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RESTAURANT GROUP MAGAZINE



The Magic of Dining



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THE MAGIC OF DINING

By Tracy Nieporent

It's 1962, and we're at the Chez Giselle Restaurant on West 55th Street in New York City. Drew and I are 7 and 9, respectively, and we are kicking each other under the table, as was our custom in those days. Our parents, Sybil and Andy, are trying to take Switzerland's position of neutrality, but hostilities are increasing.

At this moment of mounting crisis, a remarkable thing happens. An older man with a Beatles-esque hair comb walks in the door of the restaurant, stops at our table, and begins to make funny faces at us. We're stunned at first. Who is this nutty guy? In our limited experience, this is very unusual behavior for an adult. As he continues with hand movements and grimaces, recognition suddenly clicks in. We know who this guy is, and it's a remarkable discovery that excites us to the point where we get goose bumps. It's *Moe*—Moe Howard of the Three Stooges! As stooges-in-training, Drew and I could not have been more excited. We were on Moe's radar, and he was performing for us! It was a night that we've always remembered fondly, and it was not lost on us that it happened in a restaurant—a place where magical and unexpected things could happen.

When I think about our childhood, I remember the meals we shared with family, relatives, and friends. There was always great anticipation about going to restaurants and the amazing food that would be there when we arrived. We wanted to get the seats at the table with the best view of the room so we could watch everything that was going on. It was theatrical and exciting to smell the aromas, watching the action as waiters buzzed by and diners celebrated in their finery. The conversation flowed and the anxieties of the world melted away amid the allure of food and drink.

Through the years, we've had the opportunity to break bread with and serve an amazing array of presidents, governors, mayors, hall-of-fame athletes, Broadway and Hollywood actors, journalists, writers,

and pundits. All of this came to pass because restaurants provide a comfortable setting for these many people to relax, socialize, and enjoy a two-hour mini vacation. It's not often articulated, but the importance of the civility of dining cannot be overstated. The dining experience is not only about great food or eye-catching décor; it's an alchemy of all of these things, but it also includes what you bring to the table as our guest. Millions of diners have participated in such culinary events as NYC Restaurant Week to be part of a community of diners who are sharing the experience of celebrating dining. It's meaningful and important to the fabric of our lives.

When we look back at New York City in the immediate aftermath of the 9/11 terrorist attacks, we remember how devastating and traumatic they were. But we also reflect on how important restaurants were to the recovery effort—and in moving forward. We were determined to do as much as we could to feed the rescue and relief workers. Equally important was the ability to provide a context for our guests to deal with the sorrow and discuss their anxieties, fears, and hopes for the future in a soothing, nurturing environment. After a good meal shared with friends and colleagues, the world seems more forgiving and problems less insurmountable.

We feel very privileged to be in this business. There is an ensemble cast of talented and dedicated people who work very hard to ensure that your experience at our restaurants is a memorable one. When you dine with us, it is our hope that you will feel that same sense of excitement we have felt ever since Moe Howard made us smile.



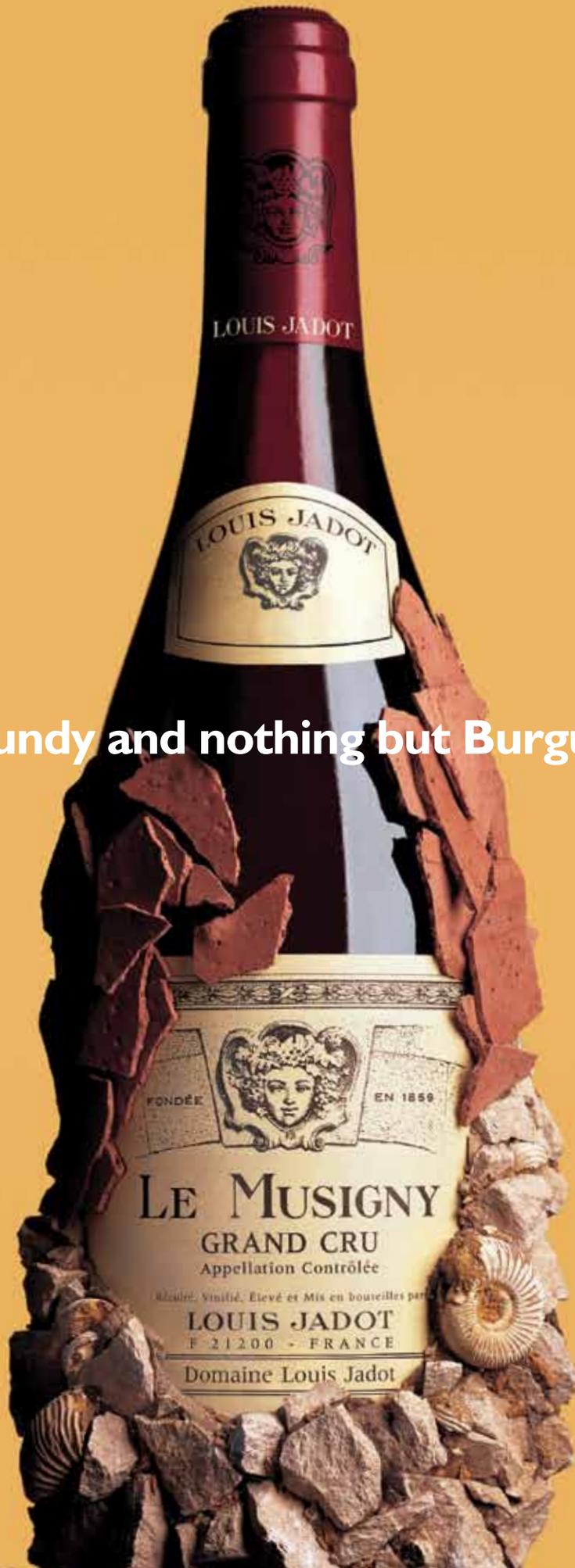
Drew, Bobby Murcer, and Tracy.



The Three Stooges reimagined as Tracy, Moe, and Drew.



Drew, Sybil, Tracy, and Andy Nieporent.



Burgundy and nothing but Burgundy

Hospitality Innovator

Photographs by Lindsey Belle

A 1977 graduate of the Cornell School of Hotel Administration, Drew Nieporent took center stage this June in the Waldorf=Astoria's grand ballroom to receive the 2011 Hospitality Innovator Award. The honor is given annually by the Leland C. and Mary M. Pillsbury Institute for Hospitality Entrepreneurship at Cornell University's School of Hotel Administration.



"Drew Nieporent is a visionary and a trendsetter—an innovator in every sense of the word—and we are delighted to recognize him for his remarkable contribution to the hospitality industry," said Michael D. Johnson, dean and E. M. Statler professor of hotel administration.

The awards ceremony was filled with more than 800 alumni, hospitality industry leaders, and friends, including the cast of the *Sopranos*. Nieporent, in accepting the award, said he had included his *Sopranos* friends in the evening because the HBO series is all about tests of loyalty. "Maybe that's what

it's all about: loyalty to your friends, loyalty to your family, loyalty to your business partners, and, of course, loyalty to Cornell University," he said.

Nieporent was roasted by five *Sopranos* actors. "We truly love him—he is the Tony Soprano of restaurants," the group proclaimed before leaving the stage.

Cornell University President David Skorton acknowledged Nieporent as "one of the most exciting restaurateurs of our age" for opening 35 restaurants in the past 26 years, and also recognized Myriad Restaurant Group for establishing Tribeca as a premier dining destination.

Drew Nieporent, class of '77, founder and owner of Myriad Restaurant Group, receives the Hospitality Innovator Award, presented by Cornell's Leland C. and Mary M. Pillsbury Institute for Hospitality Entrepreneurship.

***Sopranos* cast members Michael Imperioli, Vincent Curatola, Steve Schirripa, Dominic Chianese, and Tony Sirico roast Drew Nieporent at the third annual Cornell Icon & Innovator Awards Dinner at the Waldorf=Astoria on June 7th.**





The Myriad Restaurant Group is privileged to work with many exemplary organizations. Several have been highlighted in previous issues of *Myriad* magazine, and others will appear in future issues.



TUESDAY'S CHILDREN

Tuesday's Children is a nonprofit family-service organization that has made a long-term commitment to every individual affected by the events of September 11, 2001. Tuesday's Children has promoted healing and recovery by strengthening family resilience and providing individual coping and life-management skills. It creates community through programs, mental health support, and family engagement opportunities, and has recently expanded its services to help victims of terrorist incidents worldwide.

tuesdayschildren.org



THE KRISTEN ANN CARR FUND

The Kristen Ann Carr Fund honors the life of Kristen Carr (1971–1993), a remarkable young woman who died at the age of 21 from sarcoma, a form of cancer that is difficult to treat with current methods. The fund provides grants for cancer research and seeks to improve all aspects of a cancer patient's life with an emphasis on teens and young adults. It also provides funding for the education of young physicians.

kristenanncarrfund.org



THE FOOD ALLERGY INITIATIVE

The Food Allergy Initiative advocates on behalf of people with food allergies, striving to keep those afflicted safe from harm. It seeks nothing less than a cure for potentially fatal food allergies. FAI funds education, legislative initiatives, clinical care, and research.

faiusa.org



TABLE TO TABLE

Table to Table is a community-based food rescue program that collects prepared and perishable food that would otherwise be wasted and delivers it to organizations that serve the hungry in Bergen, Hudson, Essex, and Passaic counties. This fresh food is delivered at no cost to more than 50 agencies throughout the area, including elder-care facilities, drug rehab centers, homeless shelters, homes for victims of domestic violence, HIV day centers, and pantries serving the working poor.

tabletotable.org

A Culinary Calling

Photograph by Seth Litroff

“When the call comes, you just do it,” said one renowned chef of a phone call he received from Claire Insalata Poulos, founder and president of Table to Table, northeast New Jersey’s only dedicated food rescue program. “Whatever she asks—and it’s usually something big—you just smile, clear your calendar, and say yes.”

The call from Insalata Poulos is frequently an invitation to be guest of honor at one of Table to Table’s signature events. Held every spring, the events fund the organization’s annual operating expenses to keep five refrigerated trucks running every day throughout Bergen, Hudson, Passaic, and Essex counties. “She’s charming and very persuasive,” say Table to Table supporters of Insalata Poulos’s knack for talking top chefs into giving up their valuable time to help raise money to feed the hungry.

Top chefs, though, feel honored when they receive a special call from Insalata Poulos. After all, when they accept, they know they’ll be following in the footsteps of the country’s most acclaimed chefs, restaurateurs, and foodies, including Emeril Lagasse, Eric Ripert, Marcus Samuelsson, Andre Soltner, Tim and Nina Zagat, Tom Colicchio, David Burke, and Charlie Palmer, to name a few.

And this year is no exception. In May, Table to Table proudly welcomed restaurateur and Myriad Restaurant Group founder Drew Nieporent as the guest of honor at its Chefs Gala at Alpine Country Club in Demarest, New Jersey. The black-tie evening for 200 guests featured a menu of signature dishes created by such award-winning chefs as Anita Lo of Annisa, David Burke of David Burke Townhouse, Peter Kelly of Xaviars Restaurant Group, Ryan DePersio of Fascino, and Florian Bellanger of MadMac.

Reflecting on the evening, Insalata Poulos said: “Behind every great organization is a group of people who believe passionately in its mission. From day one, Drew and his brother, Tracy, have shared our vision.” Tracy Nieporent, Myriad’s director of marketing, is a founding member on Table to Table’s board of directors, while Drew provides ongoing support: “Whenever we need something, we know we can count on Tracy and Drew to deliver.”

“Table to Table has become one of the most essential services in our communities,” says Insalata Poulos. “Proceeds from these spring events further our mission to collect prepared and perishable food that would otherwise be discarded, and deliver it—free of charge—to organizations that serve the hungry in our communities. This year, we will deliver enough food to serve over 7 million meals.”

Over the last 11 years, Table to Table has grown to serve more than 60 hunger-relief agencies. Receiving no government funding, it relies solely on support from private and corporate donations—“and the good will of chefs and culinary luminaries like Drew and Tracy,” says Insalata Poulos. “They are extraordinarily generous with their time and talent and have an enduring impact on the organization and the community.”



CHOCOLATE & GOLD LEAF MILLE-FEUILLE

With Sherry-Soaked Bing Cherries

By Stéphane Motir, Executive Pastry Chef, Tribeca Grill

For the Milk Chocolate Biscuit

- 1/4 cup cake flour
- 2 tablespoons granulated sugar
- 9 tablespoons butter, softened
- 5 1/2 oz Godiva milk chocolate, melted
- 4 large eggs, separated
- 2 tablespoons liquid sugar
- 2 1/2 tablespoons granulated sugar

Combine flour and 2 tablespoons sugar. Reserve. In medium bowl, mix butter and melted chocolate. Stir in egg yolks and liquid sugar. In the meantime, whip egg whites and add 2 1/2 tablespoons sugar until soft peaks form. Fold in cake flour and sugar mixture, then milk chocolate base. Bake in square pan for 13 to 20 minutes. Let cool. When cool, cut into 1 by 3-inch rectangles.

For the Milk Chocolate Cream

- 1 cup heavy cream
- 5 oz milk chocolate, chopped

In saucepan, heat cream. Place chocolate in a bowl and pour over with hot cream. Melt chocolate until smooth. Refrigerate. Before using, whip into stiff peaks.

For the Praline Feuilletine

- 3 oz milk chocolate, melted
- 5 oz praline paste
- 5 oz feuilletine

In a large bowl, combine chocolate and praline paste, then stir in feuilletine until well incorporated. Place on a nonstick baking mat and cover with parchment. Roll out to 1/4-inch thick and refrigerate. Cut into 1 by 3-inch rectangles.

For the Praline Sauce

- 3 oz heavy cream
- 3/4 cup praline paste

In saucepan, heat cream and slowly whisk in praline. Refrigerate.

For the Soaked Cherries

- 1 cup Bing cherries, pitted
- 1/2 cup Sherry

Combine ingredients in saucepan, bring to a boil, and place in container. Refrigerate overnight.

For the Chocolate Sheets

- 8 oz milk chocolate

Melt the milk chocolate over a double boiler (or in the microwave), then using an offset spatula, spread the chocolate in a thin layer on a transfer sheet. Allow the chocolate to sit 5 to 7 minutes, then drag knife to cut into 1 by 3-inch rectangles. Let the chocolate finish cooling completely, then when ready to use, slide off transfer sheet.

For Assembly

Place one sheet of chocolate on a plate and top with milk chocolate biscuit. Place another chocolate sheet on top, then the feuilletine, and then the chocolate cream piped out into logs. Top with a chocolate sheet. Garnish plate with praline sauce and soaked cherries. Place gold leaf on top of chocolate sheet.



MAPLE PECAN CAKES

By Shawn Gawle, Pastry Chef, Corton

For the Maple Pecan Butter

- 300g (10.5 oz) smoked pecans
- 45g (1.5 oz) maple sugar (granulated honey or brown sugar can be substituted)
- 1g (pinch) salt

Combine ingredients in a food processor until smooth.

For the Maple Pecan Cake

- 256g (9 oz) all-purpose flour
- 300g (10.5 oz) sugar
- 50g (2 oz) maple sugar
- 5g (1 tsp) baking soda
- 2g (pinch) salt
- 225g (8 oz) water
- 170g (6 oz) butter

Method

Combine first 5 ingredients and reserve in mixing bowl with paddle.

Bring water and butter to a boil and whisk in maple pecan butter to emulsify.

Add butter mixture to dry ingredients with mixer on low speed.

Add oil, eggs, vanilla, and buttermilk to liquids and mix.

Fold in pecans and reserve in refrigerator until mixture is set.

- 132g (4.5 oz) maple pecan butter
- 55g (2 oz) grape seed oil
- 2 eggs
- 5g (drop) pure vanilla extract
- 115g (4 oz) buttermilk
- 150g (5 oz) finely chopped pecans

Before using, stir to evenly distribute pecans back into batter.

Fill piping bag with mixture and pipe into greased mini muffin tins.

Bake at 355°F for 14 to 16 minutes, rotating the pan halfway through baking.

Allow cakes to cool completely and remove from muffin tins.

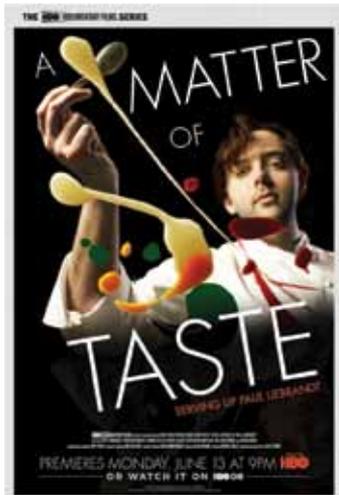
Enjoy!



Dining Out is *A Matter of Taste*, Non?

By Linda Hassler

The title of a new film featuring New York's Corton restaurant co-owner and chef Paul Liebrandt is perfect—*A Matter of Taste*.



HBO will repeat *A Matter of Taste* after its premiere, and it is available on HBO on Demand through September 11th.

That's because a superb restaurant *is* about taste—not just culinary taste, but also décor, service, lighting, acoustics, every single item combining to give customers a great experience. I give this film by first-time director Sally Rowe three wows for three reasons.

First, the subject, New York City chef Paul Liebrandt, is even more fascinating than his food creations. As both a chef and an artist, his plates are stunning. Rowe filmed dozens of his dishes being prepared in close-ups. Liebrandt's unusual concoctions have been described as over the top, surprising, and weird, but they are savored and sought after by the best critics and chefs around. Liebrandt invents rather than copies recipes. He may scan a cookbook, but he does so mainly for ideas and even for color combinations. For him, the color of what of what you're being served is a major component. Instead of following recipes, he experiments, layering and pairing unlikely food combinations—there are chocolate-covered scallops, mackerel tartare with black olive jelly and smoked bacon sorbet, beer and truffle soup. Good for laughs, but also good on the palate.

Liebrandt hit New York at 22 with dreams of culinary stardom. These are literal stars, as the New York restaurant scene is a completely entangled enterprise among chefs, owners, and food critics from the most respected papers and travel guides. *The New York Times* and *The Michelin Guide* top these lists, and their ratings and stars have propelled forward many new restaurants and have broken others.

The film follows Liebrandt's up-and-down career in the city's treacherous restaurant business. HBO has been repeating it since the first showing on June 13, 2011. Rowe filmed the chef for ten years before she found an ending, beginning when he was a 24-year-old executive chef at the modest bistro Papillon. New York film critic William Grimes called Papillon "a dump" despite giving it two stars out of four, because

he felt Liebrandt's food was that good despite the atmosphere. "He needs a bigger show," Grimes wrote.

It was neither wine nor roses at Papillon, or at Atlas, the restaurant in which Liebrandt worked before as a sous-chef. At Papillon, he quit over menu disputes: "Papillon was an in-between place before finding the right setup. I wanted to work, because a chef who doesn't cook is a miserable chef. But after 9/11, Papillon's menu deteriorated because people wanted comfort food they can relate to in times of crisis. They didn't want 'artistic' food, nor creative food, which is what I like to prepare."

We see an example of this in the film when a female server enters the kitchen and approaches Liebrandt. A very tall man, Liebrandt is bent over nearly double while putting the finishing touches on two plates of exotic food. Watching him delicately place the last bobble, the server asks, "Are you going to come out and explain that?" He does, wafting the two plates himself with the server trailing behind.

William Grimes, who left the *Times* in 2004, says, "One of the great joke dishes for people who made fun of Paul back then was his signature dish. It was a little ball of wasabi sorbet with a few grains of a special salt sprinkled over it. It sounds ridiculous, but when you're eating it and tasting the relationship between flavors, it was often inspired food."

Inspired, yes. Inspiration comes mainly to people who are devoted to one thing. And that also means meticulously rehearsing one's craft. "My dad wanted me to go into the military. But I wanted to cook. I like the buzz of the kitchen. They run with military precision. To get the standards, that's the only way to do it," he muses.

Over the course of the film, we witness the spunk and hustle of a young man who works 18 to 20 hours a day, usually seven days a week. He's pale, as he gets little sun. After four British and Parisian restaurants,



Portrait by Leslie Hassler



Portrait by Leslie Hassler

Liebrandt goes through five New York restaurants and some hard times before hitting the big time.

All the while, he is bent over plates, placing unrecognizable components on a dish, nudging them into place or squeezing colorful liquid over them. Next, he's inspecting, tasting, insisting on perfection and redressing a youthful staffer who looks tired and admits to a late date the night before. "Ladies come and go. Your career is constant," he lectures. "Life is not a 500-meter dash; it's a marathon."

"Yes, chef"; "Thank you, chef," they all say. It's *his* kitchen, after all.

My second wow is for first-time director Sally Rowe, a New Zealander who also apprenticed for many years. She has had a variety of jobs in the film biz before fulfilling her dream of making a film about chefs, which turned into a film about just one spectacular chef. She first asked Liebrandt for permission to film him in 2001.

"I thought New York chefs would make a good film as chefs weren't sensational then," Rowe explains. "Paul's food was delicious, visual, and colorful, so I wanted him in my film. It was only later that I decided to make the film entirely about him. I shot the film over ten years. I'd work awhile, then shoot a while, then work again, then shoot. I funded the film myself, accumulating 200 hours of video, five of which were food shots.

Rowe continues: "Paul was very generous. I used five different cameramen over that time, and I shot some of it myself. We were allowed into his busy kitchens, where it is very difficult to shoot and be out of the way. It's hot and noisy, so Paul would tell us where we could stand. We'd have to use a zoom lens moving in and

out. Sometimes we'd physically move in for something cooking on the stove, then quickly back away."

I award my third wow to the film's editor, Amy Foote of the Edit Center. She worked film magic in numerous clever ways. Having Rowe's 200 hours of footage to work with, she morphed them into a tantalizing character study as well as an instructional food film, which is exactly what Rowe had intended. Foote and Rowe chose the most poignant scenes, including telling interplay between Liebrandt and his girlfriend, Arleene Oconitrillo, a restaurant director who lives with him and worked with him at Corton, the Tribeca restaurant Liebrandt now co-owns with the owner of Nobu, Drew Nieporent, among others. Mingling Rowe's great footage of the preparations for opening Corton with the anxiety of the staff and owners over the secretive *New York Times* food critic's visits, with reservations made under a false name, she's created a sensational climatic finish.

Liebrandt and Corton have been awarded three stars from *The New York Times* and two Michelin stars. He's aiming higher. One customer said the three *Times* stars really mean 3.999. Coming back to director Rowe, I ask, "What's your favorite Liebrandt concoction?" "I'll have to go with his foie gras terrine with beet gelée," she says dreamily.

I hope Liebrandt's back holds up. He's still young at 34 and has thousands of customers to fill with pleasure and surprises.

To reach writer Linda Hassler, lindahassler1@mac.com. To see more of Leslie Hassler's work, www.lesliehassler.com.

DIRECTOR SALLY ROWE ON MAKING A MATTER OF TASTE

A Matter of Taste takes an intimate look inside the world of an immensely talented and driven young chef, Paul Liebrandt. At 24, he was awarded three stars by *The New York Times* for unforgettable and hyper-modern dishes such as eel, violets, and chocolate; espuma of calf brains and foie gras; and beer and truffle soup.

Critic William Grimes likened Paul to "a pianist who seems to have found a couple of dozen extra keys." Conversely, *Gourmet* critic Jonathan Gold called Paul's food "the result of a failed science experiment." He soon became a chef critics loved or loved to hate.

The film follows Paul over a decade and reveals his creative process in the kitchen, as well as the extreme hard work, long hours, and dedication it takes to be a successful culinary artist in New York City's cut-throat world of haute cuisine. Exploring the complicated relationships among food critics, chefs, and restaurant owners, the film delves into the life of an uncompromising, thought-provoking, young chef who is ahead of his time.

I made a film that I wanted to see, a look behind the curtain of fine dining and high-end kitchens. The first time I tasted Paul's cuisine, it forced me to really think about what I was eating. I was compelled to take a moment to process his flavor combinations and texture choices—not to mention the architecture and artistry in each dish. I did not want to make a cooking show, but through Paul's story I wanted the public to understand the hard work and inventiveness that goes into cooking at the highest level possible. I wanted to show the trials and tribulations of a young man very much ahead of his time in New York City, and his drive and determination to be recognized as one of the best chefs today. I shot Paul over a decade through his highs and lows. Kitchens are difficult places to shoot, and Paul was always under a lot of pressure to perform—we were constantly being told where *not* to be. Ultimately, I think we managed to capture an uncompromising artist whose journey will never end.

BANKS 5 ISLAND RUM
shakes up **THE COMPETITION**
with double win at
THE ULTIMATE COCKTAIL
CHALLENGE!

The results are in for the second annual Ultimate Cocktail Challenge in New York City! Banks 5 Island Rum captured two Chairmen's Trophies in the Classic Challenge, where leading industry professionals judged how spirits tasted in classic cocktails.



BEST RUM IN A
DAIQUIRI - BANKS 5 ISLAND
MOJITO - BANKS 5 ISLAND

COCKTAIL HOUR

From the Bar at Tribeca Grill and Nobu This Season



P. Larchmont

Tribeca Grill

David A. Embury, author of 1948's *The Fine Art of Mixing Drinks*, sought to establish a system of proper rules for mixing drinks by cataloging drinks that were in regular rotation in New York City bars. During this time, he began to experiment with mixing his own cocktails. One of these was called the Larchmont, after where he lived in Westchester County. We sought to expand and add depth to his original recipe of white rum, Grand Marnier, and lime juice. To enhance the orange flavor and aromatics without sweetening the cocktail, we added orange bitters and charred orange peel. For weight and to balance the citrus, we added a Pernod rinse. The hint of licorice balances the orange and lime while enriching the vanilla from the white rum. The name *P. Larchmont* honors the original cocktail but highlights the addition of Pernod. It is an aristocratic name for a spirit-forward summer cocktail.

1.5 oz Banks rum
0.5 oz Grand Marnier
0.5 oz lime juice
1 teaspoon simple syrup
3 dashes orange bitters
Pernod to wash the martini glass
charred orange peel to garnish

Shake rum, Grand Marnier, lime juice, simple syrup, and bitters with ice. Strain into a martini glass washed with Pernod. Garnish with a charred orange peel.

Caipirinha Mal Feita

Tribeca Grill

Brazil's national cocktail is the Caipirinha. In Portuguese, *mal feita* means wrong or broken. Like the classic Italian cocktail Negroni Sbagliato, we have taken a classic and broken it. Typically, a Caipirinha is a sweet and strong spirit-forward cocktail combining cachaça, lime, and sugar. The Caipirinha Mal Feita is a blend of the sweetness of fresh fruit and citrus with herbal notes from tarragon and bright acid from sparkling wine. It is refreshing and balanced.

1.5 oz Leblon cachaça
0.5 oz lemon juice
0.5 oz lime juice
0.5 oz tarragon simple syrup
5 blueberries
sparkling wine
sprig of tarragon

Combine cachaça, lemon juice, lime juice, tarragon simple syrup, a few sprigs of tarragon, and blueberries in a cocktail shaker. Shake vigorously. Strain into a Champagne flute. Top with sparkling wine, and garnish with a sprig of tarragon.

Cucumber Martini

Nobu

1/8 European cucumber
1 oz lychee juice
dash fresh lime juice
2 oz Nobu soju (or other shochu)
ice
2 slices cucumber to garnish

Peel 1/8 of the cucumber, slice lengthwise into quarters, remove seeds, and grate. In a cocktail shaker, combine the grated cucumber with lychee juice, fresh lime juice, and Nobu soju. Shake with ice and strain into a chilled martini glass. Add cucumber slices.

Strawberry Bloody Mary

Nobu

1 oz strawberry purée
1 oz acai-infused vodka (such as Krome brand)
dash aji rocoto paste
dash lime juice
ice
carrot stick to garnish

Shake all ingredients but the carrot stick in a cocktail shaker and strain into a chilled shot glass. Garnish with carrot stick.

solosole: just sun

No blending. No wood aging.
Just the pure aromas and flavors
of the Vermentino grape.



POGGIO AL TESORO
Vermentino Solosole IGT Toscana



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By Cathy Loup

Best Friends

We all love the restaurant business, but our days can be long and frenzied. So we're happy to come home to warm greetings from our four-legged companions.



Gabe, Squeak & Charlie

Michelle Micale, Reservationist at Corton

Gabe is a nearly full-grown Shepherd who still thinks he's a ten-pound puppy—the most intelligent and loyal dog anyone could hope for. He has an affinity for chasing his tail, utterly destroying anything that gets in his way in the process.

Squeak is a sucker for big comfy beds and loves to be snuggled. He often hangs on top of banisters to avoid the dog! There's more than a touch of lion in him.

Charlie, the ultimate cutie-pie, carries himself like a bulldog. He sits on a stool and watches me cook. He's always waiting at the door to greet me when I come home.

Lucky, Bruno & Munch

Natalie Moran, Maître d'at Tribeca Grill

Lucky was a gift from [Tribeca Grill manager] Weng's sister. She is a very energetic and playful dog, extremely sweet, and loves to box with Bruno.

Bruno, my oldest, is a rat terrier who is king of the house. At 12 years old, he is a cuddler and likes to lay on you so that you can pet him.

The newest addition to the family, Munch, is a jug—a Jack Russell and pug mix. He loves to play and likes to munch on everything. He keeps the other dogs entertained!



Chicago

Anita Kothari Jaronik, Marketing Associate

Chicago is a precocious pup who is part black Labrador and part pure joy. She was adopted from North Shore Animal League and has brought an immeasurable amount of happiness into the lives of her family and friends!

Visit animalleague.com to adopt a lovable pet of your own.

Cali

Tracy Nieporent, Director of Marketing and Partner, Myriad Restaurant Group

Cali's beverage of choice is "Champagne du Sinko," from a running faucet. She finds the flavors to be much richer and nuanced. An avid sports fan, she encourages belly rubs from Mets, Jets, Rangers, and Knicks fans.

Mack & Lucy

Cathy Loup, Special Projects

Mack and Lucy are Maine Coon littermates and sweet, loving cats who rule the house. He's a big goof who loves to play fetch, beg for belly rubs, and cuddle with his humans. She's a dainty adventuress who enjoys exploring the garden, drinking from the sink, and being admired.

Ella

Shawn Gawle, Pastry Chef at Corton

Ella is the most friendly, lovable kitty with the strangest habits and mannerisms. She loves to just sit in the bathroom, especially the tub. And she destroys toilet paper!

Chloe, Jackson & Gracie

Drew and Ann Nieporent

Chloe passed away just shy of her 12th birthday. A regal lady, more human than dog, she was so smart and wise she practically spoke to us.

Jackson, 6, is a goofball—a loving, sensitive fellow and a big boy. He gives strong, soulful kisses that can cure just about anything!

Gracie is 6 months old and tiny. She is spirited, sweet, and rather catlike—for example, she walks on our windowsills! Gracie wants to play with whatever toy is in Jackson's mouth. He is mostly paternal, giving her kisses, but also reminds her who the alpha dog is!



HAUTEVENTS



FILM, FOOD, WINE ALL CATALYSTS FOR CONVERSATION

The inaugural Napa Valley Film Festival (NVFF) will take place from Wednesday, November 9, to Sunday, November 13, 2011. NVFF is an annual celebration of the best new independent films paired with the world-class food, wine, and hospitality of legendary Napa Valley. Taking place simultaneously in Napa, Yountville, St. Helena, and Calistoga, the festival includes screenings of 75 or more new films, discussions with the filmmakers, food and wine tastings, VIP experiences, celebrity tributes, juried and audience awards, and opening and closing night parties.

For all the details, visit napavalleyfilmfest.org.



FRIDAY, SEPTEMBER 23, 2011

FARM TABLE AT THE MANSION BENEFITING BOCUSE D'OR USA FOUNDATION

Farm Table at The Mansion is an elegant and unique chef's dinner taking place on the Natirar Estate in Somerset County, New Jersey. The menu will be created and executed by renowned chefs Thomas Keller, Daniel Boulud, and Jerome Bocuse, chef-owners extraordinaire, who continually push the envelope on distinction in culinary culture. The dinner will benefit the Bocuse d'Or USA Foundation, a not-for-profit organization devoted to inspiring culinary excellence in young professionals and preserving the traditions and quality of classic cuisine in America.

Visit meetatnatirar.com for more information.



JUDGMENT OF PARIS WINE EVENT AND MOVIE SCREENING

On May 24, 1976, a wine tasting took place in Paris that changed the world's view of California wines forever. The French tasters chosen for the event had impeccable professional credentials. The French wines were first and other classified-growth red Bordeaux and white Burgundies. They were matched against California Cabernet Sauvignons and Chardonnays. The tasting was blind, with the identities of the wines concealed and the labels revealed only after the jury of nine tasters had voted its order of preference. The unthinkable happened. The 1973 Stag's Leap Wine Cellars S.L.V. Cabernet Sauvignon was judged the best. The 1973 Chateau Montelena Chardonnay from California bested its French counterparts. The impact of the tasting for California wines was immediate, like a vinous "shot heard 'round the world," as one observer put it, catapulting California wines onto the world stage by illustrating that exceptional wines could come from somewhere other than traditionally sacrosanct French terroir.

On September 24, 2011, the Meet at Natirar event will include a tasting featuring the wines from the estates at the 1976 tasting along with a screening of the movie *Bottle Shock*, which documents the Judgment of Paris.

Visit meetatnatirar.com for more information and tickets.

Locations

myriadrestaurantgroup.com



Tribeca Grill
375 Greenwich Street
New York, NY 10013

Tel: 212.941.3900



Centrico
211 West Broadway
New York, NY 10013

Tel: 212.431.0700



Corton
239 West Broadway
New York, NY 10013

Tel: 212.219.2777



Nobu New York City
105 Hudson Street
New York, NY 10013

Tel: 212.219.0500



Next Door Nobu
105 Hudson Street
New York, NY 10013

Tel: 212.334.4445



Nobu Fifty Seven
40 West 57th Street
New York, NY 10019

Tel: 212.757.3000



Nobu London
19 Old Park Lane
London W1K 1LB

Tel: 020.7447.4747



Crush Wine & Spirits
153 East 57th Street
New York, NY 10022

Tel: 212.980.WINE (9463)



Acela Club at Citi Field

Qualified ticket holders call 718.565.4333 for reservations.

Kyle McClelland *likes*
Trinitario White.



Toni Robertson
chooses Grand Lait.



Nobu Matsuhisa *uses*
Guayaquil Bittersweet.



Marc Taxiera
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.



www.fijiwater.com

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