



Laurent Tourondel Leads
Brasserie Ruhlmann

Brasserie Ruhlmann

PARIS IN THE MIDDLE OF MANHATTAN

Homecoming

A TRIP TO FRANCE FOR SOME FRESH AIR

Band of Brothers

NEW YORK CHEFS COOK FOR A CAUSE IN COLOMBIA

Plus: BRASSERIE RECIPES | INSIDER ADDRESSES FROM TOURONDEL'S TRAVELS

Laurent Tourondel
likes Trinitario White.



Craig Strong
chooses Grand Lait.



Michael Reardon *uses*
Guayaquil Bittersweet.

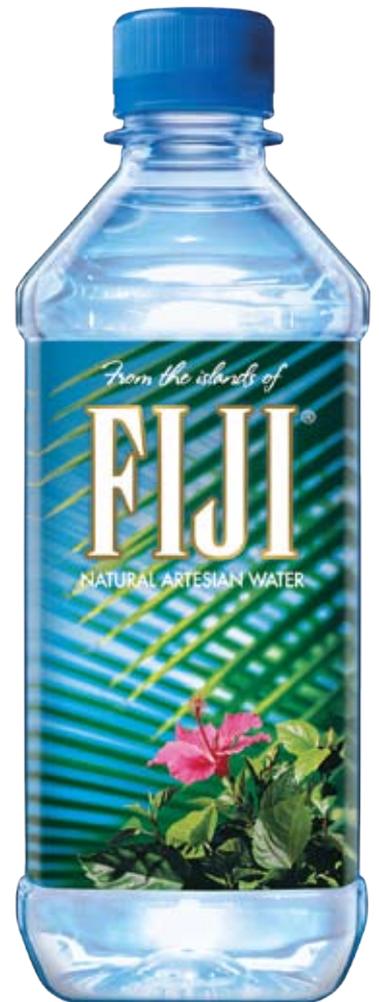


David Reardon
prefers Dark Caraibe.



The one thing chefs agree on is the water.

The finest cacao grows in the verdant latitudes between the Tropics of Cancer and Capricorn. It's also where the finest water comes from, which is why so many chefs serve FIJI. With its refreshing taste and soft feel on the palate, it's the ideal accompaniment to their exquisite cuisine. Choose well. Drink FIJI.



WELCOME

To now be at the helm of Brasserie Ruhlmann is like a dream come true for Chef Laurent Tourondel. Taking inspiration from the City of Lights and energy from the City that Never Sleeps, he executes modern versions of dishes that are reminiscent of his homeland in a true brasserie environment.

Brasserie Ruhlmann has risen as a cornerstone of New York City's French cultural scene; a go-to for true New Yorkers and Parisian visitors alike. Despite the restaurant's iconic Rockefeller Center location, loyal New York and European guests have strived to keep this Midtown gem to themselves—the city's social set often calling it “a Rockefeller Secret,” with the hopes of keeping it that way for its more exclusive audience. Of course, every now and again it's important to draw back the curtain and shed a little more light onto the city's most deserving but undisclosed. It's now time to celebrate the spirit and style of Brasserie Ruhlmann and the overarching impact of Chef Laurent Tourondel's culinary influence.



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Parisian Brasserie, Manhattan Landmark
Renown restaurateur Jean Denoyer creates the ultimate brasserie in the middle of Midtown.



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The Godfather of Art Deco
Brasserie Ruhlmann is an homage to art deco's greatest artist, Émile-Jacques Ruhlmann.

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Laurent shares classic brasserie recipes that reflect a certain nostalgia.

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Returning to France provides Laurent with a breath of inspiration as he roams the streets of Paris.

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Discovering that Milan is not just about fashion, Laurent visits the city's culinary destinations.

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Chefs Lend a Fork
A trip to Colombia is more than just a food adventure, as Laurent and his friends cook for a cause at a children's hospital in Bogotá.



LT Burger
in the Mixbox

Laurent Tourondel will open a restaurant called LT Burger with partner Michael Cinque in Sag Harbor this summer.

~

It Spent

12 YEARS IN A BARREL.

THE LAST THING IT WANTS TO SEE IS
THE INSIDE OF A BLENDER.



Conceptualized and designed by acclaimed restaurateur Jean Denoyer as an artful homage to the art deco designer Émile-Jacques Ruhlmann, Brasserie Ruhlmann evokes that special *je ne sais quoi*—the ever-coveted French sentiment that Americans aspire to and Parisians embrace. Entering just before the evening seating, the dining room buzzes with anticipation. Slender sconces with rich crimson fringes, meticulous reproductions from the artist's 1925 Paris Exposition pavilion, glow through their ivory lamp shades. This radiance is reflected in 20 signature octagonal mirrors and enhanced by four translucent alabaster light fixtures that hang from the ceiling by golden ropes and tassels. Above tables laid with Christofle flatware, art deco stone reliefs are embellished with hand-laid gold

BRASSERIE RUHLMANN

and silver leafing. Below the Ruhlmann “Drouant” side chairs, with their plush velvet upholstery and slim, cherry-colored legs, lay intricate and beautiful mosaic tiles. The dining experience is surrounded by Ruhlmann's dedication to timeless elegance and thorough detail.

Building off this nostalgia, Chef Laurent Tourondel has developed a menu of signature brasserie dishes, including a warm Camembert salad, steak tartare, beef short rib bourguignonne, and skate wing grenobloise. For dessert, Tourondel has crafted a selection that's pulled straight from the blackboard specials lining the Left Bank: chocolate hazelnut mille-feuilles, île flottante with crème anglaise, and a signature Paris-Brest.

In opening Brasserie Ruhlmann, partners Jean Denoyer, Regis Marinier, and Bernard Collin sought to recreate the charm of Paris's vibrant Bourse neighborhood in the late 1920s. Chef Tourondel brought his remarkable technique and culinary passion to the table. An industry veteran, Jean Denoyer cultivated his expertise at restaurants across the nation (including New York's La Goulue, Orsay, La Boite en Bois, La Coupole, Le Comptoir, Le Colonial, and Supper Club) and avidly collected Ruhlmann's work for more than 30 years. Regis Marinier, Denoyer's cousin, previous La Goulue partner, and well-known face in the social dining



scene, exudes the front-of-house charisma that's so essential to the familiar brasserie feel. And, bringing this powerhouse team full circle, partner Bernard Collin's extensive knowledge in vinification is realized in a noteworthy collection of more than 120 French and American wines. With every aspect of Brasserie Ruhlmann set in perfect sync and sentiment, the partners have become the "fab four" of the restaurant world.

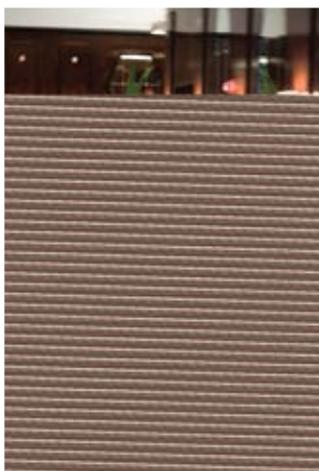
Today, Brasserie Ruhlmann continues to bridge both the culinary and social cultures of New York and Paris. From its dining-room decadence through to its seductive outdoor terrace, guests are awed by Brasserie Ruhlmann's affinity for high style and top service. But it's the fond memories, and Tourondel's classically French tastes, that keep them coming back.

ÉMILE - JACQUES RUHLMANN

One of France's most famed furniture and interior designers, Émile-Jacques Ruhlmann's oeuvre articulates the glamour of the French art deco style of the 1920s. Born in 1879 to Alsatian parents who worked in the decorating business, Ruhlmann entered the world of art and decor very early in life. By 1919 he had partnered with fellow designer Pierre Laurent to form Les Etablissements Ruhlmann et Laurent, specializing in the production of luxury home goods that appealed to Paris's avant-garde. Balanced lighting, floral wallpapers, and ebony intarsia and tortoiseshell inlay furniture built from exotic woods are just a few examples of the team's signature style. In 1925,

Ruhlmann's legacy was sealed when he displayed his work as a Pavilion of the Collector at the Paris Exposition Internationale des Arts Décoratifs et Industriels Modernes (which is where "art deco" is derived). From this point on, he began garnering an international following and honors from distinguished publications. Ruhlmann has long been regarded for his impressive contributions to the art deco movement, with the *New York Times* calling him "art deco's greatest artist."





A meticulously crafted restaurant that pays homage to the great art deco designer Émile-Jacques Ruhlmann, Brasserie Ruhlmann is at home in Rockefeller Center, one of New York City's most celebrated sites of art deco architecture.

45 Rockefeller Plaza
New York, NY 10111
212.974.2020



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BRAISED SHORT RIBS

Serves 6

Bouquet Garni

1 large strip of bacon
4 sprigs rosemary
4 sprigs of fresh thyme
1 bay leaf
1 celery stalk, trimmed

Short Ribs

6 beef short ribs, about 6 lbs total
Salt and freshly ground pepper to taste
1/4 cup vegetable oil
3 carrots, peeled and cut into 1-inch pieces
1 large onion, cut into 1-inch pieces
10 garlic cloves, halved and peeled
4 shallots, peeled and diced
4 tbsp tomato paste
4 cups dry red wine, such as cabernet sauvignon
2 cups ruby port
2 quarts veal stock
1 quart chicken stock
3 tomatoes, halved

Make the Bouquet Garni Lay the bacon strip on a flat surface. Arrange the rosemary, thyme, bay leaf, and celery stalk on one end of the bacon strip. Roll up the bacon. Tie the bouquet garni with kitchen string.

Brown the Ribs and Vegetables Sprinkle the ribs with salt and pepper. Heat the oil in a very large Dutch oven on medium-high heat. Add as many ribs as will fit comfortably in the pot and brown them nicely on all sides, about 10 minutes. Remove and place the ribs on a plate. Repeat with the remaining ribs.

Add the carrots, onion, garlic, and shallots to the pan. Cook, stirring often, until golden brown, about 10 minutes.

Stir in the tomato paste and cook, stirring often, for 2 minutes. Add the bouquet garni, wine, and port. Bring to a boil and cook until the liquid is reduced by two-thirds, about 45 minutes.

Preheat oven to 325°F.

Cook the Ribs Return the ribs to the pot. Add the stock and tomatoes and bring the mixture to a simmer. Cover the pot loosely with foil and place it in the oven. Bake for 3 1/2 hours or until the meat is tender when pierced with a fork.

Make the Sauce Remove the ribs from the pot. Strain the cooking liquid through a sieve into a clean pot. Discard the solids. Bring the liquid to a simmer and cook until reduced to 1 quart, or until the sauce is thick, rich, and glossy, about 1 hour.

Taste for seasoning. Return the ribs to the pot and reheat.

To Serve Transfer the ribs and sauce to a serving dish. Serve hot.

**BRASSERIE RUHLMANN'S CROQUE-MONSIEUR**

Yields 6 sandwiches

Béchamel

2 oz sweet butter
2 oz all-purpose flour
2 1/2 cups milk
1 small bay leaf
1/2 tsp sea salt
1/2 tsp ground white pepper
1 tsp fresh grated nutmeg

12 3/4-inch slices sourdough pullman bread (2 per sandwich)
1 1/2 lbs Black Forest ham, skinned and sliced thin (3 oz per sandwich)
12 oz grated Gruyère cheese (2 oz per sandwich)

Make the Béchamel Melt the butter in a 2-quart noncorrosive saucepan. Whisk in the flour to make a roux. Cook at low temperature until it turns blond and begins to smell nutty. Whisk in the milk gradually so as not to form lumps. Add the bay leaf and simmer until thick. Cook béchamel approximately 5 minutes. Adjust seasoning with salt, pepper, and nutmeg. Pour into a bowl, cover flush with plastic wrap so it doesn't form a skin, and refrigerate. This step can be done the day before.

To Assemble Lay out the 12 slices of bread, and coat each slice with 1 1/2 ounces of the béchamel. On 6 slices of the bread, put 4 slices of ham on each, then cover the ham with the other 6 slices of bread, béchamel-side down. Top the sandwich with approximately 2 ounces of the grated Gruyère.



Cook the Sandwiches Preheat oven to 350°F. Place the 6 sandwiches cheese-side up on a buttered half-sheet pan. Leave space between the sandwiches so when the cheese melts, they won't stick together. Bake sandwiches for 8 to 10 minutes, until sandwiches are hot inside and Gruyère is slightly browned on top.

Serve the croque-monsieur with a mixed-green salad and your favorite vinaigrette.

COD PROVENCE

Serves 6

1/2 cup olive oil
1/2 Spanish onion, thinly sliced
2 garlic cloves, minced
1/3 cup tomato paste
pinch of Spanish saffron
2 medium fresh plum tomatoes, diced
2 quarts of fish stock
6 7-oz pieces of cod

Garnish

3 slices country bread, with crusts removed and cut into 1/2-inch dice
1 large Yukon gold potato, cut into 1/2-inch dice
18 pieces mussels
12 clams
1/4 lb calamari, cut into 1/2-inch rings
1 small zucchini, medium diced
4 tbsp sliced basil

Preheat oven to 350°F.



Make the Base In a medium stockpot, heat 2 tablespoons of olive oil over medium heat and add the onion and garlic. Sauté until tender. Add tomato paste and cook over high heat for 1 minute, then add saffron and tomatoes. Cook for 1 more minute, until the tomatoes have softened. Add the fish stock and bring to a boil. Simmer until reduced to 6 cups.

Bake the Fish Brush the cod generously with 3 tablespoons of olive oil and season with salt and pepper. Bake the cod 10 minutes or until cooked through. While the fish is cooking, toast the bread crumbs with 2 tablespoons of olive oil and toast in the oven until golden brown.

Make the Garnish Place the potato pieces in a pot of salted water and bring to a boil. Boil for about 12 minutes, or until tender and easily pierced by a knife. Once done, remove immediately from water.

Strain the base. Place the mussels, clams, calamari, and zucchini in a separate pan and add the base. Cook covered over medium heat until the clams and mussels open up and the zucchini is tender, approximately 5 to 6 minutes.

To Serve Place a piece of cod in 6 individual bowls, divide the shellfish and base among the bowls, and garnish with the boiled potato and sliced basil.

**BRASSERIE RUHLMANN'S PARIS-BREST**

Serves 8

Pâte à Choux

1 1/4 cup water
1 1/3 cup whole milk
2 sticks butter
3 tbsp + 1 pinch sugar
2 tbsp salt
2 1/2 cup flour
9 whole eggs
1/2 cup chopped almonds
2 tbsp grain sugar

Butter Cream

3 tbsp milk
1/2 cup sugar
4 egg yolk
2 sticks butter, at room temperature
1 egg white
1 tbsp water

Pastry Cream

2/3 cup + 1/4 cup milk
1/2 vanilla bean, split and scraped
3 egg yolks
3 tbsp sugar
3 tbsp corn starch

Praline Cream

5 oz buttercream
1 1/2 oz praline paste
4 oz pastry cream
3 1/2 oz heavy cream

Powdered sugar

Make the Pâte à Choux Preheat oven to 350°F. In a nonstick saucepot, bring the water, milk, butter, sugar, and salt to a boil. Add the flour and, using a wooden spoon, mix until mixture is smooth. Continue to cook over low heat for about 3 to 5 minutes, stirring constantly so it does not dry out, and transfer to a stand mixer fitted with a paddle attachment. Mix on low speed and add 8 of the eggs, one at a time, until incorporated and the mixture is smooth. Transfer pâte à choux to a pastry bag fitted with a star tip and pipe 4-inch-diameter circles onto a silicone baking mat. In a small bowl, combine the remaining egg and a pinch of sugar and brush pâte à choux with egg wash. Sprinkle the top of each ring evenly with chopped almonds and grain sugar. Bake for 20 to 25 minutes, or until deep golden brown and firm to the touch. Allow to cool completely on a rack. Halve pastry horizontally with a serrated knife and invert the top onto a work surface.

Make the Butter Cream In a saucepot set over medium heat, combine the milk, 1/4 cup of the sugar, and egg yolks. Cook over high heat, stirring constantly with a rubber spatula, until mixture reaches 183°F (similar to a crème anglaise). Pour mixture into the bowl of a stand mixer fitted with the whisk attachment and whisk over high speed until mixture cools to room temperature. Decrease speed to low, add the butter, and whisk until combined. Remove from bowl and reserve for later use.

Add the egg white to a clean bowl of a stand mixer fitted with the whisk attachment, and whisk until mixture forms soft peaks. Set aside.

In a saucepot, set over medium heat and combine the remaining 1/4 cup sugar and the water, and cook until mixture reaches 250°F. Pour over the whipped egg whites and mix over medium speed until mixture cools to room temperature. Carefully add the reserved milk and egg mixture and mix until combined. Cover and refrigerate immediately.

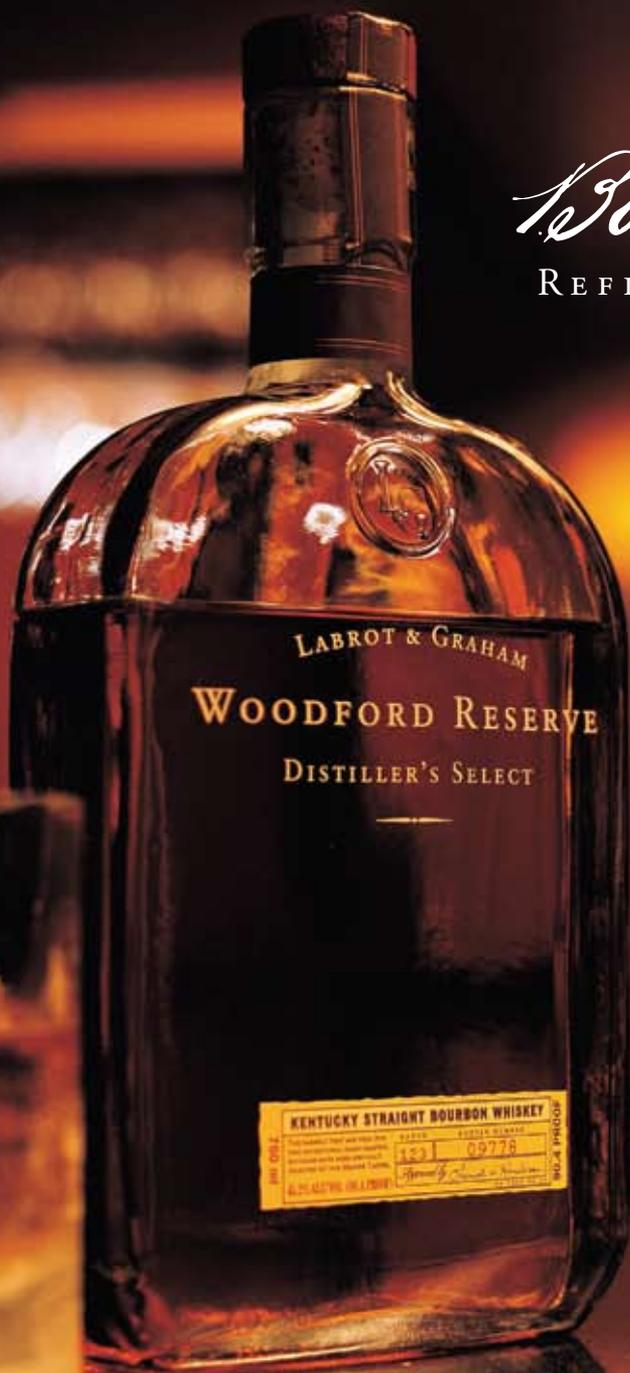
Make the Pastry Cream In a medium saucepot, bring the milk and vanilla bean to a boil. In a separate bowl, whisk the egg yolks, sugar, and corn starch until frothy. Temper the egg mixture with a little bit of the hot milk, and return the mixture to the pot and bring to a boil over high heat. Reduce heat and simmer for 7 minutes or until mixture thickens. Transfer to a mixing bowl, cover, and refrigerate.

Make the Praline Cream In the bowl of a stand mixer fitted with a paddle attachment, combine the buttercream and praline paste until mixture becomes light and fluffy. Add the pastry cream and continue to mix over medium speed until just combined. Whip the heavy cream to medium-hard peaks and gently fold into the mixture. Transfer to a pastry bag fitted with a star tip.

To Serve Pipe the filling onto the bottom ring of the pâte à choux and top with remaining pâte à choux half. Sprinkle with powdered sugar and serve immediately.

Bourbon

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ON THE ROAD

From Paris to Provence, over to Milan, and down to South America, Laurent goes on a culinary and cultural journey visiting markets, restaurants, and food stores—checking out the local flavors along the way.



Fruits and Juices

Aside from Cartagena's fantastic restaurants, its supermarkets and street markets have an incredible variety of fruit—truly spectacular! In addition to juicy mangos and papayas, there are less-familiar pitayas, curubas, and guanabanas. Colombians are seriously into juices and will drink them with almost every meal. Laurent recommends that if you aren't able to enjoy the fruits proper, you can sample most of them in a juice.

FRANCE

Paris

IN THE SPRINGTIME

For Laurent Tourondel, there is perhaps no other city in the world that inspires him creatively more than Paris. Whether walking around, taking in the architecture and sights, or visiting hotels, restaurants, and old friends—the City of Lights continues to be his muse.

L'Avant Comptoir

9 Carrefour de l'Odéon
Sixth Arrondissement
+33.8.2610.1087

Yves Camdeborde opened this tiny *bar à hors d'oeuvres*, where he turns out delicious small plates paired with interesting small-production wines. Steamed Camus artichokes dipped in olive oil, addictive croquettes filled with Ibaïona ham, delicious chipolatas fried in duck fat and garlic, plates of excellent charcuterie, and tasty seared cèpes are only a few of the savory dishes.

L'Atelier de Joël Robuchon

5 Rue de Montalembert
Seventh Arrondissement
+33.1.4222.56.56
joel-robuchon.com

A sublimely simple concept with extraordinary food from Chef Joël Robuchon. The restaurant consists of counter-style seating with an open kitchen allowing guests to observe the preparation of the dishes. An à la cart choice of small plates allows guests to select their menu according to their appetite.

Hotel Le Bristol

12 Rue du Faubourg
Saint-Honoré
Eighth Arrondissement
+33.1.5343.4300

Le Hotel Bristol is a classic Parisian hotel that evokes the beautiful mood and style of an 18th-century palace. The Restaurant Gastronomique at the Bristol changes its surroundings to match the rhythm of the seasons. From October to April, the room is conserved in its original oval form complete with Hungarian pale oak walls, tapestries from the 18th century, and crystal Baccarat chandeliers. From May to September, guests dine in the Summer Dining Room among magnolias and roses, looking out to the largest hotel garden in the city.

Les Cocottes

135 Rue Saint-Dominique
Seventh Arrondissement
+33.1.4550.1031
levioldindres.com

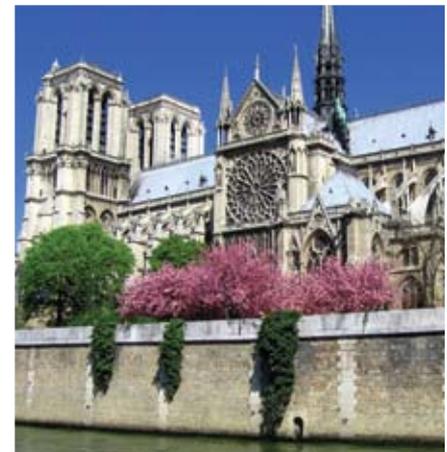
This long, thin contemporary space is a hip French version of an American diner that buzzes from dawn to dusk. There's a superchic crowd of locals that love Chef Christian Constant's soothing, simple dishes. The main courses are all served *en cocotte*, each in a Staub casserole. Don't leave without trying the dessert—*la fabuleuse tarte au chocolat de Christian Constant*, served with Chantilly crème.



Mama Shelter

109 Rue de Bagnolet
Twentieth Arrondissement
+33.1.4348.4848
mamashelter.com

A stone's throw from the Père-Lachaise cemetery in Montmartre is Mama Shelter—a cool and quirky hotel with Philippe Starck's signature stamp. There's a 24-inch iMac that functions not only as a computer, but also a TV, CD player, and DVD player. The in-house restaurant is helmed by the infamous Alain Senderens, who practically invented *nouvelle cuisine* and designed this menu to feature traditional French fare—such as duck rillettes, gnocchi, and steak frites, and, for dessert, the “Grand BABA de la Mama.”



Putting a Chill on Reds

By Jennifer Simonetti-Bryan
Master of Wine

With the arrival of warm weather, many of us go straight for refreshingly chilled white wines or rosés. We don't chill reds; we are supposed to serve them at room temperature. But is it ever appropriate to chill a red?

Actually, most of us drink our reds too warm anyway. When the rule of thumb of serving reds at room temperature originated, it likely referred to rooms in the cooler climates of Europe, which are about 65 degrees Fahrenheit, with "cellar room" temperatures even cooler by about ten degrees. I am convinced this is why the French always wear layered clothing and I freeze when traveling to Europe.

Average room temperature in a restaurant or in your home is likely to be anywhere from 70 to 75 degrees Fahrenheit. Many of us at home—and, sorry to say, at many bars—keep reds on the counter, which warms them up to room temperature. Served at 70 to 75 degrees, the wines change—and not for the better. A full-bodied red wine, such as a California cabernet sauvignon, especially those with alcohols above 14 percent, will lose the more volatile aromatic compounds faster and the wine will seem unbalanced, causing the alcohol to stand out much more.

While it is true that the appropriate temperature for full-bodied reds is warmer than other wines, they should be served at approximately 65 degrees Fahrenheit. This keeps aromas and alcohols in better alignment. However, you need to make sure it's not too cold. Chilling a full-bodied tannic red wine diminishes the fruit and generates a harsh bitterness on the palate.

On the other hand, light-bodied reds with low tannin levels can benefit from a little chilling. I should clarify that chilling doesn't mean refrigerator temperatures, which are between 35 and 38 degrees. That's way too cold. These should be slightly chilled to about 55 degrees. At this temperature, they become much more refreshing, focusing the palate on the acidity and, because of the low tannins, with no risk of astringency.

Take Beaujolais, for example. This soft, delicate red with fruity raspberry flavors has moderately high acidity that becomes even more refreshing with a little chilling. This makes this wine the perfect outdoor bistro or summer picnic wine.

Loire cabernet franc can also be a beautiful wine to chill. I fell in love with a Chinon, a cabernet franc from the Loire, when it was served chilled in a water glass with my charcuterie at lunch. Cabernet franc is a bit more tannic than gamay, so the thinly sliced cured meats softened the light tannins and focused the palate on the fruit of the wine. The flavors of both danced a longer period of time on the palate, extending the length, because the elements were in balance.

Some wines with a hint of sweetness can also benefit from a light chill, as you perceive the acidity a bit more on the palate, making a sweet wine seem more refreshing—and if it has an effervescence to it, such as with sparkling shiraz, even better!



Domaine La Suffrène
domaine-la-suffrene.com

Located near the hilltop village of Le Castellet, and in the Bandol appellation area, the Domaine La Suffrène has been in the family for generations. They produce wines with the typical grape varieties of the region: for reds, mourvèdre, grenache, cinsault, and small amounts of syrah; and for whites, clairette and ugni.



Wines From Domaines Bunan bunan.com

Moulin des Costes Red

The terraces of the Moulin des Costes, overlooking the Mediterranean, are a typical example of the local Bandol classification. The vineyard is planted with mourvedre and grenache vines that are 45 years old. The Cuvée Chariage is a vibrant example. Brilliant, and intense, deep ruby delicate nose with hints of spices, mint, and cider. Well-structured, spicy, rounded tannins, with a lingering taste of mulberry and black pepper.

Château de la Rouvière Red

Built in the 19th century, the château overlooks a steeply terraced south-facing hillside. The view extends to the Bec de l'Aigle (Eagle's Beak). Made mostly from the typical Provence mourvedre grape, this red wine is deep ruby with a purple sheen. It has an intense, lusty nose redolent of spices and the aroma of truffles. Well structured with plenty of tannin. The bouquet carries subtle hints of tobacco, licorice, and pepper.

Mas de la Rouvière Rosé

Throughout the ages, the lords of the medieval Château le Castellet kept their table supplied with the wines from terraces that are now overlooked by this 18th-century manor house built in typical Provencal style. Light rosy salmon hue. Fine distinct nose characterized by aromas of exotic fruits. Lasting flavor, full bodied, and racy. Drink between two and five years.

Provence

Laurent Tourondel had the opportunity to visit the Provence region in southern France, where he made a few stops at local vineyards. Among them were Domaines Bunan and Domaine La Suffrène, both located in the Bandol appellation area. The Bunan family has been producing exceptional wines since the 1960s, and proprietor Laurent Bunan introduced Tourondel to several different labels that they make, each with their own history and elaborated with the typical grape varieties of Provence.



CHAMPAGNE HENRIOT

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“Time is our ally and patience our secret...
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- Joseph Henriot, 6th Generation Champenois

Peck

9 Via Spadari
20123 Milan
+39.02.8023161
peck.it

A not-so-secret three-floor extravaganza, with shelves filled with classic and nouvelle delicacies. While the focus here is on Italy's bounty—cheeses and meats, fresh pastas, and sauces—you'll also find foodstuffs like caviar, salmon, truffles, foie gras, and exotic fruits. The downstairs cellar has more than 5,000 wines, and the top floor is occupied by a happening café.

ITALY

Milan

Best known for its horrendous traffic, heavy skies, and smog, Milan was never a draw for those seeking *la dolce vita*. Things are changing, and with recent hotel openings, combined with an upswing in the number of enticing dining options, Laurent made the rounds to take a fresh look.

**Al Girarrosto**

31 Corso Venezia
20121 Milan
+39.02.76000481
algirarrosto.com

A favorite among the Milanese locals, Al Girarrosto is a restaurant that exudes a sense of Italy. Not far from Piazza San Babila, in the city center, the classic Tuscan cuisine in an unpretentious atmosphere is equally popular with business suits, tourists, and the fashion crowd. The homemade pastas are delicious, and the steak Fiorentina (for two) is a must.

**Four Seasons Hotel Milano**

6/8 Via Gesù
20121 Milan
+39.02.77088
fourseasons.com/milan

The Four Seasons is your best bet for its convenience to all of Milan's high-end shops. Located in a former 15th-century convent, you can put your feet up in the tranquil courtyard garden. The seasonal fare served at Il Teatro restaurant is among the best in town.

La Vitrola

2-01 Baloco, Centro Histórico, +57.5.664.8243

Havana-themed La Vitrola is deservedly the most popular restaurant in town. Every night you'll find a well-heeled crowd dining on the Cuban and Caribbean seafood and salad plates. The Cuban musicians keep things lively, and the mojitos continuously flow.



COLOMBIA

Bogotá

Early this spring, François Payard invited fellow chefs Laurent Tourondel, Michael White, and Francis Renard to cook with him at a benefit dinner in Bogotá, Colombia, to raise money for a children's hospital specializing in pediatric heart disease.

The six-course tasting dinner was organized by local acclaimed chef Leo Katz, and proceeds contribute to offsetting travel and lodging costs for parents who travel from all over Colombia to bring their children to the hospital.

The trip was a culinary journey for Laurent Tourondel, as he visited the local markets and sampled the cuisine of Colombia in both Bogotá and Cartagena. Both cities are undergoing a sort of urban rebirth that Laurent reports can be seen everywhere, from its vibrant restaurant scene to its world-class museum exhibitions, high-fashion shopping neighborhoods, edgy designers, and Sunday flea markets.

In Bogotá, Laurent was particularly impressed with the Paloquemao market. Having visited markets everywhere in South America, from Colombia to Venezuela and Brazil, Laurent was "shocked" by the abundance and diversity of the fruit, fish, meat, and flowers. A highlight was "observing a guy skin a pig with a simple knife in about three minutes flat."



Cartagena

Cartagena cuisine is a rich mixture of Spanish, African, Creole, and Arab influences, a reflection of the city's shifting population during the past four centuries.

La Candelaria is the colonial old section of town, where narrow streets and charming old houses offer unexpected architectural treasures.



Club Colombia

9-11 Avenida 82
Bogotá
+57.249.581

Club Colombia is not to be missed, especially if you don't have much time to travel around the country. Opened by two of Bogotá's most successful restaurateurs—Leo Katz and Harry Sasson—this upscale restaurant specializes in Colombian cuisine.

Leo Katz, Bogotá's most innovative gastronomic entrepreneur, and famous Colombian food guru and chef Harry Sasson deserve accolades for their role in turning Zona Rosa into a vibrant restaurant, nightclub, and trendy boutique district—a mix of bohemian chic with edgy couture, similar to New York's SoHo or Meatpacking District.

Andrés Carne de Res

12-21 Calle 82
Zona Rosa, Bogotá
+57.863.7880
andrescarnederes.com

Locals and tourists come here to eat, drink, and dance. It's an evening of mayhem—a zany waitstaff of more than 100 serve a menu comprising mostly meat cooked to perfection on open grills. Costumed performers meander the rooms, working the audience with humor and audacious behavior, and the décor is a happening in itself—Andrés has spent 25 years collecting whimsical and outrageous bits, pieces, and antiques for this mad hatter watering hole.



The Rosario Islands

The archipelago of the Rosario Islands is light-years removed from the urban bustle of Cartagena, yet it takes only an hour to get there by speedboat. Known for coral reefs and turquoise blue waters, the Islas del Rosario are a diver's dream.



BRAZIL

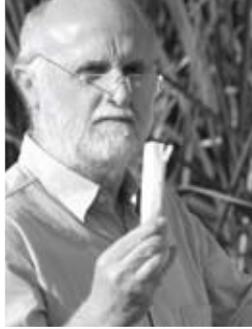
Rio de Janeiro

In addition to simply loving Brazil's culture, food, and people, Laurent always looks forward to visiting Rio to catch up with his longtime friend Claude Troisgros. It was Claude who first brought Laurent to New York ten years ago to become the executive chef at C.T. Laurent also stopped by the *maison* Leblon to meet master distiller (and fellow Frenchman) Gilles Merlet to see how Brazil's national spirit, cachaça, is made.

Restaurant Olympe

Rua Custódio Serrão 62, Jardim Botânico
22470 Rio de Janeiro
+55.21.2537.8582

Claude Troisgros has been in Rio for almost 20 years, mixing native flavors with nouvelle techniques and pioneering refined recipes with tropical ingredients. He always uses his cooking know-how to create a true alchemy of Brazilian foods: raviolis stuffed with potatoes *baroa* or quail with *jabuticaba* sauce—mouthwatering recipes with careful presentation. The restaurant is in a beautiful house classically decorated, and the service is in the best French style.



Aprazível

62 Rua Aprazível,
Santa Teresa
20241 Rio de Janeiro
+55.21.2508.9174
aprazivel.com.br

Get away from Rio's congested downtown and take a taxi up windy roads into the hills to dine on a leafy patio overlooking the city. It's worth the trip. Aprazível is the home of chef Ana Castilho, who prepares delicious nouvelle Brazilian cuisine.

Academia da Cachaça

26 Rua Conde de Bernadotte,
Leblon
22407 Rio de Janeiro
+55.21.2529.2680
academiadacachaca.com.br

This casual bar and restaurant is devoted to Brazil's famous white spirit. Its shelves are stocked with hundreds of varieties, and the cocktail menu features an array of exotic concoctions. Wash it all down with traditional dishes from Brazil's northeastern states, such as shredded jerked beef, or *feijoada*—a thick and delicious claypot stew made with black turtle beans, sausages, and salted pork and beef.

Sushi Leblon

256 Rua Dias Ferreira,
Leblon
+55.21.2512.7830
sushileblon.com

This is Rio's best sushi spot, which happens to be in Leblon, the hottest restaurant district. Go for the fabulously fresh fish, sashimi, and ceviche. The restaurant has a cool, sleek decor and is filled with a buzzy mix of the Brazilian social set and stylish international visitors.

Interview with Gilles Merlet

Master Distiller, Leblon Cachaça

How is it that a Frenchman from Cognac, France, ever became involved with Brazil and cachaça?

My family has been distilling cognac for over 100 years in France, and we've been known for all sorts of innovations, particularly our Merlet Crème de Cassis as well as the unique liqueur Hpnotiq. I love challenges. In 2005, I was introduced to Brazil and the opportunity to make a fabulous cachaça. I couldn't resist!

Why cachaça? Cachaça is one of the oldest spirits in the world, created initially in 1532 in Brazil, and is the third most-consumed spirit in Brazil. It is the key ingredient to Brazil's national cocktail, the caipirinha, and it's Brazil's national spirit. With the growth of "everything Brazil," I was intrigued with the cachaça opportunity. Upon visiting many distilleries in Brazil, I learned that 80 percent of the making of cachaça is exactly the same as the making of eau-de-vie in Cognac. As such, I became very interested in the challenge of creating a noble cachaça. And voilà—Leblon!

How do you make Leblon cachaça? I approach it just like making a fine eau-de-vie—with careful attention to the raw material and diligent attention to every step in the process. Our distillery is the Maison Leblon, located in the heart of Brazil in Minas Gerais, Brazil's famous cane-growing region. Our maison is a showcase distillery for making cachaça. We have a very traditional approach, with batch copper-alambique-pot distillation—very similar to cognac. We cut the cane by hand, making sure that we capture the juicy heart of the cane and eliminate the base and the tops. We immediately get the cane to the presser, where we squeeze the cane and directly place the juice into fermentation. Our fermentation uses proprietary yeasts that are designed to convert all the sugars to flavorful alcohols, followed by batch distillation. Within our distillation, we are very liberal about eliminating the "head and tail," which pulls out the distasteful impurities from the distillate. We then triple-filter and rest the cachaça in cognac casks for up to six months. Then, we blend it to achieve our distinctive Leblon.

How would you describe Leblon? Leblon has a very fruity nose—full of lychee, pineapple, and pear—with a deliciously smooth taste. It's definitely a versatile spirit, not only for caipirinhas but delicious with just about any fruit juice. I, myself, enjoy drinking Leblon simply with tonic and a twist of lime. Delicious!

Tell us about the name "Leblon." Leblon is the upscale beach in Rio de Janeiro. Going south, after you turn the corner from Copacabana onto Ipanema beach, after two miles you are greeted by the fabulous Two Brothers mountain at the end of the beach. Just stunning. The neighborhood itself has some great restaurants and hotels, and is just wonderful to visit. The beach is also a great place to sit back and enjoy a caipirinha!

HAUTENOTEWORTHY



LE SANCTUAIRE GRILL

Designed to cook fish, meat, and vegetables naturally, Le Sanctuaire's Hotstone Grill can be heated on a flame or in the oven. The result is healthy cooking, where the food absorbs a maximum amount of its own juices, conserves its nutrients, and heightens its flavor—all thanks to the dry cooking process. Cooking on the grill is clean since no oil is required, and smoke emissions are reduced by more than 80 percent. Easy to use, just preheat the grill for 10 to 15 minutes.

le-sanctuaire.com

HAUTEMIXOLOGY

THE BLOOD ORANGE CAIPIRINHA

2 oz Leblon Cachaça
1 blood orange
1/4 lime
1 tsp superfine sugar or
1/2 oz simple syrup
ice



Cut the lime into two wedges. Cut the blood orange into equal parts. Muddle the lime, blood orange, and sugar in a shaker. Fill the shaker with ice and add cachaça. Shake vigorously. Serve in a rocks glass. Garnish with a blood orange slice.

HAUTEVINEYARDS

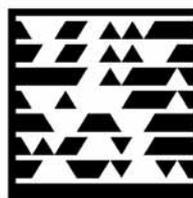
CHAMPAGNE BENOÎT LAHAYE

Since the turn of the century, this tiny family-run vineyard (4.5 hectares) has produced biodynamic and organic Champagnes with 30 percent lower yields than Champagne's norms. Benoît Lahaye's Champagne Brut uses 92 percent pinot noir and 8 percent chardonnay that come from grand cru-rated 30-year-old vines. Very expressive on the nose (pure, fresh lemon, anise, and warm brioche) with delicate bubbles, it is an excellent example of pinot-dominant Champagne. Excellent as an aperitif or to accompany any meal.



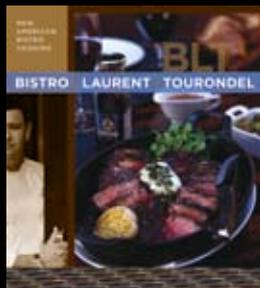
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To introduce the HauteLife tags, we're offering dinner for two at select restaurants within the HauteLife network. Be sure to click on the tags throughout the magazines, and sign up for a chance to win.

LAURENT TOURONDEL PUBLICATIONS



Bistro Laurent Tourondel: New American Bistro Cooking

By Laurent Tourondel and
Michele Scicolone

Forward by Eric Ripert

Signature BLT recipes simple enough for the home cook alongside Laurent Tourondel's family favorites and dishes inspired by his culinary travels.

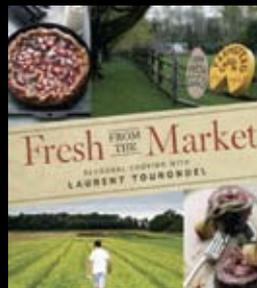


Go Fish: Fresh Ideas for American Seafood

By Laurent Tourondel and
Andrew Friedman

Foreword by Daniel Boulud

At last! Here is the fish cookbook for home cooks looking to create elegant, flavor-rich meals without a lot of fuss.



Coming Soon!

Fresh from the Market: Seasonal Cooking with Laurent Tourondel

By Laurent Tourondel and Charlotte
March

Foreword by Jean-Georges Vongerichten

In Fresh from the Market, Chef Laurent Tourondel presents fantastic recipes for seasonal, farmers'-market cooking year-round.

Publisher
MICHAEL GOLDMAN

Editor-in-Chief
PAMELA JOUAN

Design Director
JANA POTASHNIK
BAIRDesign, Inc.

Managing Editor
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Assistant Editor
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Contributing Writers
PAMELA JOUAN
ANNIE B. SHAPER

Photography
QUENTIN BACON
TIM BORIC
JOE SHLABOTNIK
RODRIGO SOLDON
HAUTE LIFE PRESS

Advertising
advertising@hautelife.com

Marketing Director
KATHERINE PAYNE

HauteLife Press
a division of C-BON MEDIA, LLC.
321 Dean Street
Suite 1
Brooklyn, NY 11217

www.hautelife.com
info@hautelife.com

Subscription Inquiries
718.858.1187
subscriptions@hautelife.com
or visit www.hautelife.com

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