sustainable farming has also helped winemakers promote their wines: the strong movement here toward sustainability has become important in a market where more consumers make choices based on a farmer's ecological impact.

Between what nature has endowed New Zealand and the winemaker's conscientious use of its resources, the wines of New Zealand are assured continued success. The quality of these wines continues to improve, trending toward more balance and structure. Hopefully, one day, consumers will appreciate the wide variety of wines and styles available to them.



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.



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ON THE FRONT BURNER

A RUNDOWN OF GOINGS-ON AND THINGS TO COME FROM GOTHAM BAR AND GRILL



SECOND ANNUAL TOAST TO OUR TOWN GROWNYC FUNDRAISER

On June 3rd, we again hosted this benefit dinner with Swiss Re. With a menu by Alexandra Guarnaschelli, Marc Forgione, Harold Dieterle, and our own Ron Paprocki, everyone left smiling and with spotless plates behind.

We couldn't have dreamed of better presenters, honorees, and entertainment—from emcee extraordinaire Iron Chef Guarnaschelli; to a special honor for Oliver Platt, who gave a truly moving tribute to the work of GrowNYC; to readings by poet-humorist Calvin Trillin. Look to join us at next year's event.

GREENMARKET TO GOTHAM

Our fourth annual summer of Greenmarket to Gotham began June 10th. This summerlong celebration of farms and food is what inspired our latest cookbook. Ends on Labor Day.

GOTHAM BAR AND GRILL GREENMARKET TO GOTHAM RECIPE JOURNAL

The Brand-New *Greenmarket to Gotham Recipe Journal* by Chef Alfred Portale.

Thirty-Six Recipes Inspired by the Union Square Greenmarket

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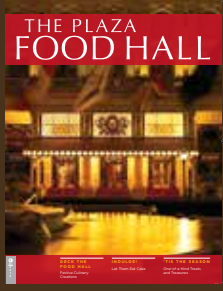
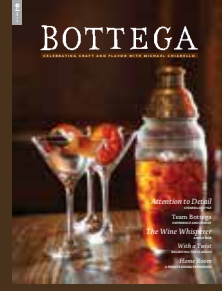
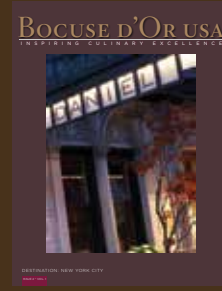
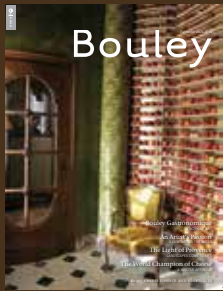
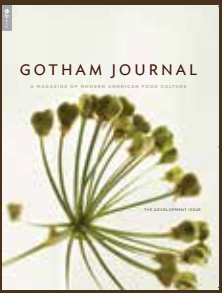
EVENTS

For Director of Operations Brandon Lynn, putting a signature Gotham stamp on each event we take on is all in the details. With events that range from intimate dinner parties to elegant weddings, product launches, large-scale corporate dinners, political fundraisers, and beyond, Brandon goes the distance to honor a client's vision from start to finish. Whether entertaining privately at his own home, hosting a lavish wedding at Gotham Bar and Grill, or catering to hundreds of people off-site, Brandon's approach combines

rigorous planning, stunning presentation, and his hallmark dose of classic elegance.

At Gotham Bar and Grill, Brandon likes to partner with the client to ensure all needs and wishes are met. Whether that means designing a signature cocktail with a specific ingredient or planning an extravagant seven-course feast for 150 guests, every Gotham event is as unique as its hosts.

"It's all about fusing what the client wants with the best of what we have to offer at Gotham," says Brandon.



Publisher
MICHAEL GOLDMAN

Editor-in-Chief
PAMELA JOUAN

Design Director
JANA POTASHNIK
BAIRDesign, Inc.

Managing Editor
CHRISTIAN KAPPNER

Assistant Editor
STEPHANE HENRION

Senior Copy Editor
KELLY SUZAN WAGGONER

Contributing Writers
BRET CSENCSTIZ
CASSANDRA CSENCSTIZ
RACHEL BEGELMAN
AMANDA GENTILE
ERIC ZILLIER

Photography
AMANDA GENTILE
adgphotography.dphoto.com

Advertising Inquiries
718.288.8688
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321 Dean Street
Suite 1
Brooklyn, NY 11217
www.hautlifepress.com
info@hautlifepress.com

Subscription Inquiries
718.288.8688
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or visit www.hautlifepress.com

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