



living

London Calling

LAURENT AT CAFÉ ROYAL OPENS

Sag Pizza

DESIGN, WINE—AND, OH, THOSE PIZZAS!

Summer Fare

DISHES AND COCKTAILS THAT PAIR WITH THE WEATHER



welcome!

It took us awhile to swing into warmer weather in New York. And London too, where I travel to quite often, getting ready to open my latest restaurant, Laurent at Café Royal, in Piccadilly. I'm thrilled to be in this iconic building, where, back in my 20s, when I first moved to London, I worked the weekend shift in the kitchen. It's a poignant full-circle moment for me. I have a fantastic London team in place, and this casual-style, all-day grill features an open kitchen and a sushi bar, as you'll see in the following pages.

Summer is a special time in New York. L'Amico features an updated seasonal menu, and the Vine has debuted an extended cocktail program. This summer, Sag Pizza in Sag Harbor opens with a selection of local beers and wines on tap as well as a casual Italian wine list to accompany the food. You can preview the design and menu in this issue. You'll also read about the Alley in Miami's Betsy Hotel, where chef de cuisine John Kredich is busy catering to a hungry South Beach crowd.

As always, we look forward to welcoming you at our tables in New York, Miami, London, and elsewhere.

—Chef Laurent Tourondel

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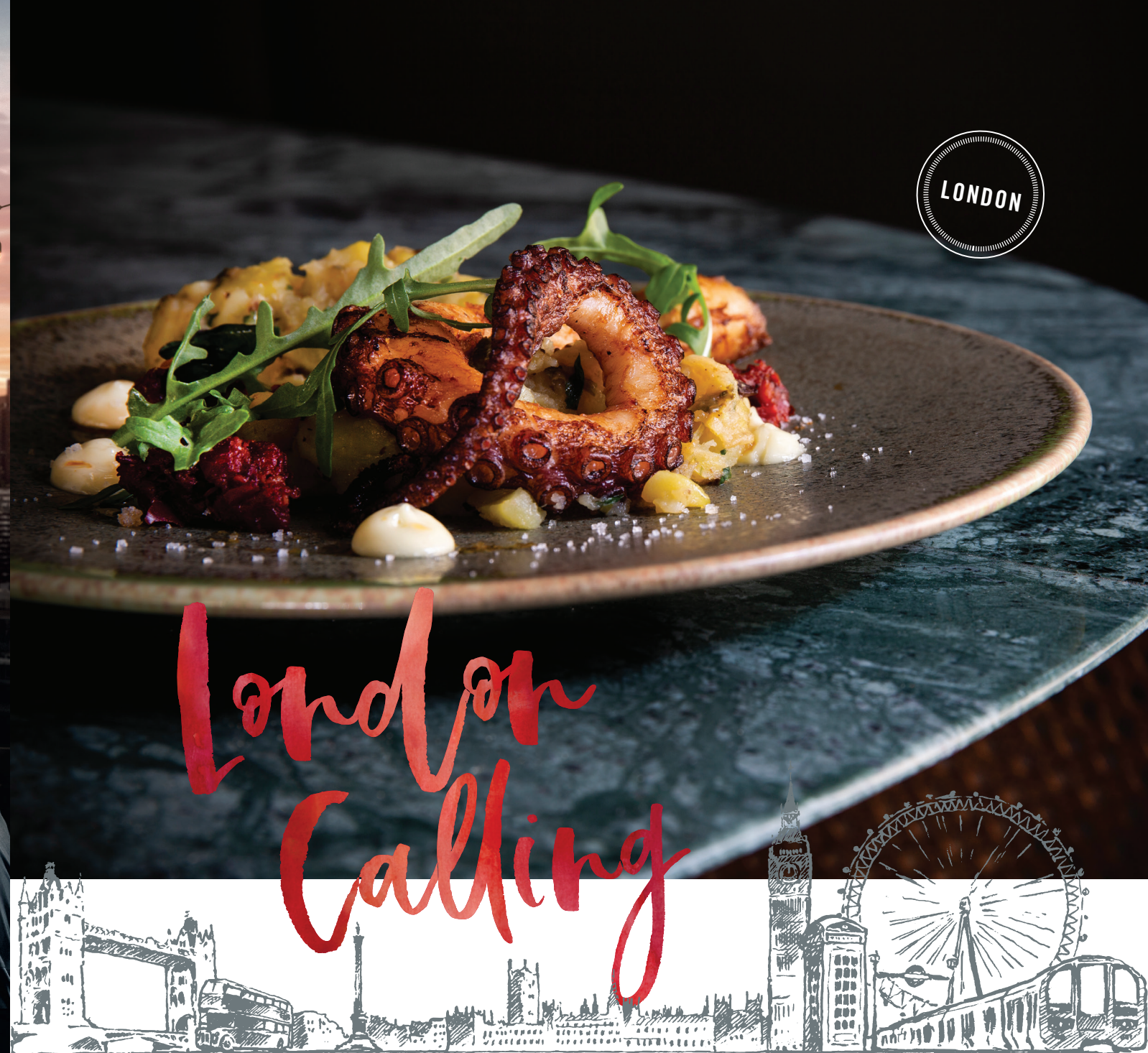


ENHANCE *your* MOMENTS


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NEW YORK

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It may come as a shock to learn that this French-born chef actually learned to cook in London during the initial stages of his culinary education. The opening of Laurent at Café Royal marks **Chef Laurent Tourondel's** return to not only the city but also Hotel Café Royal, the very place in which he worked in his 20s.

Laurent is located on the first floor of the Café Royal Hotel, above an impressive new lobby that features a 17-foot double-height Murano glass chandelier by legendary Italian glassmaker Vistosi. Contemporary Italian architect Piero Lissoni designed the restaurant, which includes an open kitchen, grill, and sushi bar. It's a convivial space with refined all-day dining. Booth seating and lighting by Lissoni creates an informal but sophisticated atmosphere.

In line with today's contemporary lifestyles, the informal lunch and dinner menus are centered on the parrilla grill, a traditional iron barbecue that's originally from Argentina, allowing the chef to control the heat to ensure perfectly chargrilled meat or fish. Tourondel has long championed easygoing, accessible food, of which this varied and diverse menu is a perfect example.



Traditional breakfast dishes are served with a Laurent twist, with a decidedly lighter lunch menu. Expect to see Laurent's signature dishes, like the iconic American popover, featured across his menus.



The sushi bar will serve a wide choice of the traditional and the innovative. Highlights include the Kamchatka King Crab Nigiri poached in lime butter, British wasabi, and golden Oscietra caviar.

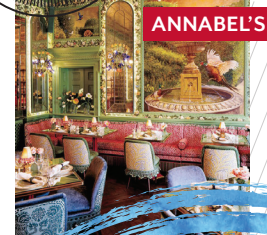
Dining options include a range of steaks, fish, and seafood from the grill, with an interesting selection of sauces to accompany them.



Expect many gems on the dessert menu, such as the Milk Chocolate Peanut Croquant with banana ice cream, a Red Berry and Hibiscus Crêpe Soufflé, and the Frozen Orange with grapefruit and Campari.



LAURENT TOURONDEL'S London Food Guide



ANNABEL'S



CHILTERN
FIREHOUSE



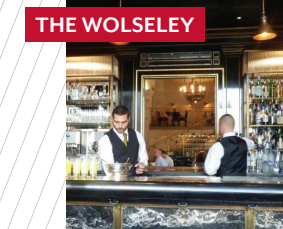
SEXY FISH



JEAN-GEORGES AT
THE CONNAUGHT



THE ARTS CLUB



THE WOLSELEY



SCOTT'S



THE NED

River Thames

To prep for his London grand opening, **Chef Laurent Tourondel** spent time researching this historic city that's now widely recognized as the new gastronomic hub of Europe. Check out these hot spots on your next visit.

ANNABEL'S

This elegant, private club in Mayfair moved this year to a Georgian mansion house in Berkeley Square with an all-day and all-night experience. annabels.co.uk

THE ARTS CLUB

If you crave an all-day menu rife with frog legs, smoked eel, and endless caviar, not to mention a bar and drawing room that hosts some of art, fashion, film, and literature's most iconic faces, look no further that this members-only social club. theartsclub.co.uk

THE WOLSELEY

An all-day cafe in the grand European tradition complete with afternoon tea. thewolseley.com

CHILTERN FIREHOUSE

Contemporary, ingredient-focused cooking with an underlying American accent by Michelin-starred chef Nuno Mendes. chilternfirehouse.com

SEXY FISH

Food focused on Japan—sushi, sashimi, tiradito, tempura, and robata—and a late-night bar stocking the second-largest Japanese whisky collection in the world. sexyfish.com

SCOTT'S

This London favorite offers a huge selection of market-fresh fish, seafood, and caviar highlighted by an elegant oyster and Champagne bar. scotts-restaurant.com

THE NED

This Soho House hotel features eight restaurants that serve food from around the world. thened.com

JEAN-GEORGES AT THE CONNAUGHT

An eclectic, innovative take on British classics colored by this Michelin-starred chef's Far East experiences. jean-georges.com/restaurants/england/london/jean-georges-at-the-connaught



Fair-Weather Favorites

Vegetables are the star ingredients that shine in these dishes. Enjoy them at **L'Amico**, and then make them at home as well!

Where history meets the future!



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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.

POACHED WHITE ASPARAGUS

SALSA BOLZANINA, CURED EGG YOLK

Because this recipe yields extra mayonnaise, salsa, and egg yolks that keep for up to a week, get creative and use them in other dishes. Substitute in the mayo where it's typically used or as a base for an aioli. The shallot-mustard sauce will definitely perk up an egg, chicken, potato, or ham salad or a sandwich. You could even use it with seafood, as it's not a whole lot different from a gribiche or remoulade. Grate or shave the egg yolks over pasta or in other salads or dishes where you want a little salty punch.

—**Larry Baldwin**, Corporate Chef

Serves 6

HOUSE-MADE MAYONNAISE

Yields 1 quart

- 4 eggs
- 4 tbs Dijon mustard
- 4 tbs white wine vinegar
- 3 cups canola oil

Bring a pot of water to a boil. Add the eggs and cook for 4 minutes. Cool the eggs in an ice bath. Peel the eggs and place them in a food processor with the mustard and vinegar. Slowly add the canola until the sauce thickens.

SALSA BOLZANINA

Yields 3 cups

- 1 cup house-made mayonnaise
- 1 cup Hellmann's or Best Foods Mayonnaise
- 1/2 cup French's Classic Yellow Mustard
- 2/3 cup sparkling water
- 2 shallots, chopped
- 2 tbs chives, finely chopped
- 2 tbs tarragon, sliced
- 3 tbs parsley, chopped
- 1/8 tsp piment d'espelette
- 1/2 tsp salt
- 1/2 tsp pepper

Combine all ingredients and keep refrigerated.

CURED EGG YOLKS

- 1 lb kosher salt
- 20g sugar
- 1/4 cup black peppercorns, coarsely ground
- 1/4 cup pink peppercorns, coarsely ground
- 6 egg yolks



Mix all the dry ingredients together well and pour about an inch high into a hotel pan. Make divots about 1 inch apart using an egg shell. Separate the egg yolks, reserving whites for another use, and place each one in the salt divots. Cover completely with the salt mixture and leave outside at room temperature uncovered for 2 days.

Remove the yolks from the salt and lightly dust off any salt stuck on them. Lay the yolks on a clean icing rack and let dry outside at room temperature for about 2 days. Once fully dried, store in an airtight container.

TO ASSEMBLE

- 18 white asparagus, blanched until tender, woody stems removed (about 1 1/2 lbs)
- 1 1/2 cup salsa bolzanina
- 4 oz frisée, washed and cut
- 2 tbs chives, finely sliced
- 2 oz olive oil
- 1 oz lemon juice
- 2 tsp pink peppercorns, crushed
- 2 cured egg yolks, shaved thinly on a mandolin

Place the asparagus on a sizzle platter covered with aluminum foil. Warm it up in the oven with olive oil, salt, pepper, and a little water for about 3 minutes, until hot through. Drain on a paper towel and plate.

Spoon the salsa across the asparagus and top with the frisée tossed with olive oil, lemon juice, and chives. Sprinkle in the crushed peppercorns and place in the egg yolk slices.

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KING SALMON

FREGOLA SARDA, CECI VERDE, FAVAS, PEAS,
WHOLE-GRAIN MUSTARD VINAIGRETTE

Serves 6

INGREDIENTS

2 1/2 lbs king salmon filet, skin-on, cut in 7-oz portions
Salt and pepper to taste
1 cup fregola, boiled and tossed with olive oil
1/4 cup fresh garbanzos, blanched
1/4 cup English peas, blanched
1/2 cup sugar snap peas, blanched and halved
Olive oil
1/4 cup lemon juice
1 tbs chopped parsley
1/2 cup brown butter
3 tbs tomato concasse
2 tbs whole-grain mustard
2 tbs diced lemon segments
2 tbs sliced chives

METHOD

Season salmon with salt and pepper and sear in a black cast iron pan or large heavy-bottom stainless steel pan with olive oil. Place in an oven preheated to 375°F. Cook to medium rare, about 4 minutes, until the skin is very crispy.

Meanwhile, dress the fregola, garbanzos, and peas with olive oil, lemon juice, parsley, and salt and pepper.

Warm the brown butter and add the tomatoes, mustard, diced lemon, and chives to make a vinaigrette.

TO ASSEMBLE

Place 3 to 4 tablespoons of the fregola-beans mix in the center of each plate. Add the salmon on top of the beans, and then stack the remaining beans on the fish. Drag the vinaigrette around the plate and a little over the fish itself.



TUSCAN SALAD

SHAVED ARTICHOKEs, FENNEL, FAVA BEANS,
BLACK PEPPER PECORINO

Serves 6

INGREDIENTS

1 fennel bulb
2 globe artichokes, cleaned and held in water with lemon juice
1/2 cup favas, blanched and peeled
3 oz olive oil
1 oz lemon juice, freshly squeezed
Salt and pepper to taste
6 oz wild baby arugula
3 oz Pecorino al Pepe, shaved with a peeler
Maldon sea salt

METHOD

Cut the fennel bulb in half vertically and shave thinly on a mandolin.

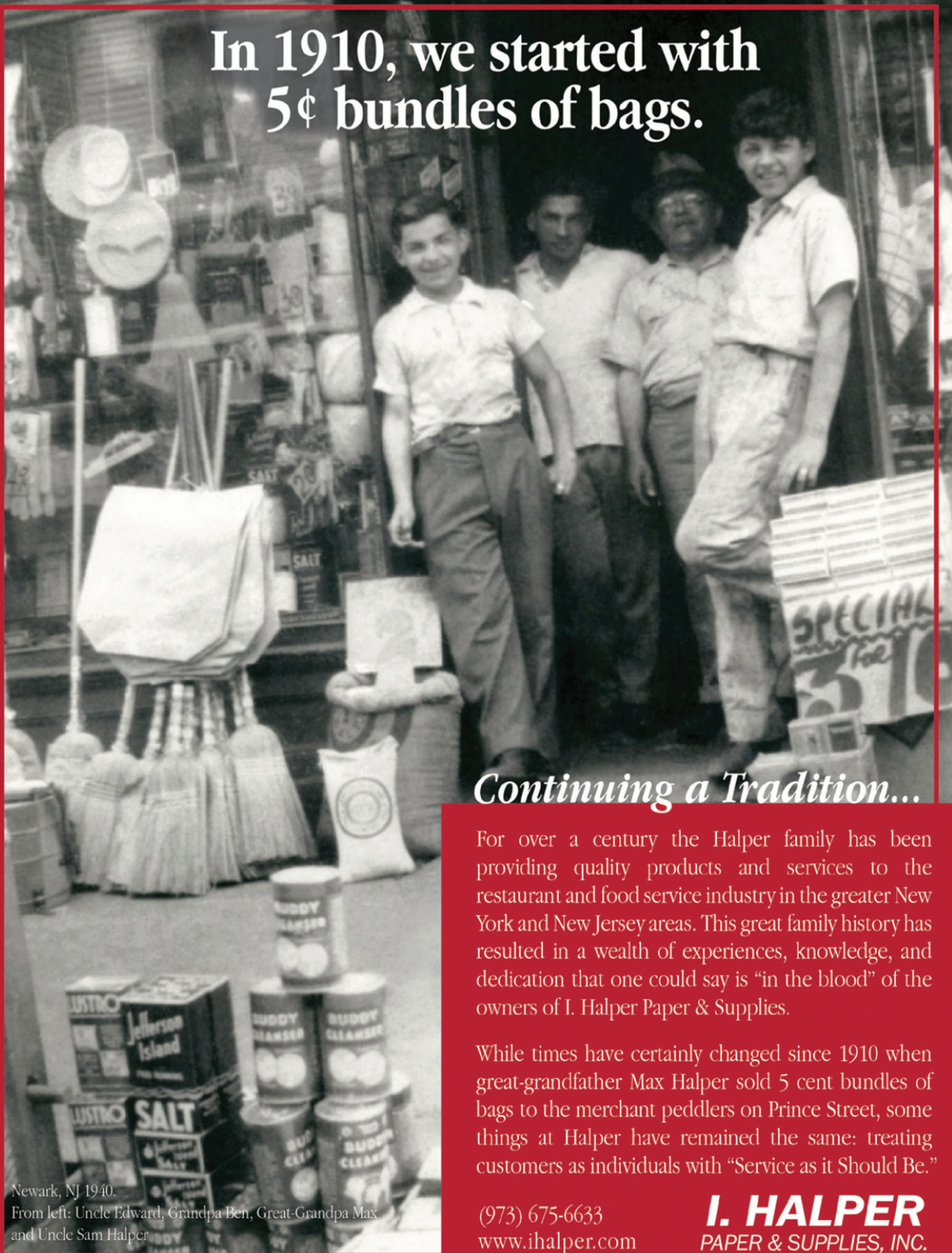
Remove the artichokes from the water and cut in half vertically. Shave them thinly on a mandolin, and put them in a large mixing bowl with the fennel.

Toss the artichokes, fennel, and favas with olive oil and lemon juice, and season with salt and pepper.

Gently mix in the arugula, and delicately arrange in a large serving bowl or on individual plates.

Arrange the shaved Pecorino al Pepe over the top. Finish with a sprinkle of Maldon sea salt.

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WINE, DINE, AND DESIGN
AT THE NEW

Sag Pizza

Chef Laurent Tourondel debuts his latest pizza offering this summer in Long Island, close to his LT Burger spot, also located on Main Street. The renovated space won't stray far from its culinary roots: For the past 30-plus years, it was the go-to pizza spot in Sag Harbor. Now with a design and menu overhaul, **Sag Pizza** will offer guests a relaxed Italian spot with wine presented in simple tumblers and serving Tourondel's signature pies, salads, and fresh pastas.

Beverage Director Percy Rodriguez explains that in addition to eight taps—five craft beers and three local wine selections that change seasonally—Sag Pizza's Italian wine list will be interesting and offer an accessible price point. “It showcases all the Italian heavy hitters, from Chianti and Barolo to Sicilian and Campania wines. Even if you don't recognize a region or producer, it's not a huge risk to get adventurous and give something new a try.”

Long Island wineries have not so quietly earned themselves a solid reputation as producers since the 1970s. Rodriguez points to the big three for local rosé, each making an appearance at Sag Pizza. Channing Daughters will be on tap all year while Wölffer Estate and Macari Vineyards will be available on the bottle list.

Keisuke Nibe of Maruni & Co. handled the restaurant's design aspects. He has worked with Chef Tourondel on several projects that include L'Amico, the Vine, and Eventi Hotel's event space. With a “design without designing” direction in mind, Nibe used wood, tile, and stone—key materials in typical Italian pizzerias.



Similar to LT Burger, the space retains a local, beachy feel with crafted details. The space partially retains its original wood wall paneling, now painted white, along with the wood floors and exposed ceiling wood joists. The white-tiled open kitchen space is in stark contrast to the centerpiece red-brick oven. A firewood display along with cans of tomatoes and bags of flour are collected on nearby shelving, adding warm touches to the area. The biggest physical change is in the storefront, where floor-to-ceiling bifold doors open up the interior–exterior boundary.



“Believe it or not, while there is a wide range of palates and tastes among the Miami locals and tourists alike, overall they like to keep it pretty simple and classic.”



Culinary Connections

Chef John Kredich is chef de cuisine of the Alley at the Betsy Hotel, where he puts to good use his love of Italian cooking in perfect-crust pizzas and creative pasta dishes.

Food has an uncanny way of cultivating connections—to the past, to a way of life, and, of course, to the people seated at the table with you. For Chef John Kredich, food is a defining part of his life. It reminds him of family: Italian grandparents who fostered his love of cooking through exploration in the garden and the kitchen and by childhood trips to Italy.

This passion turned into a career, leading the native New Yorker to pursue his dream first in Manhattan and then with a move to Florence, Italy, where he attended the Institute Lorenzo de Medici for the culinary arts. He fondly recalls the simplicity and goodness of the local produce: “Nothing beats heading to market to get a piece of mozzarella, tomatoes that had not been force ripened or pulled from the vine too early, some fragrant basil, and a heavy hand of olive oil to create the perfect lunchtime salad. Perhaps it was the quality of the ingredients, the fact that I was in Florence, or a combination of both, but I have always carried with me that idea of keeping it simple and straightforward in my cooking.”

Kredich honed his skills working for Chef Andrew Carmellini first at the Dutch in the W South Beach Hotel and then at the opening of the William Vale Hotel’s restaurants back in Brooklyn. In 2017, he returned to the Sunshine State to open the Alley at the Betsy Hotel. He keeps his

clientele very much in mind as he prepares specials and fine-tunes the direction of the menu. “Believe it or not, while there is a wide range of palates and tastes among the Miami locals and tourists alike, overall they like to keep it pretty simple and classic.”

This translates into what Kredich likes to do best: offer dishes that simply taste good. Nothing too complicated or too spicy, erring on the side of healthy, vegetarian options, he makes good use of produce from local farmers and gets creative on weekly pizza specials. One recent special was a creative blend of ingredients from the LT Steak & Seafood larder—spicy pork chops—and from his local farmer: seasonal sweetened, pickled peppers.

The Alley’s menu is fast becoming dotted with signature favorites. Kredich points to the Everything Bagel Pizza on the brunch menu. It embodies the best of Manhattan in the ultimate comfort food dish. With so many New Yorkers living in Miami, it really hits home. “Last night, I had a pregnant woman ask me if I could make it for her, even though it isn’t featured on the regular weekday menu, as her unborn baby was craving it. How could I say no?!”

To complement the Alley’s menu, the Ventanita offers seasonal gelatos, all made in-house, and sweet crêpes.

COOKING TIPS FROM CHEF JOHN KREDICH

WHEN MAKING RESTAURANT-QUALITY PASTA DISHES

Always put the pasta in the sauce, rather than the sauce on the pasta.



Add a pad of butter, Parmesan, or pecorino and a little bit of pasta cooking water while tossing the pasta in the sauce, right before serving.

PIZZA DOUGH TIPS

Don’t use a rolling pin, as it prevents the dough from rising. It will also make the crust chewier.



Whether you’re making your own dough or using store bought, make sure it’s stretched to room temperature.

Choose your toppings carefully. Do not overload your dough with too much sauce or toppings, or they will make the crust soggy.

SEASONAL FAVORITES

by Dino Tantawi



CECILIA ELBA ROSSO

This blend of Sangiovese and Syrah (80%/20%) is grown on the Island of Elba, an island off the coast of Tuscany, most famous as the location of Napoleon's exile. Cecilia has been making wine from grapes grown on the local clay and limestone soil since 1990. The grapes are harvested at the end of September. Fermentation takes place with the skins for seven days at a controlled temperature of 82°F. The malolactic fermentation takes place in stainless steel tanks. The wine is aged first in steel tanks, and then in the bottle.

Clear with a bright red, ruby color. Good intensity and complexity, bouquet of red fruits, including cherries, black cherries, and strawberries. Hints of black pepper. Dry with a pleasant acidity and soft tannins, balanced and intense.

Great with grilled white and red meats, pasta with tomato sauce, and cold cuts. It can be also paired with flavorful fish soups.



EBREO TORBIDO 1999

Piedmont cult wine producer Peter Weimer makes only two wines: Segreto, a blend of Barbera and Nebbiolo, and Torbido, his famous declassified Barolo. Grown on marl and calcareous soil in the Cascina Ebreo vineyards, these Nebbiolo grapes have no irrigation system and no chemical fertilization. The grape clusters are expertly thinned and harvested at perfect maturation. Fermented in steel tanks for approximately 20 days and then refined in barrels for at least three and a half years before bottling. No method of filtration is used.

A shining, deep red color. A deep and dense wine, rich and vibrant. Aromas of strawberries and violets. On the palate, harmonious, sweet, velvety tannins and a fruit bomb. Very long, smooth finish augmented with an acidity that vibrates through the mouth, keeping it fresh and fruity.

Pairs well with roasts, veal, pork, venison, and fowl.



LA SALA CHIANTI CLASSICO

This is a Sangiovese (with a small amount of Merlot added) from grapes grown in the Florence province of San Casciano in Val di Pesa on clay, marl, and limestone soil by a producer who is an true example of the classic Chianti farm model. Thanks to the winery's holistic approach, it obtains extremely high-quality fruit that conveys the vibrant fruit flavors and rich mineral character of the Chianti Classico appellation. The grapes were harvested by hand. Fermentation took place in stainless steel for three days followed by a two-week maceration period. Then the wine was aged in French oak casks for six months, in stainless steel for six months, and for an additional nine months in the bottle prior to release.

Intense ruby red with purple highlights. Pleasant cinnamon and clove with hints of leather and vanilla in the nose, over a rich base of blackberry and plum aromas. Smooth and silky on the palate, with a powerful structure, nice acidity. Fine-grained mature tannins are perfectly balanced with the alcohol.

Pairs well with steak, roasted meats, game, hard cheeses, and hearty pastas.



DE CONCILIIS PERELLA FIANO

Located in the beautiful Paestum region of Campania, the de Conciliis family has produced wine for decades. Until a few years ago, a few large producers dominated the market for Campania wine. De Conciliis is part of the wave of small producers making wines of superior quality. Their Perella is a 100% Fiano single vineyard grape grown on clay, tuff, mixed sand, and rocks. The skins are chilled at 5°F, and the juice makes contact with the skins before pressing. Perella goes through open tank fermentation and is aged for one year in stainless steel tanks and one year in barrels before three months of bottle aging.

Straw in color. Peach, nuts, and soy aromas followed by a beautifully rounded, full-bodied and supple texture.

Fabulous with fish and white meats.

Since 1999, Dino Tantawi of Vignaioli Selection has scoured Italy to bring his best wine finds to the American consumer. Tantawi's approach to selecting wines reflects his own wine attitude, philosophy, and experience. He feels the history and background of vineyards and winemakers are essential to the character and regional depth of their wines. Found in each of Vignaioli's wine selections is an interpretation of terroir, microclimates, and winemaker philosophies.

VIGNAILOLO (vee-n'yah-EEOH-loh): Italian for "vine-dresser," someone who tends to the vines (pl. *vignaioli*)

SELECT COCKTAILS FROM

THE VINE

As the Vine expands its cocktail program, try these accessible summer libations.



RASPBERRY COSMOPOLITAN

RASPBERRY COSMOPOLITAN

2 oz thyme-raspberry infused vodka
1 oz lemon
0.5 oz honey syrup
3 raspberries

Shake all ingredients. Double strain into a coupe filled with crushed ice. Top with more ice.



BOULEVARDIER

DAL BOTTE

BOULEVARDIER

1 oz clove-infused WhistlePig Rye
1 oz Borgogno Chinato
0.5 oz Campari
0.25 oz clarified grapefruit

Stir all ingredients in a mixing glass until chilled. Strain in a rocks glass with fresh ice. Garnish with an orange peel bow pierced with a whole clove.

DAL BOTTE

1.5 oz barrel-aged Cimarron Tequila and Illegal Joven Mezcal (aged together on-site in a Dickel Whisky barrel)
1.5 Carpano Bianco Vermouth
1 bar spoon Fernet-Vallet
Salt

Stir all ingredients in a mixing glass until chilled. Strain into a chilled rocks glass (no ice). Garnish with salt all the way up one side of the glass.

12-LITRE POURS



In addition to Winemaker Mondays held monthly, L'Amico presents the 12-Litre Pour that are available by the glass. The ultimate celebratory statement to add to your table.

DID YOU KNOW?

A standard bottle of wine contains 750 milliliters—or about 20 ounces.	A 6-liter bottle is called an imperial or a methuselah.	A 9-liter bottle is called a salmanazar.	A 12-liter bottle is called a balthazar.	A 15-liter bottle is called a nebuchadnezzar.
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Stop by L'Amico this summer and ask for a glass from a 12-Litre Pour!

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