



L'Amico's Grand Opening

A PERFECT RECEPTION

Pizza

IN THE OVEN AND WHAT'S ON TOP

Desserts and Cheeses

SWEET AND SAVORY ENDINGS



IT'S ALL ABOUT THE WHISKEY™

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welcome!

Fall in New York City is a magical time of the year. It is when this city is most alive, dressed in its finest, with the streets packed with people. It sparkles with a bright freshness that you can read on our faces. There is change—not just on the colors of the trees and in terms of what we wear, but on the plate as well. Ingredients mark the change of seasons like a clock.

Fall also marked a new beginning for me with the launch of L'Amico. Here, I honor the ritual of long Sunday suppers spent as a child with my maternal Italian grandmother. It is rustic food that is warm for the soul as well as the stomach. Our opening party at the beginning of September was a great success and reminded me once again that I do what I love so that I can share it with my friends and guests alike.

Through the large floor-to-ceiling windows, we invite you to observe New York from a completely different perspective at one of L'Amico's tables.

—Laurent Tourondel



◀ Tag your favorite L'Amico Instagram photos
@laurenttourondel

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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.



NEW YORK CITY WELCOMES L'AMICO

Friends and patrons alike gathered for the grand opening of L'Amico at the Eventi Hotel on September 10th. Inspired by his upbringing in Europe, Chef Laurent Tourondel put his signature stamp on the L'Amico menu by redefining American dishes, this time with Italian influences. It is simply prepared food that stresses great attention to quality ingredients and technique.



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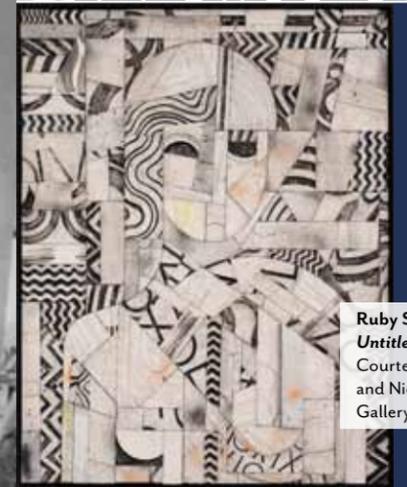
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A Slice of Art



Ruby Sky Stiler,
Untitled, 2015.
Courtesy of the artist
and Nicelle Beauchene
Gallery, New York.

Art selections in the Eventi Hotel lobby, L'Amico, and The Vine were curated by Art Consultant Kyle DeWoody and Associate Art Consultant Laura Dvorkin. They asked artist Ruby Sky Stiler to create a piece especially for L'Amico after she had a chance to walk through the space. "We had the challenge of working with unusual surfaces," explained DeWoody. "We had to find works that could complement the spaces, not overwhelm them or be overwhelmed. We immediately thought of Ruby because the architectural style of her work both complements and contrasts the geometry of the wall paneling in an interesting way."

In Conversation with Artist Ruby Sky Stiler

Where are you from, and why did you decide to pursue art?

I grew up in Maine and New Mexico. My parents are both artists, and I was encouraged to be creative from a young age. I always knew it was what I would do.

Define yourself in fewer than 10 words.

Artist, mother, daughter, sister, wife, friend.

What inspired the *Untitled* piece at L'Amico?

The piece was made specifically for the site. I've been attempting to make compositions that are at the intersection of abstraction and figuration. There are so many interesting geometric patterns in L'Amico's interior. I think my piece really engages the space.

What do you find special about New York City?

The work ethic that people have here, the energy that artists have to make something original, and the way we inspire each other to be better.

As guests mingled throughout the restaurant, they filled the spaces that offered passersby a true vignette of a great party in motion. This time, the floor-to-ceiling windows offered a peek into the "hearth" and soul of L'Amico, much the same way that on any other night they enable diners to see a real-life New York street scene unfold before their very eyes. Outfitted in warm wood tones, metallic hues, and rich leather, the space is warm and inviting—the perfect complement to the cuisine offered.

Nibbling on piping-hot pizzas with toppings still bubbling, freshly extruded pasta dishes, and classic fish and meat preparations, guests were then treated to a selection of house-made gelatos—a Tourondel specialty. Even the cocktail selections showcase a playful mix of American-Italian influences, while the wine list highlights the best and brightest Italian grape varietal stars.



◀ The opening party at L'Amico was also a celebration of all the great work Citymeals tirelessly carries out, providing meals and companionship to the elderly and housebound New Yorkers. Citymeals Executive Director Beth Shapiro attended the party.

PIZZA: What Goes on Top?

Airy, crunchy, and delicious—the pizza dough at L'Amico is a work of art that Chef Tourondel labored over to perfect. So what do you add to something that special? Toppings that are equally as mouthwatering and tasty! Chef de Cuisine Amy Eubanks gives us the breakdown on what goes on top of that crust.



SOPPRESSATA
PICANTE

We tasted dozens of soppressatas before selecting this one that comes from Buon Italia in Chelsea Market. It has just the right amount of spice, has good fat content and marbling, and crisps up nicely in the oven.



WHITE MUSHROOM

Mushroom and sage is a classic combination and great for fall. The cheeses we use—taleggio and fontina—both have strong, assertive flavors and balance well with this mild topping. We add two cups of mushrooms per pizza and let them cook down from raw in the oven.



ESPOSITO'S SAUSAGE

The star of the plate here is the fennel. You have the fennel in the sausage plus the fennel pollen, and so to counteract its sweetness, we add red onion for a little sharpness. This pizza does not have a tomato base but is made with crème fraîche.



CHARRED KALE

This vegetarian pizza has a base of cacio e pepe—or pecorino and black pepper—with radicchio, caraway, robiola, and onion. The kale is a mix of regular and baby Tuscan. Since the kale cooks down, we use a heavy hand, because you always need more than you think!

Straight from the Oven

When Chef Laurent Tourondel envisioned L'Amico years ago, the pizza oven was always front and center in the picture. Today, the pizza ovens at L'Amico are an integral part of not only the kitchen but also the ambiance of the restaurant.



Pizzas are fired at 860°F.



Pizzas each spend approximately two and a half minutes in the oven.

L'Amico fires up about 150 pizzas every day.

Eighty percent of the L'Amico menu is cooked in the oven.



L'Amico goes through a cord and a half of wood each week. (A cord corresponds to a woodpile of 4 feet by 4 feet by 8 feet.) The wood is a blend of oak, maple, cherry, ash, and beech.

PERFECT PAIRINGS

by Dino Tantawi

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 is reflected by his own wine attitude, philosophy, and experience, and he feels the history and background of vineyards and winemakers are essential to the character and regional depth of their wines. Found in each Vignaioli's wine selections is an interpretation of terroir, varying microclimates, and winemaker philosophies.

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



DE CONCILII FALANGHINA

A historical varietal that grows in the Paestrum region of Campania, where the De Conciliis Estate is located. It came to this part of the world via the Greek merchants, in as far back as 7000 BC, who traded root stock for boat building wood. Bright straw color with green highlights. A nice aroma of white flower and citrus and a good balance between the acidity and fruit of the wine. Pairs well with crudo, sushi, and even a whole fish.

Served with the yellowtail appetizer.



FRECCIAROSSA MARGHERITA PINOT NERO ROSÉ

This 100 percent pinot noir wine hails from the area of Oltrepò Pavese in north central Italy. The property has been in the Otero family since 1919, and they had been making mostly commercial wine until now. In 1990, Margherita, the daughter of Giorgio Otero, who had studied oenology in Burgundy, France, decided to replant the entire 24 hectares of pinot noir. Using the French method of *saignée*, the juice is in contact with the skins for only a short period of time to extract the color. An easy-to-drink year-round rosé with a pleasant raspberry aroma, nice tannins, and a good finish.

Served with the burrata appetizer.



LATOSCURO THE DARK SIDE

I named this particular wine because the winemaker usually names them after famous jazz musicians, and I wanted to add a rock-and-roll dimension! A nice aroma of peach and nectar. Aged for three years. Only 100 cases of this wine were produced, making it truly one of a kind. A great, elegant wine to transition with from appetizers to a main course. Also good with a variety of meats and cheeses. Capacity for long cellar aging.

Served with the kale pizza.



MASÙT DA RIVE REFOSCO DAL PEDUNCOLO ROSSO

The refosco grape has been in Friuli for hundreds of years and is indigenous to the area. This is a dark-skinned grape that can be quite powerful and tannic and can even develop a floral nose over time. Intense and fresh, it has a good body, texture, and structure. Perfect with red meats and game as well.

Served with the cheese board.

Savory Endings

"I always like to enjoy some cheese after my meal. But I still save a little room for dessert as well!"

—Chef Laurent Tourondel

Enjoy these selections as described by L'Amico Chef de Cuisine Amy Eubanks.



LA TUR

Cow, Sheep, Goat Milk from Piemonte

With a soft rind, this is a bloomy cheese that is mild in flavor and always a crowd-pleaser. Lovely, from the wine region of Piemonte, with the slightest tang to it.

ROBIOLA DUE LATTE

Cow, Sheep Milk from Piemonte

Similar to a Brie or Camembert in texture, but a little runnier and stronger in flavor. Mushroomy, salty, and sweet.

SHEEP'S MILK RICOTTA

Sheep milk from Lazio

A fresh ricotta that is slightly thinner and lighter than cottage cheese. Great for cooking or accompanying with snacks.

GORGONZOLA DOLCE

Cow Milk, from Lombardia

A blue cheese with a creamy texture that is milder and softer than the picante, which is firm, tangy, and sharp. It is the "sweeter" version.

CAPRA SARDA

Goat Milk from Sardegna

A firm goat cheese that is a little nutty with brown butter aromas but still mild in flavor. Dense and lush.

PECORINO AL TARTUFO

Sheep Milk from Cartoceto

This is a soft version of what you usually associate with a crumbly cheese. Mild in flavor, it is not as nutty or salty as a regular pecorino, with a slight aftertaste.

QUADRELLLO DI BUFALA

Buffalo Milk from Lombardia

From the rich milk of water buffalos. A type of taleggio, meaning it has that robust, pungent smell (think stinky feet!) that is not pervasive when you eat it. Aroma is strong; the taste is not. Runny, creamy, and sweet.

EXPLORE THE UNEXPECTED

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YOU SAY ICE CREAM, I SAY GELATO

Named for the Italian word for frozen, gelato is creamier and more intense than its ice cream counterpart, basically because it contains less fat. There's always an assortment of flavors to try at L'Amico. Fall offerings include Black Cherry Amaretto, Pistachio-Orange Marmalade, Meyer Lemon, Chocolate Gianduja, Pumpkin Spice, Salted Caramel, and Hazelnut Frangelico.

“We did very thorough recipe tastings before opening L'Amico in terms of gelato and basically made flavor after flavor after flavor, to the point where we have an amazing backlog that is tried and true. When it comes down to switching them out, we pick out the best of the bunch and what fits seasonally.”

—Amy Eubanks, Chef de Cuisine

Chef Laurent Tourondel says he tasted the best gelato ever in Milan, Italy. “Making gelato is not an easy task. It is time consuming, and I recommend that you buy a high-quality gelato machine to create the end product. If it tastes great, it's worth the effort.”

Every gelato is topped with a *pizzelle*, a traditional Italian waffle cookie. The name comes from the Italian word *pizza* for round and flat. In some parts of Italy, *pizzelle* irons would be made with family crests to be passed down from generation to generation.

HOMEMADE GELATO TIPS

Make sure the milk or cream you choose to work with can withstand heat. Low-fat dairy products will break down and curdle when boiled. If you aren't sure, boil a small quantity ahead of time and be sure to taste it.

A watched pot makes for a good gelato. Watch your pot carefully when bringing the milk or cream to a boil as it happens very quickly and can easily spill over and make a mess.

While you can mix fruit purees or diced fresh fruit into the machine with the cream mixture, we fold in chopped or dried fruits after the gelato is spun and then use more for a garnish on top.

Because gelato contains less fat, it freezes harder. Most gelato counters are not as cold as ice cream counters for that reason. Let your gelato sit out for about 15 minutes before serving.



SPICED GRAIN SALAD

ROASTED FALL VEGETABLES, CURRIED SHERRY VINAIGRETTE **From Brasserie Ruhlmann**

SPICED COUSCOUS SALAD

2½ cups of vegetable stock
¼ cup olive oil plus 2 tbs
½ tsp cumin seed
½ tsp coriander seeds
4 to 5 cardamom seeds
2 strings of saffron
½ cup chopped dried cranberry
1 pound couscous
1 tsp grated ginger
Pinch of diced, dried chili pepper
1 Spanish onion, diced
3 cloves garlic, peeled, and diced or crushed
½ of each bell pepper, diced: red, yellow and green
1 cup cooked quinoa
1 cup cooked farro wheat
1 cup cooked wheat berry
½ fennel bulb, diced
4 diced portobello mushroom, roasted in a pan
¼ cup grated carrot
¼ cup parsley, chopped
Salt and pepper to taste

Bring the vegetable stock to a boil and reserve. Heat the olive oil, add spices and dried cranberry, and cook until mixture is aromatic. Add the couscous and lightly toast, 2 to 3 minutes. Top with the boiling stock, stirring once, and cover with plastic wrap. Allow this to cook for 10 to 15 minutes. Once the couscous is cooked and all liquid absorbed, separate the grains using a fork.

Heat up 2 tablespoons of olive oil and add the ginger, chili, onions, and garlic. Then add the bell peppers and cook lightly. Reserve.

In a large bowl, combine the quinoa, farro wheat, wheat berry, spiced couscous, bell pepper mixture, raw fennel, roasted portobello, grated carrot, and parsley. Season with salt and pepper. Reserve hot.

ROASTED ROOT VEGETABLES

Equal parts of all vegetables:	To coat:
Rutabaga, cut into large batons	Olive oil
Butternut squash, cut into large batons	Honey
Celery root, cut into large batons	Crushed garlic
Brussels sprouts, split	Thyme
Baby carrots, peeled	Sage
Salsify, cut on the bias	Salt and pepper

Preheat oven to 500°F. In a large bowl, toss individual vegetables in olive oil, honey, crushed garlic, thyme, sage, and salt and pepper. Place each vegetable on a sheet pan and roast until tender and caramelized. Repeat for all vegetables, separately.

CURRIED SHERRY VINAIGRETTE

2 tbs Madras curry
¼ cup honey
1 cup olive oil
½ cup sherry vinegar

Toast the madras curry powder in a medium saucepan over low heat for 5 to 7 minutes until fragrant. Add the honey and slightly caramelize. Combine with the olive oil and sherry vinaigrette. Cool and reserve.

TO PLATE

Season the grain salad with a small amount of the curried sherry vinaigrette.

In a salad bowl, spoon a small amount of the warm grain salad in the bottom.

Warm a mixture of the roasted vegetables in the oven and place on top of the grain salad.

Finish with a small amount of the curried sherry vinaigrette and sage and thyme from the roasted vegetables.

MUCHO NACHOS

THE ULTIMATE FOOTBALL-WEATHER APPETIZER TO SHARE WITH FRIENDS AT LT BURGER SAG HARBOR.

Yellow corn tortillas, quartered and fried
5 oz chili
BBQ sauce
Yellow cheddar cheese, shredded
Monterey Jack cheese, shredded
Sour cream
Yellow onion, diced
Pickled jalapeños
Green scallions
Paprika
Salsa picante (recipe below)

Place seasoned chips in a serving dish and cover with chili, BBQ sauce, and cheese. Melt in the oven. Garnish with BBQ sauce, sour cream, onions, pickled jalapeños, green scallions, paprika, and salsa picante.

SALSA PICANTE

3 vine-ripened tomatoes, charred and roughly chopped
½ red onion, roughly chopped
1 jalapeño, seeded and roughly chopped
2 tbs fresh lime juice
¼ cup olive oil
2 tbs Tabasco
½ cup cilantro chopped
Salt and pepper

Place all ingredients in a Robot Coupe and pulse. Season to taste.



Current shakes on the menu include S'mores, American Puff, Death by Oreo, and Berry Good.

Winners of the Annual LT Burger Sag Harbor Milkshake Contest for Kids

Enjoy these creations made by young LT Burger enthusiasts throughout the year as one of our rotating weekly specials.

FIRST PLACE

FRENCH TOAST SHAKE by Daniel Levey

6 oz vanilla ice cream
3 oz vanilla soft serve
¼ tsp cinnamon
½ tsp maple syrup
½ cup Cinnamon Toast Crunch
Vanilla whip
Maple syrup on top

SECOND PLACE

ALMOND JOY SHAKE by Tessa Kohr

¼ cup shredded coconut
1 tbs chocolate syrup
½ cup almonds
6 oz vanilla ice cream
3 oz vanilla soft serve
Chocolate whip
Chocolate chips and coconut on top

THIRD PLACE

BANILLA BLAST SHAKE by Matthew Abate

¼ banana
6 oz vanilla ice cream
3 oz vanilla soft serve
10 Nilla Wafers
Vanilla whipped cream
½ tbs caramel syrup



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- A typical striking Tuscan countryside with cypress trees and rolling hills

Defining Spaces

with **Julie Garcés** Sales Director of L'Amico and The Vine

“The event space on the second floor is definitely an extension of L'Amico. The menu will be similar as well.”

—Chef Laurent Tourondel



The event space on the second floor has a similar aesthetic to L'Amico, with reclaimed wood, vintage glass, and custom steel work. It is beautiful, masculine, and clean with a rustic, lived-in feel. If you've had dinner with us or spent an evening in the bar, you will really feel like it encompasses the same vibe. Some of the designers who participated on the ground floor are also contributing up here, so it's organic from a visual sense.

What makes this space so unique, especially in this part of town, is that it is huge. It spans a full city block and is one of the largest event spaces on this side of the city that isn't a traditional hotel ballroom or banquet hall, with a capacity of 800 people for a reception or 450 seated. It isn't a cold and intimidating blank canvas; instead, it offers a certain energy you will find, for example, in the bar area, complete

with inviting furniture. Equally unique is the long open-air terrace that runs along 29th Street to 30th Street that can fit up to 300 people. It can be completely open from ceiling to floor, a capability usually reserved for rooftop spaces.

This event space was designed with all clients in mind. From a cocktail reception and wedding to a corporate meeting, the space is pliable and user friendly. There are five reconfigurations within the original footprint that can be closed off and contained with with glass doors that run on a track. In addition, we have a huge AV perk: a 30 by 19-foot Jumbotron that faces the space from outside the terrace and is 100 percent integrated. You can put up a logo, content reels, photo montages, live feeds, or speeches, and the audio pipes directly into the space.”

SELECT COCKTAILS FROM
THE VINE



L'AMICO NEGRONI



MIELLISSIMO



NEO-CLASSICO SPRITZ

NEO-CLASSICO SPRITZ

- 1 oz Contratto Aperitif
- 1 oz vodka
- ¾ oz grapefruit juice
- ¼ oz St-Germain Liqueur
- 2 oz Prosecco

Shake first four ingredients and strain over fresh ice into a wine glass. Top with Prosecco. Garnish with a grapefruit twist.

L'AMICO NEGRONI

- 1 oz Death's Door Gin
- ½ oz Cocchi Americano
- ½ oz Carpano Antica Formula
- 1 oz Cappelletti Aperitivo

Stir all ingredients with ice. Strain over fresh ice in a rocks glass. Garnish with a grapefruit twist.

MIELLISSIMO

- 2 oz Boodles Gin
- ¾ oz lemon juice
- ¾ oz honey syrup
- ¾ oz Marolo Camomile Grappa Liqueur
- ¾ oz egg white
- 4-5 sprays absinthe

Dry shake first five ingredients. Add ice and hard shake. Strain into coupe glass that has been atomized with sprays of absinthe. Garnish with dried chamomile flowers.

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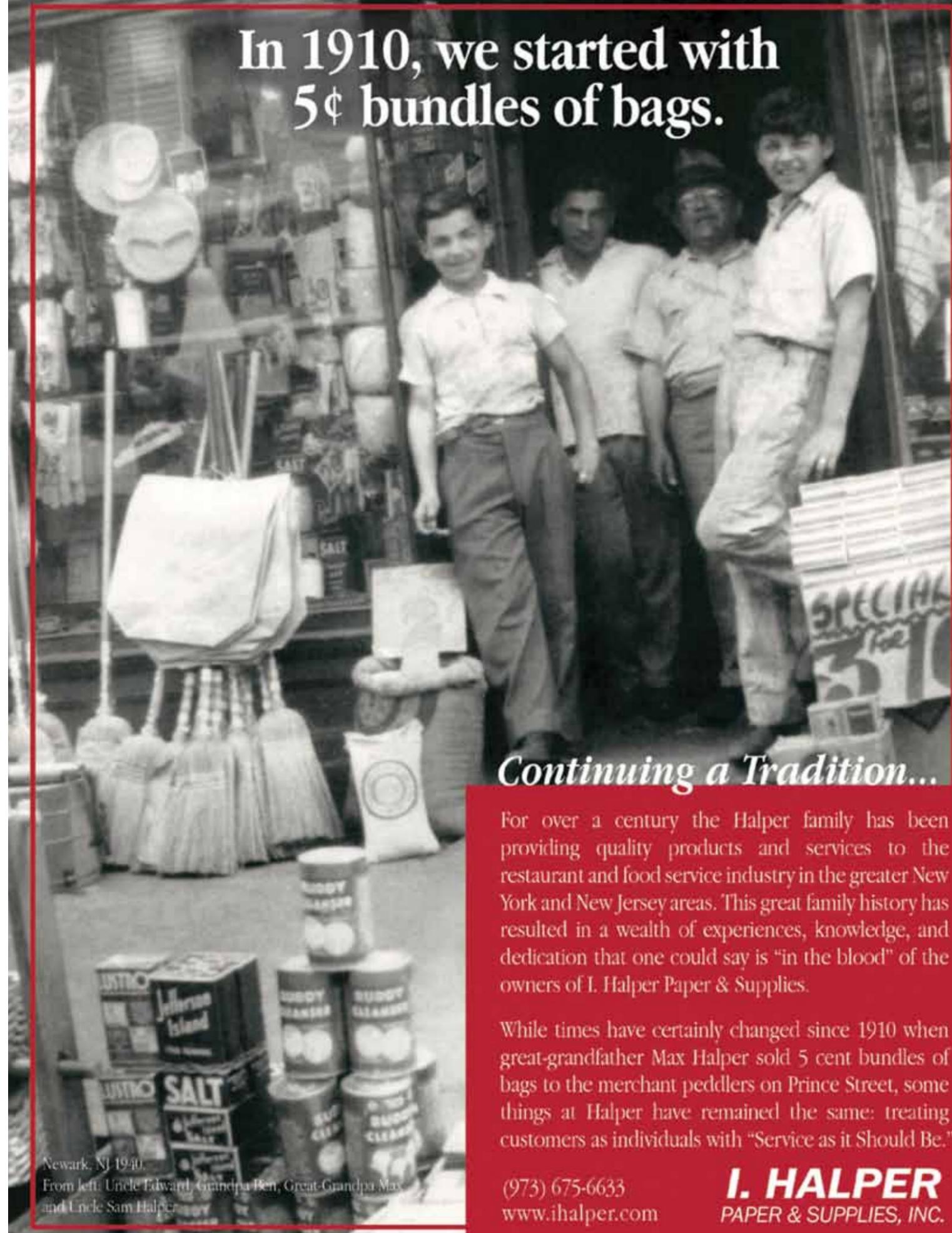


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From left: Uncle Edward, Grandpa Ben, Great-Grandpa Max and Uncle Sam Halper.

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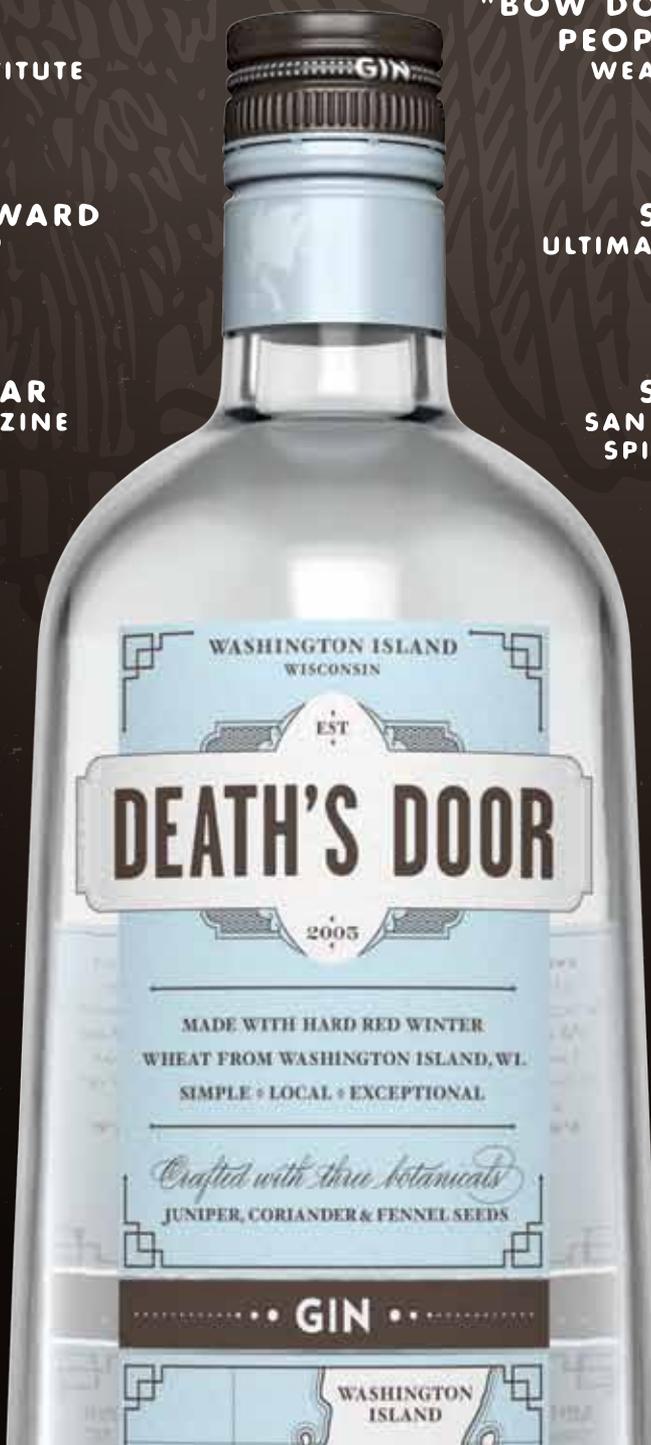
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